

Heart & Crown



home is where the heart is

Pub Fare ♥

SWEET CHILLI CHICKEN \$20

fried chicken, sweet thai chilli, wonton crisps, toasted sesame seeds, bed of heritage greens

LEMONGRASS CHICKEN DUMPLINGS \$18

thai chilli drizzle, micro greens, sesame seeds, chilli flakes

VEGAN KIMCHI DUMPLINGS \$18

kimchi nappa cabbage, onions, garlic, ginger, sesame seeds & oil, micro greens, thai-chilli drizzle, chilli flakes

IRISH SPICE BAG \$22

straight off the streets of dublin; spicy chips, fried chicken, sautéed onions & peppers, tossed in chilli oil, smoky aioli dip

TACOS \$21

three tacos with your choice of pulled pork or fried fish, house-made coleslaw, pico de gallo, pickled onions, spiced succotash, jalapeños, sriracha aioli

WINGS \$20

guinness bbq, hot, truffle-buffalo, honey-garlic, gravy, cajun-dusted, sweet thai chilli, garlic-parmesan, or jerk sauce
dips: sour cream, blue cheese or ranch

NACHOS \$23

corn tortilla chips, shredded cheese blend, pico de gallo, salsa, spiced succotash, fresh jalapeños, sour cream
add: guacamole +\$4, chicken +\$7, jerk chicken +\$7, vegan protein \$7, pulled pork +\$8

SPINACH DIP \$22

creamy spinach dip, warmed corn chips, toasted focaccia

POUTINE \$16

chips, st-albert cheese curds, beef gravy or curry sauce
add: chicken +\$7, jerk chicken +\$7, vegan protein \$7, pulled pork +\$8

PIEROGIES \$20

bacon jam, caramelized onion crema, pickled onions

CURRIED MUSSELS \$18

mussels, curried tomato broth, carrots, pickled onions, cilantro, garlic bread

Greens ♥

CAESAR \$17

romaine hearts, smoked bacon, parmesan petals, rosemary croutons

HOUSE SALAD \$16

mixed greens, heirloom cherry tomatoes, slivered red onions, cabbage, carrots, cucumbers, fresh dill

SHANNON COBB \$24

chicken, bacon, egg, old cheddar, pickled beets, tomatoes, cucumbers, creamy coleslaw, onions, mixed greens, irish cream dressing

GRILLED PEACH & BURRATA \$24

grilled peach, burrata, prosciutto, pickled onions, mixed greens, balsamic glaze, peach vinaigrette

SUMMER SALAD \$23

apples, strawberries, red grapes, mixed greens, romaine, goat's cheese, pecans, grapefruit vinaigrette

salad additions: roasted cauliflower +\$6, sautéed shrimp +\$7, chicken breast +\$7, jerk chicken +\$7, vegan protein \$7

Between Bread ♥

BRADLEY'S IRISH WHISKEY BURGER \$24

fresh beef patty, old cheddar, pickled onions, garlic mushrooms, mixed greens, bradley's irish whiskey bbq sauce, rosemary aioli, toasted bun

BACON CHEESEBURGER \$24

fresh beef patty, bacon, canadian cheddar, lettuce, tomatoes, onions, mayo, toasted bun

VEGGIE BURGER \$23

vegetarian patty, goat's cheese, sautéed mushrooms, pickled onions, mixed greens, garlic aioli, toasted bun

SNUG CLUB \$20

marinated chicken breast, smoked bacon, orange cheddar, tomatoes, lettuce, rosemary aioli, toasted artisan bread

CUBANO \$24

ham, pulled pork, guinness mustard, red onions, swiss cheese, pickles, grilled artisan bread

CHIPOTLE CHICKEN WRAP \$19

crispy chicken, bacon, shredded cheese blend, heritage mixed greens, pickled onions, tomatoes, smoky chipotle aioli

MALAY BBQ CHICKEN \$23

blackened chicken, malay bbq sauce, house-made coleslaw, pickled onions, toasted bun

substitute bread on any sandwich for gluten-free bun \$2.50

Sides ♥

choice of: chips, garden salad, mashed potatoes, rice, roasted vegetables, or soup of the day
upgrade to: caesar salad +\$3, sweet potato fries +\$3, poutine +\$4, or seafood chowder +\$5

Proper Meals ♥

SEAFOOD CHOWDER \$20

nova scotia haddock, salmon, shrimp, scallops, smoked bacon, yukon gold potatoes, celery, onions, served with rosemary garlic crostinis

CHICKEN CURRY \$23

tender chicken breast, yellow curry, sautéed peppers and onions, cilantro, herbed rice or chips
fancy a spicy curry? just ask your server!

BRADLEY'S IRISH WHISKEY BEEF STEW \$22

corned beef, pork belly, pearl onions, celery root, parsnips, sweet potatoes, butternut squash, golden beets, red wine, bradley's irish whiskey, served with rosemary garlic crostinis

SHORT RIB \$40

in-house braised beef short rib, bacon, crispy wontons, green zucchini, warmed butternut squash salad, heirloom carrots, micro greens, beef gravy

FISH & CHIPS \$23

beer-battered nova scotia haddock, chips, house tartar, house-made coleslaw, extra piece of fish +\$9

CHICKEN TENDERS \$20

crispy chicken strips, chips, house-made coleslaw

TERIYAKI GLAZED ATLANTIC SALMON \$38

salmon, caramelized sweet potato, baby bokchoy, cremini mushrooms, teriyaki sauce, sweet corn purée

RUSTIC CHICKEN \$32

scallopini chicken, red peppers, red onions, cremini mushrooms, green zucchini, carrots, herbed rice, rustic tomato & chicken sauce

SHEPHERD'S PIE \$21

braised lamb & beef, peas, carrots, corn, mashed potatoes, beef gravy, served with rosemary garlic crostinis

Draught

HOUSE BREW: 10oz \$5.97 - 20oz \$7.30 - 60oz \$19.25
Heart Amber Ale, Crown Lager

CRAFT: 10oz \$6.64 - 20oz \$9.96 - 60oz \$28.32
Ashton Brewing Company, Whitewater Brewing Company,
Perth Brewery, Muskoka Cottage Brewery,
Cameron's Brewing, Beyond The Pale Brewing

PREMIUM CRAFT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Beau's Lug Tread Lagered Ale, Dominion City Sunsplit IPA,

DOMESTIC: 10oz \$6.42 - 20oz \$9.29 - 60oz \$26.33
Budweiser, Bud Light

PREMIUM: 10oz \$6.86 - 20oz \$10.18 - 60oz \$29.20
Alexander Keith's IPA, Mill St. Organic

IMPORT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Harp, Guinness, Smithwick's, Kilkenny, Stella Artois,
LandShark, Carlsberg, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Somersby Apple Cider

ROTATING LOCAL TAP: Ask Us What's On Tap This Month!

Bottles And Cans

DOMESTIC: Budweiser \$6.86, Bud Light \$6.86,
Pabst Blue Ribbon Tallboy \$7.52, Labatt 50 Quart \$10.84

PREMIUM: Moosehead \$7.52, Michelob Ultra \$7.52,
Glutenberg Pale Ale Gluten-Free \$8.63,
Glutenberg Blonde Gluten-Free \$8.63

IMPORT: Stella Artois \$8.19, LandShark \$7.96,
Corona \$8.19, Corona Quart \$12.39

CIDER: Brickworks \$9.73, No Boats On Sunday \$9.73,
Magners \$9.73, Somersby Black Berry \$9.73,
Strongbow \$9.73

RADLER: Stiegl Grapefruit \$9.73

Beer Cocktails

SHANDY \$8.63: ¾ Crown Lager, ¼ Ginger Ale
LIME & LAGER \$8.63: Crown Lager, Dash Of Lime Cordial
BLACK & AMBER \$10.62: ½ Smithwick's, ½ Guinness
BLACK VELVET \$10.62: ½ Somersby Cider, ½ Guinness
CROWN FLOAT \$10.62: ¾ Somersby Cider, ¼ Guinness
HALF & HALF \$10.62: ½ Harp Lager, ½ Guinness
SNAKE BITE \$10.62: ½ Crown Lager, ½ Somersby Cider
WHITE SUMMER \$10.62: ½ Somersby Cider,
½ Kronenbourg 1664 Blanc

Saucy Hour Specials

Available For \$6 Every Monday-Friday From 2-5pm
Cuba Libre, Long Island Iced Tea, Smirnoff Tamarind + Mix,
House Red Wine, House White Wine, Moosehead Bottle

Wine Cocktails

SANGRIA GLASS \$9.29 - PITCHER \$25.66:
Soho Lychee Liqueur, Orange Juice, Pineapple Juice,
Lemon-Lime Soda, Garnished With Oranges, Limes, Lemons,
Maraschino Cherries, With Red Or White House Wine

APEROL SPRITZ \$15.93: Aperol, Zonin Prosecco, Soda

Cocktails

HAIRY LARRY CAESAR \$16.81: Dunrobin Silver Pickle
Vodka, Clamato Juice, Bacon Salt & Spice Rimmer,
Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine,
Stuffed Olives, Pepperette, Pickled Onions, Dubliner
Cheddar, Served With A 5oz Side Chaser of Crown Lager
BOBBY DeNIRO (Espresso Martini) \$15.04: Smirnoff Vodka,
Shanky's Whip, Vanilla Syrup, Espresso

HORSE ON THE DANCE FLOOR (Irish Negroni) \$16.81:

Bradley's Irish Whiskey, Ariana Amaro, Red Vermouth

PHIL MY COLLINS \$15.27: Dunrobin Earl Grey Gin, Lemon

Juice, Honey Syrup, Rhubarb Bitters, Pinch of Coarse Salt

PEACHY & LYCHEE MARGARITA \$14.82: Jose Cuervo

Tequila, Soho Lychee Liqueur, Lime Juice, Agave Syrup,

Peach Nectar, Salty Lime Zest Rim, Jalapeño

MURRAY STREET MOJITO \$13.49: Captain Morgan's Dark

Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple

Syrup, Orange Bitters, Mint Leaves

MOONEY'S BAE \$15.49: Malibu Rum, Peach Schnapps,

Lemon Juice, Simple Syrup, Tropical Red Bull, Mint Sprig

Don't See Your Drink? Ask Us About Our Classic Cocktails

Whiskeys

IRISH WHISKEY:

Bradley's, Jameson Black Barrel, Bushmills Original,
Bushmills Black Bush, Bushmills Red Bush, Tullamore Dew,
Egan's Vintage Grain, Writers' Tears Copper Pot, Roe & Co.,
Music Man, Bushmills Malt 10 Year, Red Breast 12 Year

SCOTCH WHISKY:

J&B Rare, Chivas Regal, Glenrothes Select Reserve,
Johnnie Walker Red Label, Johnnie Walker Black Label,
Johnnie Walker Blue Label, Talisker 10 Year, Glenfiddich 12
Year, Jura 12 Year, Glenlivet 12 Year, Glenkinchie 12 Year,
Singleton of Glendullan 12 Year, MacAllan 12 Year,
Oban 14 Year, Dalwhinnie 15 Year, Lagavulin 16 Year

CANADIAN WHISKY:

Canadian Club, Crown Royal Black, Maverick Barnburner,
Lot No. 40 Single Copper Pot, Pike Creek Double Barreled,
Spicebox

AMERICAN WHISKEY:

Jack Daniel's, Bulleit Frontier



Pre-Mixed Cocktails

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: \$8.41
Nutri Raspberry, Cutwater Rum Mai Tai, White Claw Mango,
White Claw Black Cherry, White Claw Watermelon: \$9.73

Warm Ups

BRADLEY'S IRISH COFFEE \$10.84: Bradley's Irish Whiskey,
Freshly Brewed Coffee, Whipped Cream

LIVIN' IN CIN \$10.84: Bailey's Cream, Fireball Whiskey,
Hot Chocolate, Cinnamon, Freshly Brewed Coffee,
Whipped Cream

OMAGH TODDY \$10.84: Bradley's Irish Whiskey, Grand
Marnier, Vanilla Syrup, Earl Grey Tea, Whipped Cream

Wine ♥

HOUSE WINE

Reif Estates Chardonnay (Canada)

6oz: \$8.85, 9oz: \$11.95, Half Litre: \$17.92, Litre: \$31.86

Reif Estates Cabernet Merlot (Canada)

6oz: \$8.85, 9oz: \$11.95, Half Litre: \$17.92, Litre: \$31.86

WHITE WINE

Inniskillin Niagara Riesling (Canada)

6oz: \$10.18, 9oz: \$13.05, Half Litre: \$25, Bottle: \$36.73

Wayne Gretzky Pinot Grigio (Canada)

6oz: \$11.73, 9oz: \$15.04, Half Litre: \$26.99, Bottle: \$40.04

Masi Masianco Pinot Grigio (Italy)

6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Kim Crawford Sauvignon Blanc (New Zealand)

6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

Kim Crawford Chardonnay (New Zealand)

6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

RED WINE

Inniskillin Pinot Noir (Canada)

6oz: \$10.18, 9oz: \$13.05, Half Litre: \$25, Bottle: \$36.73

Masianco Bonacosta Valpolicella (Italy)

6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Ruffino Chianti (Italy)

6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Tom Gore Cabernet Sauvignon (United States)

6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

ROSÉ WINE

Trius Rosé (Canada)

6oz: \$12.17, 9oz: \$15.04, Half Litre: \$26.99, Bottle: \$40.71

Peller Family Reserve Rosé Bubbles

6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

PROSECCO

Zonin Prosecco Brut 1827 (Italy)

200ml Bottle \$12.17, 750ml Bottle \$40.71

Mocktails ♥

VIRGIN HAIRY LARRY \$12: Clamato Juice, Bacon Salt & Spice Rimmer, Tabasco, Worcestershire, Horseradish, Dill Pickle & Brine, Stuffed Olives, Peppercorn, Pickled Onions, Dubliner Cheddar, Served With A Corona Sunbrew 0%

MANGO MULE \$8: Mango Puree, Lime Juice, Soda, Ginger Beer

FRUIT PUNCH \$8: Lemon Juice, Orange Juice, Pineapple Juice, Grenadine, Soda

Non Alcoholic Drinks ♥

Beer: Guinness 0%, Corona Sunbrew 0%, Sober Carpenter (Selection Varies), Selection Of 0.5% Beers Available - Please Ask Your Server

Energy Drinks ♥

Red Bull Original, Red Bull Sugar Free, Red Bull Tropical

Coffee And Tea ♥

COFFEE:

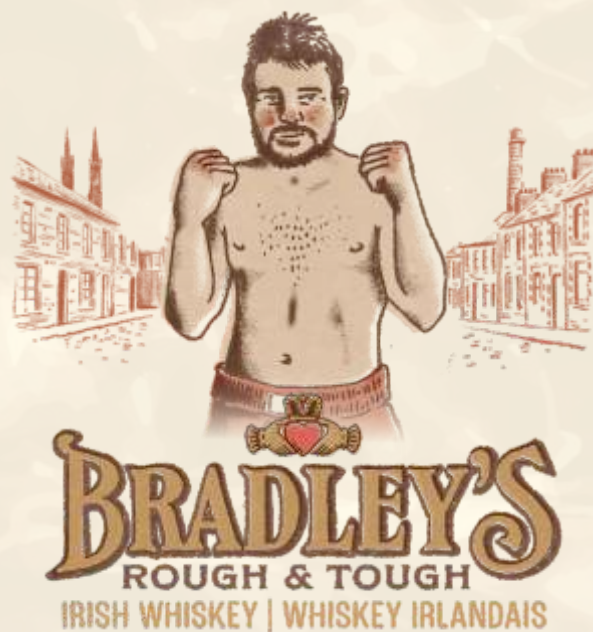
Lavazza: Gran Riserva Filtered Coffee, Decaf

TEA:

Barry's Irish Tea: Gold Blend, Irish Breakfast, Orange Pekoe, Classic Blend

Numi Organic Tea: Earl Grey, Chamomile Lemon, Jasmine Green

prices do not include all applicable taxes - please advise your server of any allergies



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