

SMALL PLATES

Oysters in the Half Shell 4/ea

3 Beef Sliders 12

Salmon Tartare 16

Fried Calamari 17

Crispy Bistro Shrimp 17

Beef Tenderloin Carpaccio 17

Steak Tartare 19

Jumbo Shrimp Cocktail 21

Crispy Fried Cauliflower 8

Crab Cake 21

Charcuterie 19

LOUNGE FEATURES

Available Monday to Friday 4pm to 6pm

Oyster \$1.25, Prawn \$2

\$6 Sapporo Draft

\$10 Old Fashioned

\$8 and \$10 Sommelier Wine Selection

\$8 Sparkling Wine

BIG PLATES

Lobster Cobb Salad 33

bacon, avocado, blue cheese, egg

Chicken Club Sandwich 21

bacon, tomato, herbed mayonnaise

Fish and Chips 23

beer battered, tartar sauce

Beef Burger 24

cheddar, bacon, caramelized onion

Chopped Steak Sandwich 26

Korean BBQ, sweet mayo, kimchi

Roasted Chicken Supreme 27

sherry brown butter sauce

ARTISINAL CHEESE BOARD

*Chef's selection of three
artisanal cheeses
accompanied with honeycomb,
green apple & crackers.*

1oz of each 24

2oz of each 46

FEATURE COCKTAILS

Spadina Express

*Sparkling wine + Soho Lychee Liqueur
+ Ginger Beer*

14

Pear Business

*Absolute Vodka + Pear Nectar +
Citrus Juice + Honey*

14

Whiskey Smash

Wisers Rye + Citrus + Simple Syrup + Mint

14

Black Pearl

Buffalo Trace Bourbon + Amaro + Bitters

15

SPIRIT FREE COCKTAILS

Teatime Cooler 8

SEEDLIP Grove 108, Iced Green Tea, Simple Syrup

Cranberry Mint Spritz 8

Cranberry Syrup, Mint, Lime, Soda

Crowd Pleaser 8

*Monin Grapefruit Syrup, White Cranberry,
Pear Nectar, Soda*

CLASSIC FEATURE COCKTAILS

Cranberry Eastsider

*Beefeater Gin, Cranberry Syrup,
Lime, Prosecco,*

16

Late Night Sipper

Beefeater Gin, Fresh Grapefruit Juice, Lillet

16

BEER + CIDER

DRAUGHT 16 oz

Sapporo Rice Lager 8

LOCAL / IMPORT (BOTTLES AND CANS)

Collective Arts 'Life in the Clouds' IPA 8

Collective Arts 'Lunch Money' Ale 8

Coors Light Lager 8

East Street Cider 'Landmark Dry' Cider 9

Guinness Irish Dry Stout 9

Heineken Helles Lager 8

Mill Street 'Organic' Lager 8

Stella Helles Lager 8

NON-ALCOHOLIC

Heineken 0.0 Netherlands 0.0% ABV 6

WINE

SPARKLING		6 oz	
Cava Parés Baltà Brut NV, Spain			15
Champagne Laurent-Perrier Brut NV, France			32
WHITE		6 oz	9 oz
Pinot Grigio Straccali, Italy	12		18
Chardonnay Désses Muette, France	13		19
Riesling Hidden Bench, Canada	14		21
Branco Niepoort, Portugal	15		22
Grüner Veltliner Nikolaihof, Austria	19		28
Sauvignon Masson-Blondelet, France	25		37
Chardonnay Knee Deep, Australia	28		42
ROSÉ		6 oz	9 oz
Shiraz Majella, Australia	16		24
RED		6 oz	9 oz
Grenacha Cruz Piedra, Spain	12		18
Pinot & Gamay Noir Westcott, Canada	13		19
Nero d'Avola Valdibella, Italy	15		22
Cabernet Sauvignon Felino, Argentina	16		24
Sangiovese Zonte's Footstep, Australia	17		25
Zinfandel Foxglove, US	20		30
Syrah Guild, US	22		33
Pinot Noir Stoller Estate, US	27		40
Cabernet Burrowing Owl, Canada	32		48
Mourvèdre Tour du Bon, France	34		51
Cabernet Sauvignon Justin, US	36		54