

COCKTAILS

Passionfruit Martini	\$12
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$12
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$8
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$12
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$14
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DOMESTIC & IMPORT:	
Miller Genuine Draft (140 cal)	\$7
Budweiser (146 cal)	\$7
Stella Artois (150 cal)	\$8
Corona (148 cal)	\$8
CRAFT:	
Little Brown Jug Brewing 1919	\$10
Belgian Pale Ale (180 cal)	
Trans Canada Brewing	\$10
Bluebeary Ale (180 cal)	

Ask your server what's on tap!

WINE




105-125 cal per glass	6oz/9oz/Bottle
Pinot Grigio Jackson Triggs, Canada	\$12/16/38
Chardonnay Jackson Triggs, Canada	\$12/16/38
Cabernet Sauvignon Jackson Triggs, Canada	\$12/16/38
Merlot Jackson Triggs, Canada	\$12/16/38

NON-ALCOHOLIC BEVERAGES




Coffee (0 cal)	\$4
Tea (0 cal)	\$4
Milk (150 cal)	\$5
Assorted Soft Drinks (0-160 cal)	\$4

HOURS
MONDAY TO SATURDAY 4:00PM TO 10:00PM
SUNDAY / HOLIDAYS 4:00PM TO 9:00PM


SHARE

Crispy Chicken Wings 	\$17
Choice of Coconut Curry, Buffalo, or Salt & Pepper (760-920 cal)	
Build Your Own Flatbread	\$13.50
Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack (1100-1458 cal)	
Pierogies 	\$12.50
Brown Butter, Caramelized Onion, Sour Cream, Green Onion (640 cal)	
Poutine 	\$12.50
House Seasoned Fries, Cheese Curds, Gravy (1555 cal)	
Add Pastrami (70 cal) +\$5	

TOSS

Caesar Salad 	\$12.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Poblano Avocado Salad  	\$19.50
Romaine, Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Poblano Avocado Ranch Dressing (740 cal)	
Plus-Ups:	
Roasted Chicken (140 cal)	+\$8.50
Salmon (350 cal)	+\$13.50
Fried Chicken (815 cal)	+\$8.50




SAVOR

Handhelds served with choice of side	
Classic Burger*	\$21
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Plus-Ups:	
Double Patty (300 cal)	+\$8
Cheese (90 cal)	+\$3.50
Bacon (220 cal)	+\$4.50
Avocado (60 cal)	+\$3.50
Chicken Parm Sandwich	\$23
Crispy Fried Chicken Breast, Roasted Tomato Bruschetta, Basil Pesto Aioli, Arugula, Mozzarella, Parmesan (1250 cal)	
Sweet Soy Salmon*	\$33.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (715 cal)	
Beef & Yorkies	\$24.50
Shaved Roast Beef, Mini Yorkshire Pudding, Gravy, Horseradish Cream, Arugula (1030 cal)	
Pasta Bolognese	\$24.50
Fettucine, Italian Beef, Herbed Tomato Sauce, Basil, Parmesan, Garlic Bread (1050 cal)	
Vegetable Coconut Curry 	\$22.50
Onion, Broccoli, Spinach, Tomato, Garbanzo Bean, Coconut Curry Sauce, Naan, Spiced Yogurt, Cilantro (1055 cal)	

COMPLEMENT

House Fries (425 cal) 	\$8.50
Side Salad (110 cal)  	\$6.50
Roasted Broccoli (85 cal)  	\$6.50

INDULGE

Caramel Fritters 	\$10.50
Cinnamon Sugar Fritter, Vanilla Bean Ice Cream Caramel Sauce (775 cal)	
Chocolate Indulgence  	\$10.50
Berry Sauce, Whipped Topping, Spiced Raspberry (765 cal)	

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE

Dial Ext. 2

DINNER MENU

