

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)

CAULI BITES – 16

Tempura Cauliflower, Parmesan, Parsley, Radish, Marinara Dip & Pepperoncini Aioli

PEACH CAPRESE – 18

Heirloom tomatoes, bocconcini, peaches, white balsamic vinaigrette, balsamic reduction, lemon zest

CEVICHE – 21

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

BLOOD ORANGE BEET SALAD – 17

Roasted Red & Candy Cane Beets, Blood Orange Avocado, Goat Cheese, Spicy Candied Cashew, Red Wine Vinaigrette

PEI MUSSELS – 21

Mussels, Spicy & Smokey Rose Sauce, Scallions, Toasted Ciabatta Baguette

Build Your Own Charcuterie

MEATS

GENOA SALAMI | \$6
PROSCIUTTO | \$7
SOPPRESSATA | \$8
MOROCCAN LAMB | \$6
WILD BOAR PATE | \$9
SMOKED BISON | \$12
VENISON ITALIAN SAUSAGE | \$7
DRY AGED HOT CAPOCOLLO | \$8

PICKLES, ETC.

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

CHEESES

BEEEMSTER VLASKAAS | \$8
FONTINA | \$8
DOUBLE CREAM BRIE | \$7
SMOKED GOUDA | \$7
DRUNKEN GOAT | \$9.50
BEER CHEESE | \$9.50
GRUYERE SWISS | \$9
BLACK BOMBER CHEDDAR | \$11
DANISH BLUE CHEESE | \$7

SPREADS

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

FRESH BREAD

HALF GARLIC PARMESAN FLATBREAD | \$3
FULL GARLIC PARMESAN FLATBREAD | \$5
GLUTEN FREE BREAD | \$5

Pizza

MARGHERITA – 19

Fior Di Latte, Mozzarella, Basil, EVOO, Marinara

FOREST FLOOR – 20

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

DILL PICKLE PIE – 21

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 – 31

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

LINGUINE PESCATORE – 29

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

BBQ BISON SHORT RIBS – 39

Canadian Rangeland Braised Bison Short Ribs, Sweet & Smokey BBQ Sauce, Warm Dill Baby Potato Salad, Summer Slaw

BISTECCA – 42

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

CHOCOLATE CAKE – 11

Please ask your server for today's selection

SORBETTO – 6

Assorted flavours, ask your server for today's selection

Dessert

AMPERSAND27 BEVERAGE MENU

WINE LIST

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

Rodney Strong Chardonnay (USA) 14 / 19 / 54
Del Cero Romato Pinot Grigio (Italy) 13 / 18 / 51
Luis Pato Maria Gomes (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

Ghost Pines Pinot Noir (California) 14 / 19 / 54
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
Duckhorn 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	14
STRAWBERRY SUNSET – Leifman's Strawberry Beer, Peach Sorbet, decorative flower	14
PACKHORSE – Scotch, Galliano, Ginger Beer, lime juice, garnish	14
BRAMBLE – Gin, lemon juice, simple syrup, Crème de Mures, soda	15
MARCO'S MULE – Ketel One Cucumber & Mint infused vodka, ginger beer, lime juice	15
LOCO CONTIGO - Tequila, Cointreau, fresh lime juice, mandarin Jarrito, honey, burnt rosemary	16
COLIN'S COLLINS – St. Germain's Elderflower Liqueur, lemon juice, Empress Gin, soda, garnish	16
& OLD FASHIONED - Bourbon, raw sugar, Suedois bitter amaro, Angostura bitters, orange, smoked	16
BLAH BLAH BLAVENDER – Gin, Blueberry and Lavender syrup, egg white, garnish	16

DRAUGHT

GRANVILLE SIP EASY & LAGER	8
GRANVILLE ISLAND PEACH SOUR	8
BELGIAN MOON WHEAT ALE	8
MOLSON CANADIAN	8
MOLSON ULTRA	8
COORS LIGHT	8
RICKARDS RED	8
LEIFMAN'S STRAWBERRY	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

