



# AMPERSAND 27



## EVENING MENU

### APPETIZERS

#### Soup Of The Moment - 9

Ask your Server for Today's Selection

#### Sundried Tomato Caesar — 9/17 ✓

Romaine Hearts, Crispy Prosciutto, Sundried Tomato Caesar Dressing, Herb Ciabatta Croutons, Grana Padano

#### Cauli Bites — 16 ✓

Crispy Tempura Fried Cauliflower, Parmesan, Parsley, Marninara Dip & Pepperoncini Aioli

#### Juan's Ceviche — 21 ☼

Tiger Prawns, Scallops, Squid, Red Onion, Tomato, Cucumber, Spicy Aioli, Cilantro, Tortilla Chips

#### Bruschetta — 16 ✓

Grilled Haloumi, Wild Mushroom, Roma Tomato, Basil, Olive Oil, Balsamic Reduction, Grana Padano, Crostini

#### Orange Beet Salad — 16 ✓

Roasted Red & Golden Beets, Avocado, Goat Cheese, Spiced Candied Cashew, Sliced Orange, White Balsamic Vinaigrette

#### PEI Mussels — 21

Mussels, Spicy & Smokey Rosé Sauce, Scallions, Garlic Baguette

#### Peach Caprese — 18 ☼ ✓

Heirloom Tomatoes, Bocconcini, Peaches, Peach Vinaigrette, Balsamic Reduction, Lemon Zest

#### Octopus - 24 ☼

Sous Vide & Grilled Octopus, Chimmichurri, Fanned Avocado, Artisan Greens, Baby Gem Tomato, Dijon Vinaigrette, Spicy Aioli, Lemon

### ENTRÉES

#### & Burger — 21

House-made Brisket Patty, Lettuce, Tomato, Smoked Bacon, Old Cheddar, Aioli, Pickle, Red Onion, Brioche Bun, Fries

#### Carbo Di Porco — 26

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

#### Toon Toon Chicken — 32

Pan Seared Chicken Supreme, Saffron Risotto, Lemon Ricotta, Sun-dried Tomatoes, Baby Spinach, Market Vegetables, Prairie Saskatoon Compote

#### Linguine Pescatore — 29

Tiger Prawn, Scallops, Squid, Mussels, Capers, Lemon Cream Sauce or Spicy Marinara

#### ☼ Catch Of The Day — MP

Baby Garlic Hasselback Potatoes, Market Vegetables Mango Corn Salsa, Roasted Red Pepper Aioli

#### & Paella - 36

Chef's Choice of Seafood, Chorizo, Saffron Risotto, Mango Salsa, Jalapeno Lime Aioli

#### Bistecca — 42

Balsamic Marinated 10oz Sterling Sliver New York Striploin, Boursin Mashed Potatoes, Market Vegetables, Chimmichurri

#### ☼ Dry Aged Pork Tomahawk - 47

14 Day Dry Aged Marinated Bone In Pork Tomahawk, Housemade Chive Gnocchi, Miso Cream Sauce, Sour Cherry & Merlot Wine Reduction, Market Vegetables

#### The Flintstone - 56

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

### BUILD YOUR OWN CHARCUTERIE

#### MEATS

- Genoa Salami — 6
- Prosciutto — 6
- Moroccan Lamb Sausage — 6
- Wild Boar Pate — 9
- Smoked Bison — 12
- Dry Aged Hot Capocollo — 8
- Honey Garlic Turkey Sausage — 6
- Spicy Soppressata — 8

#### CHEESES

- Beemster Vlaskaas — 8
- Coccicavallo — 7
- Double Cream Brie — 7
- Smoked Gouda — 6
- Drunken Goat — 10
- Black Bomber Cheddar — 11
- Gruyere Swiss — 9
- Beer Cheese - 9.5
- Danish Blue Cheese - 7

#### PICKLES, ETC.

- Pickled Asparagus — 4
- Chili Olives — 3.5
- Pickled Snow Peas — 3.5
- Spicy Brussels — 3
- Dill Carrots — 3.5
- Pickled Beets - 3.5

#### BREADS & SPREADS

- Spicy Mustard — 2.50
- Smokey Honey Mustard — 3.50
- Strawberry Balsamic Jam — 3
- Watermelon Lavender Jelly — 3
- Spicy Red Pepper Spread — 4
- Spicy Peach Jalapeno Jam — 4
- ½ Garlic Parmesan Flatbread — 3
- Full Garlic Parmesan Flatbread — 5
- Gluten Free Bread — 5

### PIZZA

#### Margherita — 19 ✓

Fresh Mozzarella, Basil, Garlic Oil, Marinara

#### Forest Floor — 20 ✓

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

#### Dill Pickle Pie — 21

Dill Pickle, Smoked Bacon, Red Onion, Mozzarella, Fresh Dill, Cream Sauce, Black Pepper



### DESSERT

Tiramisu Cheesecake — 11

Chocolate Cake — 10

Gelato - 6

Sorbetto - 6 ☼



### ADD-ONS/SUBS

Add Chicken — 8

Add Catch of the Day — 10

Add Prawns (3) — 7

Add Mushroom — 4

Side Fries - 5

Sub Truffle Parm Fries — 4

Sub Yam Fries — 4

Sub Caesar — 3

Sub GF Pasta — 3

Add Aioli Dip — 2





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## DRINKS MENU

### RED WINE

#### Red Wines by the Glass

Frind Pinot Noir (British Columbia) **14 / 19 / 55**  
 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**  
 Waterdog Red Blend (Portugal) **11 / 15 / 45**

#### Red Wines by the Bottle

Stag's Leap Cabernet Sauvignon (California) **\$109**  
 Frind "Big Red" Red Blend (British Columbia) **\$59**  
 Buehler Zinfandel (California) **\$65**  
 Mission Hill "Quatrain" Red Blend (British Columbia) **\$139**  
 Frescobaldi Nipozzano Chianti Riserva (Italy) **\$65**  
 La Stella Fortissimo Merlot Blend (Canada) **\$84**  
 Truchard Cabernet Sauvignon (California) **\$65**  
 Ken Forrester "The Renegade" Red Blend (South Africa) **\$79**  
 Morellino di Scansano Sangiovese (Italy) **\$62**  
 Il Bruciato Red Blend (Italy) **\$73**  
 Zenato Amarone (Italy) **\$109**  
 Frind "The Premier" Bordeaux Blend (British Columbia) **\$89**  
 Mission Hill Cabernet Franc (British Columbia) **\$77**  
 Mission Hill "Compendium" Red Blend (British Columbia) **\$139**

### WHITE WINE

#### White Wines by the Glass

Rodney Strong Chardonnay (California) **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**  
 Frind "Big White" White Blend (British Columbia) **14 / 19 / 54**  
 Liquid Light Sugar Free Sauvignon Blanc **11 / 15 / 45**  
 Ken Forrester "Petit" Rosé **12 / 16 / 48**

#### White Wines by the Bottle

Dirty Laundry Gerwurtztraminer (Canada) **\$58**  
 Duckhorn Sauvignon Blanc (California) **\$77**  
 Caymus "Conundrum" White Blend (California) **\$79**  
 Truchard Roussanne (California) **\$69**  
 Ken Forrester Petit Chenin Blanc (South Africa) **\$48**

#### Rose & Bubbles

Lamarrca Prosecco (Italy) **\$12 / \$48**  
 Sparklehorse Brut (South Africa) **\$78**  
 Frind Sparkling (British Columbia) **\$65**  
 Chateau Solitude Rosé (France) **\$51**  
 "The Silver" Rosé (South Africa) **\$61**

### COCKTAILS (2 oz)

**& SANGRIA** – Red wine, Blueberry Vodka, Orange Juice, Garnish **14**  
**"AMPEROL" SPRITZ** - Aperol, Prosecco, Soda, Sliced Orange, Garnish **14**  
**PEACH BELLINI** - Peach Schnapps, Peach Puree, Red Wine, Blended **14**  
**STRAWBERRY SUNSET** – Leifman's Strawberry Beer, Peach Sorbet, Decorative Flower **14**  
**BARBADOS SLIM** - Spiced Rum, Pineapple Juice, Honey, Lime, Garnish **14**  
**POOTER'S PACKHORSE** – Scotch, Galliano, Ginger Beer, Lime Juice, Garnish **14**  
**& BRAMBLE** – Romeo's Gin, Crème de Mures, Lemon Juice, Simple Syrup, Soda **15**  
**MARCO'S MULE** – Ketel One Cucumber & Mint Infused Vodka, Ginger Beer, Lime Juice **15**  
**THE TWO TIMING TAMMY** - Romeo's X Watermelon Gin, Sweet Vermouth, Grapefruit Juice, Honey, Lime Juice, Tonic **15**  
**THE SOJ-UYEN** - Chum Churum Grape Soju, Lychee Liqueur, Hibiscus Bitters, Sprite, Garnish **15**  
**LOCO CONTIGO** - Tequila, Cointreau, Lime Juice, Mandarin Jarrito, Honey, Ignited Rosemary **16**  
**COLIN'S COLLINS** – St. Germain's Elderflower Liqueur, Lemon Juice, Empress Gin, Soda, Decorative Flower **16**  
**TOMMY'S OLD FASHIONED** - Bourbon, Raw Sugar, Suedois Bitter Amaro, Angostura bitters, Orange, Smoked **16**  
**BLAH BLAH BLAVENDER** – Romeo's Gin, Blueberry and Lavender Syrup, Egg White, Decorative Flower **16**

### DRAUGHT

Granville Island & Lager - 8  
 Molson Ultra - 8  
 Molson Canadian - 8  
 Heineken - 8  
 Coors Light - 8  
 Rickards Red - 8  
 Belgian Moon Wheat Ale - 8  
 Leifman's Strawberry - 9  
 Granville Island Peach Sour - 9  
 Hop Valley "Bubble Stash" IPA - 9

### BOTTLES

Domestic (Miller Genuine Draft, Steamwhistle) - 7  
 Import (Heineken, Sol, Stella Artois) - 7  
 Mill Street Organic - 8  
 Alley Kat "Aprikat" - 8  
 Pumphouse Crafty Radler - 9  
 Apex Predator White Raven IPA - 10  
 Somersby Apple Cider - 10  
 Rekorderlig Berry Cider - 10  
 Hacker Pschorr Weisse Beer - 12  
 Driftwood "Fat Tug" IPA - 13  
 Chum Churum Grape Soju - 19

### GINS & TONICS

Please ask your server for the  
 Gin & Tonic list



@AMPERSAND27YEG

