

# Dinner



\$8

**Creamy Polenta, with feta, herbs and olive oil**

**Hot Dog, onion 4 ways, horseradish aioli, cheddar cheese and crispy kale**

**Croquettes à la Tigre, creamy ham or smoked mushroom (3)**

**Vegetables Gyoza, red curry roasted peanut sauce (8)**

**Grilled Corn, tossed in chipotle and Parmesan and seasoned with lime**

**Peking Duck Taco, hoisin mayo and coriander**

**Marinated Olives, with Hummus and red pepper dip**



**Soup of the day... 7** 🌙\*

**Happy Snack, the daily snacks that will make you smile MP** 🌙\*

**Oysters, with a variety of house dressings...**

1/2 dozen 18, dozen 36

**Shrimp Cocktail, tiger shrimp with traditional cocktail sauce, sweet mustard seeds and grated lime... 4ea** 🌙\*

**Arugula Salad, roasted squash, pickled onions, walnuts, rosewater apples, lemon dressing, Parmesan... 14** 🌙\*

**Grilled Caesar, bacon, crostini, anchovies and lemon... 16**

**Hand Pies, butter chicken, lamb roganjosh or steak and cheese... 12** 🌙\*

**Banh Mi, the classic done our way. Chicken or Tofu... 11**

**Linguini, sugo all'arrabbiata with arugula and seasonal mushroom finished with Parmesan... 16**

**Beef Tartar, maple squash, horseradish aioli, feta, crisp kale, and house pickles... 14**

**Sticky Miso Pork Ribs, coriander and peanut gremolata... 14** 🌙\*

**Creamy Roasted Cauliflower and goat cheese mac... 15,**  
add bacon... 4, add lobster... 10

**Lobster Bacon Roll, stuffed into brioche... 25**

**Roast pork belly with ginger Kimchi... 16**

**Big Bruiser Beef Burger, aioli, coleslaw, marinated beets, cheddar, bacon, fried egg, and crispy onions... 18** 🌙\*

**Pad Thai, half... 8 full...15,**  
add chicken ... 4, beef or shrimp ... 6 🌙\*

**Spice Rubbed Strip loin, in a skillet with creamy garlic potatoes... 22**

**Dessert** 🌙\*

**Flourless Chocolate Torte... \$8**

**Crème Brule du Jour...\$8**

**Pavlova du Jour with pure maple syrup... \$10**

**Baked Chocolate Chip Cookie with Cheddar and Bilboquet Vanilla Ice Cream... \$12**

*\*Our kitchen is not a nut free or any other allergen free environment*

## COCKTAILS

### "Butterscotch Old Fashioned"

Butter washed Dark Brugal Rum,  
Simple Syrup, Angostura...16\$

### "Starry Night"

Sipsmith Gin, Fernet-Branca,  
Vermouth Rouge...14\$

### "Manhattan"

Canadian club rye, sweet  
vermouth...14\$

### El Diablo

Sauza Blue, Lime, Cassis, Ginger  
Beer...15\$

### Bourbon Lemonade

Jim Beam Black Ginger and Thyme  
syrup, lemon juice, soda ...13\$

### Go F\*\*\* Yourself Sour

Chartreuse, Absinthe, Lime, Egg  
White, Pineapple bitters ...19\$

### "Mulled Wine"

(Hot) Red wine, Spiced Rum, Orange,  
Spices...13\$

### "Toddy Roosevelt"

(Hot) Bourbon, Ginger tea, Lemon  
and Cinnamon...13\$

### "Seafood and Swine Caesar"

Caesar, Horseradish, Pickled  
Mushrooms and Green Beans  
Oyster, Tiger Shrimp, House  
made Maple Bacon and Cheddar  
Cheese... \$20

**From 4pm**

🌙\* Available Until 2:30am