



## DRAUGHT

*Imports* SM 7.95 LG 9.50

Smithwick's, Kilkenny, Guinness (LG Only)  
Heineken (PITCHER 28.50),

*Specialty* SM 7.15 LG 8.95 PITCHER 23.95

Strongbow (SM&LG Only), Rickard's Red,  
Creemore Pilsner, Creemore IPA, Creemore Lager,  
Belgian Moon, Amsterdam 3-Speed,  
Steam Whistle, Moosehead lager, Lost Craft

*House Draught* SM 6.25 LG 7.95 PITCHER 21.95

Canadian, Coors Light

## Wine

### Red

	Glass	Bottle
Sensi Selezione (Cabernet Sauvignon)	\$10.95	\$44.95
Passion of Chile (Cab Sauvignon, Merlot)	\$10.95	\$44.95
Demuerte One (Monastrell, Shiraz)		\$65.95
Lander's (Pinot Noir)		\$75.95
Amarone Farina (Corvina)		\$85.95

### White

	Glass	Bottle
Albino Armani (Sauvignon Blanc)	\$12.45	\$58.95
Morgan Bay (Chardonnay)	\$11.50	\$52.95
Demuerte (Sauvignon Blanc, Verdejo)		\$65.95
Rutherford (Chardonnay)		\$85.95
Gavi di Gavi (Cortese)		\$79.95

### House Wine

	Glass	1/2 L
Dragani (Pinot Grigio, Trebianno)	\$9.45	\$24.95
Canonico (Negroamaro, Due Palme)	\$9.45	\$24.95

### Other Wine

	Glass	Bottle
Romeo Prosecco	\$10.50	\$44.95
Sensi Rosé	\$9.45	\$42.95
Passito di Pantelleria (2.5 oz Glass)	\$13.75	\$70

## Bottles

*Imports* 330ml 8.50

Stella Artois, Heineken, Modelo Especial, Sol

*Specialty* 341ml 8

MGD, Coors Original, Miller Lite

*Premium* 341ml 7.50

Canadian, Coors Light, Budweiser,  
Bud Light, Molson Export

## Shooters 8.45

**CRISPY CRUNCH**  
Creme De Cacao, Frangelico

**MELON BALL**  
Melon Liqueur, Vodka

**BURT REYNOLDS**  
Butter Scotch Ripple, Spiced Rum

**LIQUID COCAINE**  
Jagermeister, Goldschlager

**POLAR BEAR**  
Creme De Mente, Creme De Cacao

**SWEDISH BERRY**  
Raspberry Sourpuss, Banana Liqueur

**SICILIAN KISS**  
Southern Comfort, Amaretto

**PORN STAR**  
Blue Curaco, Raspberry Sourpuss

**KAMIKAZE**  
Vodka, Amaretto, Bar Lime

**BANANA JACK**  
Jack Daniels, Banana Liqueur

Ask your server for Martinis, Frozen Classics, Whiskeys & More

# STARTERS

## Guinness Onion Soup \$9.95

Because it's better with Guinness

## Daily Soup \$7.95

Chef's daily creation

## Irish Sausage Rolls \$13.95

A blend of Irish sausage, onions and spices, rolled in puff pastry then baked & served with honey mustard

## Wings \$19.95

Traditional style wings served with your choice of mild, medium, hot, suicide, honey garlic, sweet thai, bbq or spicy caesar served with carrots, celery sticks, buttermilk dill ranch sauce & fries

## Doritos Nacho's \$20.95

Doritos chips, beef chilli, melted with cheddar cheese. Garnished with sour cream & pepper

## Chilli Bowl \$15.95

Beef chilli, melted with cheddar cheese. Garnished with nachos

# SALADS

Add Cajun Chicken, Cajun Shrimp, Cajun Salmon, or Steak for \$6

## Chef Salad \$13.95

Seasonal greens, tomatoes, cucumbers, bell peppers & Julienne carrots, tossed in fig balsamic dressing

## Caesar Salad \$16.95

Crisp romaine tossed with creamy Caesar dressing garlic crostini bacon bits and Grana Padano

## Stilton & Walnut \$18.95

Mixed greens in a sweet sherry vinaigrette, topped with orange segments, sundried cranberries, roasted walnuts and English stilton cheese

## Spinach & Goat Cheese Salad \$18.95

Baby spinach, cherry tomatoes, candied pecans, tossed with pomegranate blueberry dressing, topped with warm panko crusted goat cheese

## Grilled Vegetable Salad \$16.95

Bed of mixed greens tossed with fig balsamic dressing & grilled vegetables

# SANDWICHES AND WRAPS

Served with fries or salad.

## Corned Beef Wrap \$22.95

Corned beef sauerkraut pickled ginger and Swiss cheese, wrapped in a flour tortilla & served with Irish whiskey aioli

## Seared Blackend Tuna Wrap \$22.95

Seared Cajun Tuna, mango salsa, lettuce, bacon, lime dill aioli wrapped in a flour tortilla

## Rosemary Louisiana Chicken Wrap \$22.95

BBQ grilled chicken, bacon, romaine lettuce, rosemary, red pepper chutney, & Swiss cheese, wrapped in a flour tortilla

## Tuscan Grilled Veggie Wrap \$21.95

Grilled vegetables, spinach, & panko crusted goat cheese, drizzled with cajun ranch & wrapped in a flour tortilla

## Buttermilk Chicken Wrap \$22.95

Buttermilk marinated chicken breast dipped in beer batter and fried, with corn salsa, caramelized onions, & avacado, wrapped in a flour tortilla with jalapeno aioli

## Smoked Lobster Dip \$18.95

With tortilla chips.

## Seared Tuna \$18.95

Seared sesame crusted albacore tuna cooked blue rare & thin sliced served on a bed of ponzu marinated cucumbers, finished with sriracha aioli and scallions

## Calamari \$18.95

Lightly flour dusted calamari, leeks & jalapeño peppers fried til golden brown & served with green chili garlic ponzu sauce

## Yorkshire Beef Sliders \$18.95

Yorkshire pudding filled with shaved roast beef, topped with horseradish cream & served with au jus

## Mussels \$17.95

Steamed mussels with your choice of white wine cream sauce or spicy tomato sauce served with garlic flat bread

# Pasta

## Penne Primavera \$21.95

Grilled peppers, zucchini, eggplant, portobello mushroom tossed in white wine olive oil sauce or marinara sauce topped with panko crusted goat cheese croquette

## Linguine Bolognese \$21.95

Linguine pasta, meat sauce

## Seafood Linguine \$26.95

Marinated shrimp, calamari, salmon and mussels tossed in rosé sauce

## Chicken Carbonara \$26.95

Grilled chicken, bacon, mushrooms and linguini pasta tossed in a creamy alfredo sauce garnished with green onions and parmesan cheese.

## Roasted Chicken Linguine \$25.95

Roasted chicken, green peas, and bell peppers tossed in roasted garlic cream sauce

## Penne Arrabiata \$18.95

Penne pasta, spicy tomato sauce.

## Beef Dip \$22.95

Shaved roast beef, piled high and smothered with mozzarella cheese and caramelized onions, served on a ciabatta

## Reuben \$22.95

Corned beef, Sauerkraut Swiss cheese & thousand island on marble rye

## Buttermilk Chicken \$22.95

Buttermilk marinated chicken breast, dipped and fried in beer batter, served with jalapeño aioli, corn salsa & caramelized onions on sourdough

## Steak Sandwich \$22.95

Sirloin steak presented on a ciabatta, with horseradish cream, mushrooms, onions & white Irish cheddar

## Grilled chicken sandwich \$21.95

Grilled chicken breast, bacon, lettuce, tomato, onion & jalapeño aioli on ciabatta bread

# Pizza

## Deluxe \$21.95

Sausage, pancetta, roasted garlic, plum tomato sauce and mozzarella cheese

## Pepperoni \$21.95

Pepperoni, tomato sauce and mozzarella cheese

## Cheese \$19.95

Tomato sauce and mozzarella cheese

## Chicken and Spinach \$22.95

Roasted chicken, caramelized onions, baby spinach, plum tomato sauce and mozzarella cheese

## Grilled Veggie \$21.95

Tomato sauce, bell peppers, zucchini, egg plant, mushroom, goat cheese drizzled with mozzarella cheese

## Louisiana Chicken \$21.95

Chicken, banana pepper, red onions & BBQ sauce, drizzled with ranch dressing & mozzarella cheese

## Irish Style Potato Skin \$16.95

Fried potato skins topped with corned beef, Sauerkraut & Swiss cheese, drizzled with Irish whiskey cream sauce

## Chicken Tenders \$19.95

Buttermilk marinated chicken tenders, hand-breaded in beer batter, fried til golden brown & served with honey mustard

## Breaded Pickle \$12.95

Pickle spears, coated in dill flabour breading, deep fried till golden brown and served with buttermilk-dill dressing for dipping.

## Onion Rings \$10.95

Served with chipotle aioli for dipping.

# BURGERS

## Classic Burger \$20.95

Beef patty with tradition garnish.

## Canadian Burger \$22.95

Cheddar cheese, sautéed mushrooms, caramelized onions & Canadian baek bacon, served with traditional garnish & fries or salad

## Burger & Mash \$22.95

8oz ground top sirloin topped with homemade mashed potatoes, smokey bacon, caramelized onion, Irish white cheddar, & Guinness gravy

## Guinness Burger \$22.95

Cheddar cheese, red pepper chutney, sautéed mushroom & chili lime sauce, served with traditional garnish & fries or salad

## Louisiana Burger \$21.95

Louisiana BBQ sauce, fried leeks & jalapeno peppers, drizzled with ranch, served with traditional garnish & fries or salad

## Brunch Burger \$21.95

Pancetta & fried egg, served with traditional garnish & fries or salad.

# MAIN

## Clover Irish Stew \$25.95

A hearty & traditional stew of braised lamb, beef, potatoes & other vegetables, accompanied with our homemade flat bread

## Bangers & Mash \$25.95

Locally raised pork bangers with honey roasted carrots, Guinness braised onions, Yukon gold mashed potatoes, topped with an Irish whiskey grainy mustard sauce

## Chicken and Leek Pie \$25.95

Roasted chicken and leeks braised in a chardonnay and creamy gravy, covered with a thin pastry & served with mashed potatoes

## Shepherd's Pie \$25.95

Ground sirloin beef in a braised rosemary gravy, with corn and peas, topped with creamy mashed potato & served with garlic flatbread

## Fish and Chips \$24.95

Atlantic white cod, hand beer battered and fried til crisp golden brown, served with coleslaw, fries and caper dill tartar sauce

## Steak and Frites \$30.95

New York striploin, grilled to your preference, served with fries & Irish whiskey peppercorn sauce

## Cajun Salmon \$29.95

Pan seared cajun spiced salmon served with rose rice and vegetables.

# Dessert

## Bread Pudding w/ Crème Au Glaise \$7.95

A delicious raisin bread pudding topped with creamy crème au glaise

## Grand Marnier Cheese Cake \$7.95

Home-made grand marnier cheese cake & strawberry purée

## Apple Crisp \$7.95

## Black out torte \$7.95

