

appetizers

BRUSCHETTA | Roma tomatoes tossed with garlic and fresh basil. Served with our famous crispy pita tips **\$15**

CRISPY RAVIOLI | Ricotta cheese filled ravioli with Italian spices served with our house made marinara sauce **\$15**

AVOCADO SPRING ROLLS | Fresh buttery avocado, sundried tomato, red onion served with a cilantro Bang Bang sauce **\$12**

SOUTHERN SHRIMP | Battered chipotle shrimp served with a St. Louis BBQ sauce served on a bed of Sweet Potato Fries **\$15**

BLACK BEAN TAQUITOS | Black bean- cheese taquito's, served with a House made salsa crème dip **\$14**

CHIMICHURRI CALAMARI | Crispy calamari served on a bed of sweet potato fries and pea shoots finished with a our chef's chimichurri sauce **\$12**

THE HIP CHECK SLIDE | Trio of Slider burgers with a flavour of cheddar and roasted pepper aioli, sautéed onion with Swiss and Zonka sauce, garnished with Sweet Potato Fries **\$14**

THE FISH TACO WHARF TRIO | A mix of Shrimp, Basa, and Lobster taco's. Topped with Salsa Verde and our house made Pico de Gallo **\$15**

ONION RING TOWER | Beer battered Black and Tan onion rings towered high and served with roasted pepper mayo **\$12**

LOADED POTATO CREPES | Crispy potato rolls, topped with cheese, crispy bacon, sour cream and green onions **\$12**

MINI COCONUT LOBSTER TAIL | Succulent mini lobster tails coated with coconut, served with corn salsa **\$15**

TURBO TATER SWIRL | PEI potatoes hand cut and cooked crispy, for a new look and taste. Served with a smooth Zonka sauce **\$10**

PICK A PAIR! | Pick any two appetizers for **\$25**

Prices all subject to 13% HST

drinks

SLAP SHOT | George Dickel Tennessee Whisky, lime juice, and gingerale, topped with ginger beer and garnished with a lime wheel **\$8.50**

OFF THE BOARDS | Tanqueray Gin, Grand Marnier, lemon juice, orange marmalade and simple syrup garnished with an orange zest **\$8.50**

MVP | Captain Morgan Spiced Rum, fresh lime juice, and simple syrup garnished with a lime wheel **\$8.50**

SHORT-HANDED SOUR | Bulleit Bourbon, simple syrup, fresh lemon juice, and Angostura Bitters **\$8.50**

THE OLD BARN LEMONADE | Crown Royal Canadian Whiskey Maple, lemonade, and garnished with a lemon wedge **\$8.50**

specialty & craft beer

SOL | Mexican Beer, golden lager, smooth and refreshing taste **\$6.75**

DOS EQUIS LAGER | Crisp, refreshing Light Body Malt beer, a lager that drinks like a pilsner **\$6.75**

NEW CASTLE BROWN ALE | Smooth tasting with complex caramel flavours and low bitterness **\$6.75**

CREEMORE SPRINGS PREMIUM LAGER | Rich malty flavor; lightly nutty and an elegant balance of hoppy dryness **\$6.75**

CREEMORE SPRINGS LOT9 PILSNER | Fresh Malty bready front with quenching hop, refreshing bitter finish **\$6.75**

GRANVILLE ISLAND BREWING ENGLISH BAY PALE ALE | Smooth, slightly sweet Caramel flavor ending with mild spicy hop bitterness **\$9.25**

RICKARDS GRAPEFRUIT RADLER | Premium Lager, with a sweet juicy grapefruit aroma **\$9.25**

MAD JACK | Not a Cider, a premium apple lager **\$9.25**

spitfire martinis

SPITFIRE SIGNATURE MARTINI | Smirnoff Vanilla Vodka, Amaretto, Godiva White Choc Liqueur, rimmed with cream and Red-White-Blue Sprinkles **\$12.00**

THE 8787 CLASSIC | Kettle One Vodka, Dry Vermouth, and orange bitters, garnished with a skewered lemon and olive **\$12.00**

THE POMEGRANATE BODY CHECK | Don Julio Tequila, lime margarita mix, pomegranate juice, rimmed with salt and garnished with a lime wheel **\$12.00**

THE COTTON CANDY "CELLY" | Cotton Candy, Ciroc Blue Dot Vodka, Cranberry, and pineapple, garnished with a candy skewer **\$12.00**

THE PUCK BUNNY COSMO | Smirnoff Double Black, Grand Marnier, cranberry juice, lemon juice, and garnished with skewer of fruit **\$12.00**