BREAKFAST

Full Breakfast - 30
2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea

2 Eggs Any Style - 19
homefries and choice of toast

Classic or Egg White Omelette - 27
OPTIONS:
caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 26
artisan ham, brioche and hollandaise

Buttermilk Pancakes - 21
stewed blueberries, whipped cheesecake and graham crumble

Bagel & Lox - 25
cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 18
grilled multigrain loaf, smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chilli and olive oil

LIGHT BREAKFAST

Yogurt Parfait - 14
Greek yogurt, house made granola and berries

Oatmeal with Honey - 10
House Made Granola - 11
Dry Cereal - 10

BAKERY

Croissant (plain) - 6
Pain au Chocolat - 6
Blueberry Scone - 6

Continental Breakfast - 26
croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 8
Turkey Bacon - 9
Turkey Breakfast Sausage - 9
Avocado - 8
Smoked Ham - 8
Sliced Tomato - 7
Seasonal Fruit and Berries - 15

EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

MANAGER
Jennifer Belanger

SUMMER 2020

SERVED FROM
6:30 AM - 11:30 AM
**Green Teas**

**Jasmine Mist**  
China green tea leaves scented with aromatic jasmine flowers

**Tropical Green**  
Japanese “Sencha” blended with pineapple, papaya and a hint of citrus

**Marrakesh Mint**  
South African green rooibos blended with a medley of mint

**Oolong Tea**

**Oolong Crème**  
High mountain Chinese oolong tea with a smooth, butter-like profile

**Black Teas**

**Signature Black**  
A blend of single estate Indian black teas from Darjeeling & Assam

**Earl Grey Classic**  
Black tea blended with a robust portion of oil of Italian bergamot

**Masala Chai Classic**  
Black tea blended with an authentic mix of Indian spices

**White Tea**

**Perfectly Pear**  
Bai Mu Dan white tea blended with notes of Asian pear

**Herbal Teas**

**Rouge Provence**  
South African red rooibos blended with French florals

**Citron Calm**  
A calming blend chamomile flowers, Indian lemongrass and citrus

**Teas - $7.50 each**

**Coffee**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>4.75</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>7.00</td>
</tr>
<tr>
<td>Americano</td>
<td>6.50</td>
</tr>
<tr>
<td>Latte</td>
<td>7.75</td>
</tr>
<tr>
<td>Espresso</td>
<td>5.25</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>6.50</td>
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**Protein Shakes and Juices**

**Isobolic Protein Shake**

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
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<tbody>
<tr>
<td>Raspberry</td>
<td>10.50</td>
</tr>
<tr>
<td>Chocolate</td>
<td>10.50</td>
</tr>
<tr>
<td>Vanilla</td>
<td>10.50</td>
</tr>
<tr>
<td>Orange juice</td>
<td>7.50</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>7.50</td>
</tr>
<tr>
<td>Juice of the day</td>
<td>8.50</td>
</tr>
<tr>
<td>Fresh fruit smoothie</td>
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</table>
## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Focaccia</td>
<td>6</td>
</tr>
<tr>
<td>Lobster Spoons</td>
<td>39</td>
</tr>
<tr>
<td>Nova Scotia lobster tail and vermouth butter</td>
<td></td>
</tr>
<tr>
<td>Korean Chicken Tacos</td>
<td>18</td>
</tr>
<tr>
<td>gochujang, napa slaw, sesame ginger aioli and avocado</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>18</td>
</tr>
<tr>
<td>double smoked bacon, garlic croutons and Reggiano</td>
<td></td>
</tr>
<tr>
<td>Insalata Verde</td>
<td>18</td>
</tr>
<tr>
<td>variegated greens, Pecorino Romano and sherry vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>16</td>
</tr>
<tr>
<td>roast chicken, mirepoix, parsley and noodles</td>
<td></td>
</tr>
</tbody>
</table>

## RAW BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scallop Crudo</td>
<td>MP</td>
</tr>
<tr>
<td>Champagne vinaigrette, citrus, fennel, chili and crisp potato</td>
<td></td>
</tr>
<tr>
<td>Yellowfin Tuna Sashimi</td>
<td>29</td>
</tr>
<tr>
<td>sesame, ponzu, jalapeno and cilantro</td>
<td></td>
</tr>
<tr>
<td>Steak Tartare</td>
<td>29</td>
</tr>
<tr>
<td>quail egg, herb salad and crostini</td>
<td></td>
</tr>
<tr>
<td>Caviar</td>
<td>MP</td>
</tr>
<tr>
<td>creme fraiche, egg yolk, chive and mini potato latkes</td>
<td></td>
</tr>
<tr>
<td>Oysters</td>
<td>1/2 dozen - 30</td>
</tr>
<tr>
<td>mignonette and horseradish cocktail sauce</td>
<td></td>
</tr>
</tbody>
</table>

## FISH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Cod</td>
<td>MP</td>
</tr>
<tr>
<td>miso, choy sum, crispy wonton and citrus butter sauce</td>
<td></td>
</tr>
<tr>
<td>Branzino</td>
<td>46</td>
</tr>
<tr>
<td>grilled baby gem, summer vegetable ragu and salsa verde</td>
<td></td>
</tr>
<tr>
<td>Arctic Char</td>
<td>39</td>
</tr>
<tr>
<td>quinoa, spiced almonds, roasted grapes and apple salad</td>
<td></td>
</tr>
</tbody>
</table>

## MEAT/POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE Cobb Salad</td>
<td>32</td>
</tr>
<tr>
<td>chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing</td>
<td></td>
</tr>
<tr>
<td>Veal Parmesan</td>
<td>46</td>
</tr>
<tr>
<td>San Marzano tomato, mozzarella and basil</td>
<td></td>
</tr>
<tr>
<td>Roasted Duck Breast</td>
<td>54</td>
</tr>
<tr>
<td>coriander crust, duck confit &amp; sweet potato hash, apple-Riesling puree and natural jus</td>
<td></td>
</tr>
<tr>
<td>Braised Beef Shortrib</td>
<td>56</td>
</tr>
<tr>
<td>whipped carrot, glazed pearl onions, baby spinach and natural jus</td>
<td></td>
</tr>
</tbody>
</table>

## PASTA

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti Carbonara</td>
<td>29</td>
</tr>
<tr>
<td>guanciale, Pecorino Romano and egg yolk</td>
<td></td>
</tr>
<tr>
<td>Garganelli</td>
<td>32</td>
</tr>
<tr>
<td>veal ricotta meatballs, marinara and Reggiano</td>
<td></td>
</tr>
</tbody>
</table>

## SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Beef Burger</td>
<td>30</td>
</tr>
<tr>
<td>8oz U.S.D.A. Prime patty, jalapeno havarti, hickory smoked BBQ sauce, lolla rossa, tomato and buttermilk fried onions</td>
<td></td>
</tr>
<tr>
<td>Tuna Melt</td>
<td>26</td>
</tr>
<tr>
<td>yellowfin tuna salad, tomato, cheddar and frisee</td>
<td></td>
</tr>
<tr>
<td>Jerk Chicken Sandwich</td>
<td>26</td>
</tr>
<tr>
<td>coleslaw, avocado and plantain</td>
<td></td>
</tr>
</tbody>
</table>

## STEAKS/CHOPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All steaks are served with house herb &amp; garlic rub and roasted bone marrow</td>
<td></td>
</tr>
<tr>
<td>10oz Beef Tenderloin</td>
<td>Alberta Angus - 88</td>
</tr>
<tr>
<td>12oz NY Striploin</td>
<td>U.S.D.A. Prime - 75</td>
</tr>
<tr>
<td>38oz Tomahawk</td>
<td>P.E.I. grass fed - 185</td>
</tr>
<tr>
<td>Lamb Chops</td>
<td>Australia - 78</td>
</tr>
</tbody>
</table>

## SAUCES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peppercorn Sauce / BBQ Sauce / Salsa Verde</td>
<td></td>
</tr>
</tbody>
</table>

## VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Summer Risotto</td>
<td>32</td>
</tr>
<tr>
<td>King Oyster mushrooms, summer vegetables and aged balsamic</td>
<td></td>
</tr>
<tr>
<td>Eggplant Arrabbiata</td>
<td>29</td>
</tr>
<tr>
<td>fresh mozzarella, San Marzano tomato and Calabrian chili</td>
<td></td>
</tr>
<tr>
<td>Cauliflower Steak</td>
<td>29</td>
</tr>
<tr>
<td>harissa marinade, hummus, quinoa tabbouleh and grapes</td>
<td></td>
</tr>
</tbody>
</table>

## SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Pomme Puree</td>
<td>14</td>
</tr>
<tr>
<td>whipped butter and chives</td>
<td></td>
</tr>
<tr>
<td>Roasted Broccoli</td>
<td>16</td>
</tr>
<tr>
<td>tahini dressing, lemon and sunflower seeds</td>
<td></td>
</tr>
<tr>
<td>Baby Button Mushrooms</td>
<td>15</td>
</tr>
<tr>
<td>sherry reduction and thyme</td>
<td></td>
</tr>
<tr>
<td>Ontario Asparagus</td>
<td>18</td>
</tr>
<tr>
<td>heirloom tomato, balsamic and burrata</td>
<td></td>
</tr>
<tr>
<td>Frites</td>
<td>13</td>
</tr>
<tr>
<td>citrus garlic aioli</td>
<td></td>
</tr>
<tr>
<td>Truffle Frites</td>
<td>17</td>
</tr>
<tr>
<td>parmesan and truffle aioli</td>
<td></td>
</tr>
<tr>
<td>Crisp Onion Rings</td>
<td>14</td>
</tr>
<tr>
<td>tempura and Sriracha aioli</td>
<td></td>
</tr>
</tbody>
</table>

Applicable taxes and a 17% gratuity will automatically be charged and a delivery charge of $5.00.
Child friendly items available upon request.
Prices and items are subject to change.
DESSERTS

NY Style Cheesecake
Ontario strawberry compote, honey graham cracker crumble and rhubarb sorbet
15

Dark Chocolate Mousse
whipped white chocolate ganache, brownie, meringues and cocoa nib tuile
15

Boston Cream Doughnuts
dark chocolate glaze, vanilla pastry cream and honeycomb
15

Warm Cookies
assorted house made cookies
9

Fresh Fruit & Sorbet
15

Sorbet
Passionfruit
Coconut

Ice Cream
Pecan Praline
Chocolate

4 per scoop

CHEESE

Buffalo Bliss
pasteurized buffalo milk - soft
Woodstock, Ontario

Highland Blue
raw ewe’s milk - semi-firm
Mississippi Station, Ontario

Handeck
pasteurized cow’s milk - hard
Woodstock, Ontario

Full Selection - 21
Single Selection - 8

COFFEE

Coffee
4.75

Cappuccino
7.00

Americano
6.50

Latte
7.75

Espresso
5.25

Double Espresso
6.50
Green Teas
Jasmine Mist
China green tea leaves scented with aromatic jasmine flowers

Tropical Green
Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint
South African green rooibos blended with a medley of mint

Oolong Tea
Oolong Crème
High mountain Chinese oolong tea with a smooth, butter-like profile

Black Teas
Signature Black
A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic
Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic
Black tea blended with an authentic mix of Indian spices

White Tea
Perfectly Pear
Bai Mu Dan white tea blended with notes of Asian pear

Herbal Teas
Rouge Provence
South African red rooibos blended with French florals

Citron Calm
A calming blend chamomile flowers, Indian lemongrass and citrus

Dessert Wines 2 oz.
Susana Balbo ‘Late Harvest’ Torrontes 2010, Mendoza 12
Henry of Pelham Vidal Late Harvest 2016, Niagara 15
Easton Zinfandel ‘Late Harvest Obscura’ 2009, Fiddletown 16
Castelnau de Sodairaut 2010, Sauternes 18

Port and Fortified 2 oz.
Taylor Fladgate 10yr Tawny, Portugal 13
Belem’s 10yr Bual, Madeira 13
Buller Fine Old Tokay n.v, Rutherglen 15
Yalumba Museum Muscat n.v, Barossa 15
Belem’s 15yr Malmsey, Madeira 17
Taylor Fladgate 20yr Tawny, Portugal 25

Grappa and Digestifs 2 oz.
Nonino Monovitigni Single Grapes 15
Nonino Amaro 15
Sarpa di Poli Merlot e Cabernet 18

Teas - $7.50 each
Focaccia - 6
whipped butter and olive tapenade

Yellowfin Tuna Sashimi - 29
sesame, ponzu, jalapeno and cilantro

Lobster Spoons - 39
Nova Scotia lobster tail and vermouth butter

Korean Chicken Tacos - 18
gochujang, napa slaw, sesame ginger aioli
and avocado

Chicken Noodle - 16
roast chicken, mirepoix, parsley and noodles

Frites - 13
citrus garlic aioli

Truffle Frites - 17
parmesan and truffle aioli

ONE Cobb Salad - 32
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

BBQ Beef Burger - 30
8oz U.S.D.A. Prime patty, jalapeno havarti, hickory smoked BBQ
sauce, lolla rossa, tomato and buttermilk fried onions

Tuna Melt - 26
yellowfin tuna salad, tomato, cheddar and frisee

Warm Cookies
assorted house made cookies
9

Cheese Selection with Accompaniments
Full Selection - 21
Cocktails

**Havana Nights** - 2.5oz
Havana Club 3yr Rum, lime, mint, strawberries, soda
19

**Patio Reunion** - 2oz
Absolut Vodka, pineapple, coconut, lime, ginger beer
20

**Jalapeno Margarita** - 1.5oz
Altos Plata Tequila, Cointreau, lime juice, jalapeno
18

**Blackbird Fly** - 3oz
Prosecco, Chambord, blackberry, lime
19

Mocktails

**Hazelnut Mocha Iced Coffee**
8

**Bala Ontario Mule**
cranberry juice, ginger beer, lime juice
9

**Pomegranate Acai Iced Tea**
9

Bottled beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>9.50</td>
</tr>
<tr>
<td>Budweiser</td>
<td>9.50</td>
</tr>
<tr>
<td>Guinness Draft</td>
<td>9.50</td>
</tr>
<tr>
<td>Heineken</td>
<td>9.50</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>9.50</td>
</tr>
<tr>
<td>Peroni</td>
<td>9.50</td>
</tr>
<tr>
<td>Corona</td>
<td>9.50</td>
</tr>
<tr>
<td>Ace Hill Pilsner</td>
<td>10.50</td>
</tr>
<tr>
<td>Samuel Adam’s</td>
<td>9.50</td>
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<tr>
<td>Beck’s Non Alcoholic</td>
<td>5.25</td>
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<tr>
<td>Strongbow Cider</td>
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On Tap - 20 oz

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Mill St. Organic Lager</td>
<td>10.50</td>
</tr>
<tr>
<td>Mill St. Tankhouse Ale</td>
<td>10.50</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>10.50</td>
</tr>
<tr>
<td>Rolling Rock</td>
<td>10.50</td>
</tr>
<tr>
<td>Beau’s Lug Tread Ale</td>
<td>10.50</td>
</tr>
<tr>
<td>Alexander Keith’s IPA</td>
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</table>

Sparkling by the glass - 6 oz.

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serenissima nv Prosecco</td>
<td>14</td>
</tr>
<tr>
<td>Cave Spring ‘Dolomite’ nv Niagara</td>
<td>14</td>
</tr>
<tr>
<td>Perrier Jouet nv Champagne</td>
<td>38</td>
</tr>
<tr>
<td>Tarlant Brut Reserve nv Rose Champagne</td>
<td>44</td>
</tr>
</tbody>
</table>

White Wine by the glass - 6 oz.

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Il Cavaliere di Bertiolo 2018 Friuli-Venezia</td>
<td>13</td>
</tr>
<tr>
<td>Chardonnay, Vineland Estates ‘ONE’ 2017 Niagara</td>
<td>13</td>
</tr>
<tr>
<td>Sauvignon Blanc, Stoneleigh 2018 Marlborough</td>
<td>15</td>
</tr>
<tr>
<td>Chardonnay, Hanging Vines 2017 Lodi</td>
<td>16</td>
</tr>
<tr>
<td>Riesling, J.P. Mertes 2018 Germany</td>
<td>16</td>
</tr>
<tr>
<td>Gruner Veltliner, Domane Wachau 2018 Austria</td>
<td>16</td>
</tr>
<tr>
<td>Sauvignon Blanc, Alain Gueneau ‘Le Guiberte’ 2018 Sancerre</td>
<td>26</td>
</tr>
<tr>
<td>Chardonnay, Ramey 2016 Russian River</td>
<td>42</td>
</tr>
</tbody>
</table>

Rose Wine by the glass - 6 oz.

<table>
<thead>
<tr>
<th>Rose Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Syrah/Mourvedre, J.L. Columbo ‘Cape Bleue’ 2018</td>
<td>17</td>
</tr>
</tbody>
</table>

Red Wine by the glass - 6 oz.

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malbec, Andeluna ‘1300’ 2018 Mendoza</td>
<td>16</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Vineland Estates ‘ONE Red’ 2016 Niagara</td>
<td>16</td>
</tr>
<tr>
<td>Sangiovese, Borgo Scopeto Chianti Classico 2016 Tuscany</td>
<td>16</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Castle Rock 2016 Paso Robles</td>
<td>18</td>
</tr>
<tr>
<td>Pinot Noir, Block Nine ‘Caidens Vineyard’ 2018 California</td>
<td>20</td>
</tr>
<tr>
<td>Merlot, Chateau du Val D’Or Merlot 2014 St. Emilion</td>
<td>26</td>
</tr>
<tr>
<td>Cabernet Sauvignon, 75 Wine Company ‘The Sum’ 2017 California</td>
<td>38</td>
</tr>
<tr>
<td>Brunello di Montalcino, Collemattoni 2013 Tuscany</td>
<td>52</td>
</tr>
</tbody>
</table>
APPETIZERS

Focaccia - 6
whipped butter and olive tapenade

Lobster Spoons - 39
Nova Scotia lobster tail and vermouth butter

Korean Chicken Tacos - 18
goctujang, napa slaw, sesame ginger aioli and avocado

Caesar Salad - 18
double smoked bacon, garlic croutons and Reggiano

Insalata Verde - 18
variegated greens, Pecorino Romano and sherry vinaigrette

Chicken Noodle - 16
roast chicken, mirepoix, parsley and noodles

RAW BAR

Scallop Crudo - MP
Champagne vinaigrette, citrus, fennel, chili and crisp potato

Yellowfin Tuna Sashimi - 29
sesame, ponzu, jalapeno and cilantro

Steak Tartare - 29
quail egg, herb salad and crostini

Caviar - MP
creme fraiche, egg yolk, chive and mini potato latkes

Oysters 1/2 dozen - 30
mignonette and horseradish cocktail sauce

BRUNCH

Classic or Egg White Omelette - 27
OPTIONS:
caramelized onions, cheddar cheese, roasted peppers, spinach,
goat cheese, ham, tomatoes and mushrooms

2 Eggs Any Style - 19
homefries and choice of toast

Eggs Benedict - 26
artisan ham, brioche and hollandaise

Duck Confit Hash - 32
poached eggs, sweet potato, caramelized onion, grilled baguette and hot mustard hollandaise

Buttermilk Pancakes - 21
stewed blueberries, whipped cheesecake and graham crumble

Bagel & Lox - 25
cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 18
grilled multigrain loaf, smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chili and olive oil

Yogurt Parfait - 14
Greek yogurt, house made granola and berries

Bakery - 6 per piece
croissant
pain au chocolat
blueberry scone

Sliced Tomato - 7

Avocado - 8

Turkey Bacon - 9

Turkey Breakfast Sausage - 9

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Child friendly items available upon request.
Prices and items are subject to change.

LUNCH

ONE Cobb Salad - 32
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

Arctic Char - 39
quinoa, spiced almonds, roasted grapes and apple salad

Veal Parmesan - 46
San Marzano tomato, mozzarella and basil

Garganelli - 32
turkey & ricotta meatballs, marinara and reggiano

Spaghetti Carbonara - 29
guanciale, Pecorino Romano and egg yolk

Cauliflower Steak - 29
harissa marinade, hummus, quinoa tabbouleh and grapes

Crisp Frites - 13
citrus garlic aioli

Truffle Frites - 17
parmesan and truffle aioli

Side Salad - 8

SANDWICHES

BBQ Beef Burger - 30
8oz U.S.D.A. Prime patty, jalapeno havarti, Hickory smoked BBQ sauce, lolla rossa, tomato and buttermilk fried onions

Tuna Melt - 26
yellowfin tuna salad, tomato, cheddar and frisee

Jerk Chicken Sandwich - 26
coleslaw, avocado and plantain

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Cocktails

Havana Nights - 2.5oz
Havana Club 3yr Rum, lime, mint, strawberries, soda
19

Patio Reunion - 2oz
Absolut Vodka, pineapple, coconut, lime, ginger beer
20

Jalapeno Margarita - 1.5oz
Altos Plata Tequila, Cointreau, lime juice, jalapeno
18

Blackbird Fly - 3oz
Prosecco, Chambord, blackberry, lime
19

Mocktails

Hazelnut Mocha Iced Coffee
8

Bala Ontario Mule
cranberry juice, ginger beer, lime juice
9

Pomegranate Açai Iced Tea
9

Scotch - 1.5 oz
Lagavulin 16 yr
32.00
Oban 14 yr
31.00
Highland Park 12 yr
23.00
Highland Park 18 yr
53.00
Macallan Gold
21.00
Johnnie Walker Blue
74.00

Bourbon - 1.5 oz
Blanton’s Bourbon
18.00
Knob Creek
15.00
Woodford Reserve
16.00

Cognac - 1.5 oz
Martell VS
19.00
Martell VSOP
29.00
Hennessy VSOP
19.00
Hennessy XO
53.00
Remy Martin VSOP
30.00
Remy Martin XO
53.00
Louis XIII
425.00

Tequila - 1.5 oz
Don Julio Blanco
18.00
Don Julio Reposado
23.00
Don Julio 1942
40.00
Casamigos Blanco
16.00
Casamigos Reposado
20.00
Casamigos Anejo
25.00
Clase Azul Reposado
50.00

A complete list of our spirits is also available upon request.

Beer & Cider

Bud Light
9.50
Mill St. Organic Lager
10.50
Budweiser
9.50
Mill St. Tankhouse Ale
10.50
Corona
9.50
Rolling Rock
10.50
Stella Artois
9.50
Goose Island IPA
10.50
Heineken
9.50
Beau’s Lug Tread Ale
10.50
Peroni
9.50
Alexander Keith’s IPA
10.50
Ace Hill Pilsner
10.50
Guinness Draft
9.50
Samuel Adams
9.50
Beck’s Non Alcoholic
5.25
Strongbow Cider
10.50

On Tap - 20 oz

Sparkling by the glass - 6 oz.
Serenissima nv Prosecco
14
Cave Spring ‘Dolomite’ nv Niagara
14
Perrier Jouet nv Champagne
38
Tartar Brut Reserve nv Rose Champagne
44

White Wine by the glass - 6 oz.
Pinot Grigio, Il Cavaliere di Bertoli 2018 Friuli-Venezia
13
Chardonnay, Vineland Estates ‘ONE’ 2017 Niagara
13
Sauvignon Blanc, Stoneleigh 2018 Marlborough
15
Chardonnay, Hanging Vines 2017 Lodi
16
Riesling, J.P. Mertes 2018 Germany
16
Gruner Veltliner, Domane Wachau 2018 Austria
16
Sauvignon Blanc, Alain Gueneau ‘Le Guiiberte’
2018 Sancerre
26
Chardonnay, Ramey 2016 Russian River
42

Rose Wine by the glass - 6 oz.
Syrah/Mourvedre, J.L. Columbo ‘Cape Bleue’ 2018
17

Red Wine by the glass - 6 oz.
Malbec, Andeluna ‘1300’ 2018 Mendoza
16
Cabernet Sauvignon, Vineland Estates ‘ONE Red’
2016 Niagara
16
Sangiovese, Borgo Scopeto Chianti Classico
2016 Tuscany
16
Cabernet Sauvignon, Castle Rock 2016 Paso Robles
18
Pinot Noir, Block Nine ‘Caidens Vineyard’
2018 California
20
Merlot, Chateau du Val D’Or Merlot 2014 St. Emilion
26
Cabernet Sauvignon, 75 Wine Company
‘The Sum’ 2017 California
38
Brunello di Montalcino, Collemattoni 2013 Tuscany
52

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