



**THE JAMES JOYCE
PUB MENU**

YOU CAN SHARE THESE !

SMORGASBORD OF CHARCUTERIE AND CHEESE

Choose from tonight's selection on the board. All served with crostinis and house made accompaniments — \$5 PER ITEM (MINIMUM 2 ITEMS)

- Perfect with our world exclusive "Crown Jewel" mead \$7

NACHOS

House fried corn chips, tomatoes, bell peppers, red onions, jalapenos, shredded cheese, salsa and sour cream — \$15

- Add pulled pork \$4 Add chicken \$4

HAND CUT N.B. UMAMI FRIES

Umami is one of the five basic tastes (together with sweetness, sourness, bitterness, and saltiness). It has been described as brothy and meaty. Served with hot and sour mayo — \$7

- pronounced "oo mammy" contains bonito flakes and seaweed

SMOKED SALMON PÂTÉ

With dill pickle potato chips, celery leaf and a parsley and caper salad — \$10

CHICKEN WINGS

Fresh buttermilk fried to order chicken wings, breaded or not. — \$14

- hot and sweet sauce with blue cheese dip or rooftop honey garlic or blue cheese buffalo sauce or SUICIDE

BEEF FUSION TACO

Char siu beef, brussel sprout kimchee, miso sour cream, fresh cilantro, mint and basil, with Asian slaw — \$12

- Made with 100% Local Valley Beef

GARLIC FINGERS

Topped with cheese, Bonnie's bacon jam, and served with house made donair sauce — \$12

32OZ CARVED PRIME RIB OF BEEF FOR TWO

House made demi glace, hand cut New Brunswick fries with sea salt and vegetables of the day — \$79

- Please be aware there is a 35-40 cook time to medium rare, plus a 10 minute rest time

YOU CAN SHARE THESE WITH 2 FORKS OR 2 SPOONS

SMOKED HADDOCK CHOWDER

A thick Scottish soup made of smoked haddock, potatoes, and onions — \$9

MIXED GREEN SALAD

Shaved brussel sprout, charred cauliflower, shaved red cabbage, marinated kale, charred feta, candy corn, and roast shallot vinaigrette — \$ 11.50

CAESAR SALAD

La Ferme de Diamont chorizo jam, house made dressing, shaved parmesan, and garlic croutons — \$12

- Add Chicken \$5

PULLED PORK POUTINE

Mojo braised pork, squeaky cheese, and ranch slaw — \$14

- Made with pork from Strawberry Hill Farm

PEKING DUCK POUTINE

Sour cherry hoisin, squeaky cheese, crispy wontons, pickled red cabbage, and green onion curls — \$14

INDIAN BUTTER TOFU

Fresh naan, lemon basmati rice, coconut milk, toasted cashew and fresh cilantro — \$16

YOU CAN SHARE THESE BY CUTTING THEM IN HALF

PB & J BURGER

House made peanut butter, grape jalapeno jam, smoked bacon, and bocconcini cheese on a house made bun with hand cut fries — \$16

• Made with 100% Local Valley Beef

WELLINGTON BURGER

Mushroom duxelle, smoked bacon, bocconcini cheese, demi glaze, and mayo on a house made bun with hand cut fries — \$16

• Made with 100% Local Valley Beef

THE NEW CLUB SANDWICH

Fresh seared chicken, house peameal bacon, roast garlic mayo, swiss cheese, lettuce, and tomato on a Happy Baker brioche bun with hand cut fries — \$15

CAROLINA HOT FRIED CHICKEN BURGER

Sous vide garlic marinated chicken, mayo and lettuce on a house made bun with hand cut fries — \$14

FUSION FISH & CHIP NAANWICH

Fried haddock, chips, mushy peas and malt vinegar slaw, on naan bread with hand cut fries and curry sauce — \$14

FISH & CHIPS

Picaroons Yippee I.P.A. battered to order haddock and hand cut fries — \$15

THE CUBAN MISO CRISIS

Mojo braised pork, miso mayo, yellow mustard, house bread and butter pickles, swiss cheese with fresh cilantro and oregano served with hand-cut fries — \$14

• Made with pork from Strawberry Hill Farm

STEAK ON GARLIC TOAST

8 oz striploin on garlic buttered sourdough, housemade H.P sauce, and wine poached café mushrooms with hand cut fries — \$23

MILLION DOLLAR BREAKFAST SANDWICH

English muffin, house peameal bacon, pan seared foie gras, sunny side egg, truffled goat cheese, and maple reduction with hand cut fries — \$20

YOU CAN SHARE THESE RELUCTANTLY !

HAZELNUT CHOCOLATE TORTE

Rasperry coulis, whipped cream and fresh berries — \$9.50

COFFEE CRÈME BRULEE

Made with coffee from Jonnie Java Roasters on York Street — \$8

CITRUS CHEESECAKE MOUSSE

Graham cracker and jalapeno mint ginger gel — \$8.50

BLUEBERRY AND MAPLE PUDDING CHÔMEUR

Classic warmed steamed pudding — \$9

OLD FASHIONED GINGER BREAD

with rum caramel sauce — \$8

CHOCOLATE MOUSSE

Date and nut crust, fresh raspberries — \$8

• vegan and gluten free

COCKTAILS CRAFTED BY OUR TEAM

THE OPPENHIEMER – \$11.74

Maker's Mark, red vermouth, citrus syrup, lemon

- Crafted by Jordan as he loves a stiff drink •

IT LITERALLY TASTES LIKE KOOL-AID

Whiskey, fresh mint, blackberries, lemon juice, bitters — \$8.70

- Do drink the Kool-Aid... it's Steph's choice cocktail •

THE WOODSTOCK

Gin, NB maple syrup, lemon juice, bitters — \$6.09

- Not just for hippies •

EL-CHAPO – \$10.43

Jalepeno infused Tequila, jalepeno syrup, triple sec, lime juice

- Loved by Coles because tequila alone just wasn't enough burn •

ELSINORE – \$8.70

Gin, chai simple syrup, pineapple juice, topped with a local IPA

- A refreshing drink for the hop lovers •

STORMY MONDAY

Blue curacao, raspberry vodka, 7-up, splash of pineapple — \$6.09

- Invented by Aaron as he hates Mondays and loves the blues •

SCOTCHES

Chivas Regal 12 year \$7.61 Glenfiddich 12 year \$7.61 Glenlivet 12 year \$7.61 Glenlivet 18 year \$10.65 Highland Park 12 year \$9.57
Glenfiddich 15 year \$9.57 Glenmorangie 10 year \$8.48 Lagavulin 16 year \$13.04 Laphroaig 10 year \$9.57 Old Pulteney 12 year \$8.48
Talisker 10 year \$9.57

DR LIVINGWATER'S FEELS GOOD TONIC – \$8.70

Gin, monarque rouge cranberry liquor, ginger syrup, soda, cold hibiscus rose-hip mint tea

- crafted by Courtnay as she loves medicinal herbs and flowers •

THE STAMOS – \$8.70

Whiskey, triple sec, peach tea, bitters, fresh mint, soda

- Crafted by Uncle Jesse because he loves it when the house is full •

BELLHOP'S OLD FASHIONED – \$11.74

Makers Mark bourbon, porter simple syrup, cherry bitters

- Crafted by Lindsy as it combines her two loves: beer and liquor •

CHAI TAI – \$10.43

Amber rum, triple sec, chai syrup, Jamaican bitters, garnished with dark rum

- Crafted by Jenn because she loves all things tiki •

BATTENBERG SOUR

Ameretto, citrus syrup, egg white, lemon, lime — \$8.70

- Loved and named by Cornhill because he loves historical English-German cake •