

STARTERS

DEVILS ON HORSEBACK

feta-stuffed dates wrapped in bacon,
reduced mint balsamic 9

Bavarian pretzel

beer cheese, grainy honey mustard 7

Popcorn

movie theatre butter 3

Blistered Shishito Peppers

thai basil, sesame seeds,
spicy peanut sauce 7

Crispy Brussels Sprouts

*tahini garlic sauce, herbs,
pickled red onion 10*

Poutine

hand-cut potato wedges,
garlic cheese curds,
applewood smoked bacon gravy 12

Artisan Cheese Board

chef's selection of 3 cheeses, house
seasonal jam, fresh fruit, fresh
baguette 16

Potato Wedges

garlic, parmesan, horseradish mayo 7

***Local Oysters on the 1/2 shell**
*classic cocktail sauce and
red wine mignonette*
1/2 doz. 16
1 doz. 30

Baby Lettuce

little leaf farm mesclun, cherry tomato,
shaved radish & fennel, lemon-thyme 9

Mussels a la Plancha

old bay butter, charred lemon, tomato
grilled sourdough 15

Salt & Pepper Wings

confit chicken wings, scallions,
szechuan peppers, sesame,
honey-ponzu 12

*Charcuterie Board

*chef's selection of three cured and
artisanal meats, mustard,
house pickles, fresh baguette 16*

Red & white wines by the bottle or glass

BILL OF FARE

BEER ON DRAFT

120 WHISK (E) Y VARIETIES

FINEST QUALITY OF IMPORTED AND DOMESTIC

DINNER PARTIES SERVED AT SHORT NOTICE

Special

These Menu Items may be served raw or under cooked. Consuming raw or under cooked meat, shellfish, seafood, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

MAINS

*GRILLED BRANDT FARMS RIBEYE

broccolini, roasted garlic mashed,
baby cress, bordelaise 32

Chicken Schnitzel

smashed red bliss, grilled leeks, spring herb salad, cognac-cream sauce 20

Dan Dan Noodles

spicy zucchini noodles, shiitake mushrooms, carrots, snow peas, peanuts 16

Pan-Roasted Cod

dirty rice, chorizo, asparagus, toasted almond romesco 24

Porchetta Panini

gruyere cheese, caper & cornichon relish, sunflower seed pesto,
pressed telera, garlic-parmesan potato wedges 15

*RodeoBurger

brisket, chuck and short rib blend, maple smoked cheddar,
crispy shallots, whiskey BBQ, garlic parmesan wedges, brioche bun 16

Add North Country applewood smoked bacon \$3

Executive Chef

Shayne Nunes

Sous Chef
Alessio Zisa

HOT SUPPER SERVED TIL
10 O CLOCK PM SUN-WEDS
11 O CLOCK PM THURS-SAT
LATE-NIGHT MENU
FRI DAY & SATURDAY 1AM