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Beer	16oz
Blue Moon Belgian Wheat Beer	9
Coors 'Banquet' Lager	9
Granville Island 'English Bay' Pale Ale	9

Wines by the Glass

Sparkling	5oz	750ml
<i>Cava Brut, Codorniu, Penedès, ES</i>	12	60
<i>Rosé, Evolve 'Pink Effervescence' Okanagan Valley, BC</i>	14	70
Rosé	5oz	8oz 750ml
<i>Maison Idiart 'La Muse', Languedoc-Roussillon, FR</i>	13	21 —
<i>Fabre en Provence, FR</i>	14	22 ⁵⁰ 70
White		
<i>Pinot Grigio, La Vite, Veneto, IT</i>	13	21 —
<i>Sauvignon Blanc, Intrigo, Veneto, IT</i>	13	21 —
<i>Bordeaux Blanc, Ducourt, FR</i>	15	24 —
<i>Chardonnay, William Hill, Central Coast, CA</i>	15	24 75
Red		
<i>Malbec, Susana Balbo, Mendoza, AR</i>	12	19 60
<i>Merlot, La Vite, Veneto, IT</i>	13	21 —
<i>Grenache Blend, Roncière, Côtes-du-Rhône, FR</i>	14	22 ⁵⁰ 70
<i>Pinot Noir, Wayne Gretzky, Niagara Peninsula, ON</i>	16	26 80

Wines by the Bottle

White	750ml
<i>Sauvignon Blanc, Ara Pathway, Marlborough, AU</i>	60
<i>Pinot Blanc, Lake Breeze, Naramata Bench, BC</i>	61
<i>Chardonnay, Ballard Lane, Central Coast, CA</i>	61
<i>Noble Blend, JoieFarm, Naramata Bench, BC</i>	85
<i>Domaine Servin 1er Cru, Chablis, FR</i>	95
<i>Riesling, Cave Springs 'CSV', Niagara, ON</i>	115
Red	
<i>Tempranillo, Finca de los Arandinos, Malacapa, Rioja, ES</i>	60
<i>Pinot Noir, Mission Hill 'Estate Series', Okanagan Valley, BC</i>	62
<i>Sangiovese, Caparzo, Tuscany, IT</i>	64
<i>Chianti Classico, Fattoria Rodano, IT</i>	66
<i>Malbec, Catena Zapata, Mendoza, AR</i>	72
<i>Château La Nerthe 'Les Cassagnes', Côtes-du-Rhône, FR</i>	85

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Signature Cocktails

Garden Party 2oz	13
<i>Tanqueray gin, Lillet, lime, hot agave syrup, fresh cucumber, kiwi sumac bitters</i>	
Matcha Tea Latte 2oz	13
<i>Smirnoff vodka, matcha, coconut cream, fresh pineapple, chamomile syrup</i>	
Ranch Hand 1.75oz	13
<i>Pisco El Gobernador, Aperol, lime, honey, lime leaf bitters</i>	
El Chapo 2oz	14
<i>Sauza gold tequila, fresh avocado, cilantro chili syrup, lime, ginger beer</i>	
The Florist 1.75oz	16
<i>Plymouth gin, St-Germain elderflower, Chambord, honey, lemon, fruit bitters, edible flower</i>	
Kombucha Crush 1.5oz	13
<i>Hayman's sloe gin, Campari, lemon, kombucha</i>	
Cool Breeze 1.5oz	12
<i>Smirnoff vodka, mint syrup, fresh pomegranate + lime, soda</i>	
Peachy at the Beachy 2.5oz	12
<i>El Dorado rum, apricot brandy, peach schnapps, Prosecco, peach, mango, lemon, Peychaud bitters</i>	
Watermelon Julep 1.5oz	13
<i>Maker's Mark bourbon, peach schnapps, watermelon, mint</i>	
Mocktails	
Grapefruit Smash	6
<i>pink grapefruit, ginger beer, chili syrup, lemon</i>	
Glow Juicery	7
<i>daily selection of locally made green + cold-pressed juices</i>	
Daily Smoothie	6
<i>ask your server about our daily creation</i>	

Starters + Snacks

Garlic Flatbread v	6
<i>chickpea purée</i>	
Tomato Coconut Soup v	9
<i>basil, bannock crisp, cold-pressed canola</i>	
Crispy Cauliflower v	15
<i>caramelized honey, chili + citrus dip</i>	
Mushroom Empanadas v	14
<i>chiminasty sauce</i>	
Whipped Hummus v	14
<i>crunchy raw vegetables, Prairie grains, toasted seeds, taro crisps</i>	
Fried Calamari	15
<i>garlic + lemon aioli</i>	

Salads

Green Bean Caesar	16
<i>romaine, anchovy + garlic dressing, Parmesan, bannock croutons</i>	
Roasted Beets + Goat Cheese v	15
<i>sherry dressing, pomegranate molasses</i>	
Heirloom Tomato v	17
<i>ricotta, basil, olive oil</i>	

Hearty Salads

Roast Chicken Cobb	21
<i>tomato, egg, avocado, bacon, old cheddar</i>	
Charred Steak	22
<i>flat iron, mixed grains, black beans, avocado, pico de gallo</i>	
Falafel v	18
<i>hummus, mixed grains, mango, kohlrabi, sesame yoghurt</i>	
Grilled Salmon Niçoise	20
<i>green beans, new potatoes, egg, tomato, mixed greens</i>	

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Burgers, Tacos + Pizzas

Beef Burger	21	Turkey Burger	22
<i>tomato, lettuce, processed cheese, Dijonnaise, fries</i>		<i>dill pickle mayo, avocado, onion ring, lettuce, tomato, sweet potato fries</i>	
Korean Beef Tacos	19	Fish Tacos	19
<i>three pieces, crispy Korean-spiced beef rib eye, rice noodles, sesame</i>		<i>three pieces, cabbage, seared white fish, lime</i>	
Margherita Bannock Pizza v	15	Meathead Bannock Pizza	22
<i>San Marzano tomatoes, basil, fresh mozzarella</i>		<i>pepperoni, smoked short rib, bacon, cheddar</i>	
Entrées			
The Chicken Pot Pie	24	Steak Frites	32 / 42
<i>puff pastry, celery, peas + creamy chicken velouté</i>		<i>8oz flat iron or 10oz striploin, charred broccolini, fries, red-eye gravy</i>	
Mac + Cheese v	19	Spaghetti Bolognese	19
<i>old cheddar, spinach, crunchy breadcrumbs</i>		<i>housemade noodles, beef ragù, Parmesan</i>	
Spicy Shrimp Pad Thai 	25	Fish + Chips	22
<i>butternut squash, rice noodles, tofu, egg, bean sprouts, cilantro, almonds</i>		<i>7oz Atlantic haddock, housemade coleslaw, tartar sauce</i>	

Desserts

Housemade Ice Creams + Sorbets	9	S'mores	11
<i>Oliver's Carrot Cake</i>		<i>chocolate decadence, marshmallow, graham crackers</i>	
<i>cream cheese icing, walnuts</i>			

v VEGETARIAN

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

 **MEALSHARE** We'll provide one simple, healthy meal to a youth in need.

Chef de Cuisine Jason Greene
Corporate Executive Chef Anthony Walsh

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