

SHAREABLES

MEDITERRANEAN HUMMUS PLATE (serves 2) (v, nf)\$18

roasted garlic white bean hummus, pomegranate quinoa tabbouleh, crispy chickpeas, Castelvetrano olives, fresh cucumber, lemon oil, sumac dusted, grilled naan, seasoned kettle chips

NIAGARA BOUNTY BOARD (serves 2) (nf).....\$36

locally sourced prosciutto, capocollo, soppressata, Niagara gold gouda, aged cheddar, Canadian brie, herb & garlic focaccia, classic breadsticks, fresh grapes & berries, whole grain mustard, Niagara honeycomb

additional person: \$18

BURRATA & SPRING PLUM BRUSCHETTA (serves 2) (v, nf)\$25

Ontario burrata, heirloom tomatoes & fresh plum bruschetta, lemon balm sprouts sweet chili oil, Maldon salt, grilled sourdough

KOREAN FRIED CHICKEN TACOS (nf)\$22

Korean fried chicken, classic napa kimchi, pickled red cabbage, gochujang maple aioli, coriander cress

extra taco: \$8

CAULIFLOWER FRITTERS (v)\$20

beer-battered cauliflower fritters, smoked tomato aioli, toasted sliced almonds, shaved parmesan

CRISPY STREET CORN CROQUETTES (v, nf)\$18

chili lime crema, cotija cheese, sumac dusting, shishito peppers, coriander cress

SUMMER BRIE & FIG FLATBREAD (v, nf)\$19

Canadian brie, Stella Artois onion jam, roasted figs, balsamic reduction, fresh arugula

add sliced prosciutto: \$7

HERITAGE NACHOS (v, gf)\$28

baked seasoned tortilla chips, shredded lettuce, jalapeños, pico de gallo shredded cheese, salsa, sour cream, guacamole, fresh scallions

add seared chicken: \$10 • add guajillo pulled beef: \$14

STELLA WINGS (gf, nf) 1 lb.....\$24 • 2 lb.....\$48

Stella Artois-brined chicken wings, blue cheese dressing, crudité served with your choice of sauce or rub:

- mild
- hot
- honey garlic
- sweet chili cajun dust
- medium
- chili lime
- bourbon bbq
- lemon pepper

SIDES & EXTRAS

TRUFFLE FRIES & AIOLI (v, nf, gf).....\$16

SWEET POTATO FRIES & AIOLI (v, nf, gf).....\$11

CAESAR SALAD (nf)..... \$9.50

ANTIOXIDANT SALAD (v, gf).....\$9.50

SAUCES, DIPS, AIOLIS, DRESSINGS.....\$4

SALADS

add-ons: *grilled chicken* (nf, gf) \$10 • *grilled shrimp* (nf, gf) \$16
crispy fried tofu (v, nf, gf) \$8 • *seared halloumi* (v, nf, gf) \$11

CAESAR SALAD (nf)\$21

little gem lettuce, smoked bacon, freshly shaved parmesan, smoked paprika garlic croutons, creamy garlic lemon dressing

THE ANTIOXIDANT (v, gf).....\$20

baby kale spring mix, pomegranate, blueberries, candied pecans, goat cheese, sweet & sour red onion, raspberry poppy seed vinaigrette

CUCUMBER & WATERMELON SALAD (v, nf)\$23

fresh watermelon, cucumber, ricotta salata, pickled shallot, Maldon salt, mint cress, orange & cider gastrique

CHILI LIME SALMON POKE BOWL (nf)\$28

roasted chili lime salmon, soy & yuzu-marinated wild rice mix, fresh avocado, tajín mango, cucumber, pickled red cabbage, toasted nori, edamame sriracha aioli, fresh sprouts

HANDHELDS

SERVED WITH FRIES OR ANTIOXIDANT SALAD

sub caesar salad \$5 • *substitute gluten-free bun* \$5

STELLA SMASH BURGER (nf)\$28

two 3 oz Ontario brisket smash burgers, Stella Artois-seared onions smoked bacon, aged white cheddar, heirloom tomato, leaf lettuce, garlic aioli, Martin's potato bun

SHORT RIB GRILLED CHEESE MELT (nf)\$28

pulled braised Ontario short rib, aged gouda, Stella Artois onion jam garlic buttered sourdough, garlic parmesan aioli

LAMB KOFTA WRAP (nf)\$28

spiced ground lamb kofta, lemon garlic labneh, pickled red cabbage, fresh cucumber, tahini sauce, charred shishito peppers, grilled pita, coriander cress

PULLED PORK BAO BUNS (nf)\$28

bbq pulled pork, bao buns, creamy coleslaw, fresh cucumber, carrot, sweet hoisin sauce, coriander cress

substitute pulled jackfruit (v, nf, gf) \$6

MAINS

BUTTERMILK FRIED CHICKEN & WAFFLE (nf)\$28

buttermilk-marinated Ontario chicken thigh, chili lime maple syrup, brown sugar whipped butter, classic creamy slaw, crisp Belgian waffles

CALVADOS-BRAISED BONE-IN SHORT RIB (nf, gf)\$29

Canadian braised short rib, cacio e pepe risotto, calvados jus, charred vine cherry tomatoes, black kale crisp

SPRING PLUM & CROWN ROASTED DEMI CORNISH HEN (nf)\$29

thyme-marinated Canadian Cornish hen, Crown Royal plum gastrique pan-roasted plum & shallot, roasted sweet & savoury potato medley, pea seedlings

GREEN GODDESS TAGLIATELLE (v, nf)\$26

grano duro tagliatelle, spinach herb cream sauce, fresh stracciatella, preserved lemon oil, baby onion sprouts

BEER-BATTERED FISH & CHIPS (nf)\$29

beer-battered haddock, crisp fries, creamy lemon coleslaw, tartar sauce, fresh lemon