



## SNACKS

- GUACAMOLE AND SALSA** 11  
With home-fried tortilla chips.
- SWEET POTATO CHIPS** 10  
Thinly sliced sweet potatoes, deep-fried; with chipotle mayo.
- FRITES** 10  
Herbed frites; with jalapeño mayo.

## SALADS

- GREEK SALAD W/ FALAFEL** 21  
Greek salad with falafel balls and naan; with tzatziki.
- HOGTOWN SALAD** 21  
Greens, carrot, cabbage, pickled balsamic onion, Emmental Ontario bacon, egg, roasted almond, tomato; with sesame-ginger vinaigrette.
- C'EST CAESAR** 20  
Baby kale, bacon, brioche croutons, Grana Padano and lemon.

ADD TO ANY SALAD: Bacon +3, shrimp, or cold grilled chicken +6

## HAND HELD

- BISON BURGER** 23  
Extra lean, minced bison grilled to medium, lettuce, tomato-onion chutney, onion straws, on a brioche bun.  
SIDE: Herbed frites  
ADD: Cheddar, or Emmental +2, Bacon +3
- BLACK GARLIC BURGER** 21  
Two beef patties with cheddar and black garlic mayo on a brioche bun. Extra patties +4  
SIDE: Herbed frites
- LAMBURGER** 23  
Minced Ontario lamb grilled to medium, Emmental, lettuce, cucumbers, tzatziki, on naan.  
SIDE: Sweet potato chips
- VEGGIE BURRITO** 21  
Seasoned black bean and almond crumble, queso, salsa, guacamole, rice, charred corn-jalapeño salsa, in a flour tortilla; with a side of Hop Sauce. Omit queso  
SIDE: Herbed frites  
ADD: Pulled pork +5
- HALLOUMI SANDWICH** 21  
Seared mint halloumi, black garlic butter, cherry tomatoes, red onion, balsamic vinegar, on multigrain bread.  
SIDE: Herbed frites
- SCHNITZEL SANDWICH** 21  
Lightly breaded pork cutlets, Emmental, onions, house pickles, jalapeño mayonnaise, BBQ sauce, on a brioche bun.  
SIDE: Herbed frites
- CLUB WRAP** 21  
Seasoned chicken breast, bacon, cheddar, tomato-onion chutney, chipotle mayo, in a flour tortilla.  
SIDE: Herbed frites

**F** All deep-fried items are cooked in the same oil. While we try to identify potential allergens, those with life-threatening reactions need to use caution and eat at their own risk.

We make everything from scratch, sourcing fresh ingredients from the St. Lawrence Market.



## LIGHTER FARE

- CALAMARI** 18  
Fried breaded squid; with tzatziki.
- TOSTIDOS** 11  
Black beans, charred corn-jalapeño salsa, red onion and cheddar, deep-fried in flour tortillas; with chipotle mayo.
- FRIED CHICKEN BITES** 15  
Breaded chicken, house pickles; with dill-garlic honey.

ADD ANY SIDE SALAD to a Lighter Fare item +6

## POUTINE

- CLASSIC POUTINE** 17  
Frites, cheese curds, beef gravy, green onions.  
ADD: Bacon +3
- PULLED PORK POUTINE** 20  
Frites, pulled-pork shoulder, beer BBQ sauce, cheese curds, beef gravy, green onions.
- VEGETARIAN POUTINE** 19  
Frites, coconut and chilli-garlic sauce, cheese curds, mango chutney, green onions.
- BUTTER CHICKEN POUTINE** 20  
Frites, butter chicken, cheese curds, sliced almonds, mango chutney, green onion.

## FRIED

- DIJON CHICKEN** 20  
Lightly breaded deep-fried chicken strips; with maple-dijon dipping sauce.  
SIDE: Herbed frites
- FISH & CHIPS** 22  
Beer battered haddock, house tartar sauce, coleslaw.  
SIDE: Hand-cut jumbo fries

## PLATES

- JAMBALAYA** 23  
Chicken, chorizo, shrimp, and rice in a piquant tomato-vegetable sauce.
- BEEF RIBS** 35  
Slow-cooked beef ribs, side of beer BBQ sauce and coleslaw.  
SIDE: Hand-cut jumbo fries
- BULGOGI CHICKEN** 22  
Bulgogi marinated and grilled chicken thigh with rice and spring mix dressed with orange-chili dressing, and spicy kimchi.  
ADD: Extra chicken thigh +6.
- COCONUT TOFU STEW** 20  
Seared tofu, peppers and onion in a coconut and chilli-garlic sauce, rice.  
ADD: Chicken +5, or shrimp +6
- BUTTER CHICKEN** 21  
Chicken in a rich curried cream sauce, sliced almonds, basmati rice, mint peas, and mango chutney.  
ADD: Naan +2
- VARENYKY (PEROGIES)** 20  
Traditional dough, potato, smoked gouda, dill. Panfried with onion and mushrooms, pickled seasonal vegetables; with sour cream, Hop Sauce, ADD: Bacon +3

SWAP for included side: Coleslaw, Frites, Mint Peas, Sweet Potato Chips, Hand-cut jumbo fires.

SUBSTITUTE for included side: House Salad, Baby kale Caesar Salad, Greek Salad, Classic Poutine. +5

ADD any of the above items. Priced accordingly.

SUBSTITUTE for gluten free O'Dough's bun. +2



## DRAUGHT

<b>C'EST WHAT STARLIGHT</b> Light Lagered Ale   4.7% ABV   22 IBU	60oz <b>26.00</b> 20oz <b>10.25</b> 12oz <b>6.75</b>
<b>SIDE LAUNCH WHEAT</b> Hefeweizen   5.3% ABV   15 IBU	60oz <b>27.50</b> 20oz <b>10.75</b> 12oz <b>7.00</b>
<b>SLAKE SUPER SUNSET</b> Pale Ale   4.6% ABV	60oz <b>28.50</b> 20oz <b>11.25</b> 12oz <b>7.50</b>
<b>DOMINION CITY SUNSPLIT IPA</b> New England IPA   6.3% ABV   65 IBU	60oz <b>28.00</b> 20oz <b>11.00</b> 12oz <b>7.25</b>
<b>FAIRWEATHER DONNA PILS</b> Pilsner   5.0% ABV   25 IBU	60oz <b>28.00</b> 20oz <b>11.00</b> 12oz <b>7.25</b>
<b>WAUPOOS CIDER</b> Cider   6.5% ABV	60oz <b>30.00</b> 20oz <b>11.75</b> 12oz <b>7.75</b>
<b>ROTATING BELLWOODS JELLY KING</b> Fruited Sour   5.6% ABV   Ask your server	60oz <b>30.00</b> 20oz <b>11.75</b> 12oz <b>7.75</b>
<b>ROTATING IPA/SEASONAL</b> Ask your server	\$
<b>C'EST WHAT AL'S CASK ALE</b> CASK Best Bitter   4.3% ABV   27 IBU	60oz <b>27.00</b> 20oz <b>10.50</b> 12oz <b>7.00</b>

## COCKTAILS

### SPRITZ

<b>APEROL SPRITZ</b> Bright, zesty and refreshing. Aperol, Brut, Soda Hand crafted.	<b>17</b>
<b>DONNA LEMON SPRITZ</b> Dame Beverage 355mL Can	<b>10.50</b>
<b>DONNA BLOOD ORANGE SPRITZ</b> Dame Beverage 355mL Can	<b>10.50</b>

## WINE

<b>VQA RED</b>	185mL	750mL
<b>BACO NOIR 2024</b> Henry of Pelham 12.9% ABV	<b>13</b>	<b>42</b>
<b>VQA SPARKLING</b>	185mL	375mL
<b>SPARK 2021</b> Tawse 11.5% ABV	<b>16.5</b>	<b>27</b>
<b>VQA ROSE</b>	185mL	750mL
<b>THREE HEARTS ROSE</b> Henry of Pelham 12.% ABV	<b>16.5</b>	<b>54</b>
<b>VQA WHITE</b>	185mL	750mL
<b>SAUVIGNON BLANC 2022</b> Henry of Pelham 12.5% ABV	<b>13</b>	<b>42</b>

## BOTTLES & CANS

### BEER

<b>C'EST WHAT GINGER WHEAT</b> Ginger, Green Tea, Blood Orange Wheat 4.5% ABV   22 IBU	<b>10.75</b> 473mL Can
<b>C'EST WHAT BLAK KATT</b> Irish Stout   5.7%   29 IBU	<b>10.50</b> 473mL Can
<b>LEFT FIELD ICE COLD BEER</b> Blonde Ale   4.5% ABV	<b>10.00</b> 473mL Can
<b>ST. AMBROISE APRICOT WHEAT</b> Fruit Wheat   5% ABV	<b>10.00</b> 473ml Can
<b>SAWDUST CITY LONE PINE</b> West Coast IPA   6.5% ABV   65 IBU	<b>11.50</b> 473mL Can

### SELTZERS

<b>WILLIBALD FARMS VODKA SELTZERS</b> Purple	<b>8.75</b> 355mL Can
<b>WILLIBALD FARMS VODKA SELTZERS</b> Orange	<b>8.75</b> 355mL Can

### CIDER

<b>WEST AVENUE HERITAGE DRY</b> Cider   6.5% ABV	<b>12.75</b> 473mL Can
---	---------------------------

### NO-LOW ALCOHOL

<b>BELLWOODS JELLY KING FRUIT SOUR</b> Fruit Sour   0.5% ABV	<b>12.75</b> 473mL Can
<b>BELLWOODS STAY CLASSY IPA</b> IPA   0.5% ABV	<b>10.00</b> 473mL Can
<b>TOWN EASY TIGER LAGER</b> Lager   0.5% ABV	<b>8.75</b> 355mL Can
<b>HEARTWOOD SPARKLE SOUR CHERRY</b> Cider 0.0% ABV	<b>7.75</b> 355mL Can
<b>GRUVI NON-ALC SANGRIA</b> Sangria 0.0% ABV	<b>11.00</b> 250mL Can

## BEVERAGES

<b>ICED TEA</b> Fuze	<b>4.50</b> 355 mL can
<b>POP</b> Pepsi, Diet Pepsi, Ginger Ale, 7up, Tonic	<b>4.50</b> 355 mL can
<b>ORANGE CITY SELTZER</b> Dominion City	<b>6</b> 355 mL can
<b>ONTARIEAU SPARKLING WATER</b>	<b>7.50</b> 670 mL bottle