



PUB FARE

IRISH SPICE BAG \$20

spicy chips, fried chicken, sautéed onions & peppers, chili oil

FRENCH ONION SOUP \$16

swiss cheese, dubliner cheddar, rosemary focaccia

FRIED PICKLES \$16

dusted dill pickle spears, buttermilk ranch dip

TACOS \$20

three tacos with your choice of pulled bbq brisket or beer battered haddock, cilantro-lime slaw, pico de gallo, pickled onions, succotash, jalapeños, sriracha aioli

SWEET CHILLI CHICKEN \$18

fried chicken, sweet thai chilli, wonton crisps, toasted sesame seeds

WINGS \$19

guinness bbq, frank's red hot, truffle-buffalo, jerk, honey-garlic, cajun-dusted, sweet thai chili

dips: sour cream, blue cheese or ranch

NACHOS \$23

corn tortilla chips, shredded cheese blend, pico de gallo, spiced succotash, jalapeño-queso cheese, fresh jalapeños, sour cream

add: chicken +\$6, jerk chicken +\$6, pulled bbq brisket +\$8, roasted cauliflower +\$3, guacamole +\$4

POUTINE \$16

chips, st-albert cheese curds, beef gravy or curry sauce

add: pulled bbq brisket +\$8, ontario smoked duck +\$9

PIEROGIES \$20

bacon jam, caramelized onion crema, pickled onions



GREENS

SHANNON COBB \$23

roasted chicken, bacon, egg, dubliner cheddar, pickled beets, tomatoes, cucumbers, creamy coleslaw, red onions, green onions, mixed greens, irish cream dressing

DUCK & CRANBERRY \$23

ontario smoked duck, pickled onions, green apple, dried cranberries, toasted almonds, goat cheese, mixed greens, cranberry vinaigrette, balsamic reduction

POACHED PEAR \$21

red wine-poached pears, pickled onions, roasted walnuts, crumbled blue cheese, mixed greens, maple-dijon vinaigrette

CAESAR \$16

romaine hearts, smoked bacon, parmesan petals, rosemary croutons

HOUSE SALAD \$15

mixed greens, heirloom cherry tomatoes, red onions, cucumbers, fresh dill

salad additions: sautéed shrimp +\$7, chicken breast +\$7, jerk chicken +\$7, roasted cauliflower +\$3

BETWEEN BREAD

JAMESON BURGER \$22

half-pound p.e.i. beef patty, dubliner cheddar, sautéed garlic mushrooms, pickled onions, arugula, jameson bbq sauce, rosemary aioli, toasted potato roll

BACON CHEESEBURGER \$22

half-pound p.e.i. beef patty, bacon, cheddar, lettuce, tomatoes, onions, mayo, toasted potato roll

VEGETARIAN BURGER \$21

house-made vegetarian patty, goat cheese, sautéed mushrooms & onions, arugula, garlic aioli, potato roll



PINEAPPLE JERK CHICKEN SANDWICH \$22

jerk chicken, grilled pineapple, cilantro-lime slaw, sriracha aioli, toasted rosemary focaccia

SNUG CLUB \$19

marinated chicken breast, smoked bacon, canadian cheddar, tomatoes, lettuce, rosemary aioli, toasted sourdough bread

BRISKET MELT \$21

pulled bbq brisket, sautéed mushrooms, pickled onions, dubliner cheddar, arugula, swiss cheese, rosemary aioli, toasted sourdough bread

CHIPOTLE CHICKEN WRAP \$19

crispy chicken, bacon, monterey jack cheese, heritage mixed greens, pickled onions, tomatoes, smoky chipotle aioli, hot sauce

BEER-BATTERED FISH SANDWICH \$20

beer-battered nova scotia haddock, dubliner cheddar, arugula, pickled onions, coleslaw, sweet pickles, house tartar

substitute bread for a gluten-free bun \$1.50

SIDES

choice of: chips, garden salad, mashed potatoes, roasted vegetables, or rice

upgrade to: caesar salad +\$3, sweet potato fries +\$3, onion rings +\$3, poutine +\$4, seafood chowder +\$5

PROPER MEALS

CHOWDER \$20

nova scotia haddock, salmon, shrimp, scallops, bacon, yukon gold potatoes, celery, onions, dill, cream, rosemary garlic toast

BANGERS & MASH \$23

pork bangers, mashed potatoes, seasonal vegetables, onion gravy



CHICKEN CURRY \$20

tender chicken breast, yellow curry, sautéed peppers & onions, cilantro, herbed rice or chips

fancy a hot curry? ask your server to make it spicy

BEEF STEW \$21

cider-braised p.e.i. beef, spanish onions, yukon gold potatoes, carrots, celery, parsnip, peas, rosemary garlic toast

SHEPHERDS PIE \$21

braised lamb & beef, peas, carrots, corn, mashed potatoes, gravy, with your choice of side

FISH & CHIPS \$22

beer-battered nova scotia haddock, chips, house tartar sauce, creamy slaw
extra piece of fish +\$8

CHICKEN TENDERS & CHIPS \$20

crispy chicken strips, chips, creamy coleslaw

PISTACHIO CRUSTED SALMON \$35

salmon filet, roasted pistachio crust, heirloom carrots, sweet potato & wild rice pilaf, beurre blanc

BRAISED LAMB SHANK \$35

guinness-braised lamb shank, garlic mashed potatoes, turnips, roasted carrots, peppercorn demi-glace

SHORT RIB AU POIVRE \$35

slow-braised boneless short rib, mashed sweet potatoes, sautéed green beans, oyster mushrooms, au poivre sauce, horseradish crema