

# 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

### SMOKED SALMON SALAD \$25

smoked salmon, cucumber, strawberries, blueberries, hemp seeds, kale, mixed greens, micro red radish, walnuts, maple-dijon dressing, citrus garnish

### 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 \$24

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, Peppercorn, 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

## Spritzes ♥

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

**EARL GREY, ROSÉ, ALL DAY \$15.93:** St. Germain Elderflower Liqueur, Peller Estates Rosé Bubbles, Dunrobin Earl Grey Gin, Pear Bitters, Soda, Lemon, Fresh Mint

**TAMARIND FIZZ \$15.93:** Strega Herbal Liqueur, Smirnoff Tamarind Vodka, Zonin Prosecco, Ginger Beer, Lime Juice, Lemon, Fresh Mint

**BIG PIMM'PIN \$15.93:** Pimm's Liqueur, Zonin Prosecco, Ginger Beer, Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint

## Mocktails ♥

**VIRGIN HAIRY LARRY \$12:** Clamato Juice, Bacon Salt & Spice Rimmer, Tabasco, Worcestershire, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, 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:

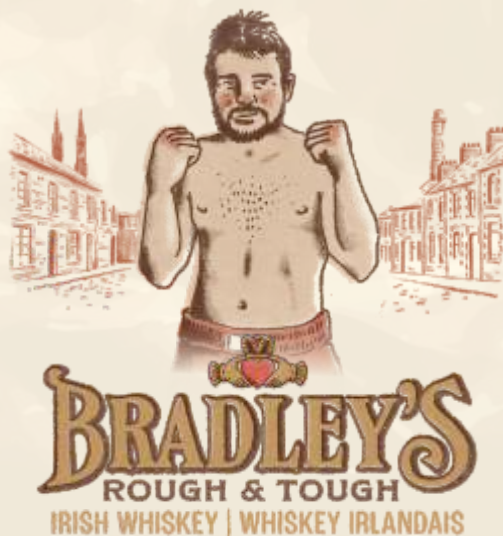
**Lavazza:** Gran Riserva Filtered Coffee, Decaf

### 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



**Take Home Bottles  
Available For Purchase**

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