

BREAKFAST

MEMORIES BREAKFAST \$14.95

INCLUDES OUR CONTINENTAL BUFFET AND YOUR CHOICE OF 1 OF THE FOLLOWING:

SIGNATURE MEMORIES BREAKFAST

2 Eggs Any Style

BUTTERMILK PANCAKES OR WAFFLES

Served with a Wildberry Sauce, Pancake Syrup, and Vanilla Whipped Cream

BREAKFAST SANDWICH

Fried Eggs, Cheese, Sun Dried Tomato Mayo, Ace Bakery Bun

Add Bacon - No Charge

DAILY OMELETTE SPECIAL

2 Egg Omelette Made Fresh

{ ALL ABOVE ITEMS ARE SERVED WITH THE FOLLOWING:
Crispy Fried Potatoes tossed in Smoked Paprika, Baked Bean Medley and
your choice of 1: Crispy Bacon, Maple Pork Sausage, or Crispy Falafels }

OMELETTE OF THE DAY

MONDAY Western - Ham, Peppers & Onion

TUESDAY Mushroom, Bacon & Mozzarella

WEDNESDAY Bruschetta & Goat Cheese

THURSDAY 3 Cheese - Mozzarella, Parmesan & Goat Cheese

FRIDAY Roasted Red Pepper & Chorizo

SATURDAY & SUNDAY Live Action Omelette Station

THE CONTINENTAL \$11.95

CONTINENTAL BUFFET

Assorted Fruit Juices, Fresh Sliced Fruits, Fresh Baked Pastries, Muffins & Croissants, Assorted Yogurts, Cereal & Milk, Toaster Station with Preserves, Coffee & Regular Tea, Assorted Fruit Juices

BEVERAGES

HOT CHOCOLATE \$2.50

SPECIALTY TEA \$2.75

*Plus applicable taxes and gratuities

LUNCH

SALAD

BEET & GOAT CHEESE SALAD \$9

Baby Greens, Boston Bib Lettuce, Red & Golden Pickled Beets, Granny Smith Apples, Goat Cheese, Honey Balsamic Vinaigrette, Toasted Pumpkin Seeds, Pickled Red Onions

TRI-COLOURED CAPRESE \$10

Heirloom Tomatoes, Marinated Bocconcini Cheese, Kalamata Olives, Fresh Torn Basil, Boston Bib Lettuce, Baby Greens, Pickled Red Onions, Balsamic Reduction, Tuscan Olive Oil

KALE CAESAR SALAD \$9

Baby Kale & Romaine, Shaved Parmesan, Creamy Dressing, Roasted Garlic, Lemon, Fresh Baked Croutons
Add Bacon Bits - No Charge

{ ADD ONS: Grilled or Crispy Chicken \$7, Crispy Falafel Balls \$6, Grilled Garlic Tiger Shrimp \$9 }

SOCIALABLES FOR 2 OR MORE

LOBSTER & SAMBUCA FLAMBE MUSSELS \$16

P.E.I. Mussels, Lobster Broth, Sambuca, Saffron, Heirloom Tomatoes, Seafood Medley, Fresh Italian Herbs, Garlic Toasted Baguette

BUILD YOUR OWN BRUSCHETTA DUO FOR TWO \$16

Mushroom & Sunchoke, Heirloom Tomatoes, Goat Cheese, Fresh Torn Basil, Garlic Toasted Baguette

CALAMARI FRITTE & JALAPEÑO SHRIMP \$17

Himalayan Salt & Pink Peppercorn Fried Calamari Rings, Sun Dried Tomato Aioli, Jalapeño Breaded Shrimp, Sweet Chili Sauce

BAKED NACHO GRANDE \$15

Baked Tri-Coloured Corn Chips, Mozzarella, Jalapeño Rings, Chipotle Mango Seasoning, Bruschetta - Salsa, Sour Cream

CANADIAN POUTINE \$8

Crispy Golden Fries, Herbed Sea Salt, Rich Beef Gravy, Real Cheese Curds

SWEET POTATO FRIES \$6

Crispy Sweet Potato Fries, Herbed Sea Salt, Sun Dried Tomato Aioli

FRENCH FRIES \$5

Crispy Golden Fries, Herbed Sea Salt

SPICY ANTIPASTO PIZZA \$18

Stone Baked Crust, Spicy Tomato Sauce, Fresh Torn Basil, Mozzarella, Bocconcini Cheese, Hot Peppers, Chorizo Sausage, Kalamata Olives

MARGHERITA PIZZA \$18

Stone Baked Crust, Heirloom Tomatoes, Garlic, Fresh Basil, Bocconcini Cheese, Kalamata Olives, Pickled Onions

HALF OF A 'PIZZA OF THE DAY' & SIDE SALAD OR FRIES \$12

Choice of Beet & Goat Cheese Salad or Kale Caesar Salad

ENTREES

CEDAR PLANK BRISKET BURGER \$15

100% Beef Patty, Toasted Bakery Bun, Old Cheddar Cheese, Heirloom Tomatoes, Boston Bib Lettuce, Sun Dried Tomato Mayo
Add Bacon 2

ROASTED PORCHETTA SANDWICH \$15

Roasted Pork Tenderloin, Prosciutto, Sun Dried Tomato Mayo, Toasted Bakery Bun, Boston Bib Lettuce, Pickled Onions

SEAFOOD MELT \$19

Toasted Baguette, Lobster, Crab, Shrimp, Smoked Salmon, Sun Dried Tomato Aioli, Mozzarella, Heirloom Tomatoes,
Baby Spinach

CHICKEN PARMESAN SANDWICH \$15

Hand Breaded Chicken Breast, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Boston Bib Lettuce,
Toasted Bakery Bun

ITALIAN CHICKEN CLUB SANDWICH \$17

Toasted Baguette, Grilled Chicken Breast, Prosciutto, Bocconcini Cheese, Baby Spinach, Sun Dried Tomato Mayo

EGGPLANT PARMESAN SANDWICH \$13

Hand Breaded Eggplant, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Toasted Bakery Bun

BREADED CAPRESE SANDWICH \$16

Breaded Mozzarella Cheese, Boston Bib Lettuce, Heirloom Tomatoes, Olive Skewer, Sun Dried Tomato Aioli, Pickled Red
Onions, Toasted Bakery Bun

BASKET OF CHICKEN WINGS & FRIES \$17

Crispy Breaded Chicken Wings, Buttermilk Blue Cheese, Veggie Sticks, French Fries
Choice of Sauce: BBQ, Medium, Hot, Suicide, Honey Garlic, Sweet Thai Chili, General Tso

PASTAS

TRADITIONAL SPAGHETTI MARINARA & MEATBALLS \$18

House Made Tomato Basil Sauce, All Beef Meat Balls, Spaghetti, Parmesan, Garlic Bread

CHICKEN MUSHROOM ALFREDO PASTA \$18

Fettuccine Pasta, Creamy Alfredo Sauce, Grilled Chicken, Parmesan Cheese, White Wine, Garlic, Wild Mushrooms,
Fresh Italian Herbs

FUSILLI ARRABIATA \$18

Fusilli Pasta, Spicy Tomato Sauce, Hot Peppers, Fresh Basil, Roasted Garlic, Red Onions, Chorizo Sausage, Parmesan Cheese,
Fresh Italian Herbs

LIVE ACTION PASTA STATION EVERY FRIDAY & SATURDAY NIGHT \$24

Accompanied by Soup and Salad

MEMORIES

RESTAURANT & BAR

TABLE D'HÔTE

\$55*
per person

APPETIZERS (Choice of One)

KALE CAESAR SALAD

Baby Kale & Romaine, Shaved Parmesan, Creamy Dressing,
Roasted Garlic, Lemon, Fresh Baked Croutons
Add Bacon Bits - No Charge

SOUP OF THE DAY

Daily Chef Inspired Soup

ENTRÉES (Choice of One)

ROASTED PORCHETTA

Roasted Pork Tenderloin, Prosciutto, Fresh Tuscan Herbs,
Garlic, Toasted Fennel Seeds, Pan Au Jus

CHICKEN PARMESAN

Hand Breaded Chicken Breast, Panko Parmesan Crust, Tomato
Basil Sauce, Mozzarella, Spaghetti Marinara

QUINOA STUFFED BABY EGGPLANT BOAT

Oven Roasted Mini Eggplant, Lemon & Herb Quinoa, Heirloom
Tomatoes, Fresh Basil, Roasted Garlic,
Wild Mushrooms, Sunchoke, Tomato Sauce, Gremolata

DESSERT

CHOCOLATE ALMOND TORTE

Bittersweet Chocolate, Coconut Milk, Almond Graham Cracker
Crust, Meringue Cloud, Wild Berry Coulis

*Plus applicable taxes and gratuities

DINNER

SALAD

BEET & GOAT CHEESE SALAD \$9

Baby Greens, Boston Bib Lettuce, Red & Golden Pickled Beets, Granny Smith Apples, Goat Cheese, Honey Balsamic Vinaigrette, Toasted Pumpkin Seeds, Pickled Red Onions

TRI-COLOURED CAPRESE \$10

Heirloom Tomatoes, Marinated Bocconcini Cheese, Kalamata Olives, Fresh Torn Basil, Boston Bib Lettuce, Baby Greens, Pickled Red Onions, Balsamic Reduction, Tuscan Olive Oil

KALE CAESAR SALAD \$9

Baby Kale & Romaine, Shaved Parmesan, Creamy Dressing, Roasted Garlic, Lemon, Fresh Baked Croutons
Add Bacon Bits - No Charge

{ ADD ONS: Grilled or Crispy Chicken \$7, Crispy Falafel Balls \$6, Grilled Garlic Tiger Shrimp \$9 }

SOCIALABLES FOR 2 OR MORE

LOBSTER & SAMBUCA FLAMBE MUSSELS \$16

P.E.I. Mussels, Lobster Broth, Sambuca, Saffron, Heirloom Tomatoes, Seafood Medley, Fresh Italian Herbs, Garlic Toasted Baguette

TUNA POKE JAR \$16

Ahi Tuna, Heirloom Tomatoes, Spring Onions, Fresh Ginger, Avocado, Chilies, Lime, Sesame, House Made Chips

FRIED VEGETABLE PLATTER \$15

Battered Vegetables, Crispy Falafels, Onion Rings, Vegetable Samosas, Breaded Pickle Spears, Parmesan Crusted Eggplant, Sun Dried Tomato Aioli

BUILD YOUR OWN BRUSCHETTA DUO FOR TWO \$16

Mushroom & Sunchoke, Heirloom Tomatoes, Goat Cheese, Fresh Torn Basil, Garlic Toasted Baguette

CALAMARI FRITTE & JALAPEÑO SHRIMP \$17

Himalayan Salt & Pink Peppercorn Fried Calamari Rings, Sun Dried Tomato Aioli, Jalapeño Breaded Shrimp, Sweet Chili Sauce

CHARCUTERIE & CHEESE BOARD \$28

Cured & Smoked Meats, Cheese from Far & Near, House Made Preserves, Fresh & Dried Fruit, House Made Crisps
Contains Pork Products

HOMEMADE PIZZA

CREAMY MUSHROOM GOAT CHEESE CHICKEN PIZZA \$18

Stone Baked Crust, Creamy Truffle Mushroom Sauce, Grilled Chicken Breast, Wild Mushrooms, Fresh Basil, Mozzarella Cheese

SPICY ANTIPASTO PIZZA \$18

Stone Baked Crust, Spicy Tomato Sauce, Fresh Torn Basil, Mozzarella, Bocconcini Cheese, Hot Peppers, Chorizo Sausage, Kalamata Olives

MARGHERITA PIZZA \$18

Stone Baked Crust, Heirloom Tomatoes, Garlic, Fresh Basil, Bocconcini Cheese, Kalamata Olives, Pickled Onions

**All pizzas are 12 inch*

BUILD YOUR OWN PIZZA

BASIC CHEESE PIZZA \$10

Stone Baked Crust, San Marzano Pizza Sauce, Fresh Basil, Mozzarella Cheese

PIZZA TOPPINGS \$3 (EACH)

Pepperoni, Bacon Bits, Wild Mushrooms, Roasted Sweet Peppers, Heirloom Tomatoes, Hot Banana Peppers, Grilled Chicken, Chorizo Sausage, Pickled Red Onions, Kalamata Olives, Goat Cheese, Bocconcini Cheese, Baby Spinach

**All pizzas are 12 inch*

PASTAS

SEAFOOD FETTUCCINE \$32

Fettuccine Pasta, Shrimp, Lobster, Crab, Smoked Salmon, PEI Mussels, Saffron Lobster Broth, Creamy Alfredo Sauce, Garlic, Fresh Italian Herbs, Parmesan

TRADITIONAL SPAGHETTI MARINARA & ALL BEEF MEAT BALLS \$22

San Marzano Marinara Sauce, House Made Meat Balls, Spaghetti, Parmesan, Garlic Bread

CHICKEN PARMESAN \$26

Hand Breaded Chicken Breast, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Spaghetti Marinara, Fresh Italian Herbs

CHICKEN MUSHROOM ALFREDO \$26

Fettuccine, Creamy Alfredo Sauce, Grilled Chicken, Parmesan Cheese, White Wine, Garlic, Wild Mushrooms, Fresh Italian Herbs

LOBSTER RAVIOLI \$34

North Atlantic Lobster Stuffed Ravioli, Seafood Medley, Roasted Peppers, Baby Spinach, Heirloom Tomatoes, Rose Sauce, Parmesan Cheese, Fresh Italian Herbs, Fried Nori Chips

FUSILLI ARRABIATA \$24

Fusilli Pasta, Spicy Tomato Sauce, Hot Peppers, Fresh Basil, Roasted Garlic, Red Onions, Spicy Sausage, Parmesan Cheese, Fresh Italian Herbs

PORTOBELLO RAVIOLI \$26

Mushroom Stuffed Ravioli, Wild Mushrooms & Sunchoke, Cream Rosa Sauce, Fresh Basil, Baby Spinach, Parmesan Cheese, Fresh Italian Herbs

EGGPLANT PARMESAN 24

Hand Breaded Eggplant, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Spaghetti Marinara

LIVE ACTION PASTA STATION EVERY FRIDAY & SATURDAY NIGHT \$24

Accompanied by Soup and Salad

ENTREES

GRILLED 8 OZ. THICK CUT STEAK \$38

Grilled AAA NY Striploin Steak, Spicy Tomato Marinade, Red Wine Jus, Balsamic Pearl Onions

ROASTED PORCHETTA \$28

Roasted Pork Tenderloin, Prosciutto, Fresh Tuscan Herbs, Garlic, Toasted Fennel Seeds, Pan Au Jus

GENGHIS KHAN LAMB SHANK \$30

Braised New Zealand Lamb Shank, Rosemary, Garlic, Mild Curry, Honey, Sea Salt, Mineral Water, Hoisin Glaze

CHICKEN MARSALA \$30

Seasoned Chicken Scaloppini, Marsala Wine, Wild Mushroom, Butter, Cream, Fresh Italian Herbs, Parmesan Cheese

CEDAR PLANK BAKED WILD SALMON \$32

Wild Caught Salmon, Himalayan Pink Salt & Juniper Berry Crust, Citrus & Herb Marinade, Lemon & Herb Quinoa

QUINOA STUFFED BABY EGGPLANT BOAT \$22

Oven Roasted Mini Eggplant, Lemon & Herb Quinoa, Heirloom Tomatoes, Fresh Basil, Roasted Garlic, Wild Mushrooms, Sunchoke, Tomato Sauce, Gremolata

{ ALL ABOVE ENTRÉES SERVED WITH VEGETABLE & STARCH OF THE DAY }

INDULGENT DESSERTS

CHOCOLATE ALMOND TORTE \$8

Bittersweet Chocolate, Coconut Milk, Almond Graham Cracker Crust,
Meringue Cloud, Berry Coulis

APPLE CINNAMON FRITTERS \$8

Local Apples, Crispy Tempura Batter, Cinnamon Sugar, Vanilla Ice Cream,
Salted Caramel Sauce

TRADITIONAL TIRAMISU \$9

Vanilla Custard, Lady Fingers, Kahlua, Mascarpone, Cocoa

CHOCOLATE RASPBERRY TARTUFO \$8

Rich Chocolate Ice Cream, Raspberry Sorbet, Berry Coulis

HOUSE MADE ICE CREAM OF THE DAY \$8

Chef Created Ice Cream, Fresh Berries, Sponge Toffee

CREME BRÛLÉE OF THE DAY \$9

Traditional & Exotic Flavours, Heavy Cream, Farm Fresh Eggs,
Sugar Crust, Fresh Berries

SHARING TRIO DESSERT PLATTER \$14

Assortment of Bite Sized Desserts

SPECIALTY COFFEE

SPANISH COFFEE \$8

Premium Brandy, Tia Maria, Freshly Brewed Coffee, Whipped Cream

IRISH COFFEE \$8

Freshly Brewed Coffee, Tia Maria and Irish, Irish Whiskey!

NUT CRACKER \$8

Bailey's, Frangelico, White Crème de Cacao, Freshly Brewed Coffee,
Whipped Cream

CABIN FEVER \$8

Baileys, Peppermint Schnapps, Hot Chocolate, Whipped Cream

POLAR BEAR \$8

Grand Marnier, Baileys, Hot Chocolate

PEPPERMINT PATI \$8

Peppermint Schnapps, Hot Chocolate, Whipped Cream

BAR

APPETIZERS

CANADIAN POUTINE \$8

Crispy Golden Fries, Herbed Sea Salt, Rich Beef Gravy, Real Cheese Curds

BAKED GARLIC BREAD & CHEESE \$8

Garlic Butter Toasted Baguette, Mozzarella Cheese, Parmesan

KALE CAESAR SALAD \$9

Crisp Romaine Lettuce, Shaved Reggiano Cheese, Creamy Dressing, Roasted Garlic, Lemon, Fresh Baked Croutons

Add Bacon Bits - No Charge

SOCIALABLES FOR 2 OR MORE

CALAMARI FRITTE & JALAPEÑO SHRIMP \$17

Himalayan Salt & Pink Peppercorn Fried Calamari Rings, Sun Dried Tomato Aioli, Jalapeño Breaded Shrimp, Sweet Chili Sauce

FRIED VEGETABLE PLATTER \$15

Battered Vegetables, Crispy Falafels, Onion Rings, Vegetable Samosas, Breaded Pickle Spears, Parmesan Crusted Eggplant, Sun Dried Tomato Aioli

BAKED NACHOS GRANDE \$15

Baked Tri-Coloured Corn Chips, Mozzarella, Jalapeño Rings, Chipotle Mango Seasoning Spice, Bruschetta - Salsa, Sour Cream

ENTRÉES

CEDAR PLANK BAKED BRISKET BURGER \$15

100 % Beef Patty, Toasted Bakery Bun, Smoked Cheddar Cheese, Heirloom Tomatoes, Boston Bib Lettuce, Sun Dried Tomato Mayo | **Add Bacon \$2**

EGGPLANT PARMESAN SANDWICH \$13

Hand Breaded Eggplant, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Toasted Bakery Bun

{ BURGERS AND SANDWICHES COME WITH: Regular French Fries | UPGRADE TO: Salad or Sweet Potato Fries \$3 }

CHICKEN FINGERS & FRENCH FRIES \$15

Crispy Breaded Chicken Strips, Crispy French Fries, Spicy Plum Sauce

CHICKEN WINGS & FRENCH FRIES \$17

Crispy Breaded Chicken Wings, Buttermilk Blue Cheese, Veggie Sticks, French Fries
Your Choice of Sauce: BBQ, Medium, Hot, Suicide, Honey Garlic, Sweet Thai Chili, General Tso

SPICY ANTIPASTO PIZZA \$18

Stoned Baked Crust, Spicy Tomato Sauce, Fresh Torn Basil, Mozzarella, Bocconcini Cheese, Hot Peppers, Chorizo Sausage, Kalamata Olives

DESSERT

TRADITIONAL TIRAMISU \$9

Vanilla Custard, Lady Fingers, Kahlua, Mascarpone, Cocoa

CREME BRÛLÉE OF THE DAY \$9

Traditional & Exotic Flavours, Heavy Cream, Farm Fresh Eggs, Sugar Crust, Fresh Berries

KIDS MENU

APPETIZERS

KIDS CHEESE NACHOS \$8

Nacho Chips, Cheese Blend

KIDS CAESAR SALAD \$6

Romaine Lettuce, Croutons, Caesar Dressings, Parmesan Cheese | **Add Bacon - No Charge**

KIDS GARLIC BREAD & CHEESE \$5

Garlic Toasted Ciabatta Bread, Mozzarella Cheese

ENTRÉES

KIDS STEAK \$18

Grilled 4 oz. Steak, Daily Vegetable, French Fries

KIDS SPAGHETTI \$10

Tomato Sauce or Cream Sauce, Spaghetti Noodles, Parmesan Cheese

KIDS CHEESE PIZZA & FRIES \$10

Stone Baked Crust, Pizza Sauce, Mozzarella Cheese, French Fries

CHICKEN FINGERS & FRIES \$9

Crispy Breaded Chicken Strips, French Fries, Plum Sauce

CHICKEN PARMESAN & SPAGHETTI \$12

Crispy Breaded Chicken Breast, Tomato Sauce, Mozzarella Cheese, Spaghetti Marinara, Parmesan Cheese

DESSERT

DESSERT PIZZA \$5

Stone Baked Crust, Raspberry Sauce, Berries, White Chocolate, Oreo Cookie Crumbs

ICE CREAM SUNDAE \$5

Vanilla Ice Cream, Chocolate Brownie, Raspberry Sauce, Chocolate Sauce, Sprinkles

KIDS COMBO

KIDS COMBO ADD \$5

Accompany your Entree with 1 Glass of Pop & Bowl of Chocolate or Vanilla Ice Cream

FOR KIDS 10 & UNDER

*Plus applicable taxes and gratuities

MEMORIES
RESTAURANT & BAR

BAR MENU

MARTINIS

| | |
|--------------------------------|---------|
| MARTINI CLASSIC <i>1.75 oz</i> | \$10.00 |
| COSMOPOLITAN <i>2 oz</i> | \$10.00 |
| MANHATTAN <i>2.5 oz</i> | \$11.00 |

COCKTAILS

| | |
|-------------------------------------|---------|
| MOJITO <i>1 oz</i> | \$7.50 |
| CAESAR <i>1 oz</i> | \$7.50 |
| PIÑA COLADA <i>1 oz</i> | \$8.00 |
| BLUE HAWAII <i>1.5 oz</i> | \$8.00 |
| EMERALD CITY <i>1.5 oz</i> | \$8.00 |
| LONG ISLAND ICED TEA <i>1.25 oz</i> | \$9.00 |
| DOLCI RICORDI <i>2 oz</i> | \$11.00 |
| OLD FASHIONED <i>2 oz</i> | \$11.00 |
| ANGELICO AZZURO <i>2 oz</i> | \$12.00 |
| SANGRIA WHITE <i>5 oz</i> | \$12.00 |
| GODFATHER <i>3 oz</i> | \$13.00 |
| NEGRONI <i>3 oz</i> | \$13.00 |

BAR RAIL SHOTS

| | |
|-------------------|--------|
| <i>1 oz</i> | |
| BAR RAIL | \$5.31 |
| REGULAR | \$7.00 |
| PREMIUM | \$9.60 |

NON-ALCOHOLIC BEVERAGES

| | |
|-------------------------------------------------|--------|
| BOTTLED WATER | \$2.38 |
| FOUNTAIN POP | \$2.86 |
| Ginger Ale, Coke/Diet, Iced Tea, Orange, Sprite | |
| SHIRLEY TEMPLE | \$3.50 |
| VIRGIN CAESAR | \$4.86 |
| SAN PELLIGRINO - SMALL | \$3.00 |
| - LARGE | \$6.00 |

*Plus applicable taxes and gratuities

BOTTLED BEER

| | |
|-----------------------|---------------|
| IMPORTED | 330 ml |
| STELLA | \$6.40 |
| CORONA | \$6.40 |
| HEINEKEN | \$6.40 |
| DOMESTIC | 341 ml |
| EXPORT | \$5.31 |
| CANADIAN | \$5.31 |
| BUD LIGHT | \$5.31 |
| BUDWEISER | \$5.31 |
| COORS LIGHT | \$5.31 |

CANNED BEER

| | |
|----------------------------|---------------|
| PREMIUM | 473 ml |
| SIDE LAUNCH DARK LAGER | \$7.52 |
| SIDE LAUNCH WHEAT | \$7.52 |
| SIDE LAUNCH PALE ALE | \$7.52 |
| SIDE LAUNCH MOUNTAIN LAGER | \$7.52 |
| TRIPLE BOGEY | \$7.52 |
| COLLINGWOOD | \$7.52 |
| PILSNER LOT 9 | \$7.52 |
| GUINNESS | \$7.52 |
| NON-ALCOHOLIC BEER | \$4.86 |

DRAFT ON TAP

| | |
|-----------------------------------------|--------------|
| | 20 oz |
| CANADIAN | \$7.25 |
| BUD LIGHT | \$7.25 |
| COORS LIGHT | \$7.25 |
| COLLINGWOOD | \$7.25 |
| TRIPLE BOGEY | \$7.25 |
| SIDELAUNCH DARK | \$7.25 |
| CREEMORE LOT 9 | \$7.75 |
| STELLA | \$7.75 |
| CRAFT BEER SAMPLE TRAY <i>24oz</i> | \$9.00 |
| (Sidelaunch, Collingwood, Triple Bogey) | |

COOLERS

| | | | |
|--------------|---------------|---------------|---------------|
| | 355 ml | 440 ml | 473 ml |
| PALM BAY | \$6.64 | | |
| SMIRNOFF ICE | \$6.63 | | |
| STRONGBOW | | \$7.52 | |
| ARDIEL | | | \$7.52 |
| BIG JOHN | | | \$7.74 |

*Plus applicable taxes and gratuities