

~BEVERAGES~



WINES

ON TAP	5oz	8oz	500ml
Red Blend, 13th Street Winery.....	13.....	20.....	40.....
White Blend, 13th Street Winery	13.....	20.....	40.....

SPARKLING	5oz	750ml
Lazzara Bianco Secco, ON.....	12.....	52.....
Prosecco, Montelliana, IT	13.....	68.....
Cave Spring 'O&B Brut', ON.....	14.....	68.....

WHITE	5oz	8oz	750ml
Sauvignon Blanc, Henry of Pelham, ON ...	12.....	19.....	50.....
Riesling, Cave Spring 'Canoe', ON.....	13.....	20.....	54.....
Pinot Gris, Cave Spring, ON	14.....	21.....	58.....
Sauvignon Blanc, Rongopai, NZ (+).....	14.....	21.....	58.....
Chardonnay, Torres 'Las Mulas', CL (+) ..	14.....	21.....	58.....
Pinot Grigio, Antonutti 'Ramato', IT			98.....

ROSÉ			
Rosado, Norte Sur, ES (+).....	13.....	20.....	54.....

RED			
Cabernet Merlot, Henry of Pelham, ON	12.....	19.....	50.....
Nero d'Avola, Matto, Sicily, IT	12.....	19.....	50.....
Malbec, Argento 'Arte', AR.....	14.....	21.....	58.....
Cabernet Sauvignon, Cedar Rock, CA.....	15.....	23.....	62.....
Pinot Noir, Cave Spring, ON	17.....	25.....	68.....
Fontamara 'Quattro', IT			55.....
Shiraz, Wyndham Estate, AU.....			58.....
Gamay, Cave Spring, ON			60.....
Chloe 'Red No. 249', CA.....			64.....

(+) sustainable / organic

NON-ALCOHOLIC

Freshly Squeezed Juices	5.5
orange, blackberry, mango, strawberry, pomegranate	
Ruby Orangesicle	6.
blood orange, coconut milk, cream	
Tropical Storm	6.
mango, stawberry, lemon, ginger ale	
Blackberry Bomb	6.
blackberry juice, lime juice, ginger beer, sprite	

COFFEE & TEA

Coffee	3.75
Selection of Wabi Teas	3.75
Americano	4.5
Espresso	single / double 4.75 / 5.75
Cappuccino, Latte, Café au Lait	4.75

Thirsty Thursdays
half-priced wines by the bottle on Thursdays

HAPPY HOUR

available 4pm until close!

COCKTAILS

Margarita (1.5oz)	10.
sauza gold tequila, cointreau, lime	
Whisky Sour (1oz)	10.
canadian club whisky, lime	
Negroni (1oz).....	12.
tanqueray gin, campari, sweet vermouth	
Moscow Mule (1.5oz).....	12.
smirnoff vodka, ginger beer, lime	

\$6 SELTZER

Dejado Tequila Lime Soda (473ml)

\$7 BEER

Peroni (14oz)

\$8 WINE (5oz)

Henry of Pelham Cabernet Merlot
Henry of Pelham Sauvignon Blanc
Norte Sur Rosado Rosé

COCKTAILS

Sweet Tart (1.5oz).....	15.
dillon's selby strawberry rhubarb vodka, strawberry, lemon, rhubarb syrup	
Smoky Haze (1.5oz).....	16.
jim beam kentucky bourbon, double-smoked ginger syrup, strawberry, angostura bitters, lemon, ginger beer	
Summer Daze (2oz).....	15.
aperol, prosecco, cranberry-orange simple syrup, q sparkling	



Passion in Paradise (1.5oz)	15.
tanqueray gin, aperol, passion fruit, lime, aquafaba	
Lychee Tea-quila (1.5oz).....	16.
sauza gold tequila, soho lychee liqueur, lychee syrup, lychee jelly, green tea	
Mango Caliente (1.5oz).....	15.
lamb's white rum, malibu coconut rum, chili agave syrup, mango, lime, coconut milk	
Canteen 75 (3.75oz)	18.
j&b scotch, prosecco, lemon, angostura bitters	

Don't worry, we can make all your favourite classics too!

BEERS & CIDERS

ON TAP (14oz)

Henderson's Best Amber Ale	8.5
Indie Alehouse Marco Polo Pilsner	8.5
Lost Craft Revivale.....	8.5
Peroni Nastro Azzurro.....	8.5
High Park Brewery Rings of Saturn Hazy IPA	8.5

BOTTLES

Creemore Springs Lager (341ml)	8.5
Bud Light (341ml).....	8.5
Steam Whistle (341ml)	8.5
Stella Artois (330ml).....	9.5
Corona (330ml).....	9.5

TALL CANS (16oz)

Dejado Tequila Lime Soda.....	9.5
Thornbury Cider.....	10.

WINTERLICIOUS^{OM}

JAN 26 - FEB 08, 2024

Produced by  TORONTO

\$45 THREE-COURSE DINNER

excludes tax & gratuity
choice of app, main & dessert

APPS

Tomato Soup (LOCAL, V)
stoney creek tomatoes,
mini grilled cheese sandwich

**Hillside Gardens
Beet Salad (LOCAL, V)**
bright's feta, spiced walnuts,
balsamic vinaigrette, spinach,
arugula

Grilled Octopus Crostini
charred fennel,
citrus vinaigrette

MAINS

**Roasted Cornish
Half Hen (LOCAL)**
ontario hen, scalloped
potatoes, charred rapini,
dried fruit jus

Pan-seared Icelandic Cod
cellar root vegetable
ratatouille, verjus butter sauce,
fresh herbs

**100km Foods
Moussaka (LOCAL, V)**
roasted eggplant,
winter squash, red pepper,
béchamel, fingerling potatoes,
panko parmesan

DESSERT

Sticky Toffee Pudding (V)
salted caramel ice cream,
graham cracker

**Osprey Bluffs Honey
Nut Pie (LOCAL, V)**
almonds, cashews, pecans,
crème fraîche, sea salt

**Blueberry Cheesecake
Pot (LOCAL, V)**
vanilla sponge cake, barrie
hill farms blueberry compote,
granola crunch

COCKTAILS

Dirty Dirty Chai (1.5oz) 13.
local spirit vodka 8, kahlúa coffee liqueur,
espresso, chai syrup

Orange Is the New Black (1.5oz) 13.
local spirit gin 7, triple sec orange liqueur, lime,
blood orange, angostura orange bitters, aquafaba

Faux Fizz (non-alc)9.
hp juniper 0% gin, lemon, blackberry, sparkling water

WINE ^{5oz}

Viognier, Yalumba, 'The Y Series', AU11.

Shiraz, Wyndham Estate, AU 11.

BEER

Lost Craft Revivale Lagered Ale (14oz) 7.

Lost Craft Rings of Saturn IPA (14oz) 7.

STARTERS

Smashed Avocado & Chips VG.....16.
avocado, pico de gallo, cilantro, corn chips

Mushroom Soup VG GF13.
pulsed shiitake & cremini mushrooms, enoki, olive oil

P.E.I. Medium-cut Fries V.....10.
sea salt, garlic-lime aioli

Fried Calamari19.
garlic-lime aioli

Crispy Squid Tacos18.
two pieces, cabbage & seaweed slaw, crema,
pico de gallo, cilantro, mango sauce

Traditional Beef Empanadas18.
two pieces, grass-fed beef, olives,
egg, spices, salsa verde

SALADS

Green Bean Caesar Salad.....19.
romaine, green beans, bacon, focaccia croutons,
creamy parmesan & garlic dressing

Avocado Salad V GF19.
iceberg lettuce, spiced pepitas, grapefruit,
cilantro, basil, buttermilk dressing

PROTEIN TO YOUR SALAD

Grilled Chicken Tenders 10.

6oz Grilled Sirloin Steak 18.

Salmon Fillet 16.

Impossible Patty VG 8.

MAINS

Spicy Tuna Poke Bowl..... 25.
mixed grains, marinated tuna, soybeans,
avocado, pickles, seaweed

Lentil Cottage Pie V 22.
red & green lentils, tomato gravy,
sage, garlic spuds

Salmon Niçoise Bowl 29.
mixed grains, green beans, pickled red onion,
egg, heirloom tomatoes, olives, mustard

Steak & Fries 29.
6oz baseball cut sirloin, thyme,
grilled rapini, beef jus

French Connection Burger..... 22.
6oz smashed beef patties, caramelized onion,
gruyère cheese, swanky sauce, fries

Canteen Burger 20.
6oz smashed beef patties, swanky sauce, onion,
tomato, lettuce, pickles, fries
sub impossible patty 4.
add cheese 1. bacon 3.

Margherita Pizza V.....21.
san marzano tomato sauce, mozzarella,
parmigiano-reggiano, basil

Buffalo BBQ Pizza 23.
fried tenders, buffalo sauce, mozzarella,
caramelized onion, smoky BBQ sauce,
banana pepper, buttermilk dressing

Truffled Mac & Cheese V 22.
mushroom mornay, black truffle,
herb & parmesan breadcrumbs
add bacon 3. add roasted pork 8.

DESSERT

Vegan Chocolate Mousse VG.....12.
raspberries, pistachios, mint

O&B Artisan Butter Tart10.
vanilla ice cream



SCAN AND ENTER
TO WIN A 1000
O&B GIFT CARD!

V vegetarian VG vegan GF gluten-free

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