

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

WARMERS

JOYCE COFFEE \$8

Baileys, Frangelico, Creme de Cacao

SPANISH COFFEE \$8

Kaluha, Hennessy, Grand Marnier

IRISH COFFEE \$8

Jameson, Irish Mist

WHITE WINE

CHARDONNAY / CHENIN - FUZION, CHILE

6oz \$7.17/ 9oz \$10.65/ Bottle \$30

SAUVIGNON BLANC - TWO OCEANS, SOUTH AFRICA

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 / MALBEC - FUZION, CHILE

6oz \$7.17/ 9oz \$10.65/ Bottle \$30

CABERNET SAUVIGNON / 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

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 and toasted peanuts North African vinaigrette, romaine

VEGAN BREAD AND DIP AND STUFF \$12

Castelvetrano 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

Maple butter glaze, horseradish scallion tartar sauce

/ 5 for \$18 /

UMAMI FRIES \$9

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

THE FRIES WITH NO NAME..... \$14

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

/ can you think of a name? let us know on facebook :) /

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.

/ We recommend two to three items per person /

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 Mike's handmade burger 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, Hummas, pickled turnip and parsley

FISH & CHIPS \$17

Picaroons Yippee 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