

# ALL-DAY

## APPETIZERS

<b>Soup of the Day</b>	10
chef-inspired daily soup	
<b>Bannock Box v</b>	9
mixed bannock, lentil spread	
<b>Old Bay Fried Calamari</b>	18
magic maple mayo, chili tomato jam	
<b>French Onion Soup v</b>	16
cheddar & swiss cheese	
<b>Crispy Fish Tacos</b>	14
two pieces, sesame ginger slaw, magic maple mayo, corn tortilla	
<b>Fried Brussels Sprouts v</b>	16
maple sriracha sauce, garlic yoghurt	
<b>Baked Spinach &amp; Artichoke Dip v</b>	20
cheddar, mozzarella, grana padano, kozlik's mustard, bannock	

## GREENS & BOWLS

<b>Classic Cobb gf</b>	22
bacon, stilton cheese, avocado, egg, tomato, cucumber, maple mustard dressing	
<b>Kale Caesar v</b>	17
horseradish garlic dressing, radish, grana padano, croutons	
<b>Fogo Island Shrimp Salad gf</b>	26
butter lettuce, cucumber, celery, apple, tarragon mayonnaise	
<b>100km Great Plains Bowl v gf</b>	20
lentils, soybeans, chickpeas, quinoa, winter squash, organic greens, sumac tahini	

### ADD TO ANY SALAD

+ bacon 4    + chicken breast 12    + salmon 14

## POUTINES

<b>The O.G.</b>	13
fries, québec curds, chicken gravy	
<b>Meatless Mushroom v gf</b>	14
fries, québec curds, mushroom & coffee gravy	
<b>Smoked Meat</b>	16
fries, québec curds, chicken gravy	



**DID YOU KNOW?**  
“Poutine” is Québec slang for “a mess.”

## MEAT & BREAD

served with fries, caesar salad or daily soup + gluten-free bun 2	
<b>Smoked Salmon Bannock</b>	22
norwegian smoked salmon, red onion, cream cheese, arugula, capers	
<b>Veggie Donair Wrap v</b>	20
split pea & lentil falafel, cashew aioli, tomato, arugula, pickled turnips, tortilla	
<b>Brisket Cheeseburger</b>	21
6oz patty, processed cheese, magic maple mayo, lettuce, tomato, onion, pickle	
<b>Grilled Cheese v</b>	20
brodflour sourdough, aged cheddar & swiss cheese, caramelized onion, kozlik's smoky mustard	
<b>Free-run Turkey Burger</b>	23
guacamole, tomato, arugula, dill pickle mayo, onion ring	
<b>Toronttréal Smoked Meat</b>	23
toasted rye, swiss cheese, sauerkraut, ballpark aioli	

## MAINS

<b>Fish &amp; Chips</b>	23
alaskan sole, poppy seed slaw, tartar sauce, lemon	
<b>Maple-glazed Salmon gf</b>	32
butternut squash purée, cellar roots, brussels sprouts, marinated lentils	



**DID YOU KNOW?**  
Saskatchewan is the world's leading producer of lentils!

<b>Saskatchewan Lentil Chili v</b>	20
cornbread, sour cream, tater tots	
<b>French Onion Mac &amp; Cheese v</b>	23
aged cheddar, mozzarella, caramelized onions, green salad	
<b>Arcadian Court Chicken Pot Pie</b>	24
mashed potatoes, scratch gravy	
<b>The one and only since 1929</b>	
<b>Pork Shoulder Tourtière</b>	25
mashed potatoes, fall vegetables, braised kale, coffee gravy	



Our favourite savoury meat pie from La Belle Province

<b>Turducken Poutine Pizza</b>	28
roast turkey, duck & chicken, québec cheese curds, caramelized onions, gravy	
<b>Over 23,000 sold!</b>	
<b>Truffle Mushroom Pizza v</b>	23
oyster, cremini, shiitake, ricotta, pickled garlic scapes, walnut pesto	

## ENJOY OUR FAMOUS TOURTIÈRE AT HOME

serves 4  
frozen with cooking instructions 30

## DESSERTS

<b>Canadian Butter Tart</b>	13
screch raisins, whipped cream	
<b>Smore's Brownie</b>	13
toasted marshmallow foam, graham crumble, raspberry	
<b>Dessert of the Week</b>	MP
seasonally inspired dessert	

## SIDES

<b>Cellar Roots</b>	9
<b>Tater Tots</b>	6
<b>Sweet Potato Fries</b>	8
<b>Cornbread</b>	9

v vegetarian / gf gluten-free

Please make us aware of any food allergies, as there may be ingredients that are not listed.

Executive Chef Ryan Lister  
Chef de Cuisine James Gilkinson

LET US HOST  
YOUR NEXT EVENT!  
connect with an event specialist at  
events@oliverbonacini.com

# DRINKS

## COCKTAILS

sap faves		
<b>Dill Pickle Caesar</b>	1.5oz	
dillon's canoe dill pickle vodka, walter caesar mix, pepperette, pickle, nasty sauce		
		14
<b>Bay Street Sour</b>	2oz	
disaronno amaretto, jim beam bourbon, lemon, red wine float		
		15
<b>Sunset Negroni</b>	2.25oz	
tanqueray gin, amaro averna, cinzano vermouth		
		16
<b>Toronto Island Iced Tea</b>	2oz	
dejado tequila, lemon, honey syrup, orange pekoe		
		17
<b>Maple Old Fashioned</b>	2oz	
sortilège maple whisky, maple syrup, walnut bitters		
		15
<b>Sage Advice</b>	2oz	
tanqueray gin, bowmore 18 year old whisky, lemon, sage syrup		
		15

### HAPPY HOUR

tuesday to saturday from 2–6pm

\$1 per ounce wines 5oz/8oz

**Cabernet Merlot**, Henry of Pelham, Niagara, ON

**Pinot Grigio**, Henry of Pelham, Niagara, ON

\$5 bar rail

\$10 classic cocktails

\$5 draught beer

**Furnace Room Beardmore Kölsch** 16oz

classics		
<b>Old Fashioned</b>	2oz	
dillon's canoe rye, angostura bitters, orange		
		15
<b>Espresso Martini</b>	2oz	
dillon's selby vodka, kahlúa, acacia ethiopian harar cold brew		
		15
<b>Negroni</b>	2.25oz	
dillon's selby gin, campari, cinzano vermouth, orange		
		16
<b>Boulevardier</b>	2.25oz	
jim beam white label bourbon, cinzano vermouth, campari		
		16
<b>Kir Royale</b>	5.5oz	
montelliana mont blanc brut cuvée, labbé francois cassis		
		17

### spirit free

<b>Tropical Garden Spritz</b>	0.5% ABV	
hp juniper gin, pineapple, rosemary, lemon, soda		
		10
<b>Harvest Berry Sangria</b>		
harvest berry cordial, lime, ginger beer, berries		
		9
<b>Blackberry Sour</b>		
blackberry cordial, lemon & lime juice, aquafaba, berries		
		8
<b>Daily Cider</b>		
rotating fruit cider		
		8
<b>Daily Juice</b>		
rotating freshly pressed juice		
		6
<b>Partake Brewing Blonde Ale, Toronto, ON</b>	0.3% ABV 355ml	8
moderately hopped with caramel, malt & a mild floral nose		

**SPIKE 'EM** with dillon's selby vodka or gin 6 (1oz)

## WINES BY THE GLASS

sparkling	5oz	750ml	
<b>Brut</b> , Cave Spring, O&B, Niagara, ON	15	70	
rosé	5oz	8oz	750ml
<b>Rosé</b> , Henry of Pelham, Niagara, ON	12	18	50

### white

<b>Pinot Grigio</b> , La Vite, Friuli, IT	11	16	—
<b>Canoe Riesling</b> , Cave Spring, Niagara, ON	13	19	53
<b>Pinot Gris</b> , 13th Street, Niagara, ON	14	21	55
<b>Chardonnay</b> , Cloudsley Cellars, Niagara, ON	17	27	70
<b>Sauvignon Blanc</b> , Loveblock, Marlborough, NZ	19	29	75

### red

<b>Merlot</b> , La Vite, Friuli, IT	11	16	—
<b>Pinot Noir</b> , Henry of Pelham, Niagara, ON	12	18	50
<b>Biff's Juicy Red</b> , Cave Spring, Niagara, ON	13	19	53
<b>Chianti</b> , Cavaliere d'Oro, Veneto, IT	14	21	55
<b>Cabernet Sauvignon</b> , Parducci, Mendocino, CA	16	23	65

## BEER

draught		16oz	
<b>Indie Alehouse Instigator IPA, Toronto, ON</b>	6.5%	8.75	
clean & bitter with strong aromas of pine & citrus			
<b>Lost Craft Revivale Lager, Toronto, ON</b>	4.9%	8.75	
refined hop, malt & fruit notes with a crisp finish			
<b>Furnace Room Beardmore Kölsch, Georgetown, ON</b>	4.5%	8.75	
delicately balanced with subtle hints of fruity notes			
<b>Indie Alehouse Marco Polo Pilsner, Toronto, ON</b>	5%	8.75	
easy drinking italian-style pilsner, aromatic, citrusy & crisp			
<b>St-Ambroise Oatmeal Stout, Montréal, QC</b>	5%	9	
forward aromas of chocolate, roasted coffee & malt			
<b>KW Sparkling Dry Cider, Kitchener-Waterloo, ON</b>	6.7%	9	
made in small batches with a blend of five locally grown apple varieties & champagne yeast (12oz)			

### bottles & cans

<b>Steam Whistle Pilsner, Toronto, ON</b>	5%	341ml	9
crisp, refreshing & a touch of bitterness			
<b>Muskoka Mad Tom IPA, Bracebridge, ON</b>	6.4%	473ml	9
white grapefruit, orange zest & bitter floral hops			
<b>Muskoka Craft Lager, Bracebridge, ON</b>	4.8%	473ml	9
crisp & effervescent with a slight grain character & malt sweetness			
<b>Lost Craft Crimzen Red Ale, Toronto, ON</b>	4.7%	473ml	9
smooth malt with apple, caramel & toffee			
<b>Brickworks Ciderhouse Queen 501, Toronto, ON</b>	5%	473ml	9
lively citrus zest with a hint of spice, flavours of homemade apple pie			

### flights

<b>We the North</b> 5oz each	10
bartender's choice of four rotating local beers	