



POUTINES

Classic Poutine 9

Fresh cut fries, cheese curds, and rich dark gravy

Vegetarian Poutine 9

Fresh cut fries, cheese curds, and mushroom gravy

Vegan Poutine 9

Fresh cut fries, vegan cheese curds, and mushroom gravy

Butter Chicken Poutine 12

Fresh cut fries, house-made butter chicken, cheese curds, and a side of mango chutney

Pulled Pork Poutine 12

Fresh cut fries, slow-cooked BBQ pork, cheese curds, and gravy

NACHOS 14

House-fried tortilla chips, mixed peppers, green onions, chive, cilantro, cheddar, mozzarella, Monterey Jack, with sour cream and pico de gallo

ADD-ONS

Make your Nachos, Poutine, Fries, Burger, or Salad truly unique with any number of these add-ons:

\$2 per

Fried Egg
Jalapeño
Olives

Guacamole
Extra Sour Cream &
Pico de Gallo

\$3 per

Bacon
Chorizo
Chicken

Ground Beef
Tempeh Bacon
Extra Cheese

BURGERS

On a toasted brioche bun with fries or house salad
+ \$2 per add-on

Banquet Burger 14

Beef chuck, aged cheddar, bacon, lettuce, tomato, and garlic mayo

Red Dragon Burger 14

6oz beef patty, jalapeño Havarti, pickled hot peppers, lettuce, tomato, and Sriracha mayo

Fried Chicken 13

Crispy fried chicken, with lettuce, pickles, red onion, and Thousand Islands dressing

Black Bean Bohnanza 13

Marinated tofu and black bean patty, with tomato, lettuce, and vegan garlic mayo on a vegan bun

SALADS

Wild Rice and Brussels Sprouts 8

Wild rice, shaved Brussels sprouts, mixed greens, radish, fresh berries and dried fruits, tossed with basil vinaigrette

Prosciutto Caesar 9

Crisp romaine, fresh croutons and creamy dressing, topped with lemon, Parmesan cheese, and crispy prosciutto

Farro and Beetroot Salad 9

Roasted beets, dried fruit, farro and arugula, tossed with basil vinaigrette

= available late = vegetarian = vegan

All products may contain trace gluten and nuts

GET COMFY

Fish & Chips 14

2 pieces of beer-battered haddock, fries, and tartar sauce

Classic Mac and Cheese 9

House-made three cheese sauce, and butter panko crust

Chicken Tenders 12

House-breaded chicken tenders, fried golden brown, honey chili hoisin sauce, with fries or house salad

Crispy Brussels Sprouts 9

Fried Brussels sprouts with hoisin glaze, topped with chilis, sesame seeds, and scallions

SHARING

Fries 5

Tossed with fresh chives, and salt

Sweet Potato Fries 7

Served with Sriracha mayo

Deep Fried Pickles 7

Crispy battered, with creamy ranch dipping sauce

Popped Corn 6

With dill pickle / ketchup / salt & vinegar / vegan cheddar seasoning

DESSERTS

Seasonal Crème Brûlée 7

Rotating Dessert MP

Ask your server, it's always delicious!

Daily Baked Goods 2+

Taxes not included

18% gratuity applied to groups of 6 or more

Split bills offered to groups of 9 or fewer

wifi: Snakes Guest, password: 489college



DRAUGHT BEER • \$7⁵⁰

16oz

Mill St x Snakes & Lattes Secret Alliance – Oat Cream Ale

Mill St Organic – Light Lager

Beau's Lug-Tread – Lagered Ale

Collective Arts Rhyme & Reason – Extra Pale Ale

St-Ambrose Apricot Wheat – Fruit Beer

Brasseurs RJ Cheval Blanc – Witbier

Unibroue Fin du Monde – Belgian Tripel

Ace Hill – Pilsner

Halo Rotating Pale Ale – Ask your server!

Mill St West Coast IPA – IPA

Left Field Eephus – Oatmeal Brown Ale

Brickworks Batch 1904 – Dry Cider

Rotating Taps – Ask your server!

CANS • \$7⁷⁵

473mL – ✓ are \$5⁵⁰ on Tall Can Tuesday

Side Launch Wheat – Hefeweizen – 5.3%

Collective Arts Prophets & Nomads – Sour – 4.5%

Mill St 100th Meridian – Amber Lager – 5.0% ✓

Woodhouse Lager – Amber Lager – 5.0%

Collective Arts State of Mind – Session IPA – 4.4%

Mill St Welter Weight – Session IPA – 4.8% ✓

Mill St Tankhouse – American Pale Ale – 5.2% ✓

Collective Arts Stranger Than Fiction – Porter – 5.5%

Duxbury Tilted Barn – Dry Hopped Cider – 6.5%

Brickworks Queen Street 501 – Semi-sweet Cider – 5.0% ✓

Pommies Farmhouse Cider – Farmhouse Cider – 6.0%

Spirit Tree Draught Cider – Off-dry Cider – 6.5%



COCKTAILS



Karuba Sour 12

Pisco, strawberry, vanilla, lemon, lemongrass syrup, egg white, pink peppercorn, bitters, (1.5oz)



Doctor Lucky 11

Gin, St-Germain, lemon, lime, simple syrup, celery, (1.5oz)



Peach Smash Up 13

Bourbon, Campari, sparkling wine, peach, demerara, lemon, mint, (3.5oz)



Pingo Pingo 13

Tromba Blanco, Triple Sec, Ancho Reyes, charred pineapple syrup, lime, cucumber, salt, bitters, (2oz)



Draught Cocktail – Rotating MP

Ask your server about today's offering

WINE

DRAUGHT WINE

5oz 7 • Half litre 22 • Full litre 43

Cabernet Franc – Tawse – Niagara, ON

BOTTLED WINE

Malbec – Black River– Argentina 8/40

Cabernet Sauvignon – Echeverria – Chile 8/40

Sparkling – Nicholas Pearce Ward 5 – Prince Edward County 9/45

Riesling – Tawse – Niagara 8/40

Pinot Grigio – Bertolio – Italy 8/40

CAFÉ



Latte 4

+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

Nutella Latte 5⁵⁰

Chai Latte 5⁵⁰

Americano 2⁵⁰

Flat White 3⁵⁰

Cappuccino 3⁵⁰

Mocha 5

Hot Chocolate 3⁷⁵

+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

Espresso 2⁵⁰

Propeller's Turbo espresso – Decaf available

Drip Coffee 2 / 3 ☾

Propeller's sustainable and direct trade dark roast

Tea 3

Black – Heavenly Cream (Earl Grey) / Signature Black

Green – Grand Gen Mai Cha / Classic Green

Herbal – Citron Calm (chamomile) / Marrakesh Mint
Vanilla Bean Rooibos

Oolong – Oolong Crème

Sparkling Water 2⁵⁰

Soft Drinks 2

Pepsi / Diet Pepsi / 7up / Ginger Ale / Brisk Iced Tea

Italian Sodas 3

Mix and match – create your own flavour

Black Cherry / Lime / Passion Fruit / Strawberry / Peach

Daily Baked Goods 2+ ☾

Ask your server!

+0⁵⁰ Add fresh whipped cream to any drink

+4⁵⁰ to make your coffee special