



JOHNNIE WALKER SIGNATURE COCKTAILS

J.W. OLD FASHIONED 2 oz **\$17**

Johnnie Walker Black Label,
angostura bitters, orange peel,
amarena cherry

SCOTCH WHISKY SOUR 2 oz **\$17**

Johnnie Walker Black Label,
simple syrup, lemon juice, dehydrated
lemon wheel

THE GODFATHER 2 oz **\$17**

Johnnie Walker Black Label,
Amaretto, citrus garnish

THE RUSTY NAIL 2 oz **\$17**

Johnnie Walker Black Label,
Drambuie, citrus garnish

COSMOPOLITAN 2.5 oz **\$16**

Ketel One vodka, Cointreau,
cranberry juice & lime

APEROL SPRITZ 4 oz **\$16**

Prosecco, Aperol, soda, garnished
with orange slice

CLASSIC MARTINI 4 oz **\$16**

vodka or gin with an olive or twist
of lemon

WOODBINE CAESAR 2 oz **\$16**

Ketel One vodka, Clamato,
Worcestershire, Tabasco, lime juice,
garnished with pickled vegetables





SCOTCH WHISKY 1 oz

J&B RARE \$10

GLENFIDDICH \$15

JOHNNIE RED \$10

JOHNNIE BLACK \$14

JOHNNIE GOLD \$20

JOHNNIE BLUE \$35

TALISKER 10YO \$18

CRAGGANMORE 12YO \$20

OBAN 14YO \$22

DALWHINNIE 15YO \$22

LAGAVULIN 16YO \$24

DRAFT BEER

STELLA ARTOIS 14 oz | 5% **\$14**

MICHELOB ULTRA 16 oz | 4.2% **\$12**

KEITH'S AMBER 16 oz | 5% **\$14**

BOTTLED BEER

BUDWEISER 341 ml | 5% **\$10**

BUD LIGHT 341 ml | 4.2% **\$10**

STELLA ARTOIS 330 ml | 5% **\$11**

HOEGAARDEN 330 ml | 4.9% **\$11**

HEINEKEN 330 ml | 5% **\$11**

CORONA 330 ml | 4.6% **\$11**

CANNED BEER & READY TO DRINK

GUINNESS STOUT 330 ml | 4.2% **\$14**

THORNBURY CIDER 473 ml | 5.3% **\$14**

NÜTRL LEMON 473 ml | 5% **\$14**

CUTWATER 355 ml | 7% **\$16**
tequila paloma & whiskey sour

ZERO-PROOF

HIBISCUS SUNSET 0% **\$12**
Seedlip Grove, Hibiscus syrup, orange juice, lime, soda

FAUX COLLINS 0% **\$12**
Seedlip Grove, fresh lime, soda

CORONA SUNBREW 0% **\$8**

VELLAMO 750 ml **\$8**
still or sparkling water





RED WINE

COLIO ESTATES CABERNET MERLOT

Ontario VQA

5 oz glass	\$12
8 oz glass	\$18
bottle	\$50

OYSTER BAY PINOT NOIR

Marlborough, New Zealand

5 oz glass	\$16
8 oz glass	\$23
bottle	\$75

TRAPICHE RESERVE MALBEC

Mendoza, Argentina

5 oz glass	\$14
8 oz glass	\$20
bottle	\$60

WHITE WINE

COLIO ESTATES PINOT GRIGIO

Ontario VQA

5 oz glass	\$12
8 oz glass	\$18
bottle	\$50

OYSTER BAY SAUVIGNON BLANC

Marlborough, New Zealand

5 oz glass	\$16
8 oz glass	\$23
bottle	\$70

OYSTER BAY CHARDONNAY

Marlborough, New Zealand

5 oz glass	\$16
8 oz glass	\$23
bottle	\$70

ROSÉ WINE

OYSTER BAY ROSÉ

Marlborough, New Zealand

5 oz glass	\$16
8 oz glass	\$23
bottle	\$75

SPARKLING

LILY

Ontario VQA

5 oz glass	\$14
bottle	\$60

VILLA SANDI

Veneto, Italy

5 oz glass	\$15
bottle	\$65

SERENISSIMA

Veneto, Italy

5 oz glass	\$15
bottle	\$65



THE STARTING GATE

THE CLUBHOUSE CHARCUTERIE **\$28**

prosciutto di Parma, capocollo, soppressata and Genoa salami paired with aged gouda, brie and sharp white cheddar, served with olive tapenade, pear & golden raisin relish, toasted candied pecans with rustic crostini & assorted bread sticks

FRENCH ONION SOUP (nf) **\$18**

Johnnie Walker Black Label caramelized onions and Guinness draught in a rich broth with tender pulled beef, topped with a sourdough croute, a bubbling melt of emmenthal, fresh thyme

JOHNNIE WALKER BRINED WINGS (nf) **\$24**

jumbo wings brined in Johnnie Walker aromatics, served with garden crudité & blue cheese or ranch dressing

choice of house rub: lemon pepper, cajun, smoked paprika or chili lime

choice of signature sauce: mild, medium, sweet & spicy, or buffalo BBQ

NACHOS (v) **\$28**

tri-coloured corn tortillas, Oaxaca and cheddar cheese, fresh habanero and scallion, finished with a signature Johnnie Walker BBQ drizzle and served with roasted tomato & red Holland pepper salsa, sour cream, guacamole

add braised beef \$12 or grilled chicken \$10

TRACKSIDE BAJA FISH TACOS **\$22**

three charred flour tortillas with seasoned beer battered cod, spring greens, roasted tomato & Holland pepper salsa, crumbled cotija & pepitas with fresh lime, cilantro

add taco \$8

SEAFOOD CAKES (nf) **\$23**

two cakes with shrimp, langoustine lobster, Yukon gold potato, chives, cherry tomato medley chutney, smoked paprika aioli





FROM THE GARDEN

OT CLUB COBB (nf) \$18

baby romaine with grilled chicken breast, hard-boiled egg, avocado, maple bourbon bacon, manchego with pickled red Holland peppers & champagne vinaigrette

PEACHY KEAN GREENS (v) \$18

spring mix with fresh berries, goat cheese, candied pecan with sweet and sour onions & peach poppyseed dressing

add grilled salmon \$14 or Grilled Chicken \$10

CAESAR SALAD (nf) \$16

crisp little gem lettuce, pancetta, asiago crisps with paprika-garlic croutons and garlic-lemon dressing

add grilled salmon \$14 or grilled chicken \$10

HANDHELDS

served with curly fries & house coleslaw

THE 1881 BURGER (nf) \$24

6 oz prime chuck patty, maple bourbon bacon and aged white cheddar, topped with heirloom tomato, gem lettuce, sweet & sour pickle slaw and garlic aioli on toasted brioche

THE GRASSROOTS BURGER (v,nf) \$24

6 oz Beyond Beef Burger and aged white cheddar, topped with heirloom tomato, leaf lettuce, sweet & sour pickle slaw with garlic aioli on toasted brioche

STONE-GROUND CHICKEN CLUB (nf) \$20

butter-milk-marinated chicken breast with a cornmeal crust, maple bourbon bacon, heirloom tomato, crisp gem lettuce, and honey mustard aioli sourdough

AAA PRIME RIB SANDWICH (nf) \$32

6 oz of prime rib with caramelized onion, gouda served on a Portuguese bun with Johnnie Walker Black Label demi



THE MAIN EVENT

ONTARIO AAA STEAK & TRUFFLE FRIES (nf) \$52

7 oz AAA striploin served with truffle frites, aioli & Johnnie Walker au jus

ROASTED SKILLET SALMON (nf) \$36

crispy-skin Atlantic salmon with charred heirloom tomatoes, braised leeks and salt-crushed fingerling potatoes, finished with toasted capers and lemon-brown butter

TRADITIONAL FISH & CHIPS (nf) \$24

two 3 oz Atlantic cod tails in a crisp beer batter, served with spiral fries, charred lemon and tartar sauce

BUTTERMILK CHICKEN TENDERS (nf) \$23

house-made, signature seasoned chicken breast strips, served with spiral fries and a spicy plum dipping sauce

THE FINISH LINE

RASPBERRY CRÈME BRÛLÉE FLAN (v, nf) \$15

silky vanilla custard with a scorched sugar crust, fresh berries and fruit coulis

CHOCOLATE PECAN PIE (v) \$15

dark chocolate and candied pecans served with salted caramel sauce and fresh whipped cream

HARLEQUIN ICE CREAM (v,nf) \$14

choose from chocolate, vanilla, strawberry or all three, served with whipped cream, fresh berries

KIDS MENU

BEEF SLIDERS & FRIES (nf) \$14

two beef patties, lettuce & tomato

add white cheddar \$2

CHICKEN FINGERS & FRIES (nf) \$14

seasoned chicken breast strips
served with plum sauce

PASTA OF THE DAY (nf) \$12

served with choice of cream sauce, tomato sauce
or butter, garlic bread