

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

3.75
- Selection of Teas.

3.75
- Americano

4.5
- Espresso

single / double 4.75 / 5.75
- Cappuccino, Latte, Café au Lait

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



HANDHELDS

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

Sandwich of the Day. MP
chef-inspired daily sandwich

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

Grilled Halloumi Wrap v 22.
peppers, roasted cherry tomatoes, 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



EVERYDAY
BRUNCH



Avocado Toast vg. 19.
brodfLOUR seeded sourdough, cherry tomatoes,
pickled red onions, radish
add poached egg 1.5 add bacon 3.

Cinnamon French Toast v 15.
mixed berry compote, maple syrup,
vanilla cr me fra che
add bacon 3. add sausage 5. add chicken tenders 5.



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 1 7.
cranberry & lime juice, club soda, ginger beer
Rockstar Martini 1 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.
ROS�			
Cave Spring, ON	.12	18	55.
WHITE			
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			
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 C�tes de Bordeaux, Ch�teau La Croix Saint Pierre, FR.	.18	24	69.

\$34 THREE-COURSE LUNCH
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

Grilled Chicken BLT Wrap
smashed avocado, mozzarella,
monterey jack, roasted garlic
aioli, served with fries

Canteen Burger
6oz smashed beef patties,
cheese, swanky sauce, onion,
tomato, lettuce, pickle,
served with fries

Salmon & Leek Pie
creamed leek velouté,
mash potatoes,
spinach & arugula salad

**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

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

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

**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.

Executive District Chef Ryan Lister
Chef de Cuisine Devon Robinson