



COCKTAILS

VODKA

Classic Caesar
1.5oz Vodka, Clamato, Tabasco, Worcestershire, Rimmer & Celery. \$15

No Compromise Caesar
2oz Vodka, Clamato, Tabasco, Worcestershire, Rimmer, Celery, Spicy Pepperette, Seasonal Pickled Veg, Pepperoncini & Cheese Curds. \$20

Dirty Shirley
1.5oz Vodka, Grenadine, 7UP, Mango Juice topped with Maraschino Cherry. \$15

Espresso Martini
1oz Vodka, 1oz Coffee Liquor & Vanilla shaken with Tasty Bean Espresso. \$18

Barnstormer
1oz Bacardi, 1oz Blue Curacao, Pineapple & Mango Juice with Orange Slice. \$16

RUM

Bait Island Breeze ❄️
1oz Malibu Rum, 1oz Blue Curacao, Coconut Water, Pineapple, Whipped Cream & Maraschino Cherry. \$17

Watermelon Mojito ❄️
1.5oz Bacardi, Frozen Watermelon, Pineapple Juice & Mint. \$17

TEQUILA

Cucumber Lime Margarita
1.5oz Tequila, 0.5oz Cointreau, Lime Cordial, Lime Juice & Salt Rimmer. \$18

Spicy Pottahawk Paloma
1.5oz Tequila, Grapefruit Juice, Soda, Jalapeno Simple Syrup, Lime Bitters & Salt Rimmer. \$17

GIN

Lavender Honeybee
1.5oz Elderflower Emperess Gin, Honey, Bee Pollen, Ginger Ale, Lemon, Lime, Lavender & Mint. \$17

Starry Night Martini ✨
1oz Gin, 1oz Cherry Liqueur, Norfolk Juice Co. Charcoal Lemonade, Lemon Bitters & Maraschino Cherry. \$18

Rose Garden Spritz
4oz 'Spheres, 1oz St. Germain Elderflower Liqueur, Rose, Mint & Lemon. \$20

WINE

The Upside Sangria
4oz Inasphere Riesling, 1oz Triple Sec, Norfolk Juice Co. Blue Spirulina, Apple, Pineapple, Lemon & Lime, Fresh Fruit & Soda. Pitcher 3 Cocktails \$60

Sumac Sour
1.5oz Whiskey, Lime Juice, Lime Cordial, Egg Whites, Aromatic Bitters & Sumac Spice. \$17

WHISKEY

Sticky Whiskey Lemonade
1.5oz Whiskey, Lemonade, Maple Syrup, Lemon Bitter & Rosemary. \$16

Long Point Iced Tea
1oz Whiskey, 1oz Peach Schnapps, Lime Cordial, Unsweetened House Made Iced Tea, Peach & Lemon. \$17

LIQUEUR

Spotted Turtle Sour 🐢
1oz Amaretto, 0.5oz Melon Liqueur, 0.5oz Cointreau, Pineapple Juice, Egg White, Bitters & Lime Juice. \$16



Frozen Cocktail

HST is not included in pricing.

WHATS ON TAP

Pick of the Line Flight

Your choice of 4 local draughts!
20 oz

\$15



Check out our draught line-up.

CANS FROM THE FRIDGE

Outlawger

The Blue Elephant
Pale Lager
4.5%, 473ml

\$11

Red Devil

The Blue Elephant
Amber Ale
5.1%, 473ml

\$11

The Gentlemen's Pilsner

The Blue Elephant
European Style Pilsner
5.0%, 473ml

\$11

Dark & Stormy

The Blue Elephant
Black Lager
4.5%, 473ml

\$11

Hop'n Apple

Ramblin' Road
Wit Beer
6.0% 473ml

\$10

Kaleidoscope

Flux Brewing Co.
Fruit Sour
5.0% 473ml

\$13

Local 519

Charlotteville
Brewing Co.
Pale Ale
4.9%, 473ml

\$10

Rotating Seasonal

Concession Road
Brewing Co.
Ask your server for flavour
473ml

\$12

VODKA SODA

Ghost Me

Vodka Friday
Raspberry Limey
5.0%, 473ml

\$9.5

Thorny Beach

Vodka Friday
Peach Raspberry
5.0%, 473ml

\$9.5

Ask your server about our rotating features!

HARD CIDER

Cherry Bomb

Bonnieheath Estate Lavender & Winery
Blend of Apple and Cherry
5.5%, 500ml

\$14

Fresh Apple

Bonnieheath Estate Lavender & Winery
Blend of Norfolk Apples
6.7%, 500ml

\$14

Dog House

Hounds of Erie
Apples and Ontario Citra Hops
5.5%, 500ml

\$15

The Fighter Cider

Front Road Cellars
Apples, Blackberries & Blueberries
6.0%, 355ml

\$11

Berry Blush

Heeman's Cidery & Meadery
Strawberry, Raspberry & Apple
5.0%, 355ml

\$11

NON-ALCOHOLICS

Proceed with Caution

One For The Road Brewing Co.
Amber, 0.5%, 473ml

\$9

Stone Sofa

One For The Road Brewing Co.
Kolsch, 0.5%, 473ml

\$9

Irish Red

Sober Carpenter
Medium Bodied Ale
Red Ale, 0.5%, 473ml

\$9

West Coast IPA

Sober Carpenter
Hop Forward.
IPA, 0.5%, 473ml

\$9

Ontario Pear Cider

Heartwood Farm & Cidery
0%, 355ml

\$8.5

Sour Cherry Cider

Heartwood Farm & Cidery
0%, 355ml

\$8.5

Orchard Apple Cider

Heartwood Farm & Cidery
0%, 355ml

\$8.5

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KOMBUCHA

Sparkling & fermented tea.
Vegan, raw, gluten and nut free.

Raspberry Lemonade \$8
Tangy yet sweet. A bright pink "lemonade-tea."

Ginger \$8
A soothing, smooth yet spicy blend.

Tropical Pineapple \$8
Exotic blend of golden pineapple, zesty oranges and tangy limes.

Blue Lemond Lavender \$8
Spirulina, lemon, lemongrass, vanilla and lavender.

MAPLE SPARKLING WATER

Sap Sucker
Organic & natural
sparkling tree water. **Lemon,
Lime,
Grapefruit,
Peach** \$5.5

MOCKTAILS

Shirley Temple \$8
7up, Mango Juice, Grenadine & Maraschino Cherry.

Lake Side Punch \$8
Blue Curacao, Pineapple Juice, Simple Syrup, Lemonade, & Swedish Fish.

SODA

Pepsi, Diet Pepsi, 7UP, Dr. Pepper, Root Beer, Ginger Ale, Cream Soda, Iced Tea. \$4

JUICE

Orange Juice, Apple Juice, Pineapple Juice, Lemonade. \$4

MILK

White, Chocolate, Unsweetened Oat. \$4

COFFEE & TEA

Single Shot Espresso \$4

Double Shot Espresso \$5

Caffe Latte \$5

Caffe Mocha \$7
topped with whipped cream and chocolate

Cold Brew Strawberry Latte \$7
Strawberry Syrup, Whipped Cream, Fresh Strawberries

Iced Vanilla Chai Tea \$7
Topped with Whipped Milk, served over ice

Classic Cappuccino \$5

French Vanilla Cappuccino \$6

Add a Flavour Shot

-French Vanilla	-Peppermint	
-Sugar Free Vanilla	-Caramel	\$0.50
-Hazelnut	-Pumpkin Spice	
-Strawberry		

Freshly Brewed Coffee
The Tasty Bean. Choice of South Coast Market Blend or Norfolk Smack Down Decaffeinated \$3.75

Tea \$3.5
English Breakfast, Orange Pekoe, Green, Vanilla Chai, Earl Grey, Lemon Lift, Peppermint

Hot Chocolate \$4.25

Irish Cream Coffee or Hot Chocolate \$14
1.5oz Baileys Cream topped with Whipped Cream

WHITE WINE

Harvest Party White

Burning Kiln Winery	6oz	\$12
Blend of Norfolk County	9oz	\$16
Varietals	bottle	\$38
12.3%		

Cureman's Chardonnay

Burning Kiln Winery	6oz	\$13
Fermented in French Oak	9oz	\$17
13.2%	bottle	\$48

Quitting Time

Burning Kiln Winery	6oz	\$13
Pinot Grigio. Dry, Summer	9oz	\$17
Sipper	bottle	\$48
13.5%		

Off-Dry Riesling

Inasphere Wines	6oz	\$12
Semi-Sweet, Summer Sipper	9oz	\$15
10.0%	bottle	\$36

Sauvignon Blanc

Inasphere Wines	6oz	\$12
Granny Smith Apples & Peach	9oz	\$15
11.4%	bottle	\$36

Un-Oaked Chardonnay

Inasphere Wines	6oz	\$12
Notes of Peach	9oz	\$15
& Floral finishes with	bottle	\$36
Pineapple, Apple & Lime		
12.2%		

Sands

Burning Kiln Winery	6oz	\$15
Rarely Presented as a Single	9oz	\$19
Varietal; Savagnin	bottle	\$50
12.5%		

SPARKLING

'Spheres

Inasphere Wines	6oz	\$13
Red Cherry, Apple &	9oz	\$17
Orange Citrus	bottle	\$48
11.9%		

RED WINE

Harvest Party Red

Burning Kiln Winery	6oz	\$12
Blend of Norfolk County	9oz	\$16
Varietals	bottle	\$38
12.5%		

Prime

Burning Kiln Winery	6oz	\$13
Pinot Noir, Lightly Oaked	9oz	\$17
12.7%	bottle	\$48

Strip Room

Burning Kiln Winery		
Merlot, Cabernet Franc	6oz	\$14
& Petit Verdot	9oz	\$18
Kiln Dried	bottle	\$48
13.3%		

Cabernet Frank

Burning Kiln Winery	6oz	\$14
Black Currant, Leather &	9oz	\$18
Cranberry	bottle	\$48
12.5%		

Cabernet Sauvignon

Inasphere Wines	6oz	\$12
Medium Body, Long Finish	9oz	\$15
12.7%	bottle	\$36

Marquette

Inasphere Wines	6oz	\$12
Dark Cherry, Plum & Dried Fruit	9oz	\$15
11.0%	bottle	\$36

ROSÉ

Broken Needle

Burning Kiln Winery	6oz	\$13
Pinot Noir, Berry & Citrus	9oz	\$17
12.5%	bottle	\$48

Cab Franc Rosé

Inasphere Wines	6oz	\$12
Rose Petal, Jasmine Flower	9oz	\$15
& Peach	bottle	\$36
11.1%		

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LUNCH & DINNER MENU

Entrees are offered after 5pm.



SHAREABLES

'TO START YOUR JOURNEY'



Event Planner's Choice!
*Did you know we have over
4 event spaces on site?*

Cheese & Charcuterie Board

Gruyere-Style Handeck, Fig & Balsamic Goat Cheese, Chorizo, Pickled Vegetables, Mixed Berry Compote, Kalamata Olive & Beer Mustard, Candied Pecans, Fresh Fruit, Baguette Crostini & Cracker.

\$42

Red Wine & Mushroom Spinach Dip

Caramelized Onion, Mushroom, Garlic, Lemon, Spinach, Cream Cheese & Asiago, served with Choice of One; Fried Naan, Grilled Naan or Corn Chips.

\$27

GF Fresh Cut French Fries

sm. \$5 lg. \$9

Sweet Potato Fries with Chipotle Aioli

sm. \$9 lg. \$14

Add Sauce for Dipping!

Lemon Aioli
Roasted Garlic Aioli
Chipotle Aioli
Grainy Dijon Aioli
Lemon & Dill Sour Cream
Burnt Jalapeno Sour Cream
Red Wine & Caramelized Onion Gravy
Tart Cherry Gastrique

\$2.5

Bruschetta Naan

Basil & Parmesan Pesto, Whipped Feta, Fresh Bruschetta, topped with Toasted Pine Nuts, Arugula & Balsamic Glaze.

\$24

Grilled Duck Skewers

Tender Duck served with Tart Cherry Gastrique & Red Wine Gravy topped with Roasted Pistachio.

\$32

Steak Bites

Tender Sirloin served with Burnt Jalapeno Sour Cream & Soya Ginger Sauce, topped with Green Onions.

\$25

Crispy Battered Mushrooms

Golden Mushrooms served with Chipotle Aioli.

\$15

Pepperoni Pizza Logs

Egg Roll Wrapper filled with Pepperoni, Mixed Cheese & Marinara served with Garlic Aioli.

3pc - \$20 6pc - \$35

Hearty Spring GF

Spring Mix, Carrot Ribbon, Cucumber, Pickled Red Onion, Feta, Hard Egg, Avocado Puree, Bee Pollen & Red Wine Dressing, topped with Crisp Parsnip Chips & Pea Shoots.

sm. \$10 lg. \$21

Peach & Bocconcini GF**Cobb Salad**

Crisp Romaine, Grilled Peach, Local Bacon, Grilled Chicken, Fresh Bruschetta, Avocado Puree, Hard Egg, Balsamic-Marinated Bocconcini topped with Balsamic Ranch, Golden Raisins & Toasted Sunflower Seeds.

sm. \$12 lg. \$25

**Did you know....**

We have over 90km of hiking & biking trails accessible right from our property? They are maintained by the Turkey Point Mountain Bike Club. Everyone is welcome & free to use!



SCAN HERE
FOR
TRAIL MAP!

Classic Caesar

Crisp Romaine, Local Bacon, Shaved Asiago & Parmesan, Lemon, Garlic Crouton & Classic Dressing.

sm. \$11 lg. \$22

Tri-Quinoa & Baby Arugula GF

Roasted Beet, Pickled Red Onion, Candied Pecans, Quinoa, Arugula, Celery, Carrot Ribbon, Parsnip Chip, Asiago & Citrus Dressing.

sm. \$10 lg. \$21

Baby Spinach & Walnut GF

Watermelon Radish, Baby Spinach, Carrot Ribbon, Crumbled Blue Cheese, Roasted Walnuts, Seasonal Fruit & Raspberry Dressing.

sm. \$10 lg. \$21

 Classic Poutine

Fresh Cut French Fries, White Cheese Curds, Red Wine and Caramelized Onion Gravy topped with Green Onions.

sm. \$9 lg. \$18

Makes a great
shareable.

GF **MVP Fun Fries**

Green Onion, Tomato, Red Onion, Mixed Cheese, Seasoning Salt, Lemon & Dill Sour Cream.

sm. \$9 lg. \$18

Makes a great
shareable.

Fish & Chips

Beer Battered Lake Erie Pickerel, Fresh Cut French Fries, Red Cabbage Slaw, Tartar & Lemon.

1pc - \$25 2pc - \$34

Upgrade your fries:

Side Garden - \$4

Caesar Salad - \$8

Spinach & Walnut - \$7

Peach Cobb Salad - \$9

Hearty Spring - \$7

Quinoa & Arugula - \$7

Sweet Potato Fries - \$6

Poutine - \$6

MVP Fun Fries - \$6

Chicken Wings

Double Breaded or Un-Breaded. Carrot, Celery & Pickle Spear. Choice of One Sauce: Honey Garlic, Sriracha Caesar, Lemon & Dill Sour Cream, Lemon Pepper Dry Rub, Hot Buffalo or Beer BBQ.

One Choice of Sauce!

1lb - \$18 2lb - \$34

Add Ranch or Blue Cheese - \$2.5



Vegetarian

Vegan

Gluten Friendly

Substitute any protein with a grilled portobello mushroom!

Items are subject to change due to availability, without notice.

H A N D H E L D S

Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage
and Carrot Slaw, Zesty Lemon Aioli on
Soft Shell Taco.
per taco - \$12

Buffalo Chicken Quesadilla

Pulled Chicken, Bruschetta, Caramelized Onion,
Mixed Cheese served with Burnt Jalapeño Sour
Cream & Green Onions.
\$28

The Marshview Melt

Beer BBQ Pulled Pork, Sliced Dill Pickle on
White Panini Bread with a Cheese Trio,
Shredded Cheddar, Asiago & Parmesan.
Served with Grainy Dijon & Tabasco Aioli.
\$28

Reuben Sandwich

Shaved Corned Beef, Sweet Potato & Fennel
Sauerkraut, Swiss Cheese & 1000 Island Aioli on
'The Good Bread Company' Dill Pickle Bread.
\$29

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar,
Romaine, Caramelized Onion,
Bruschetta, Fried Pickle,
Chipotle Aioli on a Brioche Bun.
\$25

The Local Biker

8oz Beef Burger, Sliced Tomato,
Red Onion and Romaine on a
Brioche Bun.
\$18

Goat Cheese Burger

8oz Beef Burger, Roasted
Red Pepper, Goat Cheese,
Balsamic Aioli, Baby Arugula
on a Brioche Bun.
\$24



Dill Pickle Grilled Cheese

'The Good Bread Company' Dill Pickle Bread,
Sliced Dills, Cheddar & Garlic Aioli.
\$22

All our
burgers are
½ lb of local
ground beef.

Make your
burger bun
gluten free
for \$2.

All our
handhelds
come with
french fries.

UPGRADE TO ADDITIONAL SIDES BELOW:

S I D E S

Red Wine & Onion Gravy \$2.5

Roasted Garlic Aioli \$2.5

Zesty Lemon Aioli \$2.5

Chipotle Aioli \$2.5

Grainy Dijon & Tabasco Aioli \$2.5

Lemon & Dill Sour Cream \$2.5

Burnt Jalapeño Sour Cream \$2.5

Tart Cherry Gastrique \$2.5

Grilled Chicken Breast \$9.5

Crispy Chicken \$9.5

Grilled Portobello Mushroom \$7

Panko Breaded Perch - 2pc \$12

Beer Battered Pickerel - 1pc
with Tartar Sauce \$12

Hearty Spring Salad \$7

Peach & Bocconcini Cobb Salad \$9

Quinoa & Arugula Salad \$7

Garden Salad \$4

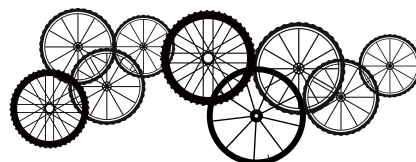
Baby Spinach & Walnut Salad \$7

Classic Caesar Salad \$8

Sweet Potato Fries & Chipotle \$6

Classic Poutine \$6

MVP Fun Fries \$6



Vegetarian



Vegan



Gluten Friendly

Substitute any protein with a grilled portobello mushroom!
Items are subject to change due to availability, without notice.

Peanut & Lime GF V
Quinoa Power Bowl

Tri-Coloured Quinoa, Red Beets, Carrot, Spinach, Red Cabbage, Bruschetta, Sesame Marinated Edamame, Peanut & Lime Dressing topped with Pea Shoots and Roasted Peanuts.
 \$26

Make it a wrap!

Burrito Bowl GF

Jasmine Rice, Corn, Black Bean, Lime, Cilantro, Avocado, Bruschetta, Mixed Cheese & Chipotle Aioli with Grilled Pappadums.
 Make it vegan without the cheese & aioli! V
 \$26

OFFERED AFTER 5PM.

'Bullseye' Braised Beef Short Ribs

Red Wine Braised Short Ribs, Garlic Mashed Potatoes, Seasonal Vegetables topped with Fried Capers, Pea Shoots & Red Wine Gravy.
 \$42

Creamy Bacon Linguine

Bacon Lardons, Cherry Tomato, Caramelized Onion, Portobello Mushroom, Spinach, Pesto Baguette, Asiago & White Wine Cream Sauce.
 \$36

Maple Dijon Grilled Chicken GF

Grilled Chicken with Maple Dijon Glaze, Wild Rice Pilaf, Seasonal Vegetables topped with Corn, Jalapeño, Tomato & Peach Relish.
 \$30

Make it vegan without aioli & cheese. V

Summer Garden Gnocchi GF

Gluten Free Potato Gnocchi, Cherry Tomato, Zucchini, Roasted Red Pepper, Caramelized Onion, Baby Spinach, White Wine, Pesto & Asiago Cheese.
 \$26
 add pesto baguette \$2

Vanilla Bean Cheesecake

Cookie Crust topped with Mixed Berry Compote & Cinnamon.
 \$15

Almond Affogato

Single Shot Espresso poured over Vanilla Ice Cream with Almonds & Biscotti.
 \$11

Peanut Butter Brownie Cheesecake

GF Topped with Whipped Cream & Chocolate Sauce.
 \$15

Stargazer's Strawberry Cake GF

Topped with Whipped Cream & Fresh Strawberries.
 \$14

Strawberry Champagne Cheesecake GF

Strawberry Swirled Cheesecake, Champagne Mousse with Chocolate Cookie Base.
 \$15

Lemon Gelato Bomb

Frozen Lemon Gelato with Whipped Cream & Fresh Fruit.
 \$15

Ice Cream - Vanilla or Chocolate

3 Scoops - \$7 1 Scoop - \$3

Check out the SPOKE for Shaw's Ice Cream

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 THE MAIN ATTRACTION'
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DID YOU KNOW WE ARE FEAST ON CERTIFIED?

Feast On® is a certification initiative designed for restaurants and purveyors across Ontario. It acknowledges businesses dedicated to sourcing and celebrating locally grown food and beverages, making it more convenient for food enthusiasts like you to discover regional delights.

CHECK OUT OUR LOCAL SUPPLIERS!


**100
km**

**burning kiln
winery**

 1709 Front Road,
St. Williams, ON 

**WISHBONE
BREWING CO**

 80 Alice St Unit 2,
Waterford, ON 
 1730 Front Road,
St. Williams, ON

 **inasphere
wines**

 1454 Front Road,
St. Williams, ON



 287 Courtland St.
Delhi, ON 



 96 Norfolk St S,
Simcoe, ON 



 377 7th Concession Rd
Enr, Clear Creek, ON 

Booch

 1027 Clarke Rd Unit E,
London, ON



 185 Oakland Rd,
Scotland, ON 

MARQUE
Uncle Bob's
BRAND

 315 Norfolk County Rd
60, Walsingham, ON 



HEEMAN'S

 20422 Nissouri Rd,
London, ON 



 1207 Charlotteville
West Quarter Line,
Simcoe, ON 



 **FRONT ROAD
CELLARS**
1195 Front Road, St.
Williams, ON 

 2970 Swimming Pool
Rd, La Salette, ON 



 581 West St.
Brantford, ON 

 **Bonnieheath
ESTATE
LAVENDER & WINERY**

410 Concession 12
Townsend, Waterford, ON 



 17 Talbot St. E #4,
Jarvis, ON 

HANK DEKONING LTD.
WHOLESALE - RETAIL MEATS

 1768 Hwy 6,
Port Dover, ON 

**THE GOOD BREAD
COMPANY**

 313 Main St.
Port Dover, ON 