



Starters

SOUP OF THE MOMENT – 9
Please ask your server

SUNDRIED TOMATO CAESAR – 9 / 16
Romaine Hearts, Arugula, Prosciutto, Creamy Sundried Tomato Dressing, Herb Croutons, Grated Grana Padano,
(Add Chicken – 8 Add Salmon – 10)

WINTER BEET SALAD – 16
Roasted Red & Golden Beets, Avocado, Goat Cheese, Gremolata, Spicy Candied Cashew, Vinaigrette

CAULI BITES – 15
Tempura Cauliflower, Parmesan, Parsley, Radish, Marinara Dip & Pepperoncini Aioli

CEVICHE – 20
Tiger Prawns, Salmon, Squid, Red Onion, Tomatoes, Cucumber, Spicy Aioli, Cilantro, Crispy Pita

HALLOUMI BRUSCHETTA – 16
Grilled Halloumi Cheese, Wild Mushroom Medley Duxell, Tomato, Basil, Garlic, Olive Oil, Modena Balsamic Reduction, Parmesan, Crostini

PEI MUSSELS – 19
Mussels, Spicy & Smokey Rose Sauce, Scallions, Toasted Ciabatta Baguette

PULLED PORK SLIDERS – 16
Slow Roasted Pork, Tangy Slaw, Arugula, Smoked Mozza, Pickles, BBQ Sauce, Ciabatta

Build Your Own Charcuterie

MEATS

WHISKEY BISON SAUSAGE | \$6
GENOA SALAMI | \$6
PROSCIUTTO | \$7
DRIED CURED PEPPERONI | \$5
MARINATED SALMON BITES | \$8
LAMB MERGUEZ | \$5
WILD BOAR PATE | \$9
SMOKED BISON | \$12

CHEESES

GRANA PODANO | \$8
FONTINA | \$8
DOUBLED CREAM BRIE | \$6.25
SMOKED GOUDA | \$6
HOUSE SMOKED MOZZA | \$7
DRUNKEN GOAT | \$9.50
BEER CHEESE | \$9.50

PICKLES, ETC.

PICKELED ASPARAGUS | \$4
CHILI OLIVES | \$3.50
DILL CARROTS | \$2.50
SPICY BRUSSELS | \$3
BREAD & BUTTER RELISH | \$2.50
GIARDINIERA | \$3

SPREADS

SPICY MUSTARD | \$2.50
SMOKEY HONEY MUSTARD | \$3
STRAWBERRY BALSAMIC JAM | \$2.50
WATERMELON LAVENDER JELLY | \$2.50

FRESH BREAD

HALF GARLIC PARMESAN FLATBREAD | \$2
FULL GARLIC PARMESAN FLATBREAD | \$4

Pizza

MARGHERITA – 17

Fior Di Latte, Mozzarella, Basil, EVOO, Marinara

FOREST FLOOR – 18

Foraged Mushrooms, House-made Ricotta, Arugula, Truffle Oil, Aioli Base

DILL PICKLE PIE – 19

Dill Pickles, Bacon, Red Onion, Mozzarella, Fresh Dill, Cream Sauce, Black Pepper

Entrees

& BURGER – 21

Handmade Chuck Patty, Lettuce, Tomato, Bacon, Old Cheddar, Aioli, Pickle, Caramelized Onion, Smoked Paprika, Brioche Bun, Fries

CARBO DI PORCO – 26

Linguine, Chorizo, Bacon, Smoked Pork Shoulder, Egg Yolk, Cream Sauce, Grana Padano

POM POM CHICKEN – 29

Pan Seared Chicken Supreme, Wild Mushroom Risotto, Market Vegetables, Pomegranate Gastrique

LINGUINE PESCATORE – 28

Tiger Prawns, Salmon, Squid, Mussels, Capers, served in a choice of Lemon Cream Sauce, or Spicy Marinara

**Add grilled prawns - \$6*

DUCK – 34

Pan seared King Cole Duck Breast, House-made Chive Gnocchi, Butternut Squash & Carrot Puree, Forno Roasted Five Spice Squash, Toasted Pumpkin Seeds, Fried Brussels

SALMON PICCATA – 33

Cermaq Atlantic Salmon Filet, Sundried Tomato Picatta Sauce, Garlic Smashed Baby Gem Potatoes, Market Vegetables, Fresh Herbs

BISTECCA – 39

Balsamic Marinated 10 oz. New York Striploin, Boursin Mash, Green Peppercorn Espresso Jus, Market Vegetables

**Add sautéed mushrooms - \$4*

CHEESECAKE – 10

Please ask your server for today's selection

ICE CREAM SANDO – 11

Homemade Chocolate Chunk Cookies, Cookies & Cream Ice Cream, Pistachio Crusted

SORBETTO / GELATO – 6 | 8

Assorted flavours, ask your server for today's selection

Dessert

AMPERSAND27 BEVERAGE MENU

WINE LIST

White Wines by the Glass 6oz / 9oz / BTL

Mirassou Chardonnay (California) 14 / 19 / 54
Del Cero Romato Pinot Grigio (Italy) 13 / 18 / 51
Animus Vinho Verde (Portugal) 12 / 16 / 48
Ken Forrester Sauvignon Blanc (South Africa) 14 / 19 / 54
Ken Forrester Petit Chenin Blanc (South Africa) 12 / 16 / 48

Red Wine by the Glass 6oz / 9oz / BTL

Gray Monk Pinot Noir (British Columbia) 14 / 19 / 54
49 North Red Blend (Canada) 12 / 16 / 48
Luigi Bosca Malbec (Argentina) 14 / 19 / 54
Liberty School Cabernet (California) 13 / 18 / 49
Hugo Shiraz (Australia) 14 / 19 / 54
Santa Cristina Sangiovese (Italy) 13 / 18 / 49

White Wines by the Bottle

Dirty Laundry Gerwurtztraminer (Canada) \$58
Dog Point Sauvignon Blanc (New Zealand) \$77
Caymus Conundrum White Blend (California) \$79
Chateau Solitude Rose (France) \$51
Truchard Roussanne (California) \$69
Lamarcca Prosecco (Italy) \$48

Red Wines by the Bottle

Stag's Leap Cabernet Sauvignon (California) \$109
Buehler Zinfandel (California) \$65
Frescobaldi Nipozzano Chianti Riserva (Italy) \$65
La Stella Fortissimo Merlot Blend (Canada) \$84
Truchard Cabernet Sauvignon (California) \$65
Morellino di Scansano Sangiovese (Italy) \$62
Il Bruciato Red Blend (Italy) \$73
Zenato Amarone (Italy) \$109

COCKTAILS

& SANGRIA – red wine, blueberry vodka, orange juice, garnish	13
"AMPEROL" SPRITZER - Aperol, prosecco, soda, orange slice, edible flower	13
BRAMBLE – Gin, lemon juice, simple syrup, Crème de Mures, blackberry	14
PACKHORSE – Scotch, Galliano, Ginger Beer, Lime Juice, Garnish	14
CLASSIC CAESAR - Clamato, Worcestershire sauce, vodka, tabasco, pepperoncini, asparagus	14
MARCO'S MULE – Ketel One Cucumber & Mint infused vodka, ginger beer, lime juice, blackberry	14
MARGARITA ROJO - Tequila, Cointreau, fresh lime juice, blood orange juice, burnt rosemary	15
COLIN'S COLLINS – St. Germain's Elderflower Liqueur, Limoncello, Empress Gin, soda,	16
& OLD FASHIONED - Bourbon, raw sugar, Suedois bitter amaro, Angostura bitters, orange, smoke	16
BLAH BLAH BLAVENDER – Gin, Blueberry and Lavender syrup, egg white, garnish	16

DRAUGHT

GRANVILLE SIP EASY LAGER	8
GRANVILLE ISLAND LION'S WINTER ALE	8
BELGIAN MOON WHEAT ALE	8
MOLSON CANADIAN	8
COORS LIGHT	8
RICKARDS RED	8
HOP VALLEY "BUBBLE STASH" IPA	9

BOTTLES & CANS

Domestic – MGD, Steamwhistle, Coors Light	330ml	7
Import – Heineken, Stella, Sol	330ml	8
Mill Street Organic Lager	330ml	8
Alley Kat Aprikat	341ml	8
Pumphouse Crafty Radler	473ml	9
Apex Predator White Raven IPA	473ml	10
Rekorderling Berry Cider	500ml	10
Hacker Pschorr "Weiss" Beer	500ml	12
Driftwood "Fat Tug" IPA	650ml	13

