

LATE
NIGHT

FEAST

THE ST. LAWRENCE

15

On the choppy waters of the St. Lawrence river, two classics collide! The quintessential Quebec poutine, with house cut kennebec fries, squeaky cheese curds and brown gravy meets a Montreal staple, the smoked meat sandwich! We top our poutine with house made Montreal style smoked meat, sour pickles, our yellow mustard pastrami drizzle and toasted rye bread crumbs. A taste of back east, out west!

APPETIZERS

POPCORN GF/V 6^{1/2}

Choose from Spicy Cheddar, Nutritional Yeast & Onion, Dill Pickle or Movie-Theatre Butter

SMOKED BRISKET POUTINE

(TATER TOTS OR FRIES) 21^{1/2}

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions

CHICKEN WINGS 18

Salt and Pepper, Chili Lime Rub, BBQ, Buffalo, Dill Pickle, Rosemary Maple Chili, Nashville Hot

Add housemade ranch or blue cheese dip for +2

CAULIFLOWER WINGS VG OPTIONS 16^{1/2}

Salt and Pepper, Chili Lime Rub, BBQ, Buffalo, Dill Pickle, Rosemary Maple Chili, Nashville Hot

BEEF CARPACCIO 17^{1/2}

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in a onion vinaigrette, crispy shallots and shaved parmesan

SOUP/SALAD

SMOKED CHICKEN SALAD 21

Pulled chicken, mixed greens, cabbage, carrots, pickled onions, pepitas, dried cranberries, blue cheese. Choice of buttermilk ranch or sherry vinaigrette dressing

WEEKLY SOUP 10

Made in house. Ask for this week's creation

SIDES 6^{1/2}

FRIES v | GARLIC OR CAJUN FRIES v +\$1^{1/2}
TATER TOTS v | COLESLAW v | POUTINE +\$3
GARDEN GREENS GF/V