

LIQUEURS

BAILEY'S IRISH CREAM – 8
BECHEROVKA – 8
CHAMBORD ROYALE – 10
FRANGELICO – 8
GRAND MARNIER 'CORDON ROUGE' – 12
LABBE FRANCOIS CASSIS – 8
LICOR 43 – 9
LUXARDO MARASCHINO – 9
RAMAZZOTTI SAMBUCA – 8
ROSI D'ASIAGO LIMONCELLO – 10

DESSERT WINE - 2oz

BRAIDA BRACHETTO D'AQUI 2024, PIEDMONT, IT - 12 (4OZ)
CHÂTEAU MORANGE 2007, STE. CROIX-DU-MONT, FR - 14
DOMAINE NIGRI, PAS DE DEUX 2020, JURANÇON, FR - 11
FONSECA WHITE PORT – 8
GRAHAM'S 10 YEAR TAWNY PORT – 14

BRANDY, COGNAC & PISCO

BOULARD 'GRAND SOLAGE' PAYS D'AUGE CALVADOS – 12
HENNESSY V.S. COGNAC – 17
MARTELL V.S. 'SINGLE DISTILLERY' COGNAC – 16
MIGUEL TORRES 'EL GOBERNADOR' RESERVADO PISCO – 10
ST. REMY VSOP – 12

AMARO & HERBAL SPIRITS

AMARA D'ARANCIA ROSSA IGP – 12
AMARO AVERNA – 9
AMARO MONTENEGRO – 9
AMARO NONINO – 10
APEROL – 8
CAFFO VECCHIO AMARO DEL CAPO – 10
CAMPARI – 8
CYNAR – 8
DISARONNO – 8
FERNET BRANCA – 8
PERNOD – 8



DINNER

WEEKLY SPECIALS

MONDAY - MIKEY DREAMS OF TACOS

Chef Michael brings bold flavours to the table with an exclusive taco-inspired experience, featuring taco platters perfect for sharing.

THURSDAY NIGHT - DATE NIGHT

Every Thursday, a curated evening for two for \$195 from 5pm table selection, starter, a 28oz porterhouse with sides, and dessert

WEEKEND PIANO BRUNCH

Every Saturday & Sunday from 1030am - 230pm
Live Music, \$49 bottles of Prosecco
\$10 Caesars & Espresso Martinis

SUNDAY ROAST & HALF PRICE WINE

Montreal style slow-roasted Prime Rib with all the fixings,
Half Price bottles of wine, top shelf martini's
and more from 5pm

beer & etc.

DRAUGHT

BERCZY LAGER 4.4%, TORONTO – 9
WOODHOUSE AMBER 5%, TORONTO – 10
JUNCTION PILSNER 4.5%, TORONTO – 11
NORDIC PALE ALE 5.2%, TORONTO – 11
JUNCTION HAZY IPA 6.0%, TORONTO – 11

BOTTLES & CANS

SODIE STRAWBERRY BASIL, 4% - 10
WOODHOUSE RASPBERRY SOUR, 4.8% - 13
WOODHOUSE STOUT, 4.7% - 13

NON-ALCOHOLIC BREW

MYTHOS LAGER NON-ALCOHOLIC BEER, 0.0% - 7
GRÜVI 'JUICY DAYZ' NON-ALCOHOLIC IPA, 0.5% – 9
GRÜVI 'GOLDEN ERA' NON-ALCOHOLIC GOLDEN BREW, 0.5% – 9

TEQUILA & MEZCAL

CASAMIGOS BLANCO – 16
CASAMIGOS REPOSADO – 18
CASAMIGOS AÑEJO – 21
CÓDIGO 1530 BLANCO – 18
CÓDIGO 1530 ROSA – 18
DON JULIO 1942 – 50
DON JULIO BLANCO – 18
DON JULIO REPOSADO – 20
FANDAGO MEZCAL – 16
OLMECA ALTOS PLATA – 10
OLMECA REPOSADO – 10
OLMECA AÑEJO – 16
PATRÓN SILVER – 18
VERDE MEZCAL – 15
LEYENDAS MEZCAL – 18
ANIMAS 'JOVEN' ARTESANAL MEZCAL - 19

VODKA

ABSOLUT – 9
ABSOLUT ELYX – 16
BELVEDERE – 14
CHOPIN – 13
GREY GOOSE – 14
KETEL ONE – 10

GIN

BEEFEATER – 9
BOATYARD - 14
THE BOTANIST – 14
HENDRICK'S – 13
MALFY BLOOD ORANGE – 12
MALFY ROSA – 12
MONKEY 47 – 18
TANQUERAY – 12
TANQUERAY TEN – 14

RUM

APPLETON ESTATE VX SIGNATURE BLEND – 10
BUMBU ORIGINAL – 14
BUMBU XO – 14
EL DORADO 12 YEAR – 14
HAVANA CLUB 3 YEAR – 9
HAVANA CLUB 7 YEAR – 13
HAVANA CLUB AÑEJO RESERVA – 12
LEBLON CACHAÇA – 12
GOSLING'S BLACK SEAL RUM – 12

VERMOUTH

CARPANO ANTICA FORMULA – 12
CINZANO ROSSO – 8
DOLIN'S DRY – 8
LILLET BLANC – 7
MARTINI BIANCO - 7

spirits

WHISK(E)Y

CANADIAN

BEARFACE TRIPLE OAK – 12
COLLINGWOOD – 10
COLLINGWOOD DOUBLE BARRELED – 11
DILLON'S RYE – 10
FORTY CREEK OAK RESERVE – 18
GIBSON'S FINEST 8 YEAR – 9
GOODERHAM & WORTS – 9
JP WISER'S SPECIAL BLEND – 8
JP WISER'S 15 YEAR – 14
LOT 40 – 9
LOT 40 DARK OAK – 16
PIKE CREEK – 9
SPRING MILL – 14

IRISH

GREEN SPOT – 20
YELLOW SPOT – 28
JAMESON – 9
JAMESON SINGLE POT – 18
JAMESON TRIPLE TRIPLE – 12
REDBREAST 12YR – 20
THE BUSKER 'TRIPLE CASK' – 9
WRITER'S TEARS POT STILL – 15

SCOTTISH

ABERLOUR 12 YEAR – 20
ABERLOUR 16 YEAR – 28
BALLANTINE'S – 11
CHIVAS REGAL 12 YEAR – 16
JOHNNIE WALKER BLACK – 14
JOHNNIE WALKER BLUE – 55
LAGAVULIN 8 YEAR – 24
OBAN 14 YEAR – 24
GLENLIVET CARIBBEAN CASK – 18
GLENLIVET 12 YEAR – 20
GLENLIVET 14 YEAR – 26
GLENLIVET 15 YEAR – 26
GLENLIVET 18 YEAR – 38
GLENLIVET 21 YEAR – 65
TALISKER 10 YEAR – 24

cocktails

all the usual suspects are also available.

SIGNATURE

- GARDEN FIRE 19**
cilantro and parsley-infused olmeca altos tequila,
triple sec, lime, agave, fire tincture bitters, tajin,
chamoy, cucumber
- AFTER SUN 18**
chamomile-infused beefeater gin, yuzu sake, aloe vera,
prosecco, soda, lime, ontario flower
- KENTUCKY BUCK 19**
gooderham rye, amaro nonino, ginger beer,
muddled strawberry, lemon, mint, angostura
- CRIMSON VEIL 19**
olmeca altos, del maguey mezcal,
hibiscus and orange cordial, lime, volcanic salt

MODERN CLASSICS

- VESPER 16**
beefeater gin, absolut vodka, lillet,
house orange bitters
- SAZERAC 16**
lot 40 rye, spanish brandy,
peychaud's bitters, demerara, pernod

LOW & ZERO PROOF

- 0% STRAWBERRY FIELDS 13**
strawberry, mint, lemon, simple syrup,
ginger beer
- 0% BLACKBERRY BRAMBLE 12**
coconut water, lemon, mint,
blackberry, tonic
- SLOW-ROLLER 15**
dolin's, martini bianco, martini dry vermouth,
citrus oleo saccharum, soda, lemon, olive, pernod
sprit



- CHERRY BOMB 18**
Lot 40 infused with cherry blossom tea,
lapsang tea-infused cinzano sweet vermouth,
angostura, cherry bitters, amarena cherry

- B40 18**
Lot 40 rye, lime, smoke & oak bitters, gingerale,
blackberry cordial infused with sweetgrass & white sage

to start

FOR THE TABLE

DINNER ROLLS 11
sesame seeds, burnt butter, maldon salt (4pc)

SHRIMP COCKTAIL 19
poached white gulf shrimp, cocktail sauce, lemon (5pc)

CHICKEN LIVER MOUSSE 19
potted liver mousse, house bacon jam, housemade brioche

ROASTED BONE MARROW 21
grilled sourdough, salsa verde, maldon salt

APPETIZERS

THE TAVERN CAESAR 23
baby gem lettuce, smoked bacon, anchovy, parmesan, focaccia croutons

PUGLIESE BURRATA 29
grilled sourdough, marinated cucumbers, calabrian chili oil, garlic, candied pistachio, mint

STEAK TARTARE TOAST 24
grilled sourdough, fennel chili sauce, tri tip beef, crispy shallots, parmigiano (2pc)

TUNA CEVICHE 28
yellow fin tuna, avocado mayo, crispy shallots, cilantro, jalapeño, tortilla chips

red wine

CLASSIC REDS

	5oz	8oz	Btl
Weingut Heinrich Blaufränkisch 2020, Burgenland, AU			100
Vignerons de Bel-Air Beaujolais-Villages 2023, Burgundy, FR			77
Aurélien Verdet Coteaux Bourguignons 2023, Burgundy, FR			175
Camille Cayran Pas de la Beaume, Côtes-du-Rhône 2023, Rhone, FR			80
Chateau Micalet Haut Medoc 2020, Haut-Médoc, Bordeaux, FR			130
Château Haut Grelot Bouches Baies, Cabernet Franc 2024, Bordeaux, FR			78
Château Beauregard, Croix de Beauregard 2019, Pomerol, Bordeaux, FR			225
Chateau Belregard-Figeac Saint-Emilion Grand Cru 2018, Bordeaux, FR			200
Fleur Haut Gaussens Bordeaux Superior 2019, Vérac, Bordeaux, FR			94
Kir-Yianni 'Cuvée Villages' Xinomavro 2021, Naoussa, GR			73
KTIMA Kir-Yianni 'The Fallen Oak' 2022, Naoussa, GR			75
Domaine Bibich Crno 2022, Plastovo, HR			90
Summer Wolff 'GioGio' Freisa N.V, Monferrato Hills, Piedmont, IT			120
Giovanni Rosso Serralunga Barolo 2021, Piedmont, IT			200
Pio Cesare Barolo 2021, Piedmont, IT			270
Nicosia, Nerello Mascalese 2022, Sicily, IT			80
Bindi Sergardi "Achille" Toscana Rosso 2022, Monteriggioni, Tuscany, IT	19	30	88
Altesino Brunello di Montalcino 2020, Tuscany, IT			190
Valpatena Amarone della Valpolicella 2020, Veneto, IT			125
Gota Wines 'Bergamota' Private Selection 2020, Dão, PT	14	22	65
Viña Bujanda 'Reserva' 2020, Rioja, SP			75

red wine

CONTEMPORARY REDS

	5oz	8oz	Btl
Andeluna '1300' Malbec 2024, Uco Valley, ARG			65
Carlos Basso Vina Amalia 'Seleccion' Malbec 2024, Uco Valley, ARG			72
Frankland Estate 'Rocky Gully' Shiraz 2021, Frankland River, WA, AUS	16	25	76
The Farm Pinot Noir 2023, Niagara, ON, CAN			86
Bachelder 'Les Villages' Gamay Noir 2022, Niagara Peninsula, ON, CAN	16	25	77
Stratus Merlot 2021, NOTL, ON, CAN			130
Closson Chase 'Hillier' Pinot Noir, Prince Edward County, ON, CAN	19	30	88
Vineland Estates Cabernet Franc 2023, Vineland, ON, CAN	12	19	56
Valle Secreto 'Grand Key Reserve' Carmenere 2022, Cachapoal Valley, CL			100
Echeverria Valle Dorado Cabernet Sauvignon 2023, Central Valley, CL			55
Loveblock 'Someone's Darling Vineyard' Pinot Noir 2022, Central Otago, NZ			115

MONTHLY SPOTLIGHT

These are the chillable reds we reach for all summer long—bright, juicy, refreshingly and effortlessly crushable. Best served with sunshine. they've got the freshness to cut through even the hottest days. Bursting with fresh fruit and vibrant energy, these are fun wines made for long afternoons on the patio and warm summer evenings. They're flirty, easygoing and endlessly drinkable, these reds are summer in a glass.

The Farm Pinot Noir 2023, Niagara, ON, CAN 86
Château Haut Grelot Bouches Baies, Cabernet Franc 2024, Bordeaux, FR 78
Summer Wolff 'GioGio' Freisa N.V, Monferrato Hills, Piedmont, IT 120

entrées

DINNER PLATES

CANESTRI ALLA GENOVESE 38 braised beef ribeye & shank pasta, caramelized onions, breadcrumbs, horseradish	STEELHEAD TROUT 42 currant and caper puree, harissa roasted cauliflower, black olive, fresh herbs
TRUFFLE RISOTTO 37 sunchoke puree, grilled maitake mushroom, chive, shaved truffle, Jerusalem artichoke chips	CHICKEN SUPRÊME 36 mashed potatoes, wild mushrooms, pearl onions, chicken jus, crispy chicken skin
TRUFFLE GRUYÈRE BURGER 38 short rib stuffed chuck patty, shaved white onion, truffle aioli, bacon jam, pickles, parmesan fries	BRAISED SHORT RIB 48 cauliflower "rice", Jerusalem artichoke, brown butter, red wine jus, mizuna mix

FROM THE GRILL

RACK OF LAMB pistachio crumb, sumac yogurt, salsa verde, olive tapenade, roasted tomatoes			STEAK FRITES café de Paris butter, veal jus, truffle parmesan fries		
8oz.	Half Rack	54	10oz.	NY Strip	65
16oz.	Full Rack	89	16oz.	Ribeye	89
			28oz.	Porterhouse	169

SIDES

SIDE GREEN SALAD 13	WILD MUSHROOMS 14
HARISSA CAULIFLOWER 13	MASHED POTATOES 12
TRUFFLE PARM FRIES 12	MAC & CHEESE 16

sparkling wine

INTERNATIONAL SPARKLING

	6oz	Btl
Charles Baker Blanc de Blancs, Cuvée du Boulanger 2022, NOTL, CAN		120
Monmarthe, Secret de Famille Brut N.V, Premier Cru, Champagne, FR		185
Perrier-Jouët 'Grande Brut' N.V, Champagne, FR		228
Perrier-Jouët 'Belle Époque' Rosé 2014, Champagne, FR		650
Oddbird Non-Alcoholic 'Blanc de Blancs' N.V, Languedoc, FR	12	60
Medici Ermete La Favorita Reggiano Lambrusco N.V, Emilia- Romagna, IT	16	74
Corte Aura Franciacorta Brut, Lombardy, IT	26	129
Braida Brachetto D'Aqui 2024, Piedmont, IT		95
Prevedello Asolo Prosecco Superior N.V, Veneto, IT	14	68
Sumarroca Gran Reserva Cava 2022, Penedes, SP		80

CONTEMPORARY WHITES & ROSÉ

	5oz	8oz	Btl
Brokenwood Semillon 2024, Hunter Valley, NSW, AUS			88
Galileo Viñedo Lejano "Clarete de Criolla" 2023, Santa Rosa, Mendoza, ARG			72
Poplar Grove Pinot Gris Cascadian Series 2024, Penticton, BC, CAN	14	22	65
Hidden Bench Bistro Chardonnay 2023, Beamsville Bench, ON, CAN			80
Cave Spring 'Dolomite' Riesling, 2023, Niagara, ON, CAN			60
Stratus Cabernet Franc Rosé 2025, NOTL, ON, CAN	18	28	86
Featherstone Pinot Grigio 2024, Twenty Mile Bench, ON, CAN (skin-contact)			62
Stoneleigh 'Latitude' Sauvignon Blanc 2024, Marlborough, NZ			75
Dry Creek Vineyard Block 10 Chardonnay 2021, CA, USA			165
De Grendel, Sauvignon Blanc 2025, Cape Town, SA	18	28	84
Pearce Predhomme Chenin Blanc 2024, Stellenbosch, SA			85

white wine

CLASSIC WHITES & ROSÉ

	5oz	8oz	Btl
Forstreiter Ried Kremser Kogl Grüner Veltliner 2023, Kremstal, AUT			91
Château Haut-Grelot 2024, Blaye-Côtes de Bordeaux, FR			74
Domaine Luquet 'Le Pavillon' Macon-Villages 2023, Burgundy, FR			110
Pierre Antonin 'Pierre' Chardonnay 2024, Cite de Carcassonne, Languedoc, FR	17	27	82
Le Loup Blanc Regal Rosé 2024, Languedoc-Roussillon, FR			90
Domaine Bailly-Reverdy Sancerre Blanc 2024, Loire Valley, FR			155
Domaine Nigri Pas de Deux 2020, Jurançon, FR (semi-sweet)			108
Luc Baudet, 'Rive Droite' Côtes du Rhône Blanc 2024, Rhône, FR	17	27	80
Mega Spileo Malagousia 2024, Peloponnese, GR			75
Skouras Wild Ferment Assyrtiko 2024, Peloponnese, GR			76
Gilvesy Bohém Balatoni Cuvee 2024, Lake Balaton, HU			88
Borgo del Tiglio Collio Bianco 2023, Friuli, IT			175
Ca' Montini 'Terre di Alfredo' Pinot Grigio 2024, Trentino, IT			85
Otella Lugana 2024, Peschiera del Garda, Veneto, IT	19	30	89
Josep Foraster 'Petita Julieta Blanco' 2023, Conca de Barberà, SP			90



THE WILD CARD

We train our team through curated tastings, expanding their wine knowledge then offer the remaining wine to you by the glass. Ask about today's wild card wine!