

## ONTARIO CRAFT BEER

### Muskoka Cream Ale, 5% ABV | 7.50

Rich amber colour and inviting floral tones, this laid-back English pub-style ale is smooth and easy-going

### Muskoka Mad Tom IPA, 6.4% ABV | 7.50

Medium amber colour; aromas of grapefruit, orange zest and bitter floral hops; hoppy and full bodied on the palate

### Amsterdam Big Wheel Deluxe/Amber, 5.0% ABV | 7.50

Bright amber colour; soft fruit, grain and hops; light body, creamy palate; soft malt flavour with clean hoppy finish.

### Railway City Express India Session Lager, 4.8% ABV | 7.50

Light-Medium bodied; complex hops aroma; taste of citrus, pineapple and mango; crisp & light malt background, lingering bitterness that's not overpowering

### Mill Street Original Organic Lager, 4.2% ABV | 7.50

Delicate floral-herbal aroma; light palate with malty flavour, balanced by a hint of hoppy bitterness

### Steam Whistle Premium Pilsner, 5% ABV | 7.50

Characterized by a floral hop aroma. Clean, crisp finish and pleasant lingering bitterness

## CANADIAN CRAFT BEER

### Granville Island Brewery On Tap | 9.50

Seasonal selection, ask your server.

## SMALL PLATES

### Quebec Artisanal Cheese Board | 13

Fig jam, muesli baguette

Pairs well with Kim Crawford Sauvignon Blanc or Muskoka Cream Ale

### Spinach Artichoke Dip | 10

Tortilla chips, charred tomato salsa

Pairs well with Ruffino Lumina Pinot Grigio or Mill St. Organic Lager

### Olio Meza Platter | 11

Hummus, babaganoush, muhammara, warm pita

Pairs well with Open Riesling-Gewürztraminer or Steam Whistle Pilsner

### Mediterranean Beef Slider | 12

Ripe olive, hummus, crumbled feta cheese, wild oregano, Greek feta vinaigrette

Pairs well with Hob Nob Pinot Noir or Amsterdam Big Wheel Lager

### Freshly Shucked East Coast Oysters

Ask about today's variety

Four | 12

Eight | 22

Olio cocktail sauce, fresh lemon

Pairs well with Clos du Bois Chardonnay or Railway City Express India Sessition Lager

### Tater Tot Poutine | 7

Cheese curds

Pairs well with Kim Crawford Sauvignon Blanc or Muskoka Cream Ale

### Fried Calamari | 12

Fresh lemon, smoked chili aioli

Pairs well with Tolten Sauvignon Blanc or Mill Street Organic Lager

### Seasoned Dusted Chicken Wings | 12

Honey garlic, barbeque or buffalo butter

Pairs well with Marcus James Malbec or Muskoka Cream Ale

Must be of legal drinking age to purchase and/or consume alcohol.

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness..

## WINES

### WHITE WINE BY THE GLASS

	6OZ	9OZ
<b>Chardonnay</b>		
Jackson Triggs, Ontario	9	12
<b>White Zinfandel</b>		
Woodbridge, California	9	13
<b>Sauvignon Blanc</b>		
Tolten by Carmen, Chile	11	14
<b>Pinot Grigio</b>		
Montalto, Italy	9	12

### RED WINE BY THE GLASS

	6OZ	9OZ
<b>Cab/Cab</b>		
Jackson Triggs, Ontario	9	12
<b>Malbec</b>		
Marcus James, Argentina	11	15
<b>Merlot</b>		
Mapu, Chile	9	12
<b>Sangiovese-Merlot</b>		
Nespolino, Italy	13	16

### BOTTLE SUGGESTIONS

<b>Cabernet Sauvignon</b>	
J. Lohr, California	68
<b>Orvieto Classico</b>	
Ruffino, Italy	40
<b>Cabernet Sauvignon</b>	
Torres, Spain	59
<b>Sauvignon Blanc</b>	
Oyster Bay, New Zealand	65
<b>Chardonnay</b>	
Toasted Head, California	58
<b>Rioja</b>	
Campo Viejo, Spain	60
<b>Cabernet Sauvignon</b>	
The Crusher, California	65

DRAUGHT BEER

Coors Light	9
Rickards Red	9
Granville Seasonal	9.50
Lagonitas IPA	9.50

IMPORTED BEER

Birra Moretti	8
Sol	8
Heineken	8
Stella	8
Guinness Can	9

DOMESTIC BEER

Budweiser	7
Bud Light	7
Coors Light	7
Molson Canadian	7
Miller MGD	7
Michelob Ultra	7
Non-Alcoholic Beer	5

## COCKTAILS

### Bloody Caesar | 8

Vodka 1oz, clamato juice, tabasco sauce, Worcestershire sauce, pepper and a celery salt rim

### Ciao Bella | 10

Peach Schnapps 1oz, Prosecco 3oz, orange juice

### Summer Fizz | 8

Tequila 1.5oz, lime juice, ginger beer, mint

### Costmotone | 16

Patron tequila 1oz, cranberry and lime juice

### Hurricane | 8

Dark rum 1oz, orange juice, pineapple juice, grenadine

### Long Island | 9

Vodka .25oz, gin .25oz, tequila .25oz, Rum .25oz, triple sec .25oz, lime and cola

### Olio Manhattan | 12

Forty Creek whiskey 2oz, sweet vermouth .75oz, dash of maple walnut bitters

### Chocolate Martini | 9

Vodka 1.5oz, white crème de cacao .5oz

### Pick Me Up | 9

Vodka 1oz, Bailey's 1oz, fresh brewed espresso

### Delayed Flight | 9.5

Dark rum 1.5oz, lime juice, ginger beer

### Tom Collins | 8

Gin 1oz, lemon juice

**SPIRIT SELECTION****VODKA**

Smirnoff	7
Ketel One	7.5
Tito's	8
Grey Goose	9

**COGNAC**

Hennessy V.S.	9.5
Hennessy V.S.O.P.	15
Remy Martin V.S.O.P.	14
Remy Martin X.O.	25

**GIN**

Gordon's	7
Tanqueray	7
Bombay	8
Hendricks	8.5

**SINGLE MALT**

Glenfiddich	10
Glenlivet	10
Glenmorangie	11
Oban	13
Dalwhinnie	12
Lagavulin	14
Macallan Gold	12
Bowmore	10

**RUM**

Captain Morgan Dark	7
Captain Morgan Spiced	7
Malibu	7
Appleton Reserve	7
El Dorado 15 yr	9.5

**BLENDS**

J&B	7
Johnnie Walker Red	7.5
Johnnie Walker Black	10
Chivas Regal	8.5
Dewars White Label	7.5

**RYE**

Seagram's VO	7
Canadian Club	7
Crown Royal	7.5
Forty Creek	7.5

**TEQUILA**

Sauza Gold	7
1800 Reposado	8.5
Patron Silver	13

**BOURBON**

Jack Daniels	7
Jim Beam	7.5
Maker's Mark	8
Woodford Reserve	9
Blanton's	8.5