



BAR TAPAS MENU

Wine/Beer pairing suggestions

Octopus Sea Breeze 8

Peller Estates Chardonnay

Goat Cheese & Arugula 7

Angels Gate Gewurztraminer

Mushroom Tempura 7

Echeverria Valle Dorado Sauvignon Blanc

Vegetarian Perogies with Smoked

Jalapeno Sour Cream 8

Angels Gate Riesling

Fish Taco 4

Echeverria Valle Dorado Sauvignon Blanc

Warm Blue & Fingerling Potato Salad 7

Humberto Canale Black River Malbec

Ginger Soya Chilli Fried Tofu 5

Bogle Vineyards Chenin Blanc

3 Piece Grilled Shrimp 9

Peller Estates Chardonnay

Nachos with Green Onions, Salsa, Jalapenos,

Red Peppers, Cheddar & Sour Cream 14

Beaus – Lug Tread

Pulled Pork Slider 4

Six Rows Shiraz,

Crab Cake with Chipotle Mayo 9

Angels Gate Pinot Noir

Pork Ribs – ¼ Rack 7

Woodbridge by Robert Mondavi Cab/Merlot

Spring Roll with Thai Sauce 5

Serenissima Pinot Grigio

Chicken Liver Pate 9

Bogle Vineyards Zinfandel

1 lb Chicken Wings in either Grill 41 sauce,

Honey Garlic or Caribbean Jerk 13

Millstreet Tankhouse Ale

Poutine 14

Whitewater Stout

Mixed Platter 25

*Chicken Wings, Perogies, Vegetarian Spring Rolls, Ribs &
Grilled Shrimp*

Charcuterie Platter 28

*Chicken Liver Pate, Hummus, Prosciutto, Salami, Kalamata Olives,
Smoked Salmon & Toast*

*****Please inform us of any allergies you may have, as all our meals are
prepared to order *****

Executive Chef: Brian Vallipuram

Executive Sous Chef: Sandaradurage Silva