

QUICK LINKS

FOOD

COCKTAILS 

WINE

SCOTCH & WHISKEY

BEER & CIDER

NEW! NON-ALCOHOLIC

DAILY SPECIALS

5-7 PM DAILY

Happy Hour, baby! Up to 35% savings on several food dishes and beverages. Check out the full Happy Hour menu on our website.

SUNDAY

Industry Night for all hospitality workers! 20% off food and beverages open - close.
\$15 for a Jameson shot and a pint.

Please be aware that the handcrafted nature of our menu items, various kitchen procedures, and our reliance on suppliers may result in cross-contamination with ingredients containing gluten.

An 18% gratuity will be applied to parties of 6 or more.



VEGETARIAN



VEGAN

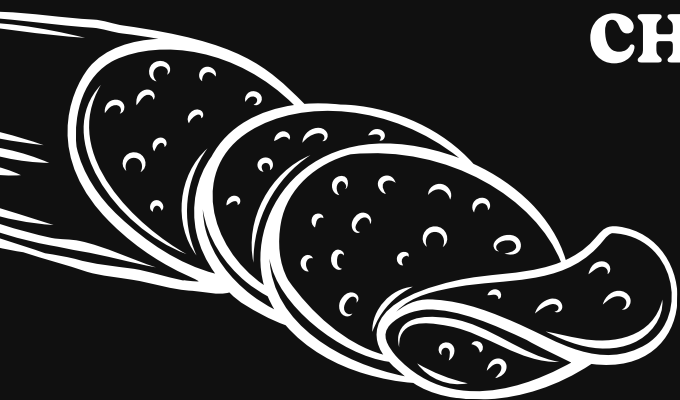


GLUTEN-FREE



SPICY BAR NUTS \$9 ✓ ⊕

MARINATED OLIVES \$11 ✓ ⊕



CHARCUTERIE BOARD \$35

For the peckish. Assortment of meat, cheese, berries, nuts, dates and crackers.

BAKED BRIE GRAZING PLATTER \$27

Triple-crème Brie served with warm pita, berry compote, confit garlic butter, and spicy roasted red pepper jelly. Plated with nuts and berries. ✓

FRITES \$9.50

Hand-cut, seasoned with rosemary-scented salt, chives and grated Grana Padano cheese.

Served with garlic aioli. ✓ **Request vegan** ✓

GUAC AND SALSA \$16

Homemade guac and pico de gallo served with fresh corn tortilla chips. ✓

CRISPY CALAMARI \$24

Mandarin sweet and spicy glaze, sliced Szechuan peppercorns, scallions.



THE BIG SALAD \$16

Heritage greens, cherry tomato, English cucumber, red onion, carrot, seasoned nuts, hemp hearts, with white balsamic shallot vinaigrette. ✓ 🌱

NACHO AVERAGE NACHOS \$21

Corn tortilla topped with aged white cheddar and Jack cheese, lettuce, pico de gallo, pickled jalapeño, black olives, sour cream. 🌱

Upgrade with chicken/ black bean chilli beef/pulled pork/guacamole +\$7 each

MEDITERRANEAN HUMMUS \$15

Confit garlic hummus topped with diced tomato, cucumber, red onion, pine nuts, za'tar. Served with warm pita. 🌱

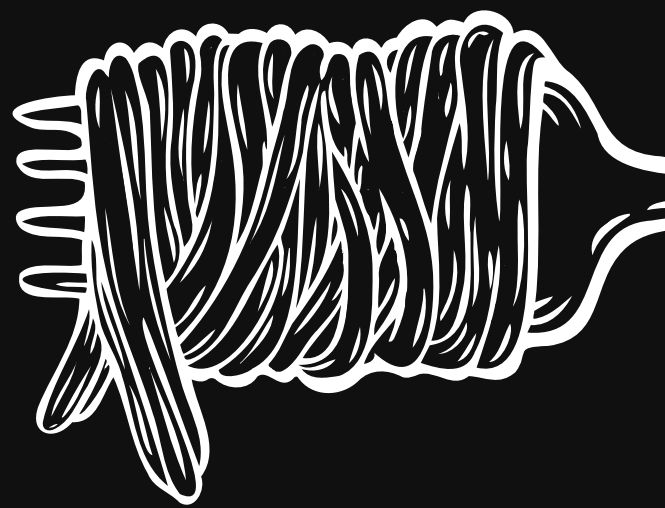


KOREAN-STYLE FRIED CHICKEN \$18

Sweet and spicy Gochujang-glazed chicken, served on a bed of Napa cabbage slaw and topped with pickled chillies.

DAILY PASTA *

Ask your server for today's dish. * *Price varies*



TACOS \$20

Three soft flour tortillas stuffed with pico de gallo, shredded lettuce and chipotle aioli.

Choice of 1: black bean chilli beef, crispy tofu ✓ , or (+\$2) shrimp

Try them in a rice paper roll 🌱

HANDS

Served with your choice of fries or green salad.
Upgrade your side to tater tots for +\$2

SUPER SMASH BEEF BURGER \$22

Searched house-made burger, double smoked bacon, crisp iceberg lettuce, beefsteak tomato, red onion, garlic pickles, aged white cheddar, Japanese aioli. Served on brioche bun.



New recipe!

HOUSE VEGGIE BURGER \$22

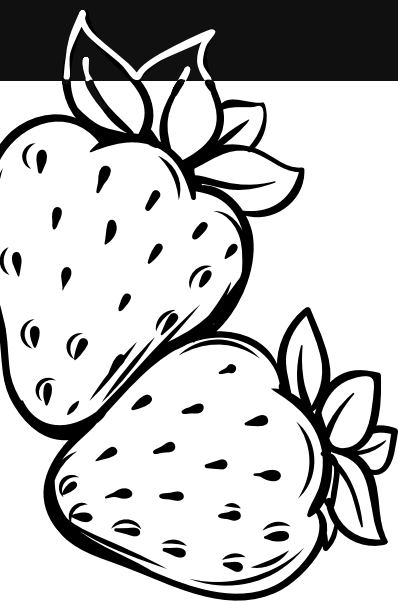
Baked black bean, mushroom and walnut patty. Crisp iceberg lettuce, beefsteak tomato, red onion, chipotle mayo. Served on a brioche bun. 🌱 Request pita. ✓

PULLED PORK SANDWICH \$22

9-hour slow roast pulled pork, secret BBQ sauce, pickle, and creamy slaw in a brioche bun.

CHICK-A-LICKIN' BURGER \$22

Handcrafted chicken patty, tomato, red onion, avocado, lettuce, chipotle aioli in a brioche bun.



CHEWY FUDGY BROWNIE \$11

Homemade brownie served with berries, whipped cream and french vanilla ice cream.

ADAM'S BREAD PUDDING \$11

Super moist, luxe brioche, french vanilla ice cream, and caramel sauce.

SPECIALTY COCKTAILS

Our cocktails are made with fresh juices free from artificial sugars, preservatives or colour enhancers.

GARDEN SANGRIA

Ketel One cucumber mint vodka, prosecco, elderflower, aloe, pear. \$15.50

NEGRONI CREAM SODA

Tanqueray gin, Campari, vermouth, Galliano, cream soda. \$15.50

CINNAMON TOAST OLD FASHIONED

In-house butter-washed Bulleit bourbon, cinnamon toast syrup, aromatics with an orange peel. \$16.95

CHOCOLATE PEANUT MANHATTAN

In-house peanut-infused rye, chocolate bitters, sweet vermouth. \$15.50

PINEAPPLE MEZCAL MULE

Mezcal, pineapple juice, agave nectar, fresh lime, ginger beer, Angostura bitters. \$16.95

CUCUMBER WATERMELON MARGARITA

Don Julio Blanco, cucumber, watermelon and lime juice with a smoked salt rim. \$16.95

PISCO THYME SOUR

Pisco, thyme citrus water, orange, grapefruit, lime, lemon, habenero, ginger beer. \$15.50

APEROL SCHLITZ

Ketel One, Aperol, grapefruit, lemon, and lager. \$15.50

FUNCTION PUNCHIN'

5 rum blend, pineapple, orange, lemon and lime with spiced syrup and Angostura bitters. \$16.95

CLICK HERE FOR
MOCKTAILS



WINE

5 OZ | BOTTLE

● *certified sustainable*

● *certified organic*

WHITE

FRIZZANTE PROSECCO \$13

Scarpetta. Veneto, Italy. 9 oz can.

PINOT GRIGIO \$12 | \$68

Scarpetta. Friuli, Italy. 2018.

CHARDONNAY \$12 | \$65

Oxford Landing. South Australia. 2020●

SAUVIGNON BLANC \$13 | \$72

Nautilus. Marlborough, New Zealand. 2019.●

ROSÉ

ROSATO \$11 | \$60

Scarpetta. Tuscany, Italy. 2019.●

RED

PINOT NOIR \$14 | 68

Opawa. Marlborough, New Zealand. 2017.●

SANGIOVESE \$12 | \$65

Casamatta. Tuscany, Italy. 2019.

BORDEAUX \$14 | \$77

Cabernet-Merlot. Château Roquegrave.
Médoc, France. 2012.

CIDER

HERITAGE 1650 X DUXBURY \$13

Dry, tart champagne-style cider with intense green apple flavour that is clean and crisp.

473 ml | 6.5%

BLACK CURRANT X DUXBURY \$13

Pressed black currants add light tart and sour berry flavours to this earthy dry-to-semi-sweet oaked cider. 473 ml | 5.0%

CRAFT BEER

*Ask your server about our rotating tap list!

CRUSHABLE

SKLEPNÍK X GODSPEED \$11

Plzeň-style pale lager. Spicy, grassy hops, clean body. 355 ml | 4.4%

THREE FIELDS X ELORA \$12

Triple grain lager, 100% Canadian ingredients. Notes of honey and herbs. 473 ml | 4.5%

GOLDEN AXE X CHRONICLE \$12

Blonde ale. Crisp and malty. Sessionable, slightly sweet and low in bitterness. 473 ml | 4.5%

CORNERSTONE X BLACK LAB \$12

Refreshing and sessionable black lager using 100% German malt and hops. 473 ml | 5.0%

BLOOD LIGHT X BLOOD BROTHERS \$12

Session pale ale. Tropical fruit with assertive bitterness. 355 ml | 4.5%

BEST AMBER ALE X HENDERSON \$12

A modern take on classic English Ale; refreshing, with a mild floral nose. Well balanced, smooth and easy drinking. 473 ml | 5.5%

PAP'S PILSNER X OAST HOUSE \$11

A highly approachable German-style pilsner. Light grain maltiness that quickly fades to noble hops. 473 ml | 4.8%

SOUR & FRUITY

**DAILY FORECAST: MIMOSA
X COLLECTIVE ARTS \$12**

Bubbly, effervescent brew made of fresh orange juice blended with a slightly sour beer base. 473 ml | 6.0%

LATE LUNCH X FAIRWEATHER \$12

Sour IPA made with pineapple, lemon zest, fresh ginger, lactose and vanilla. 473 ml | 7.8%

GUAVA GOSE X COLLECTIVE ARTS \$12

Sour wheat beer enhanced with a tart, salty, citrus finish. 473 ml | 4.9%

KENNEL SOUR X BLACK LAB \$15

Sour blonde ale with raspberry, cranberry, and subtle and balanced cinnamon hearts. 500 ml | 4.0%

JELLY KING X BELLWOODS \$15

Dry-hopped sour ale with notes of fuzzy peach, tangerine, and grapefruit. 500 ml | 4.7%

**WHITE PICKET FENCE
X BELLWOODS \$19**

Blended foeder saison, perfect champagne-like carbonation. 500 ml | 5.6%

HOPPY

ROMAN CANDLE X BELLWOODS \$12

Dry hopped, perfectly balanced, and showcasing bright citrusy aromatics. 473ml | 6.8%

MAGIC MISSILE X HALO \$13

Hazy orange dry hopped pale ale. 473 ml | 5.5%

OCHAME GREEN TEA X GODSPEED \$11

Sweet, honey- and biscuit-like notes fill the middle of this IPA out, while the hops and green tea surround and suffuse the palate, creating a silken texture along the way. 355ml | 6.0%

MAGNIFICENCE X RORSCHACH \$12

Welcome to the world of hop luxury. Notes of tropical lychee, gooseberry, white wine grape, pepper and pine. 355ml | 8.0%

GREENWOOD X LEFT FIELD \$10

Bright and juicy hazy IPA with a lasting finish. 355ml | 6.3%

PEARSON EXPRESS X HENDERSON \$12

DIPA with fruity, bitter hops, berry, mango, peach. The resinous character of the hops shows through in a tongue-coating mouth feel. 355ml | 8.5%

RADIO THE MOTHERSHIP X COLLECTIVE ARTS \$12

Tropical, piney, hop-forward, with a dry finish. Medium-bodied and palate cleansing DIPA. 473ml | 6.5%

RICH & ROBUST

ORIGIN OF DARKNESS X COLLECTIVE ARTS & GARAGE PROJECT \$15

Imperial stout aged in oak barrels and finished in tawny port barrels with New Zealand Pinot Noir, vanilla & cacao. 355 ml | 10.8%

ORIGIN OF DARKNESS X COLLECTIVE ARTS & VITAMIN SEA \$15

Imperial stout aged in rum barrels with coffee, almonds, lactose & speculoos cookies.
355ml | 10.3%

GUILTY REMNANT X BLOOD BROTHERS \$13

White stout with coffee, vanilla and lactose. 473ml | 6.0%

SKELETON KEY 2019 X BELLWOODS \$30

Imperial stout aged in rum barrels for 1 year. 500ml | 11.5%



WHISKEY

SINGLE MALT

OBAN 14 \$18

AUCHENTOSHAN \$12

GLENMORANGIE \$12

GLENLIVET 12 \$12

GLENFIDDICH 12 \$12

BOURBON & RYE

**CROWN ROYAL NORTHERN
HARVEST \$9**

BULLEIT \$10

LEGENT \$12

BASIL HAYDEN BOURBON \$12

BASIL HAYDEN DARK RYE \$12

DOUGLAS & TODD \$14

RESURGENT \$14

FEW \$15

PIKESVILLE \$19

MICHTER'S BOURBON \$20

MICHTER'S SOUR MASH \$20

MICHTER'S UNBLENDED \$20

BIB & TUCKER \$20

BLOOD OATH \$25

BURNING CHAIR \$25

BLENDED, TENNESSEE, IRISH

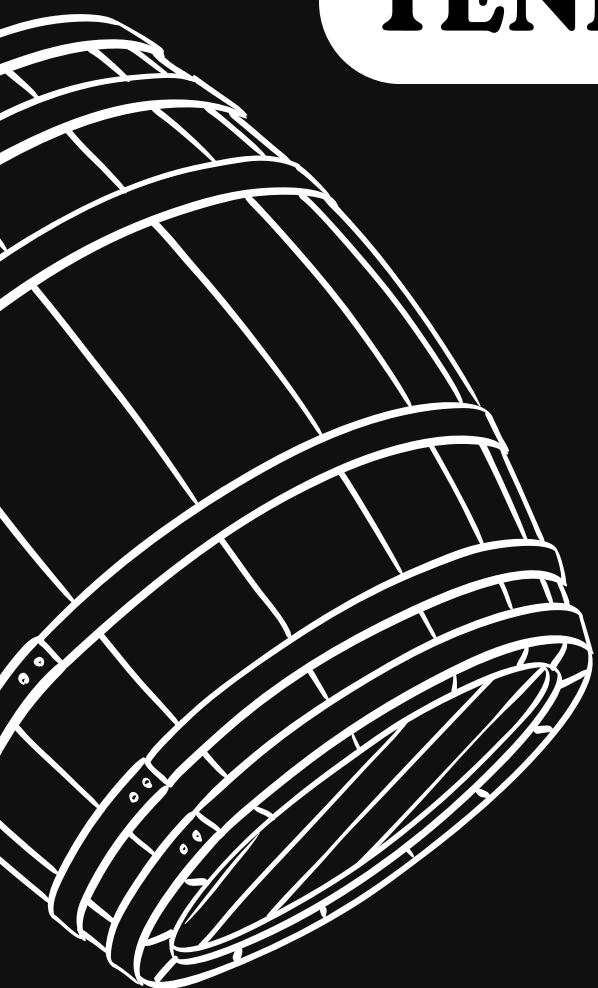
JOHNNY BLACK \$10

JACK DANIELS \$8

JAMESON \$8

DEWARS \$8

PROPER 12 \$10



ZERO-PROOF

Spare the hangover - skip the alcohol 🍷

BEER

ADVENTURE IPA X FREE SPIRIT \$6

Brewed with oats, wheat, and galaxy hops. Accentuates notes of stone fruit and peach candy. Finishes with a pleasant bitterness.

355 ml | 0.5% ABV

JELLY KING SOUR IPA X BELLWOODS \$12

Soured with the same process as the alcoholic version, resulting in interesting, predominantly peachy characteristics brought on by mixed fermentation.

473 ml | 0.5% ABV

MOCKTAILS

VIÑA COLADA \$9

Pineapple shrub, fresh pineapple, habanero, lime and coconut.

APPLE JACKED \$9

Apple, lemon, maple, ginger beer and Angostura bitters.



FRESH JUICE

CHASERS 12 OZ \$6

Fresh is best! These Toronto-squeezed juices contain no sugars or preservatives. Choice of orange, apple, grapefruit, pineapple, or cucumber-watermelon.

