DINING MENU

EST. 1979

WEE NIBBLES

Shredded chicken, blend of four cheeses (cheddar, blue, mozzarella and cream cheese), hint of Frank's Red Hot, fried pita bread and corn tortilla chips.

QUESADILLA | 11.99

Large tortilla stuffed with three cheese blend, pico de gallo, served with salsa and sour cream.

Add Chicken or Tex Mex Beef \$4.99

IRISH NACHOS | 14.99

Cajun kettle crisps, three cheese blend, green onions and served in an edible tortilla bowl with sour cream and salsa on the side for dipping.

Add Extra Cheese \$2.99

Add Chicken or Tex Mex Beef \$4.50

LOADED NACHOS | 19.99

Fresh corn tortillas, three cheese blend, beef chili, chicken, pico de gallo, drizzled with sour cream and salsa.

Add Extra Cheese \$2.99

THAI WONTON NACHOS | 18.99

Fried wontons, chicken, three cheese blend, pico de gallo, garlic aioli, and sweet thai drizzle. Topped with shredded red cabbage.

POTATO SKINS | 10.99

Baked potato skins, three cheese blend, bacon, green onions and sour cream.

Coconut crusted fried prawns served with sweet chili thai dip.

DEEP FRIED PICKLES | 9.99

Battered pickle spears with ranch for dipping.

PEROGIES | 10.99

Potato cheddar fried perogies, three cheese blend, bacon, sautéed onions, green onions and sour cream.

PEROGIES SUPREME | 13.99

Potato cheddar fried perogies, Tex Mex Beef, three cheese blend, tomatoes, sour cream and green onions.

ROAST BEEF POUTINE | 14.99

Fresh Cut Yukon Gold fries, mozzarella, shaved prime rib, horseradish gravy and green onions.

BREADS

BBQ sauce, grilled chicken breast, red onion, mozzarella layered on top of our rosemary garlic flatbread.

Warm focaccia bread, three cheese blend, garlic butter served in a skillet.

Add Bacon \$2.99 or Marinara Sauce for dipping \$0.99

FETA BRUSCHETTA | 13.99

House made bruschetta mix, crumbled feta, balsamic drizzle on top of our rosemary garlic flatbread.

SOUPS & SALADS

Add grilled chicken or shrimp skewer \$4.99

CAESAR SALAD | SM 5.99 | LRG 10.99

Romaine, parmesan, bacon, croutons.

GREEK SALAD | SM 6.50 | LRG 10.99

Romaine, cucumber, tomato, red onion, feta, kalamata olives.

COBB SALAD | 16.99

Roast beef, black forest ham, grilled chicken breast, bacon, hard boiled egg, three cheese blend, red onion, croutons, tomato, cucumber on spring mix. Choice of dressing.

Mixed greens, dried cranberries, quinoa, cucumbers, spicy candied pecans, goat cheese, piri piri chicken breast and crispy onion straws. Sweet chili poppy seed dressing.

Caramelized onions, savoury broth, melted cheese, baked puff pastry topper.

Freshly made every day, Ace Bakery Bun and butter.

AWARD WINNING WINGS

NEW YORK STYLE WINGS

Non-breaded wings.

SINGLE POUND 13.99 DOUBLE POUND 25.99

BUFFALO STYLE WINGS

Breaded wings.

SINGLE POUND 14.99 DOUBLE POUND 26.99

Add a bowl of Fresh Cut Yukon Gold Chips for \$2.99 SAUCE FLAVOURS:
Mild, Medium, Hot,
Frank's Buffalo Butter Hot,
Suicide Honey Garlic

Suicide, Honey Garlic, Sweet Thai Chili, Garlic Parmesan, Honey Hot, Ultimate (Cajun Spice & Medium Sauce)

DRY FLAVOURS:

Cajun Spice, Lemon Salt & Pepper

ORIGINAL BURGERS

Our burgers are made with 100% fresh lean ground chuck with only our secret seasoning added just before searing. Served with your choice of Fresh Cut Yukon Gold Chips or garlic mashed. Upgrade to sweet potato fries, onion rings, poutine or steamed veggies \$2.99 or any side salad \$2.50 or gluten-free bun \$1.00

GLASGOW BURGER | 14.99

Our classic with just lettuce, tomato, red onion and mayo served on an Ace Bakery Bun.

Add Bacon \$2.25 Add Cheese \$1.99

PADDY'S BURGER | 16.99

Onion ring, dusted fried jalapenos, cheddar, bacon, red onion, lettuce, tomato, chipotle ranch sauce served on an Ace Bakery Bun.

HANDHELD SPECIALTIES

All handheld specialties are served with Fresh Cut Yukon Gold Chips or garlic mashed. Upgrade to sweet potato fries, onion rings, poutine or steamed veggies \$2.99 or any side salad \$2.50 or gluten-free bun \$1.00

FAMOUS BEEF DIP | 15.99

Shaved roast beef, toasted garlic parisian loaf, gravy served with au jus for dipping.

Add cheese \$1.99

Thinly sliced roast beef, sautéed red and green peppers, red onions, BBQ sauce, gravy, three cheese blend on a toasted parisian loaf.

ORIGINAL PUB CLUB | 16.50

Grilled chicken breast, bacon, gouda cheese, lettuce, tomato, toasted garlic parisian loaf.

CHICKEN CAESAR WRAP ▮ 14.99

Crunchy chicken strips, romaine, bacon, parmesan, caesar dressing, flour tortilla wrap.

Breaded chicken breast, tossed in your choice of wing sauce, lettuce, tomato, ranch sauce on an Ace Bakery Bun.

FISH TACOS | 17.99

Three baked or battered haddock fillet, pico de gallo, coleslaw, red cabbage and roasted garlic aioli.

Shaved corned beef, swiss cheese, sauerkraut, toasted marble rye, 1000 island dressing, fried pickle spear.

CLASSIC PUB ENTREES

CHICKEN TENDERS | 14.99

Buttermilk chicken tenders, tossed in seasoned flour, fresh cut Yukon Gold fries and plum sauce.

Tossed in choice of wing sauce, served with blue cheese sauce. \$15.99

BANGERS & MASH | 14.99

Traditional Scottish sausages, bacon, sautéed onions, garlic mashed potatoes, baked beans and gravy. Served with steamed vegetables.

STUFFED YORKSHIRE PUDDING BOWL ▮ 18.99

Warm Yorkshire pudding bowl filled with Shepherd's Pie or Steak Pie and topped with garlic mashed potatoes and gravy. Served with steamed vegetables.

LIVER & ONIONS | 16.99

Seared to medium, fried onions and bacon, served with garlic mashed potatoes or Fresh Cut Yukon Gold Chips, fresh steamed veggies and gravy.

FISH & CHIPS ONE PIECE \parallel 14.99 TWO PIECE \parallel 20.99 Crispy Atlantic Haddock served with Fresh Cut Yukon Gold Chips, coleslaw, tartar sauce and lemon.

House made meatloaf, gravy, fresh steamed veggies, garlic mashed potatoes topped with crispy onion straws.

CHICKEN CURRY | 16.99

Our rich signature curry sauce, chicken breast, sautéed onions, served with basmati rice and naan bread.

Slow-braised hand-cut steak in a wine sauce, topped with puffed pastry, choice of garlic mashed or chips.

Add sautéed onions and/or mushrooms \$1.99

CHORIZO MAC & CHEESE | 17.99

Elbow macaroni tossed in our housemade havarti cheese sauce with chopped chorizo sausage. Baked in the oven with panko bread crumbs until golden brown. Topped with fresh bruschetta mix and served with a garden salad and choice of dressing.

DRINK MENU

WINE 5 OZ | 8 OZ | BOTTLE

WHITE

Serenissima Pinot Gigio (Italy) 6 \parallel 9 \parallel 25 Burnt Ship Bay Chardonnay (Niagara) 7 \parallel 11 \parallel 33 Woolshed Sauvignon Blanc (Australia) 8 \parallel 12 \parallel 35 Robert Mondavi Pinot Grigio (Italy) 8 \parallel 12 \parallel 35 J. Lohr Chardonnay (California) 10 \parallel 15 \parallel 45

RED

San Tiziano Cabernet Merlot (Italy) 6 || 9 || 25 Woolshed Shiraz (Australia) 7 || 11 || 33 McManis Cabernet Sauvignon (California) 10 || 15 || 45 J. Lohr Merlot (California) 11 || 16 || 48

Full bottles available for take home. Ask your server.

WELL SHOTS

Captain Morgan White Rum | 5.25 Gordon's Dry Gin | 5.25 Smirnoff Vodka | 5.25 Crown Royal Rye | 5.25 Jose Cuervo Gold Tequila | 6

BEER

DRAUGHT

ask your server for selection

Domestic 6.95 || 20.50

Import 7.90 || 22.80

Premium 8.80 || 24.60

BOTTLES

ask your server for selection

Domestic || 5.35 Import || 5.90 Premium || 6.64

ask your server for selection

COOLERS

WHITE CLAWS | 7.88 SMIRNOFF ICE | 6.90

COCKTAILS

CAESARS

THE SQUIRE | 7

Vodka, Clamato, House Spice, Cucumber Slice.

THE SAUCY WAITRESS | 7

Vodka, Clamato, Horseradish, Siracha, House Spice, Banderilla.

THE PICKLED BARTENDER | 7

Vodka, Clamato, Dill Pickle Brine, House Spice, Pickle Spear.

HARD CIDER SANGRIA | 2 0Z | 10

Bacardi 4 Year, Fireball Whiskey, Batch 1904 Cider, White Cranberry Juice, Fresh Apple Slices, Cranberries.

APPLE CRANBERRY MULE | 1.5 OZ | 9

Tito's Handmade Vodka, Spicy Ginger Beer, White Cranberry Juice, Apple Wedges, Cranberries, Cinnamon Stick.

PUMPKIN SPICED HOT CHOCOLATE | 1.5 OZ | 8 Pumpkin Spiced Baileys, Hot Chocolate, Whipped Cream.

Pumpkin Spiced Baileys, Hot Chocolate, Whipped Cream, Graham Crumb, Cinnamon Stick.

 $Goslings\ Premium\ Black\ Rum,\ Spicy\ Ginger\ Beer,\ Lime\ Juice.$

YE OLDE FASHIONED | 1.5 OZ | 9

Knob Creek Bourbon, Angustura Bitters, Sugar, Cherry.