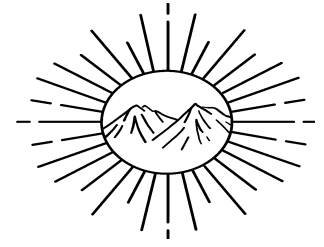




SNACKABLES & SHAREABLES



Tacos (GF Optional)

\$18.00

Three tacos, choice of **Crispy Chicken, Shredded Pork, or Crispy Cod**. Served in a flour tortilla, topped with shredded coleslaw, diced tomato, and a drizzle of chipotle lime crème. **No mix and match.**

Chicken Wings

\$ 21.00

Crispy wings tossed in your choice of: **Salt & Pepper, Lemon Pepper, Frank's Hot, BBQ, or house made Korean BBQ**. Served with ranch dressing

Chips & Salsa (V)

\$9.00

House made tortilla chips served with medium Pico salsa.

Classic Fries (V)

\$ 9.00

Kennebec potatoes, hot and crispy, tossed in our secret seasonings.

Jalapeno Artichoke Dip

\$ 14.00

House made spinach dip with chopped jalapenos, artichokes and water chestnuts, blended with cream cheese and white cheddar. Served hot in a skillet with warm tortilla chips.

Crispy Cauliflower (V)

\$ 13.00

1lb of crispy cauliflower in house made beer tempura batter and tossed in coarse salt, topped with paprika and green onions. Served with your choice of dipping sauce: **Ranch, Frank's Hot, BBQ or Korean BBQ**.

Crispy Pickles (V)

\$7.00

8 pickle slices deep fried in our house made beer tempura batter made with rice flour. Garnished with smoked paprika and served with our homemade ranch.

Veggies & Ranch (GF) (V)

\$ 4.00

Carrot and celery sticks, and Roma tomato slices served with a side of our house made ranch.

Warm Flatbread & Hummus

\$ 12.50

Warm, garlic flatbread served with our house made hummus with veggies for dipping.

Dirty Fries

\$ 13.00

Crisp Kennebec fries are adorned with spicy jalapenos, savory bacon bits, and a decadent blend of mozzarella and sharp cheddar cheeses, all finished with a luscious ranch and hot sauce drizzle.

POUTINERIE

Classic Poutine

\$ 15.00

Fresh and crispy, twice fried Kennebec potatoes, tossed in our secret seasonings, topped with real cheese curds and hot gravy. Snack size available **\$11**

Shredded Pork Poutine

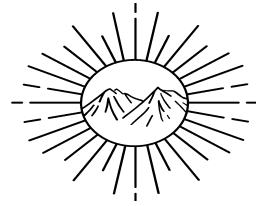
\$ 19.00

Our classic poutine with real cheese curds and gravy, topped with house smoked shredded pork and a drizzle of BBQ sauce. Snack size available **\$14**





BURGERS & HANDHELDS



All our Burgers & Handhelds come with a side of Fries or House Salad.
UPGRADE YOUR SIDE: Caesar Salad - \$4, Poutine - \$5

BURGER ADD ONS: Lettuce Wrap - \$2.50, Fried Egg - \$2.50, Mushrooms - \$2.50, Avocado - \$3, Extra Chicken, Grilled or Crispy or Beef Patty - \$5, Add 1 piece Fish & Chip - \$6.5, Jalapenos - \$2.50, Bacon - \$4, Cheese - \$3.50

Classic Cheeseburger

\$21.00

A fresh 6oz beef patty topped with shredded lettuce, tomato, red onion, and cheddar. Served on a toasted brioche bun with our house burger sauce.

B.L.T

\$18.00

3 bacon strips on top fresh iceberg lettuce and Roma tomatoes. Layered on sourdough or wholewheat, toasted with mayo.

Spicy Chicken Wrap

\$20.00

Crunchy boneless dark meat chicken tossed in Frank's hot, with bacon, lettuce, tomato, and onion all wrapped up in a sundried tomato tortilla.

Crunchy Chicken Burger

\$21.00

Crunchy boneless dark meat chicken with a drizzle of Frank's Red Hot. Topped with lettuce, tomato, red onion, and served on a toasted brioche bun.

Bacon Cheeseburger

\$23.00

A fresh 6oz beef patty topped with lettuce, tomato, red onion, 2 slices of bacon, and cheddar cheese. Served on a toasted brioche bun with homemade burger sauce.

Chicken Bacon Ranch (CBR)

\$23.00

Crunchy boneless dark meat chicken thigh with our in house ranch, topped with bacon, shredded lettuce, tomato, red onion, and served on a toasted brioche bun.

Beer Batter Fish & Chips

\$20.50

Delight in tender beer-battered cod, sourced exclusively from Captain Stone, served alongside golden fries and a house made garlic mayo slaw, topped with a refreshing squeeze of lemon.

Garden Veggie Burger

\$21.00

This Garden Veggie burger is packed with mushrooms, brown rice, and mozzarella cheese. Served on a toasted brioche bun with lettuce, tomato, onion, and pickle.

Mushroom Swiss Burger

\$21.00

A fresh 6oz beef patty with tomato and red onion topped with Swiss cheese and sauteed mushrooms. Served on a toasted brioche bun with garlic aioli.

Chicken Caesar Wrap

\$20.00

Crunchy boneless dark meat chicken, bacon, Romaine lettuce, and parmesan tossed in our house made Caesar dressing. All wrapped up in a sundried tomato tortilla.

Pulled Pork Sandwich

\$21.00

Shredded BBQ pork shoulder, topped with coleslaw and jalapenos, smothered in BBQ sauce, and served on a toasted brioche bun with garlic aioli.

Crispy Cod Burger

\$23.00

A 6oz filet of Haddock battered and fried, placed on a bed of coleslaw with mayo, pickles, and drizzled with chipotle aioli. Served on a toasted brioche bun.

Smugg Clubb

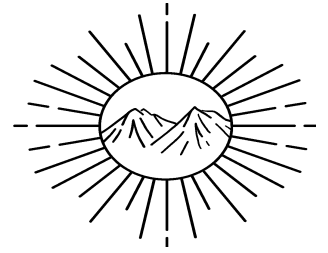
\$23.00

Toasted sourdough, garlic mayo, lettuce, tomato, hot honey bacon and crispy chicken thigh.





PIZZERIA



All our pizza dough is made in house daily

Cheese Pizza \$ 19.50

House made pizza sauce topped with mozzarella, sharp cheddar, and parmesan cheeses.

Pepperoni Pizza \$ 21.50

House made pizza sauce topped with pepperoni and mozzarella cheese.

Vegetarian Pizza \$ 26.00

House made pizza sauce topped with artichoke hearts, red onions, and mushrooms. Topped with mozzarella cheese, green onion and fresh Roma tomatoes.

3 Pepper Spicy Pepperoni \$23.00

House made pizza sauce topped with pepperoni, banana peppers, jalapenos, and mozzarella, finished with a drizzle of our in house made chipotle aioli for an extra kick of flavour.

Trail Lovers Pizza \$ 26.00

House made pizza sauce topped with in house shredded pork, pepperoni, and bacon. Topped with mushrooms and red onions, mozzarella, and sharp cheddar.

Beach Lovers Pizza \$24.00

A thin layer of our BBQ sauce. Topped with slow roasted pork, red onion, diced pineapple, mozzarella, drizzle of our house made pineapple/habanero spicy sauce

GREENERY

Add Chicken- Grilled or Crispy - \$5

House Salad \$ 17.00

Mixed greens tossed in our house made apple cider vinaigrette. Topped with diced Roma tomatoes, shredded carrots, pumpkin seeds, and crumbled feta cheese.

Caesar Salad \$ 18.00

Romaine lettuce tossed in our house made Caesar dressing, topped with real bacon bits and parmesan cheese.

Cobb salad \$ 19.00

Romaine lettuce topped with crumbled feta, Diced tomatoes, diced egg, chopped bacon and sliced avocado. Served with either House dressing or ranch.

SWEET SPOT

Cheesecake \$13.00

A delicious cheesecake glazed with a raspberry coulee.





NOT BEER (NOBODY'S PERFECT)



WINE

6oz 9oz Bottle

WHITE

Gray Monk - White Blend \$ 10.00 \$ 14.00 \$ 38.00

Fruity notes of apple and citrus but with a fair wack of yeasty bread dough flavours in the taste.

Sandhill - Pinot Gris \$ 13.00 \$ 17.00 \$ 43.00

Clean with a fresh demeanour. Notes of citrus, gooseberry, and grapefruit rind.

Lakeside Cellars Sparkling \$ 10.00 \$ 14.00 \$ 40.00

Vibrant and perfect for celebrating any occasion! Using 100% Sauvignon Blanc and perfectly carbonated.

ROSE

Gray Monk - Rose \$ 10.00 \$ 14.00 \$ 38.00

Earthy, mineral, candied cherry aromas with some rubbery, lees notes. Soft, slightly sweet and light bodied with very mineral, earthy, strawberry jam citrus flavours.

RED

Gray Monk - Red Blend \$ 10.00 \$ 14.00 \$ 38.00

Spicy, earthy, minty, gamey cherry aromas with some leafy, herbal notes. Dry, round and soft textured with spicy, peppery, cedar bark flavours with light sour cherry finish.

Sandhill - Cab Merlot \$ 13.00 \$ 17.00 \$ 43.00

Deep garnet colour with a lovely bouquet of black currant and blackberry fruit, mingling with spice box, smoke, and

Mimosa 6oz \$ 6.00

4oz of the Lakeside Bubbly topped with 2 oz of orange juice, served over ice with a dehydrated orange wheel.

CIDER

12oz 16oz 20oz

Cider on Draft \$9 \$10 \$11

Always delicious and refreshing, ask your server about our rotating cider tap!

Mimosa Cider Can 473ml \$ 9.00

Estate grown cider apples aromatic white grapes are co-fermented and infused with fresh zippy orange peel. It's the perfect partner for brunch and carefree sunny days.

Pina Colada Cider Can 473ml \$ 9.00

Tropical island inspired infusion of apple cider and pineapple in rum barrels, then blended with coconut water and raw cane sugar.

COCKTAILS & MORE

Rude Rose 2oz \$ 12.00

Vodka, Cranberry Juice, Cherry & Rose Wine Syrup, Lemon Juice topped with Soda

Lime Mojito 2oz \$ 12.00

Fresh lime & mint, muddled with simple syrup and Havana Club Rum.

Michelada \$ 14.00

Think Caesar... but made even better with beer! A refreshing Caesar topped with our crisp Captain Stone Lager.

Sangria (Red or White) \$ 12.00

Triple Sec, Red or White Wine, Ginger Ale,

Old Fashioned 2oz

Raw Sugar, Bitters, Soda and Bourbon. Dehydrated Orange Garnish \$ 12.00

Mimosa 6oz \$ 6.00

4oz of the Lakeside Bubbly topped with 2 oz of orange juice, served over ice with a dehydrated orange wheel.

NON-ALCOHOLIC

MOCKTAIL - Let's Get Tropical \$7.00

Pineapple tepache, Lime Juice, Passion Fruit Juice, Agave Syrup topped with Soda

Not Too Sweet Soda \$5.00

Locally produced craft soda. Choose from Cola, Root Beer, or Fizzy Lemonade .

HAPPY HOUR (Monday - Thursday. 2-5pm)

HAPPY HOUR EATS

Chips & Salsa \$7.00

Fries \$7.00

Hummus & Flatbread \$11.00

Classic Cheeseburger \$17.00

Crunchy Chicken Burger \$17.00

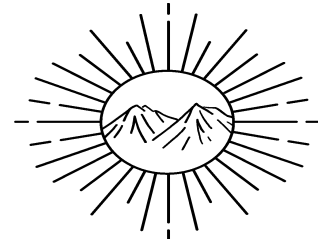
HAPPY HOUR DRINKS

Any Beer. Any Size! \$6.00





Happy Hour Menu



Monday - Thursday from 2-5pm

EATS

Chips & Salsa	\$7
Fries	\$7
Hummus & Flatbread	\$11
Classic Cheeseburger	\$17
Crunchy Chicken Burger	\$17

DRINKS

Any beer, any size! \$6

