



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

VEGAN KIMCHI DUMPLINGS \$18

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

IRISH SPICE BAG \$23

straight off the streets of dublin; fried chicken, spicy chips, sautéed onions & peppers, tossed in chilli oil, smoky aioli dip
staff fave: add a side of curry sauce +\$2

TACOS \$21

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

WINGS \$20

bradley's irish whiskey 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 beef brisket +\$8

SPINACH DIP \$22

creamy spinach dip, warmed corn chips & toasted focaccia
staff fave: add bacon +\$2.50

POUTINE \$17

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

DUBLIN DONER KEBAB \$22

shaved lamb & beef kebab meat, iceberg lettuce, red onions, red cabbage, diced tomatoes, kebab sauce, garlic mayo, served over chips or herbed rice

PIEROGIES \$20

bacon jam, caramelized onion crema, pickled onions

CURRIED MUSSELS \$18

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

Soups & Salads ♥

SOUP OF THE DAY \$9

ask your server what soup is being served today

TOMATO BISQUE \$9

roasted roma tomatoes, garlic, fresh herbs, slivered scallions

FRENCH ONION SOUP \$14

swiss cheese, old cheddar, rosemary croutons

SEAFOOD CHOWDER \$20

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

CAESAR \$17

romaine hearts, smoked bacon, parmesan petals, rosemary croutons

HOUSE SALAD \$16

mixed greens, cherry tomatoes, slivered red onions, cabbage, carrots, cucumbers, fresh dill
staff faves: add jerk chicken +\$7, roasted cauliflower +\$6

ROASTED FIG & APRICOT SALAD \$24

heritage greens, kale, prosciutto, figs, goat's cheese, apricots, pecans, roasted fig & balsamic vinaigrette

SHANNON COBB \$26

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

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

Between Bread ♥

BRADLEY'S IRISH WHISKEY SMASH BURGER \$24

two smashed burger patties, old cheddar, garlic mushrooms, pickled onions, mixed greens, bradley's irish whiskey bbq sauce, rosemary aioli, toasted brioche bun

BACON & CHEESE SMASH BURGER \$24

two smashed burger patties, bacon, canadian cheddar, lettuce, tomatoes, onions, h&c burger sauce, toasted brioche bun

VEGGIE BURGER \$24

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

AFTER SCHOOL SPECIAL \$20

black forest ham, old cheddar, shredded cheese, garlic mayo, sourdough, side of tomato bisque

BEEF DIP \$26

shaved roast beef, whiskey-caramelized onions, swiss cheese, artisan bun, beef au jus

SNUG CLUB \$20

marinated chicken breast, smoked bacon, canadian cheddar, tomatoes, lettuce, rosemary aioli, toasted artisan bun

CHIPOTLE CHICKEN WRAP \$19

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

BRISKET MELT \$23

beef brisket, swiss cheese, sautéed mushrooms, heritage greens, pickled red onions, rosemary mayo, sourdough

substitute bread on any sandwich for gluten-free bun +\$3

Sides ♥

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

Proper Meals ♥

CHICKEN CURRY \$24

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

BRADLEY'S IRISH WHISKEY BEEF STEW \$23

traditional irish stew with beef, potatoes, turnips, pearl onions, carrots, celery root, thyme, rosemary, bradley's irish whiskey

SHORT RIB & WILD PILAF \$40

in-house braised beef short rib, savoury barley pilaf, cremini mushrooms, kale, beef gravy

FISH & CHIPS \$24

beer-battered nova scotia haddock, chips, house tartar, house-made coleslaw, extra piece of fish +\$10

CHICKEN TENDERS \$20

crispy breaded chicken strips, chips, plum sauce

BOURBON SALMON \$40

atlantic salmon, garlic sautéed kale & mushrooms, roasted red skin potatoes, bourbon fennel cream sauce, pickled beef 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 \$6.19 - 20oz \$7.52 - 60oz \$19.91
Heart Amber Ale, Crown Lager

CRAFT: 10oz \$6.86 - 20oz \$10.18 - 60oz \$28.76
Ashton Brewing Company, Whitewater Brewing Company,
Muskoka Cottage Brewery, Beyond The Pale Brewing

PREMIUM CRAFT: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Dominion City Sunsplit IPA, Manitoulin Killarney Cream Ale,
Matron Janky IPA

DOMESTIC: 10oz \$6.86 - 20oz \$9.57 - 60oz \$26.77
Budweiser, Bud Light

PREMIUM: 10oz \$7.08 - 20oz \$10.40 - 60oz \$29.65
Alexander Keith's IPA, Mill St. Organic, Moosehead

IMPORT: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Harp, Guinness, Smithwick's, Kilkenny, Stella Artois,
LandShark, Carlsberg, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Magners Irish Cider, Somersby Apple Cider

Bottles & Cans

DOMESTIC: Pabst Blue Ribbon Tallboy \$7.74,
Budweiser \$7.08, Bud Light \$7.08

PREMIUM: Moosehead \$7.74, Michelob Ultra \$7.74
Glutenberg Pale Ale Gluten-Free \$8.85, Glutenberg Blonde
Gluten-Free \$8.85, Lakefront Gluten Free \$8.85

IMPORT: Stella Artois \$8.41, LandShark \$8.19, Corona
\$8.41

CIDER: Brickworks \$9.96, No Boats On Sunday \$9.96,
Magners \$9.96, Somersby Black Berry \$9.96,
Strongbow \$9.96

RADLER: Stiegl Grapefruit \$9.96

QUARTS: Labatt 50 \$11.28, Budweiser \$11.73, Bud Light
\$11.73, Corona \$12.61

Beer Cocktails

SHANDY \$8.75: ¾ Crown Lager, ¼ Ginger Ale
LIME & LAGER \$8.75: Crown Lager, Dash Of Lime Cordial
BLACK & AMBER \$10.75: ½ Smithwick's, ½ Guinness
BLACK VELVET \$10.75: ½ Magners Cider, ½ Guinness
CROWN FLOAT \$10.75: ¾ Magners Cider, ¼ Guinness
HALF & HALF \$10.75: ½ Harp Lager, ½ Guinness
SNAKE BITE \$10.75: ½ Magners Cider, ½ Crown Lager
WHITE SUMMER \$10.75: ½ Somersby Cider,
½ Kronenbourg 1664 Blanc

Sangria

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

House Cocktails

HAIRY LARRY CAESAR \$17: 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) \$15.25: Smirnoff Vodka,
Shanky's Whip, Vanilla Syrup, Espresso

HORSE ON THE DANCE FLOOR (Irish Negroni) \$17:
Bradley's Irish Whiskey, Ariana Amaro, Red Vermouth

PHIL MY COLLINS \$15.50: Dunrobin Earl Grey Gin, Lemon
Juice, Honey Syrup, Rhubarb Bitters, Pinch of Coarse Salt

PEAR & LYCHEE MARGARITA \$15: Jose Cuervo Tequila,
Soho Lychee Liqueur, Lime Juice, Agave Syrup,
Pear Nectar, Salty Lime Zest Rim, Jalapeño

MURRAY STREET MOJITO \$14: Captain Morgan's Dark
Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple
Syrup, Orange Bitters, Mint Leaves

DON'T HARSH MY VIBE \$15.50: Malibu Rum, Peach
Schnapps, Lemon Juice, Simple Syrup, Watermelon Red
Bull, Thyme

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



Coolers & Seltzers

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: **\$8.63**
Nutrl Raspberry, Cutwater Rum Mai Tai, White Claw Mango,
White Claw Black Cherry, White Claw Watermelon: **\$9.96**

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: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

Reif Estates Cabernet Merlot (Canada)

6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

WHITE WINE

Inniskillin Niagara Riesling (Canada)

6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37

Wayne Gretzky Pinot Grigio (Canada)

6oz: \$12, 9oz: \$15.50, Half Litre: \$27.50, Bottle: \$40.50

Masi Masianco Pinot Grigio (Italy)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

Kim Crawford Sauvignon Blanc (New Zealand)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

Kim Crawford Chardonnay (New Zealand)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

RED WINE

Inniskillin Pinot Noir (Canada)

6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37

Masianco Bonacosta Valpolicella (Italy)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

Ruffino Chianti (Italy)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

Tom Gore Cabernet Sauvignon (United States)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

ROSÉ WINE

Trius Rosé (Canada)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28, Bottle: \$41.50

Peller Family Reserve Rosé Bubbles (Canada)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28, Bottle: \$41.50

PROSECCO

Zonin Prosecco Brut 1827 (Italy)

200ml Bottle \$12.25, 750ml Bottle \$41.50

Spritzes ♥

APEROL SPRITZ \$16: Aperol, Zonin Prosecco, Soda, Slice of Orange

BIG PIMM'PIN \$16: Pimm's Liqueur, Zonin Prosecco, Ginger Beer, Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint

Mocktails ♥

VIRGIN HAIRY LARRY \$13: 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 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, Sugar Free, Watermelon, Seasonal

Coffee And Tea ♥

COFFEE: Lavazza Gran Riserva Filtered Coffee, Decaf

BARRY'S IRISH TEA: Gold Blend, Irish Breakfast, Orange Pekoe, Classic Blend

NUMI ORGANIC TEA: Earl Grey, Chamomile Lemon, Jasmine Green



Delicious Drink Deals

Heart ♥ Days

All Day, 5 Days A Week

Monday

\$5 House Draught

Tuesday

1/2 Price Wine

Wednesday

\$5 Rail Cocktails

Thursday

\$9 Quarts & Craft Cans*

Sunday

\$6 Caesars

*Domestic quarts only. Ask your server for list of craft available at discounted price. Prices do not include all applicable taxes.