

## WHITE WINE

### CHARDONNAY - SANTA RITA

120, CHILE 6OZ \$7.17/ 9OZ \$10.65/  
Bottle \$30

### SAUVIGNON BLANC - SANTA

CAROLINA, CHILE 6OZ \$7.17/ 9OZ  
\$10.65/ Bottle \$30

### PINOT GRIGIO - MASI

MODELLO, ITALY 6OZ \$8.70/ 9OZ  
\$12.39/ Bottle \$36

### RIESLING, LINGENFELDER

BIRD LABEL, GERMANY 6OZ  
\$10.87 / 9OZ \$15.43/ BOTTLE \$45

### SAUVIGNON BLANC - KIM CRAWFORD, NEW ZEALAND

6OZ \$13.04/ 9OZ \$18.04/ Bottle \$51

### CHARDONNAY - TOM GORE,

CALIFORNIA 6OZ \$13.04/ 9OZ  
\$18.04/ Bottle \$52

## RED WINE

### SHIRAZ - MCGUIGAN BLACK

LABEL, AUSTRALIA 6OZ \$7.17/  
9OZ \$10.65/ BOTTLE \$30

### CAB SAUV / MERLOT - TWO

OCEANS, SOUTH AFRICA 6OZ  
\$7.17/ 9OZ \$10.65/ BOTTLE \$30

### MALBEC - LAS MORAS,

ARGENTINA 6OZ \$8.48/ 9OZ \$12.17/  
BOTTLE \$34

### SHIRAZ - NOTTAGE HILL,

AUSTRALIA 6OZ \$9.13/ 9OZ \$13.04/  
BOTTLE \$38

### MERLOT - MCGUIGAN,

AUSTRALIA 6OZ \$9.13/ 9OZ \$13.04/  
BOTTLE \$38

### PINOT NOIR - ROBERT

MONDAVI, CALIFORNIA 6OZ  
\$10.87/ 9OZ \$15.43/ BOTTLE \$46

### CABERNET SAUVIGNON, TOM

GORE, USA 6OZ \$13.04/ 9OZ \$18.04/  
BOTTLE \$52

## SIGNATURE COCKTAILS

### 20TH CENTURY (DEATH &

CO.) \$11.74 Tanqueray gin, Creme de  
Cacao, White vermouth, lemon juice

### LA REINA \$11.74

1800 Tequila  
blanco, grapefruit, lime, pomegranate chilli  
syrup, salt rim

### LIQUID SWORDS \$13.04

Glenfiddich 12 year scotch, toasted fennel  
syrup, orange bitters, Laphroaig spritz

### MISS Demeanor \$13.04

Hennessy VSOP, El Dorado 12 year rum,  
Cointreau, lemon juice

### MVP \$13.04

Lot 40 rye, coffee  
Campari, 10yr Fladgate Tawny Port, plum  
and rootbeer bitters

## CLASSIC COCKTAILS

### FITZGERALD \$8.70

Gin Thuya,  
lemon, simple syrup, bitters

### NEGRONI \$8.70

Gin Thuya,  
Campari, sweet Vermouth, orange rind

### COSMOPOLITAN \$9.78

Tito's  
vodka, Cointreau, cranberry, lime

### MANHATTAN \$11.74

Buffalo  
Trace, sweet vermouth, bitters, house  
cherry

### OLD FASHIONED \$11.74

Maker's  
Mark, sugar cube, Angostura bitters, flamed  
orange

### RUSTY NAIL \$11.74

Chivas 12  
Year scotch, Drambuie, lemon twist



## SMALL PLATES

### NEW BRUNSWICK ON A PLATE

We try to source as many local ingredients as possible. Most of our beef comes from Local Valley Beef in Centreville, NB. All our pork and duck is from Strawberry Hill Farm in Pembroke, NB.

#### GARLIC FINGERS \$12

Mozzarella cheese, Bonnie's bacon jam, donair sauce

#### SMOKED HADDOCK CHOWDER \$11

Smoked haddock, potatoes, bacon, onions

#### CAESAR SALAD \$12

Shaved parmesan, bacon jam, garlic croutons, house caesar dressing

#### VEGAN NORTH AFRICAN SALAD \$12

fried chickpeas, dates, radish, candy apple compote, toasted peanuts north African vinaigrette, romaine

#### VEGAN BREAD AND DIP AND STUFF \$12

Castelvetro olives, preserved tomatoes, roasted garlic hummus, warm naan

#### BUTTERMILK CHICKEN WINGS \$16

Choose from hot and sweet with blue cheese dip, rooftop honey garlic, buffalo blue cheese or SUICIDE

#### BACON WRAPPED SCALLOPS \$4 EACH OR

Maple butter glaze, horseradish scallion tartar sauce  
» 5 for \$18 »

#### UMAMI FRIES \$9

Savory fry seasoning, hot and sour mayo, pickled green onion

#### LOADED FRIES \$14

pulled pork, feta cheese, pickles, pepperoncini, red onion

#### NACHOS \$14

House-fried corn chips, grated cheese, fire roasted tomato salsa and sour cream drizzle, green onions

» ADD CHICKEN OR PULLED PORK \$3.50 »

#### CHARCUTERIE AND CHEESE \$6 PER ITEM

The perfect way to begin your meal ! Build your own board from our ever changing list of locally or house made meats and cheese. Ask your server for tonight's selection. Served with house made crostini and accompaniments.

## LARGE PLATES

### (ALL COME WITH SIDES)

All large plates come with hand-cut fries, garden salad or soup. Substitute umami fries \$2. Caesar salad, smoked haddock chowder for \$2.50. Sweet potato fries, poutine for \$3.

#### LOCAL THE "ROYALE" WITH CHEESE BURGER \$17

Local Valley Beef patties, house processed cheese, ketchup, mustard, onion and pickles

#### THE BIG "MAC"LEOD \$18

Our signature burger named after Cedric Macleod from Local Valley Beef in Centreville features 2 beef patties, 2 slices house processed cheese, pickles, onions, special big Macleod burger sauce and sesame seed bun

#### CLUB SANDWICH \$17

Fresh seared chicken, bacon jam, smoked Swiss cheese, lettuce, tomato, miso mayo, Happy Baker foccacia bun

#### VEGAN PAKORA SHAWARMA \$17

Warm naan, green pea pakora, tomato lettuce, garlic sauce, hummus, pickled turnip and parsley

#### FISH & CHIPS \$17

Local I.P.A. battered haddock, coleslaw, remoulade

#### PULLED PORK SANDWICH \$16

House BBQ sauce, garlic slaw, smoked Swiss cheese, crispy shallots

#### CHEDDAR, SMOKED SWISS & BACON GRILLED CHEESE \$13

with onion jam

#### SMOKED STRAWBERRY HILL'S FARM DUCK REUBEN \$17

House sauerkraut, dijonnaise, Swiss cheese

#### CAROLINA HOT FRIED CHICKEN BURGER \$16

Sous-vide garlic marinated chicken, lettuce, miso mayo, handmade burger bun

#### STEAK FRITES \$26

10 oz grilled striploin, hand cut fries, demi glaze

#### NEW CONFIT DUCK NAANWICH \$17

Maple curry mayo, candy apple compote, crispy nappa and radish slaw, cilantro