



**Barrhaven ♥ ByWard Market ♥ Preston Street**

## Pub Fare

### Sweet Chili Chicken \$18

Fried Chicken, Sweet Thai Chili, Wonton Crisps, Cucumbers, Red Peppers, Pickled Onions, Toasted Sesame Seeds, Bed Of Heritage Greens

### Lemongrass Chicken Dumplings \$16

Thai Chili Drizzle, Micro Greens, Sesame Seeds

### Vegan Kimchi Dumplings \$16

Kimchi Napa Cabbage, Onions, Garlic, Ginger, Sesame Seeds & Oil, Micro Greens, Thai-Chili Drizzle

### Irish Spice Bag \$20

Straight Off The Streets Of Dublin; Fried Chicken, Spicy Chips, Sautéed Onions & Peppers, Tossed In Chili Oil, Smoky Aioli Dip

**Staff Fave:** Add A Side Of Curry Sauce +\$2

### Tacos \$18

Two Tacos With Your Choice Of Pulled Beef Brisket Or Fried Haddock, Pico De Gallo, Jalapeños, Pickled Onions, Spiced Succotash, House-Made Coleslaw, Sriracha Aioli

### Wings \$20

Bradley's Irish Whiskey BBQ, Hot, Truffle-Buffalo, Sweet Thai Chili, Honey-Garlic, Cajun-Dusted, 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 And Toasted Pita

**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

### Pierogies \$16

Bacon Jam, Caramelized Onion Crema, Pickled Onions

### Curried Mussels \$18

Mussels, Curried Tomato Broth, Pickled Onions, Carrots, Cilantro, Garlic Bread

## Soups & Salads

### Soup Of The Day \$9

Ask Your Server What Soup Is Being Served Today

### Seafood Chowder \$21

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, Cabbage, Carrots, Slivered Red Onions, Cucumbers, Fresh Dill

**Staff Faves:** Add Jerk Chicken +\$7, Roasted Cauliflower +\$7

### Roasted Fig & Apricot Salad \$24

Heritage Greens, Kale, Prosciutto, Apricots, Figs, Goat's Cheese, Pecans, Roasted Fig & Balsamic Vinaigrette

### Strawberry & Fennel Salad \$24

Roasted Fennel Seeds, Strawberries, Avocado, Red Onion, Goat's Cheese, Cucumber, Carrots, Cabbage, Heritage Greens, Blueberry Vinaigrette

### Shannon Cobb \$26

Chicken, Black Forest Ham, Egg, Aged Cheddar, Pickled Beets, Tomatoes, Onions, Cucumbers, Iceberg & Romaine Lettuce, Creamy Coleslaw, Irish Cream Dressing

### Smoked Salmon Salad \$26

Smoked Salmon, Strawberries, Blueberries, Cucumber, Hemp Seeds, Mixed Greens, Kale, Micro Red Radish, Walnuts, Maple-Dijon Dressing, Citrus Garnish

**For every Smoked Salmon Salad sold, the Heart & Crown will donate \$2 to the Ottawa Cancer Foundation**

**Salad Additions:** Roasted Cauliflower +\$7, Chicken Breast +\$7, Jerk Chicken +\$7, Sautéed Shrimp +\$7, Vegan Protein +\$7

## Between Bread

### Bradley's Irish Whiskey Smash Burger \$24

Two Smashed Burger Patties, Aged Cheddar, Garlic Mushrooms, Pickled Onions, Mixed Greens, Rosemary Aioli, Bradley's Irish Whiskey BBQ Sauce, 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

### Cowboy Smash Burger \$24

Two Smashed Beef Patties, Candied Jalapeños, Caramelized Onion Cheddar, Bacon Jam, Marinated Tomatoes & Onions, Brioche Bun, Garlic Aioli, Heritage Mix

### Fried Chicken Sandwich \$24

Coconut Marinated Chicken, Crispy Sour Dough Breeding, Chili Aioli, Coleslaw, Red Onion, Dill Pickle, Brioche Bun

### Veggie Burger \$24

Vegetarian Patty, Goat's Cheese, Pickled Onions, Sautéed Mushrooms, Mixed Greens, Garlic Aioli, Toasted Bun

### Snug Club \$21

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 Greens, Pickled Onions, Tomatoes, Smoky Chipotle Aioli

### Brisket Melt \$24

Beef Brisket, Swiss Cheese, Sautéed Mushrooms, Heritage Greens, Pickled Red Onions, Rosemary Mayo, Sourdough

**Add An Extra Beef Patty To Any Burger +\$4**

**Substitute Bread For Gluten-Free Bun +\$3**

**Substitute Meat For Cauliflower  
Or Vegan Protein +\$3**



# 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 \$42

Braised Beef Short Rib, Garlic Mashed Potatoes, Cremini Mushrooms, Kale, Peppercorn Sauce, Crispy Parsnips & Microgreens

## Chicken Tenders \$21

Crispy Breaded Chicken Strips, Chips, Plum Sauce

## Bourbon Salmon \$40

Atlantic Salmon, Garlic Sautéed Kale & Mushrooms, Roasted Red Skin Potatoes, Pickled Beet Purée, Bourbon Fennel Cream Sauce

## Rustic Chicken \$32

Scallopini Chicken, Red Peppers, Red Onions, Carrots, Cremini Mushrooms, Green Zucchini, 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

## Fish & Chips \$24

Beer-Battered Nova Scotia Haddock, Chips, House Tartar, House-Made Coleslaw, **Extra Piece Of Fish +\$10**

**For every Fish & Chips sold, the Heart & Crown will donate \$1 to the Ottawa Cancer Foundation**

## Choice of Sides

Chips, Roasted Vegetables, Rice, Garden Salad, Mashed Potatoes, Or Soup Of The Day



## Upgraded Sides

Sweet Potato Fries +\$3, Caesar Salad +\$3, Poutine +\$4, Or Seafood Chowder +\$5

Prices do not include all applicable taxes - Please advise your server of any allergies



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# Drink Menu

## 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

**PREMIUM CRAFT:** 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53  
Dominion City Brewing, Manitoulin Brewing, Matron Brewing, Beau's Brewing

**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, Michelob Ultra

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

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

## Beer Cocktails

**SHANDY \$8.75:** ¾ Crown Lager, ¼ Ginger Ale  
**LIME & LAGER \$8.75:** Crown Lager, Dash Of Lime Cordial  
**BLACK & AMBER \$10.84:** ½ Smithwick's, ½ Guinness  
**BLACK VELVET \$10.84:** ½ Magners Cider, ½ Guinness  
**CROWN FLOAT \$10.84:** ¾ Magners Cider, ¼ Guinness  
**HALF & HALF \$10.84:** ½ Harp Lager, ½ Guinness  
**SNAKE BITE \$10.84:** ½ Magners Cider, ½ Crown Lager  
**WHITE SUMMER \$10.84:** ½ Somersby Cider, ½ Kronenbourg 1664 Blanc

## Bottles & Cans

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

**PREMIUM:** Glutenberg Gluten-Free \$8.85, Moosehead \$7.74, Michelob Ultra \$7.74, Collective Arts Seasonal Sour \$9.96

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

**CIDER:** Brickworks \$9.96, Somersby Blackberry \$9.96, No Boats On Sunday \$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

## Coolers & Seltzers

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: **\$8.63**

White Claw Mango, White Claw Black Cherry, White Claw Lime, Nutrl Raspberry, Smirnoff Ice, Captain Morgan Mai Tai: **\$9.96**

## Spritzes

**APEROL SPRITZ \$16.15:** Aperol, Zonin Prosecco, Soda, Slice of Orange

**BIG PIMM'PIN \$16.37:** Pimm's Liqueur, Zonin Prosecco, Ginger Beer, Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint



# House Cocktails

- HAIRY LARRY CAESAR \$17.25:** Dunrobin Silver Pickle Vodka, Clamato Juice, Bacon Salt & Spice Rimmer, Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pearl Onions, Dubliner Cheddar, Served With A 5oz Side Chaser of Crown Lager
- BOBBY DeNIRO (Espresso Martini) \$15.71:** Smirnoff Vodka, Shanky's Whip, Simple Syrup, Espresso
- PHIL MY COLLINS \$15.71:** Dunrobin Earl Grey Gin, Lemon Juice, Honey Syrup, Rhubarb Bitters, Pinch of Coarse Salt
- IRISH MAID \$15.04:** Bradley's Irish Whiskey, Elderflower Liqueur, Simple Syrup, Lemon Juice, Muddled Cucumber
- PEACHY LYCHEE MARGARITA \$15.49:** Jose Cuervo Tequila, Soho Lychee Liqueur, Peach Nectar, Lime Juice, Agave Syrup, Salty Lime Zest Rim, Jalapeño
- MURRAY STREET MOJITO \$15.04:** Captain Morgan's Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange Bitters, Mint Leaves
- DON'T HARSH MY VIBE \$15.71:** Malibu Rum, Peach Schnapps, Lemon Juice, Simple Syrup, Watermelon Red Bull, Mint

Ask Your Server About Our Weekly Cocktail Features

# Wines

- 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
- Cono Sur Green Society Cabernet Sauvignon (Chile)**  
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
- PROSECCO**
- Zonin Prosecco Brut 1827 (Italy)**  
200ml Bottle \$12.25, 750ml Bottle \$41.50

# Whiskey

- IRISH WHISKEY:**  
Bradley's, Jameson Black Barrel, Power's, Bushmills Original, Bushmills Black Bush, Sexton Single Malt, Writers' Tears Copper Pot, Roe & Co., Music Man, Tullamore Dew, 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, Jura 12 Year, Glenfiddich 12 Year, Glenlivet 12 Year, MacAllan 12 Year, Oban 14 Year, Dalwhinnie 15 Year, Lagavulin 16 Year, MacAllan 18 Year, Glenfiddich Grand Cru 23 Year
- CANADIAN WHISKY:**  
Canadian Club, Canadian Club 100% Rye, Forty Creek, Crown Royal Black, Maverick Barnburner, Spicebox, Pike Creek Double Barrel, Lot No. 40 Single Copper Pot



# Sangria

- GLASS \$9.50 - PITCHER \$26:**  
Cherry Brandy, Melon Liqueur, Orange Juice, Pineapple Juice, 7up, Garnished With Oranges, Limes, Lemons With Red, Rosé Or White House Wine

# Mocktails

- VIRGIN HAIRY LARRY \$13:** Clamato Juice, Tabasco, Worcestershire, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pearl Onions, Dubliner Cheddar, Bacon Salt Spice & Frank's Hot Rimmer, Served With A Corona Sunbrew 0%
- MANGO MULE \$8:** Mango Purée, Lime Juice, Soda, Ginger Beer

# Non Alcoholic Beer

Guinness 0%, Corona Sunbrew 0%

# Energy Drinks

Red Bull: Original, Sugar Free, Watermelon, Seasonal

# Coffee & 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, Peppermint, Chamomile Lemon, Jasmine Green

## Mighty Drink Deals



## All Day - Sunday to Thursday

Monday	Tuesday	Wednesday	Thursday	Sunday
\$5 House Draught	½ Price Wine	\$5 Bar Rail Cocktails	\$9 Quarts & Craft Cans*	\$6 Caesars

\*Domestic quarts only. Ask your server for list of craft available at discounted price. All deals unavailable on holidays. Prices do not include all applicable taxes.

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