

HAPPY HOUR

available Tuesday-Saturday from 2-5pm

COCKTAILS

	REG	HH
Red Sangria (4.5oz) red wine, apricot brandy, lazzara, blackberry lemonade.	15.	10.
White Sangria (4.5oz) white wine, triple sec, lazzara, peach lemonade	15.	10.
Moscow Mule (1.5oz).	15.	10.
Margarita (2oz)	15.	10.
Passion Fruit Margarita (2oz)	15.	10.
Grapefruit Margarita (2oz)	15.	10.
Espresso Martini (1.5oz).	15.	10.

BEER

Select Beers (14oz)	8.5	.6.
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WINE

	5oz
Sauvignon Blanc, Henry of Pelham, Niagara, ON	.8.
Cabernet Merlot, Henry of Pelham, Niagara, ON	.8.



Bin End Thursdays & Saturdays

great deals on select bottles of wine!

CANTEEN

COCKTAILS

- Spiked Ginger Lemonade (1oz)

dillon's selby pineapple honey gin, ginger beer, ginger lemonade, passion fruit juice

13.

Berry Good Lemonade (1.5oz)

dillon's selby berry bliss vodka, triple sec, lemon juice, soda

14.

Aperol Spritz (4.5oz)

aperol, lazzara, club soda

15.

Mimosa Flight (9oz)

lazzara bianco secco sparkling wine and three flavours of the week (ask your server)

28.

Espresso Martini (1.5oz)

smirnoff vodka, kahlúa, espresso

15.

Bailey's Espresso Martini (1.5oz)

smirnoff vodka, bailey's, espresso

15.
- Mimosa (3oz)

lazzara bianco secco sparkling wine, orange juice (substitute any juice +1.)

14.

Moscow Mule (1.5oz)

vodka, lime juice, ginger beer

15.

Margarita (2oz)

sauza silver tequila, triple sec, lime juice

15.

Passion Fruit Margarita (2oz)

sauza silver tequila, triple sec, passion fruit juice, lime juice

15.

Grapefruit Margarita (2oz)

sauza silver tequila, triple sec, grapefruit juice, lime juice

15.

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



SANGRIAS

- Red Sangria (4.5oz)

red wine, apricot brandy, lazzara, blackberry lemonade

15.

White Sangria (4.5oz)

white wine, triple sec, lazzara, peach lemonade

15.

ON TAP

- | | | |
|--|------|-------|
| Canteen Lager 5% | 14oz | 20oz |
| High Park Brewery Lightwave Session IPA 4.5% | 8.5 | 10.75 |
| Indie Alehouse Marco Polo Pilsner 5% | 8.5 | 10.75 |
| Indie Alehouse Pub Ale 4% | 8.5 | 10.75 |
| Lost Craft Lost Light Lager 4% | 8.5 | 10.75 |

TALL CANS

- | | |
|------------------------------------|------|
| GoodLot Mellow Gold. | 16oz |
| Thornbury Cider (seasonal flavour) | 9.5 |
| Collective Arts Hazy State IPA. | 10. |
| | 10. |

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 |

NON-ALC

- | | |
|--|-----|
| Harmon's Craft Brewing Half-Day Hazy IPA (355ml) | 8.5 |
| Town Brewery Easy Tiger Lager (355ml) | 9.5 |
| Collective Arts Guava Gose (355ml) | 9.5 |

DESSERTS

- Lemongrass Crème Brûlée v.

gingerbread cookie

13.

S'mores Bread Pudding v

dorset sea salt chocolate sauce, brown butter graham cracker

13.

Oliver's Carrot Cake v.

candied walnuts, earl grey tea raisin jam

12.

Seasonal Fruit Sorbet VG GF

two scoops, fresh berries

8.



COFFEE & TEA

- Coffee.

Selection of Teas.

Americano

Espresso

Cappuccino, Latte, Café au Lait

3.75

3.75

4.5

single / double 4.75 / 5.75

4.75

CANTEEN ICED COFFEES

- King West Classic

Canterbury drip coffee served black or with your choice of 2% milk, almond, or oat milk

4.5

Lightbox Latte.

double espresso shot with your choice of 2% milk, almond, or oat milk

5.5

Matcha Latte

matcha powder with your choice of 2% milk, almond, or oat milk

5.75
-
- obcanteen.com @obcanteen

HANDHELDS

served with french fries
sub green salad, caesar or poutine 4.
sub impossible patty 4. sub gluten free bun 2.
add bacon 3.

Canteen Burger 24.
6oz smashed beef patties, cheese,
swanky sauce, onions, tomato,
lettuce, pickles

NEW Maple Bacon Double Cheeseburger . . 26.
6oz smashed beef patties, bbq sauce,
caramelized onions, cheese, peppercorn aioli,
lettuce, tomato

Crispy Buffalo Chicken Wrap. 24.
lettuce, tomato, mozzarella, monterey jack,
buttermilk ranch dressing

Grilled Halloumi Wrap v 22.
peppers, roasted cherry tomato, onions,
olives, spinach, crema

PIZZA



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

Pepperoni 23.
spicy wildflower honey, tomato sauce,
mozzarella, parmigiano-reggiano



MAINS



Truffled Mac & Cheese v 22.
mushroom mornay, black truffle,
herb & parmesan breadcrumbs
add bacon 3. add grilled chicken breast 10.

NEW Braised Beef Short Rib GF 38.
garlic mashed potatoes, roast mushrooms,
grilled greens, red wine sauce

NEW Sage Pesto Salmon GF 32.
roasted sweet potato & green onion mash,
toasted pistachios, buttered green beans



FISH & CHIPS 25.
crystal battered haddock, fries,
tartar sauce, poppy seed slaw, lemon

NON-ALCOHOLIC

Juices ■ 6.5
apple, pear, pineapple, mango, passion fruit

Cranberry Ginger Fizz I 7.
cranberry & lime juice, club soda, ginger beer

Rockstar Martini Y 8.
passion fruit, pineapple, vanilla syrup, lime

No ID Required ■ 7.5
peach tea syrup, lemon juice, soda

Thyme for Spritz ■ 7.5
grapefruit, thyme syrup, sparkling water

Faux Gin Fizz ■ 12.
non-alc monday gin, pineapple juice, pear nectar, club soda

WINES

SPARKLING	5oz	8oz	btL
Prosecco, Montelliana, IT	12		57.
Cave Spring 'O&B Brut', ON			70.

ROSÉ	5oz	8oz	btL
Cave Spring, ON	12	18	55.

WHITE	5oz	8oz	btL
Sauvignon Blanc, Henry of Pelham, Niagara, ON	12	18	55.
Pinot Grigio, Fontamara, IT	13	19	57.
Riesling, Cave Spring, ON.	14	20	58.
Pinot Gris, Cave Spring, ON.	15	21	64.
Chardonnay, Gayda, FR.	15	21	64.

RED	5oz	8oz	btL
Cabernet Merlot, Henry of Pelham, Niagara, ON.	12	18	55.
Tempranillo, Casa Solar, Castilla, ES	13	19	57.
Sangiovese, Poggio Morino, Chianti, IT	14	20	58.
Malbec, Argento 'RSV', AR	14	20	58.
Shiraz, Wyndham Estate, AU	14	20	58.
Syrah, Gayda, FR.	15	21	64.
Pinot Noir, Cave Spring, ON	16	22	67.
Blaye Côtes de Bordeaux, Château La Croix Saint Pierre, FR.	18	24	69.

\$45 THREE-COURSE DINNER
choice of app, main & dessert · excludes tax & gratuity

APPS

Parsnip & Apple Soup **V GF**
crispy sage, olive oil

Kale Caesar Salad
bacon, romaine, croutons,
creamy garlic & parmesan
dressing

Cajun Shrimp Crostini
guacamole, zucchini relish,
grilled baguette, lemon

Crispy Brussels Sprouts **VG GF**
pomegranate molasses,
crispy shallot, garlic lime aioli,
fresh herbs

MAINS

Chicken Parm Pasta Bake
fresh penne, tomato sugo,
mozzarella, parmesan,
mushrooms, spinach,
herb breadcrumbs

BBQ Bacon Cheeseburger
6oz smashed beef patties,
maple bacon, bbq sauce,
caramelized onions, cheese,
peppercorn aioli, lettuce,
tomato, served with fries

Sage Pesto Salmon **GF**
roasted sweet potato & green
onion mash, green beans,
toasted pistachios

**Butter Chickpeas &
Squash Curry** **V**
carolinian farms squash,
spiced tomato gravy,
jasmine rice, yoghurt,
cilantro, garlic naan bread

DESSERTS

Lemongrass Crème Brûlée **V**
gingerbread cookie

Oliver’s Carrot Cake **V**
candied walnuts,
earl grey tea raisin jam

S’mores Bread Pudding **V**
dorset sea salt chocolate sauce,
brown butter graham cracker

WINTERLICIOUS
JAN 30- FEB 12, 2026

Produced by
Toronto



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Grace Bay Resorts.
oliverbonacini.com/contest



FEATURE DRINKS

COCKTAILS

Maplewood Classic 1.5oz. 13.
lot no. 40 whisky, orange angostura bitters,
maple syrup

A Clockwork Orange 1.5oz. 13.
absolut vodka, orange, lemon, soda

MOCKTAIL

Greyhound Rises non-alc 10.
monday gin, grapefruit

BEER

High Park Brewery
Lightwave Session IPA 14oz 7.

WINES

Sauvignon Blanc, Henry of Pelham, 8.
Niagara, ON 5oz
Cabernet Merlot, Henry of Pelham, 8.
Niagara, ON 5oz



**STARTERS
& SHAREABLES**



Soup of the Day **V**. 12.
chef-inspired daily soup, always vegetarian

Spinach & Pea Empanadas **VG** 19.
two pieces, thai green curry paste, fresh lime

Poutine **GF** 14.
canadian cheese curds, fried rosemary,
vegetarian red eye gravy

Grilled Cheese Bites **V** 14.
mozzarella & cheddar, tabasco ketchup

Fried Calamari 19.
cocktail sauce, garlic lime aioli, lemon

Smashed Avocado & Chips **VG GF**. 16.
pico de gallo, cilantro, corn tortilla

NEW **Crispy Brussels Sprouts** **V GF** 16.
pomegranate molasses, fried shallots,
fresh herbs, garlic lime aioli, green onion

Loaded Nachos **V GF**. 21.
mozzarella, monterey jack, pico de gallo,
guacamole, jalapeño, banana pepper, sour cream

**SALADS
& BOWLS**



The Canteen Green **VG GF** 18.
kale, spinach, spicy greens, vegan feta, quinoa,
walnuts, dried cranberries, maple mustard dressing

Kale Caesar Salad. 18.
bacon, romaine, croutons,
creamy garlic & parmesan dressing

The Protein Green Bowl **VG GF** 20.
chickpeas, quinoa, edamame, kale, spicy greens, corn,
red cabbage, vegan feta, maple mustard dressing

Tuna Poke Bowl **GF** 26.
soy ginger marinade, smashed avocado,
edamame, dressed cucumber, steamed rice,
pickled daikon & ginger, wakame seaweed



**EXTRAS TO
YOUR SALAD**

Half an Avocado 4.

Halloumi 6.

Grilled Chicken Breast 10.

Salmon Fillet 14.