

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

DINING ROOM & PIANO BAR
BY CHEF MICHAEL ANGELONI

SPECIALS

MIKEY DREAMS OF TACOS
Every Monday, Chef Michael brings bold flavours to the table with an exclusive taco-inspired experience, featuring a generous taco platter served with six warm tortillas, perfect for sharing.

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

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

SUNDAY ROAST
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
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

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

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

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	CHERRY BOMB 17 Lot 40 infused with cherry blossom tea, lapsang tea-infused cinzano sweet vermouth, cherry bitters, angostura, amarena cherry
AFTER SUN 17 chamomile-infused Beefeater gin, yuzu sake, aloe vera, prosecco, soda, lime, ontario flower	CRIMSON VEIL 18 Olmeca Altos, del Maguey mezcal, hibiscus and orange cordial, lime, volcanic salt
KENTUCKY BUCK 18 Gooderham rye, amaro Nonino, muddled strawberry, lemon, mint, angostura	SLOW-ROLLER 14 Dolin's, Martini bianco, dry vermouth, citrus oleo saccharum, soda, lemon, olive, pernod spritz

MODERN CLASSICS

VESPER 16 Beefeater gin, Absolut vodka, lillet, house orange bitters
SAZERAC 16 Lot 40 rye, spanish brandy, peychaud's bitters, demerara, pernod

NO ABV

0% STRAWBERRY FIELDS 13 strawberry, mint, lemon, simple syrup, ginger beer
0% BLACKBERRY BRAMBLE 12 coconut water, lemon, mint, blackberry, tonic

appetizers

FOR THE TABLE

DINNER ROLLS 11

sesame seeds, burnt butter,
maldon salt (4pc)

ROASTED BONE MARROW 21

grilled sourdough, salsa verde,
maldon salt

STEAK TARTARE 24

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

SHRIMP COCKTAIL 19

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

PRIME RIB CROQUETTES 24

three cheese blend, mashed potato,
mizuna, horseradish cream (2pc)

CHICKEN LIVER MOUSSE 19

potted liver mousse, house bacon jam,
housemade brioche

TO START

THE TAVERN CAESAR 23

baby gem lettuce, smoked bacon, anchovy,
parmesan, focaccia croutons

SEA BASS CRUDO 24

citrus cured sea bass, fresh tomato vinaigrette,
anchovy, lime, spiced yogurt, cilantro, crispy
shallots

BEEF CARPACCIO 24

marinated beef, horseradish cream, fish sauce
vinaigrette, cashews, herb salad, crispy shallots

TUNA CEVICHE 28

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

PUGLIESE BURRATA 29

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

GREEN GODDESS SALAD 21

baby gem lettuce, green goddess dressing,
radish, endive, cucumbers, chives, toasted seeds

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	16	25	78
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
Jasci & Marchesani, Montepulciano d'Abruzzo 2024, Abruzzo, IT			75
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			70
Viña Bujanda 'Reserva' 2020, Rioja, SP	16	25	75

red wine

CONTEMPORARY REDS

	5oz	8oz	Btl
The Farm Pinot Noir 2023, Niagara, ON, CAN			86
Gamay Noir 'Les Villages' 2022, Niagara Peninsula, ON, CA	16	25	77
Stratus Merlot 2021, NOTL, ON, CAN			130
Closson Chase Hillier Pinot Noir 2023, Prince Edward County, ON, CAN			90
Vineland Estates Cabernet Franc 2023, Vineland, ON, CAN	12	19	56
Loveblock 'Someone's Darling Vineyard' Pinot Noir 2022, Central Otago, NZ			115
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
Valle Secreto 'Grand Key Reserve' Carmenere 2022, Cachapoal Valley, CH			100
Echeverria Valle Dorado Cabernet Sauvignon 2023, Central Valley, CH			55
Maturana Wines Negra San Francisco 2021, Valle de Loncomilla, Maule, CH			70

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.

- Closson Chase Hillier Pinot Noir 2023, Prince Edward County, ON, CAN 90
- Château Haut Grelot Bouches Baies, Cabernet Franc 2024, Bordeaux, FR 78
- Summer Wolff 'GioGio' Freisa N.V, Monferrato Hills, Piedmont, IT 120

entrées

PASTA & RISOTTO

CANESTRI ALLA GENOVESE 38
braised beef ribeye & shank,
caramelized onions, breadcrumbs, horseradish

LOBSTER SPAGHETTI 50
Nova Scotia lobster, lobster sauce,
chili, garlic, chives

TRUFFLE RISOTTO 38
sunchoke puree, grilled maitake mushroom,
chive, shaved truffle, Jerusalem artichoke chips

FROM THE GRILL

RACK OF LAMB
pistachio crumb, sumac yogurt, salsa verde,
olive tapenade, roasted tomatoes

8oz. 54 16oz. 89

STEAK FRITES
café de Paris butter, veal jus,
truffle parmesan fries

10oz. NY Strip 65

16oz. Ribeye 89

28oz. Porterhouse 169

DINNER PLATES

CHICKEN SUPRÊME 38
mashed potatoes, wild mushrooms, pearl
onions, chicken jus, crispy chicken skin

CRISPY SEA BASS 46
lightly dusted & fried bass, cashews, citrus
dressing, chili, lime, herb salad

STEELHEAD TROUT 39
currant and caper puree, harissa roasted
cauliflower, black olive, fresh herbs

BRAISED SHORT RIB 47
cauliflower "rice", Jerusalem artichoke,
brown butter. red wine jus, mizuna mix

TRUFFLE GRUYÈRE BURGER 38
short rib stuffed chuck patty, shaved white onion,
truffle aioli, bacon jam, pickles, parmesan fries

DUCK L'ORANGE CONFIT 46
crispy duck confit, navel orange, jus, onion
soubise, grilled fennel, endive

SIDES

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

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		129
Braida Brachetto D'Aqui 2024, Piedmont, IT		95
Bellino Prosecco N.V, Veneto, IT		70
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
Stratus Cabernet Franc Rosé 2025, NOTL, ON, CAN	18	28	86
Hidden Bench Bistro Chardonnay 2023, Beamsville Bench, ON, CAN			80
Poplar Grove Pinot Gris Cascadian Series 2024, Penticton, BC, CAN	16	25	75
Featherstone Pinot Grigio 2024, Twenty Mile Bench, ON, CAN (skin-contact)			62
Cave Spring 'Dolomite' Riesling, 2023, Niagara, ON, CAN			60
Dry Creek Vineyard Block 10 Chardonnay 2021, CA, USA			165
Pearce Predhomme Chenin Blanc 2024, Stellenbosch, SA			85
Stoneleigh 'Latitude' Sauvignon Blanc 2024, Marlborough, NZ			75

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	16	25	74
Domaine Bailly-Reverdy Sancerre Blanc 2024, Loire Valley, FR			155
Le Loup Blanc Regal Rosé 2024, Languedoc-Roussillon, FR			90
Domaine Luquet 'Le Pavillon' Macon-Villages 2023, Burgundy, FR			110
Pierre Antonin 'Pierre' Chardonnay 2024, Cite de Carcassonne, Languedoc, FR	17	27	82
Domaine Nigri Pas de Deux 2020, Jurançon, FR (semi-sweet)			108
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
Maria Bonita Vinho Verde, 2024, Lua Cheia-Saven, PT	14	22	65
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!