

WHITE & ROSÉ BY THE GLASS (5 OZ/750 ML)

SAUVIGNON BLANC

Peller Estates, VQA Niagara Peninsula 7/30

PINOT GRIGIO

Crush, VQA Niagara Peninsula 7.5/31

RIESLING

Trius, VQA Niagara Peninsula 8/32

CHARDONNAY

McWilliams Hanwood Estate, Australia 8.5/35

WHITE ZINFANDEL

Gallo Family Vineyards, California 8/30

RED WINE BY THE GLASS (5 OZ/750 ML)

MERLOT

Crush, VQA Niagara Peninsula 7/30

CABERNET SAUVIGNON

Trius, VQA Niagara Peninsula 8.5/33

ZINFANDEL

Dancing Bull, California 8.5/33

SHIRAZ

McWilliams Hanwood Estate, Australia 9/36

WHITE WINE BY THE BOTTLE (750 ML)

PINOT GRIGIO

Mirassou, California 32

CHARDONNAY

Ghost Pines, Sonoma, California 50

PINOT GRIGIO

Santa Margherita, Italy 44

SAUVIGNON BLANC

Whitehaven, New Zealand 50

PINOT GRIS, RIESLING, GEWÜRZTRAMINER BLEND

Trius, VQA Niagara Peninsula 49

RED WINE BY THE BOTTLE (750 ML)

MALBEC

Red Rock, Argentina 40

CABERNET SAUVIGNON

Louis M. Martini, Sonoma, California 44

MERLOT

Christian Moueix, Bordeaux, France 35

CAMPOFIORIN

Masi, Veneto, Italy 43

CABERNET MERLOT

Wayne Gretzky Estates, VQA Niagara 35

PINOT NOIR

Mission Hill, VQA Okanagan 39

Sparkling wines are available upon request.
All items are subject to applicable tax.

EAT

BUFFALO CHICKEN WINGS 11

One pound tossed in hot or extra hot sauce, served with carrot and celery sticks and blue cheese dip

NACHOS 9

Topped with diced tomatoes, jalapeños, olives, cheddar and mozzarella cheese, salsa and sour cream

PULLED PORK MINIS 9

Served with french fries

MEDITERRANEAN DIPS 9

Hummus, baba ghanoush, sundried tomato tapenade, kalamata olives and grilled pita points

CHICKEN FINGERS 9

Served with carrot and celery sticks and plum sauce

DEEP FRIED CALAMARI 11

Served with carrot and celery sticks and spicy vinaigrette

CRISPY PHYLLO TIGER SHRIMP 11

Served with carrot and celery sticks and hot garlic sauce

FISH AND CHIPS 15

Golden fried fillet of sole with horseradish remoulade, vinaigrette coleslaw and french fries

COMBO PLATTER 15

Buffalo chicken wings, crispy phyllo shrimp, chicken fingers, sweet potato fries, hot garlic sauce and spicy remoulade

DRINK

BEER

BOTTLE BEER

Domestic 5.50 Premium 6

DRAUGHT BEER

12 oz 5.50 20 oz 7.50 Pitcher 22.00

PREMIUM DRAUGHT BEER

12 oz 6.50 20 oz 8.50 Pitcher 23.00

COCKTAILS (1 OZ)

7.00

AMARETTO SOUR

Amaretto, lemon juice

BLOODY CAESAR

Vodka, Clamato juice, Worcestershire, Tabasco

PIÑA COLADA

Spiced rum, pineapple juice, cream of coconut

MARGARITA

Tequila, triple sec, lime juice, sugar

MOJITO

Rum, sugar, lime juice, mint, soda

GREYHOUND

Vodka, ruby red grapefruit

RUSTY NAIL

Drambuie, Scotch

TOM COLLINS

Gin, lemon juice, simple syrup

All items are subject to applicable tax.

SIGNATURE COCKTAILS 8.00



CROWNE HATTEN

Crown Royal, sweet vermouth, angostura bitters



RAZZ PLAZA

Raspberry vodka, raspberry sour puss, raspberry purée, soda

MARTINIS (2 OZ) 10.00

APPLETINI

Vodka, green apple schnapps

COSMOPOLITAN

Vodka, triple sec, cranberry juice, lime juice

MANHATTAN

Rye, sweet vermouth, angostura bitters

MY MARTINI

Let us make your favourite!

SPECIALTY COFFEES & TEAS 7.50

B 52 COFFEE

Baileys Irish Cream, Kahlua, Grand Marnier, coffee, whipped cream

MONTE CRISTO

Kahlua, Grand Marnier, coffee, whipped cream

SPANISH COFFEE

Kahlua, brandy, coffee, whipped cream

BLUEBERRY TEA

Amaretto, Grand Marnier, tea

HOT TODDY

Brandy, honey, tea

VIRGIN COCKTAILS 5.00

VIRGIN CAESAR

Tomato juice, Worcestershire, Tabasco

SHIRLEY TEMPLE

A classic with a cherry on top

SOFT DRINKS 3.00

Coke, Sprite, ginger ale, soda water, tonic water

JUICE 3.50

Apple, orange, cranberry, tomato, Clamato

TAZO TEAS 3.00

Berry Blossom White, Blossom Green, Chamomile, Earl Grey, English Breakfast, Passion, Mint, Zen

STARBUCKS COFFEE 3.00

All items are subject to applicable tax.