

SOCIABLES

NACHOS GF | \$15

corn tortilla chips loaded with cheese, corn, beans, red onions and pickled jalapenos peppers, served with sour cream and salsa add guacamole \$3, chicken or spicy beef \$4

CRISPY WINGS GF | \$11

1 lb of hot, BBQ, salt and pepper, or sticky sesame served with ranch dressing

CAULIFLOWER "WINGS" | \$7

battered & tossed in sticky sesame sauce

FRIED BRUSSEL SPROUTS GF | \$7

served crispy & tossed in a sweet balsamic sauce

POUTINE | \$8

crispy kennebec fries with cheese curds and chicken gravy add bacon \$2

YAM FRIES GF | \$6

served with chipotle mayo

PRETZEL BITES | \$7

with cheddar ale sauce

SWEETS

EPIC BROWNIE GF | \$7

melt-in-your-mouth chocolate brownie topped with Mario's gelato

MOCHA CHEESECAKE | \$8

chocolate & coffee no-bake cheesecake, Oreo cookie crust, whipped cream

TWINKIES | \$6

our take on the traditional Twinkie

MARIO'S GELATO GF | \$4

GF—Gluten-Friendly. Ask your server what this means for your dish.

Prices do not include applicable taxes. We include an automatic gratuity of 17% for groups of 12 or more. We use only Ocean Wise™ certified fish and seafood. All of our buns come from A Bread Affair, a local company that uses only the finest organic ingredients.

SOUPS & SALADS

add seared chicken breast, grilled wild sockeye salmon, or tofu for \$5

DAILY SOUP | \$6

seasonally inspired housemade soup

SOUP AND SALAD | \$10

daily soup with your choice of side fall greens or caesar salad

FALL GREENS GF | \$13

roasted butternut squash, dried figs, goat cheese, toasted walnuts and mixed greens with maple mustard vinaigrette

ROAST CHICKPEA AND KALE GF | \$11

sundried tomatoes, cucumbers, mixed greens and basil vinaigrette

CAESAR SALAD | \$10

focaccia croutons, parmesan and romaine lettuce with housemade dressing

HANDHELDS

served with side of thick-cut kennebec fries, summer greens or caesar salad substitute yam fries \$3 or poutine \$5

POINT BURGER | \$12.5

6oz housemade beef patty, lettuce, tomato and garlic mayo

CANADIAN BURGER | \$15

6oz housemade beef patty, monterey jack cheese, bacon, BBQ sauce, lettuce, tomato and garlic mayo

LA WOMAN BURGER | \$15

6oz housemade beef patty, avocado, roast red pepper, goat cheese, pesto, lettuce, tomato, garlic mayo

SALMON BURGER | \$16 @

grilled wild sockeye, spicy lime avocado sauce, slaw

PESTO GRILLED CHEESE BURGER | \$14

grilled chicken, Monterey Jack, tomato

CHICKPEA VEGGIE BURGER | \$13

Squash and chickpea patty, lettuce, tomato, and garlic mayo

CRISPY CHICKEN WRAP | \$12.5

crispy chicken, bacon, lettuce, tomato and chipotle mayo

CHEESE STEAK SANDWICH | \$16

thinly sliced beef, sautéed peppers and onions, monterey jack cheese and garlic mayo

AVOCADO CHICKEN WRAP | \$13

grilled chicken, spicy lime avocado sauce, roasted red peppers, lettuce and tomato

PASTA

add seared chicken breast, grilled wild sockeye salmon, or tofu for \$5

SPAGHETTI BOLOGNESE | \$15

turkey Bolognese, parmesan, basil

AUTUMN PRIMAVERA PENNE | \$13

roasted squash, brussel sprouts, baby kale, white wine cream sauce, parmesan

SEAFOOD SPAGHETTI | \$15 😥

salmon, clams, fennel, roast tomatoes, saffron cream sauce

CHIPOTLE CHICKEN MAC AND CHEESE | \$14

bacon, and chipotle cheese sauce topped with breadcrumbs and parmesan

PLATES

CHICKEN AND WAFFLES | \$15

buttermilk-marinated crispy fried chicken on Belium Liege waffles with spicy maple syrup

STEAK AND FRITES GF | \$20

8oz striploin, kennebec fries, baby kale salad, chimichurri sauce and roast tomatoes

WARM FALL BUDDHA BOWL GF | \$13

quinoa topped with roast squash, brussel sprouts, cauliflower, baby kale, chickpeas and lemon tahini dressing

HOPS

ON TAP

a selection of our favourite domestic and imported beers and ciders

pint 16 oz \$5.5 | pitcher 64 oz \$16.5

BOTTLES & CANS

domestic beer \$5.5 imported beer \$6.5 cider & coolers \$6.5

COCKTAILS

TRADITIONAL LONG ISLAND ICED TEA

the classic combo of vodka, gin, rum, tequila and triple sec with lime and cola single $\$6\mid$ double \$8

BLOODY CAESAR

a mix of vodka, clamato, lime and spice single \$6 | double \$8

COSMOPOLITAN

vodka, triple sec, lime and cranberry double \$8

GRAPES	6 OZ	9 OZ	BOTTLE
WHITES			
Peller Family Series, Sauvignon Blanc VQA	\$6	\$9	\$25
Calona Artist Series, Unoaked Chardonnay VQA	\$6	\$9	\$25
The View, Silver Lining White	\$7	\$10	\$28
Wayne Gretzky, Pinot Grigio VQA	\$8	\$11	\$30
REDS			
Peller Family Series, Merlot VQA	\$6	\$9	\$25
Gehringer Brothers, Optimum Pinot Noir	\$8	\$11	\$30
The View, Silver Lining Pinotage Blend	\$9	\$12	\$33
Sandhill, Cabernet Merlot VQA	\$11	\$14	\$38

CRAFT SODAS

SIP SODA | \$3

rosemary lime, coriander orange, lavender lemon peel

PHILLIPS CRAFT BREWED SODA | \$3

intergalactic root beer, sparkmouth ginger ale

HAPPY HOUR DAILY 3-5PM \$4 WINE AND BEER

HOT BEVERAGES

COFFEE | \$2.5

TEA | \$3

HOT CHOCOLATE | \$3

ESPRESSO | \$3

AMERICANO | \$3

CAPPUCCINO | \$4

LATTE | \$4

