COCKTAILS

VODKA

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

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

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

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

Caramel Apple Martini $17
1oz Vodka, 1oz Butterscotch Schnapps, Apple Cider, Caramel Sauce & Cinnamon.

S'mores White Russian $18
1oz Vodka, 1oz Coffee Liqueur, Marshmallow Simple Syrup, Heavy Cream & Chocolate Bitters. Rimmed with Graham Cracker & Toasted Marshmallow.

RUM

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

HST is not included in pricing.

GIN

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

Pear Me Another Martini $18
1.5oz Gin, 0.5oz St Germain, Lemon, Pear Nectar, Honey & Dehydrated Pear.

TEQUILA

Blood Moon Sour $17
1.5oz Gin, Lemon, Blood Orange Syrup, Egg Whites, Dehydrated Blood Orange.

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

WHISKEY

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

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

WINE

Off the Beaten Vine Sangria $18
4oz Inasphere Cabernet Sauvignon, 0.5oz Brandy, 0.5 oz Cointreau, Cranberry Juice, Pomegranate Juice, Ginger Ale & Fruit



WHAT'S ON TAP

Pick of the Line Flight
Your choice of 4 local draughts!
20 oz
$15



Check out our draught line-up.

Ask your server about our rotating features!

NON-ALCOHOLICS

Proceed with Caution
One For The Road Brewing Co.
Amber, 0.5%, 473ml
$9

Stone Sofa
One For The Road Brewing Co.
Kölsch, 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

CANS FROM THE FRIDGE

Outlawger
The Blue Elephant
Pale Lager
4.5%, 473ml
$10

Red Devil
The Blue Elephant
Amber Ale
5.1%, 473ml
$10

The Gentlemen's Pilsner
The Blue Elephant
European-Style Pilsner
5.0%, 473ml
$10

Dark & Stormy
The Blue Elephant
Black Lager.
4.5%, 473ml
$10

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

BEER

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

CIDER

HST is not included in pricing.

NON-ALCOHOLIC

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 Lemonade 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

Caffè Latte $5

Caffè Mocha $7
topped with whipped cream and chocolate

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

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

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

HST is not included in pricing.

WHITE WINE

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

Cureman's Chardonnay
Burning Kiln Winery
Fermented in French Oak
13.2%
6oz $13
9oz $17
bottle $48

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

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

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

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

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

SPARKLING

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

RED WINE

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

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

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

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

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

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

ROSÉ

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

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

WINE

HST is not included in pricing.

LUNCH & DINNER MENU

Entrees are offered after 5pm.

SHAREABLES

'TO START YOUR JOURNEY'

Ipstay

Ipstar

Ipzip

Iptrail

Ipaxe

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

Cheese & Charcuterie Board
Gruyère-Style Handeck, Fig & Balsamic Goat Cheese, Chorizo, Pickled Vegetables, Apple Cinnamon Compote, Kalamata Olive & Beer Mustard, Candied Pecans, Fresh Fruit, Baguette Crostini & Crackers.
$42

Tempura Cauliflower
Roasted Cauliflower, Carrot Ribbon, Green Onion with Soya Ginger Sauce.
$18

Crispy Battered Mushrooms
Golden Mushrooms served with Chipotle Aioli.
$15

Sweet Potato Fries with Chipotle Aioli
sm. $9 lg. $14

Fresh Cut French Fries
sm. $5 lg. $9

Add Sauce for Dipping!

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

$2.5

Sweet Chili Heat Pulled Pork Nachos
Crispy Tri-Coloured Tortilla Chips, Sweet Chili BBQ Pulled Pork, Mixed Cheese, Paprika-Roasted Butternut Squash, Caramelized Onions & Pickled Jalapeños topped with Maple Chipotle Sour Cream & Green Onions.
$28

Grilled Duck Skewers
Six Tender Duck Skewers served with Tart Cherry Gastrique & Red Wine Gravy topped with Roasted Pistachios.
$32

Steak Bites
Tender Sirloin served with Burnt Jalapeños Sour Cream & Soya Ginger Sauce topped with Green Onions.
$25

Loaded Potato Roll
Egg Roll Wrapper filled with Garlic Mashed Potatoes, Local Bacon, Mixed Cheese served with Sour Cream & Red Wine Gravy.
3pc - $20 6pc - $35

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

SOUP & SALAD

Hiker's Harvest GF
Oven Roasted Beets, Candied Pecans, Carrot Ribbon, Caramelized Onion, Crisp Apple, Spring Mix, Shaved Asiago, Beet Chips with Apple Cider Vinaigrette.
sm. $10 lg. $21

Apple & Bocconcini Cobb Salad GF
Crisp Romaine, Apple, Local Bacon, Grilled Chicken, Fresh Bruschetta, Avocado Purée, Hard Egg, Balsamic-Marinated Bocconcini with Balsamic Ranch, Golden Raisins & Toasted Sunflower Seeds.
sm. $12 lg. $25

Classic Caesar
Crisp Romaine, Local Bacon, Shaved Asiago & Parmesan, Lemon, Garlic Crouton & Classic Dressing.
sm. $11 lg. $22

Warm Mushroom & Bacon Salad
Baby Arugula, Mushroom, Bacon, Pickled Red Onion, Goat's Cheese, Parsnip Chip, Balsamic Reduction with Red Wine Dressing.
sm. $11 lg. $22

Red Thai Curry
Butternut Squash Soup
Coconut Milk, Ginger, Garlic & Lime with Deep Fried Cheese Ravioli & Pesto Oil.
Make it vegan & gluten free without the cheese ravioli!
sm. $8 lg. $16 V GF

Chicken & Dumpling Soup
Pulled Chicken, Carrot, Onion, Celery, Parsnip & House-Made Flour Dumplings.
sm. $8 lg. $15

Hearty Beef Chili
Ground Beef, Tomato, Bean Mix, Carrot, Celery, Onion with Grilled Ciabatta & Burnt Jalapeño Sour Cream.
sm. $8 lg. $15

'The Daily Duo'
Ask about today's pairing and pricing!
Every Monday - Friday
11:30am-5:00pm

PUB FARE

Classic Poutine Makes a great shareable.
Fresh Cut French Fries, White Cheese Curds, Red Wine and Caramelized Onion Gravy topped with Green Onions.
sm. $9 lg. $18

GF **MVP Fun Fries** Makes a great shareable.
Green Onion, Tomato, Red Onion, Mixed Cheese, Seasoning Salt, Lemon & Dill Sour Cream.
sm. $9 lg. $18

Fish & Chips
Beer Battered Lake Erie Pickerel, Fresh Cut French Fries, Red Cabbage Slaw, Tartar & Lemon.
1pc - $25 2pc - $34

Side Upgrades:

Side Garden - $4
Caesar Salad - $8
Apple Cobb Salad - $9
Hiker's Harvest Salad - $7
Warm Mushroom Bacon - $8
Sweet Potato Fries - $6
Poutine - $6
MVP Fun Fries - $6
Chicken & Dumpling Soup - $5
Hearty Beef Chili - $5

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 V Vegan GF Gluten Friendly

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

HANDHELDS

Lake Erie Perch Taco
Bell Pepper and Mango Salsa, Red Cabbage and Carrot Slaw, Zesty Lemon Aioli on Soft Shell Taco.
one taco with fries - $12
add additional tacos - $9 each

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.

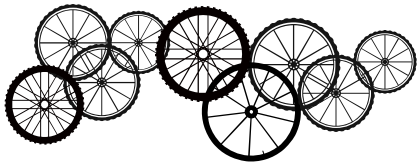
All our handhelds come with french fries.

MAKE IT YOUR OWN - ADD-ONS & SIDE UPGRADES

SIDES

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

Hiker's Harvest Salad	$7
Apple & Bocconcini Cobb Salad	$9
Warm Mushroom & Bacon Salad	$8
Garden Salad	$4
Red Thai Curry Squash Soup	$7
Classic Caesar Salad	$8
Sweet Potato Fries & Chipotle	$6
Classic Poutine	$6
MVP Fun Fries	$6
Chicken & Dumpling Soup	$5
Hearty Beef Chili	$5



Vegetarian · V Vegan · GF Gluten Friendly

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

BOWLS

Peanut & Lime Quinoa Power Bowl GF V
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

Red Thai Curry Squash Rice Bowl V
Coconut Milk, Ginger, Garlic, Lime, Jasmine Rice, Roasted Red Peppers & Mushrooms, Pesto Oil with Grilled Naan.
Make it gluten free without the naan! GF
$26

'THE MAIN ATTRACTION' ENTREES

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 Supreme GF
Grilled Chicken with Maple Dijon Glaze, Wild Rice Pilaf, Garlic & Brown Butter Sweet Potato Purée, Roasted Root Vegetables with Tart Apple & Pomegranate Relish.
$30

Harvest Pear Gnocchi GF
Potato Gnocchi, Caramelized Pears, Asiago, White Wine, Candied Pecans & Arugula.
add pesto baguette - $2
$25

'END OF THE TRAIL' DESSERTS

Vanilla Bean Cheesecake
Cookie Crust topped with Apple & Cinnamon Compote.
$15

Peanut Butter Brownie Cheesecake GF
Topped with Whipped Cream & Chocolate Sauce.
$15

Caramel Carrot Cake
Rich Carrot Cake with Cream Cheese Icing, Toasted Almonds & Caramel Sauce.
$15

Flourless Chocolate Cake GF
Dense Cake served with Peanut Butter, Whipped Cream & Fresh Fruit.
$14

Almond Affogato
Single Shot Espresso poured over Vanilla Ice Cream with Almonds & Biscotti.
$12

Warm Apple Blossom
Served with Vanilla Ice Cream & Caramel Sauce.
$14

Ice Cream - Vanilla or Chocolate
3 Scoops - $7 1 Scoop - $3

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

THE TASTY BEAN
287 Courtland St.
Delhi, ON

The Blue Elephant Artisan Brewery
96 Norfolk St S,
Simcoe, ON

Hounds Of Erie — Winery —
377 7th Concession Rd
Enr, Clear Creek, ON

Booch
1027 Clarke Rd Unit E,
London, ON

Flux
185 Oakland Rd,
Scotland, ON

Marque Uncle Bob's Brand
315 Norfolk County Rd
60, Walsingham, ON

Ramblin' Road Brewery Farm
2970 Swimming Pool
Rd, La Salette, ON

HEEMAN'S
20422 Nissouri Rd,
London, ON

Charlotteville Brewing Co.
1207 Charlotteville
West Quarter Line,
Simcoe, ON

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

VODKA FRIDAY
581 West St.
Brantford, ON

Bonnieheath ESTATE LAVENDER & WINERY
410 Concession 12
Townsend, Waterford, ON

Concession Road Brewing Co.
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