

## Starters

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### SATAYS + SWEETS

Sirloin steak w/ bourbon bbq sauce or tender chicken w/ sechwan peanut sauce & sweet potato fries. 10.95

### BABY CALAMARI

The tenderest size, lightly dusted, fried crispy w/ truffle aioli drizzle. \$10.95

### Fenwood Farms WINGS & FRIES

Properly Raised, all natural supplements ... Buffalo style of course. Mild to hot, honey bbq sauce, plus our famous hand cut fries. \$10.95

### BRUSCHETTA

Hand diced romas, diced sweet onions, fresh herbs, artisan baguette, & grated parmesan. \$9.95  
add feta cheese \$1.95

### "Just Made" FRENCH ONION SOUP

Caramelized onions, Niagara red wine, beef broth, fresh herbs, Gruyère cheese. \$5.95

### BEER Battered "Double Cream" BRIE

Stella battered, organic greens, fruit compote, toasted baguette. \$10.95

### Quebecois POUTINE

Hand cut fries, cheese curds, extra mozzarella, pan gravy. \$6.95  
Double bacon \$8.95

### Ace Bakery "Very Cheesy" BAGUETTE

Roasted garlic butter, artisan cheeses, toasted baguette \$8.95

### HAND CUT FRIES

A cone of our fresh cut fries w/ chipotle mayo & Heinz ketchup \$3.95  
substitute sweets \$4.95

### BLARNEY CHIPS

Crisp waffle cut potatoes w/ a spicy cheese sauce, green onions, diced tomatoes, jalapenos. ++ sour cream & salsa. \$9.95

## Fresh Salads

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### Organic GREENS w/ Goat Cheese

Organic greens, goat cheese, red onions, cherry tomatoes, sundried tomato vinaigrette. \$9.95

### New York STEAK

Baby greens, aged hand cut New York steak, butter brushed Montreal spice, blue cheese, red onions, cherry tomatoes ... cabernet sauvignon vinaigrette. \$11.95

### BISTRO

Field greens, English cucumbers, cherry tomatoes, house baked croutons, balsamic vinaigrette. \$5.95

### BABY SPINACH and Feta

Baby spinach, fresh berries, avocado, toasted almonds, feta cheese w/ raspberry poppyseed dressing. \$9.95

### Chipotle CHICKEN SALAD

Crisp greens, pan seared chicken, bacon, roasted red pepper seasoning, shredded cheddar, avocado, red onions, tomatoes, chipotle ranch. \$11.95

### CLASSIC CAESAR

Crisp romaine, house baked croutons, grano padano parmesan, creamy Caesar \$7.95

*Add pan seared salmon or chicken to most of the above ... \$4.95*

## Stone Baked Flatbreads

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### HOG WILD

Double Dry cured pepperoni, double bacon, mozzarella, cheddar, spicy tomato sauce. \$12.95

### BBQ CHICKEN

Grilled chicken, honey garlic bbq sauce, mushrooms, diced tomatoes, fresh herbs, & creamy mozzarella. \$12.95

### Dry Cured PEPPERONI

Venetian pepperoni, mushrooms, mozzarella, spicy tomato sauce. \$11.95

### MARGARITA

A pizza that made Naples famous. Great savoury tomato sauce, Buffalo mozzarella, torn "fresh" basil, & drizzled w/ extra virgin olive oil. \$9.95

*"Our culinary team is committed to providing you with the best possible quality and freshest ingredients from our local purveyors. From our gourmet burgers, savoury pies, Angus steaks, Fenwood Farms chicken, & house made desserts, you will enjoy "Scratch" cooking the way it's meant to be at Hamilton's first and only gastropub."*

  
Slow Food®

*Gerard Wogan - General Manager  
Alisha Czerwiński - Chef  
Amanda Czerwiński - Pastry Chef*

## Chef Favourites

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### KEITH'S BEER BATTERED FISH & CHIPS

Light battered haddock w/ our hand cut fries and tartar sauce \$10.95

add cole slaw 2pc. \$14.95  
.99

### "Pan Seared" TILAPIA

Panko crusted, lemon pepper, market vegetables, & feature potatoes. \$12.95

### Fresh Atlantic SALMON

Just caught salmon, fresh parsley, herb butter glazed, basmatti rice & winter vegetables. \$15.95

### BISON MEATLOAF

Double wrapped bacon, locally raised bison, bourbon bbq sauce, creamy mash and hearty vegetables. \$14.95

### Hand cut NY STEAK FRITES

Montreal seasoning, locally aged AAA beef, very generously cut 14 + oz. butter brushed, w/ our always great fresh cut fries. 14oz. \$23.95

### PEPPERCORN STEAK

Our house made peppercorn brandy sauce w/ our AAA hand cut New York & just made creamy mash. 10oz. \$15.95

add skillet of "Stella Artois" braised mushrooms. \$2.95

## Savoury Pies and other good things

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### GUINNESS Beef/Mushroom Crock

Braised sirloin tip & mushrooms, slow cooked in Guinness & fresh herbs, served w/ our creamy mashed potatoes & seasonal vegetables. \$12.95

### LEEK & SALMON PIE

Fresh Atlantic salmon, julienned leeks and dill. Baked in-house in a flaky pie crust w/ a side salad. ... one of our best sellers \$11.95

### BISON TOURTIERE

Nicely ground bison, diced carrots, onions, celery, fresh herbs, red wine, flaky pie crust, creamy mashed. \$11.95

### "SIRLOIN" SHEPHERD'S PIE

Shaved sirloin roast simmered in a rich brown gravy, then baked w/ whipped potatoes, melted cheddar & seasonal vegetables. Reg. \$8.95 Lg. \$11.95

### DUBLIN BRIDIE

Light pastry filled w/ slow cooked beef, onions, herbs & baked in-house. Served w/ creamy mashed & market vegetables. \$12.95

### Luxe SEAFOOD PIE

A very nice combination of seafood, fresh herbs, cream, puff pastry w/ market vegetables. \$12.95

### BOMBAY CHICKEN CURRY

Seasoned chicken, home made curry sauce, basmatti rice, fall vegetables & grilled local naan. \$11.95  
... substitute vegetarian

## SIDES

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Skillet of ale braised mushrooms ...	\$2.95
Basmati rice ...	\$1.95
Market Vegetables ...	\$1.95
Creamy cole slaw ...	\$0.99
Fries...	\$3.95
Mashed...	\$1.95
Sweets...	\$4.95

*Have your next wedding  
or special event here.*

## DESSERTS

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Ask about decadent desserts, hand crafted in house by our talented pastry chef,  
AMANDA

### COFFEE

Now serving our Gourmet Blends.

### TEA

Always a good selection of interesting teas.