

STARTERS

1LB RICKARDS APPLE BUTTER BBQ CHICKEN WINGS

Served with Blue Cheese Dip

\$18

CHARCUTERIE + CHEESE

Chef's Selection, Grain Mustard, Pickles, Olives, Cape Gooseberry Jam & Pretzel

\$25

POUTINE

Garlic Rosemary Wedges, Pale Ale Gravy & Curds

\$16

SAUTÉED ESCARGOTS & WILD MUSHROOMS

Grilled Sour Dough, Pepper Corn Demi, Micro Sprouts

\$15

HANDHELDS

PULLED PORK GRILLED CHEESE

Sour Dough, Apple Butter BBQ Sauce, Smoked Cheddar, Caramelized Onions, Shredded Pickles

\$22

TAPHOUSE SMASH BURGER

Smoked Back Bacon, Spicy Beer Mustard, Smoked Cheddar, Shredded Pickles, LTO

\$24

VEGETARIAN WRAP V

Black Bean Patty, Onion Jam, Provolone, Roasted Peppers, Arugula, Sundried Tomato Aioli

\$19

TAPHOUSE RUEBEN

Montreal Smoked Meat, Sauerkraut, Sundried Tomat Aioli, Provolone, Sour Dough

\$22

Choice of Garlic Rosemary Potato Wedges or Taphouse Heritage Greens. Substitute Sweet Potato Fries or Caesar Salad \$3.50

PLATES

14 OZ CENTER CUT AAA KANSAS CITY STEAK

Garlic Rosemary Wedges, Chimichurri, Bacon-Parmesan Butter, Fresh Vegetables

\$44

MAPLE + APPLEWOOD PAN ROASTED DUCK BREAST

Rickards BBQ Confit Duck Leg, Cape Gooseberry Jam, Jalapeno Corn Bread, Pale Ale Jus, Fresh Vegetables

\$34

BUTTERNUT SQUASH RAVIOLI V

Basil Pesto, Roasted Red Peppers & Cremini Mushrooms, Olives, Padano

\$28

HOUSE CRAFTED GREENS

KALE CAESAR

Romaine, Baby Kale, Bacon, Pretzel Croutons, Lemon, Parmesan & Classic Caesar Dressing

\$13

TAPHOUSE HERITAGE GREENS GF V

Dried Cranberries, Toasted Cajun Pecans, Red Onion, Cinnamon Sugar Grilled Apples & Strongbow Cider Vinaigrette

\$13

ADD-ONS

6oz New York Steak \$12.00

Chicken Breast \$8.00

DESSERT

SALTED CARAMEL BROWNIE

Raspberry Coulis & Fresh Berries

\$10

LEMON LAVENDER CHEESECAKE

Homemade Strawberry Jam, Berries, Whipped Cream & Mint

\$10

SIDES

FRESH CUT FRIES GF

\$7

SWEET POTATO FRIES GF

\$9

ONION RINGS

\$9

BATTERED MUSHROOMS

\$7

TO PLACE AN ORDER FOR PICK UP OR ROOM DELIVERY, PLEASE CALL 705-835-7872

Please inform your server if you have an allergy or dietary concerns. It is important to note that we cannot control or eliminate the possibility of cross-contamination in our kitchen or products supplied to us by our vendors.