



## SMALL PLATES

salad dressing options: balsamic, poppy seed, sweet onion, ranch, blue cheese  
add to any salad: chicken 4.99

**BUFFALO CAULIFLOWER | 10.99**  
corn flour, franks dry sauce, blue cheese

**KFC (KOREAN FRIED CHICKEN) | 11.99**  
buttermilk marinated chicken thigh, seasoned flour, Korean glaze

**COCONUT SHRIMP | 11.99**  
butterflied coconut crusted shrimp, spicy Thai sauce

**DRUNKEN MUSSELS | 12.50**  
beer, garlic, ginger, onion, shallots, parsley, butter

**MUSSELS SAN MARZANO | 12.50**  
crushed tomatoes, onions, garlic, olive oil, chili peppers

**CHICKEN WINGS | 12.99**  
classic style chicken wings, fries, celery, carrots, blue cheese

**BOURBON GLAZE PORK BELLY APP | 11.99**  
cubed pork belly, bourbon glaze, homemade creamy coleslaw

**PICKLE POUTINE | 8.99**  
fries, seasoning salt, ranch, dill spice, chopped pickles

**WONTON NACHOS (SERVES TWO PPL) | 14.50**  
crispy wontons, nachos cheese, mozzarella, Pico de Gallo, chicken, bacon, jalapenos, salsa, sour cream

## SOUPS & SALADS

**SOUP OF THE DAY | 6.49**  
please ask your server about today's soup feature

**HARVEST SALAD | 9.99**  
mixed greens, cherry tomato, cucumber, dusted onions

**CAESAR SALAD | 11.99**  
romaine lettuce, croutons, smoked bacon, creamy garlic dressing, shaved Grana Padano

**GRILLED PEACH SALAD | 14.50**  
grilled peaches, dried cranberry, goat cheese, toasted almonds, mixed greens, balsamic dressing

**TOSSED CAPESE SALAD | 13.50**  
mixed greens, bocconcini, cherry tomatoes, balsamic dressing, dusted onions

## DESSERT

**FEATURE DESSERT (please ask server) | 7.99**

## HAND HELDS & BURGERS

Choose between: fries, coleslaw, house salad

**BRISKET SANDWICH | 14.25**  
smoked AAA brisket, creamy coleslaw, chili mayo, crispy onions, brioche bun

**PESTO CHICKEN GOAT CHEESE PANINI | 14.25**  
grilled chicken, pesto, tomato, goat cheese, lettuce, rustic blanco bun

**TURKEY REUBEN | 13.95**  
freshly shaved turkey, swiss cheese, sauerkraut, marble rye, side serving of 1000 island dressing

**TURKEY GUACAMOLE CLUB | 13.95**  
freshly shaved turkey, sharp cheddar cheese, bacon, guacamole, lettuce, tomato, mayonnaise, rustic blanco bun

**KIMCHI GRILLED CHEESE | 12.50**  
spiced Havarti, mozzarella cheese, kimchi, sour dough, garlic butter

**CUBANO | 14.25**  
slow roasted pulled pork, sliced pork belly, ham, Swiss cheese, Dijon mustard, mayonnaise, rustic blanco bun

**BLUE CHEESE BURGER | 13.99**  
caramelized onion, crumbled blue cheese, lettuce, tomato

**40 CREEK WHISKEY BBQ BURGER | 13.99**  
forty creek bbq sauce, smoked bacon, aged cheddar, lettuce, tomato, pickle, onion

**AGED CHEDDAR CHEESE BURGER | 12.99**  
aged cheddar cheese, lettuce, tomato, pickle, onion

**BIG PIG BURGER | 13.50**  
two patties, secret sauce, lettuce, aged cheese, pickles, onions on a brioche bun

## PIZZAS

**CLASSIC | 14.99**  
mozzarella, pepperoni, tomato sauce

**CAPRESE | 15.50**  
bocconcini cheese, cherry tomato, balsamic glaze, basil, tomato sauce

**PESTO CHICKEN | 15.99**  
chicken, pesto, olive oil, bacon, caramelized onion, mozzarella cheese

## LARGE PLATES on the back

## KIDS MENU

(twelve and under please)

**CHEESE PIZZA | 7.99**  
**BURGER WITH FRIES | 7.99**  
**CHICKEN FINGERS | 7.99**  
**MAC N CHEESE | 7.99**

## LARGE PLATES

### RICKARD'S RED BATTERED FISH & CHIPS | 16.95

2 pc beer battered North Atlantic Cod, fries, homemade creamy coleslaw, lemon, tartar sauce

### BOURBON GLAZED PORK BELLY ENTRÉE | 17.45

pork belly, bourbon glaze, rice, seasonal vegetables

### ZITI CHICKEN SUNDRIED TOMATO ALFREDO | 18

ziti pasta, chicken breast, blind pig cream sauce, sundried tomato, fresh basil

### HONEY GLAZED FRIED CHICKEN | 17.75

buttermilk crispy chicken thighs, rice, seasonal vegetables

### LOBSTER MAC N CHEESE | 16.95

aged cheddar cheese, cream, lobster, parmesan

### BRAISED SHORT RIBS | 20.95

braised short ribs, seasonal vegetables, mash potatoes, homemade creamy coleslaw, Hoisin glaze

## DRAUGHT BEER

### DOMESTIC

Half Pint (8.5oz) 3.25 | Pint (20oz) 6 | Pitcher (60oz) 17

Molson Canadian, Coors Light

### PREMIUM

Half Pint (8.5oz) 3.50 | Pint (20oz) 6.50 | Pitcher (60oz) 18

Rickard's Red, Belgian Moon Wheat Ale

### CRAFT

Half Pint (8.5oz) 3.50 | Pint (20oz) 6.50 | Pitcher (60oz) 18

Silversmith Black Lager

Oast Barn Raiser Country Ale

Thornbury Pickup Truck Pilsner,

Creemore IPA

## BOTTLE BEER

### DOMESTIC | 5.25

Coors Light, Budweiser, Bud Light, Coors Banquet Original  
Michelob Ultra

### PREMIUM/CRAFT | 5.50

Steam Whistle, MGD, Mill Street Organic

### IMPORT | 6.00

Sol, Heineken

### CANS | 6.75

Dragan Garnet Pale Ale, Guinness, Thornbury Apple  
Cider, Stiegl Grapefruit Radler

### PREMIUM CANS | 7

Amsterdam Boneshaker IPA

## LIQUOR (10Z)

HOUSE | 5.25

PREMIUM | 5.50

DELUXE | 6

SUPER DELUXE | 7

### SINGLE MALT SCOTCH

Glenfiddich 12 Year Signature Malt 7 | Glenfiddich 15 Year Signature Malt 10.75 | Oban 14 Year Old 12.50

## HANDCRAFTED COCKTAILS

10.15 (20Z)

**MANHATTAN** Forty Creek whisky, Cinzano Rosso sweet Vermouth, Dillon's orange bitters

**PEGU CLUB** Tanqueray gin, Cointreau, angostura bitters, fresh lime juice

**OLD FASHION** Wild Turkey 81 bourbon, Angostura bitters, Demerara simple syrup

**NEGRONI** Tanqueray gin, Campari, Cinzano Rosso sweet vermouth

**MARGARITA ON THE ROCKS** Espolon reposado tequila, Cointreau, fresh lime juice

## WINE

### RED

Blind Pig Cab Merlot (on) 7.25

Baron Philip de Rothschild Pinot Noir (fr) 7.50

Jackson Triggs Cab Cab (on) 7.50

Ruffino Chianti (it) 7.50

Marcus James Malbec (arg) 7.50

### WHITE

Blind Pig Pinot Grigio (on) 7.25

Inniskilin Riesling (on) 7.50

Woodbridge Chrdonnay Lightly Oaked (on) 7.50

Monkey Bay Sauz Blanc (nz) 7.50

### 60Z

7.25

7.50

7.50

7.50

7.50

### 60Z

7.25

7.50

7.50

7.50

### 90Z

11

11.25

11.25

11.25

11.25

### 90Z

11

11.25

11.25

11.25

### BOTTLE

30

32

32

32

32

### BOTTLE

30

32

32

32