

COCKTAILS

Fiji lychee martini \$8

Freshly muddled lychees, SOHO Lychee Liqueur, vodka

Dirty martini \$8

A dash of olive brine brings a salty, savory taste to an all-time classic

Manhattan \$8

Whiskey, sweet vermouth, and bitters stirred over ice, strained, and garnished

Classic mojito \$8

Fresh mint, sugar cane, limes, white rum

Cosmo not \$8

Vodka, triple sec, cranberry juice, and freshly squeezed lime juice

Classic caesar \$8

Vodka, two dashes of hot sauce, three dashes of salt and pepper, four dashes of Worcestershire sauce, topped with Clamato juice

Negroni \$8

Gin, vermouth, and Campari stirred into glass over ice and garnished with an orange peel

Old fashioned \$8

Whiskey or brandy, muddled sugar with bitters, and a twist of citrus rind

WHITE WINES

	GLASS	BOTTLE
Jackson-Triggs Pinot Grigio	\$7	\$28
Magnotta Chardonnay	\$7	\$32
Yellowtail Chardonnay	\$7	\$38
Trius Reisling Dry	\$9	\$42
Folonari Pinot Grigio	\$9	\$45
Kim Crawford Sauvignon Blanc	\$10	\$50

RED WINES

Magnotta Merlot	\$7	\$32
Magnotta Cabernet Sauvignon	\$7	\$32
Jackson-Triggs Rosé	\$7	\$34
Yellowtail Shiraz	\$7	\$36
Folonari Pinot Noir	\$9	\$42
Masi Bona Valpolicella	\$10	\$48
Kim Crawford Pinot Noir	\$10	\$50

SPARKLING WINES

Martini & Rossi Asti Champagne	\$40
Moet & Chandon Brut Imperial	\$100

Must be of legal drinking age to consume alcohol.

COLD BITES

Chips and salsa \$10

Served with guacamole, salsa, and corn chips

Quinoa bowl \$10

Ask your bartender for the quinoa of the day

Cheese plate \$14

Selection of cheese with fresh fruit and crackers

HOT BITES

Edamame \$6

Steamed with kosher salt

Sweet potato fries \$7

Served with roasted garlic aioli

Mozzarella sticks \$8

Served with marinara sauce

Artichoke cheese dip \$9

Served with tortilla chips or naan bread

Goosey grilled cheese with hot & hearty soup \$10

Classic toasted cheese served with tomato soup

Vegetable spring rolls \$10

Served with plum and soy sauce

Shrimp skewers \$14

Two shrimp skewers served with a lemon wedge

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

BIG BITES

Crispy chicken tenders \$12

Served with fried and your choice of honey garlic, plum, or hot sauce

Chicken Wings \$14

One pound of wings with your choice of buffalo or plain served with crudité, blue cheese or ranch dressing, and fries

Pizza \$15

Ask your bartender for the pizza of the day

SWEET BITES

Dream factory cupcakes \$5

Ask your bartender for flavours

Crème brûlée \$6

Dream factory cheesecake \$7

Ask your bartender for flavours

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