

EAT
DRINK
PLAY

APERITIF

The word apéritif (plural, apéritifs) is French, and its Italian counterpart is aperitivo (plural, aperitivi). They stem from the Latin "apierire," meaning "to open, or uncover." These short, often aromatic, drinks are designed to whet the appetite and prepare the palate and stomach for food and the taste sensations that come with it.

Amaro Lucano

\$7

A delicate blend of more than thirty herbs is part of this closely guarded recipe that dates back to 1894. Rich mahogany brown; complex herbal aroma with caramel and nutty notes; medium sweet fruit, herb and spice flavours with a bite of bitter herbs to finish.

Cynar

\$5

Cynar is an Italian amaro that calls for "a secret blend of herbs and spices, with one ingredient that is both known and stands out: artichoke. This unique blend creates a smooth, slightly sweet blend with a bitter(ish) finish that is guaranteed to satisfy. It's slightly vegetal, with a light smokiness and a richness that lends well to a medium/full-bodied amaro.

Cocchi Vermouth di Torino

\$8

Following Giulio Cocchi's original recipe, this Italian vermouth has a prominent place on the shelves of the world's best bars. Here bitterness meets sweetness to create a rich, mellow mouthfeel with hints of orange peel, rhubarb, cocoa, sweet spices and caramel.

Campari Aperitivo

\$8

Brilliantly clear with a vibrant, Campari Red colour. Appealingly complex, with herbal, orange and floral notes. Pleasantly bitter with a velvety aftertaste. Intense notes of orange, herbs and wood.

TAPAS

Roast Grape & Goat Cheese Bruschetta **\$19**

Whipped lemon goat cheese served on a toasted bun, topped with fresh herb roasted grapes and a drizzle of honey

Seared Chili & Garlic Shrimp **\$19**

Pan-seared shrimp in olive oil, fresh herbs, chili flakes, and garlic

Warm Olive with Citrus & Almond **\$17**

Mixed whole olives tossed in olive oil, lemon zest, orange zest, and served with paprika roast almonds

Pork, Sage, & Spring Onion Gyoza **\$18**

House made dumplings stuffed with ground pork, fresh sage, and spring onion- served with a teriyaki sauce drizzle and topped with scallions

Rutabaga Butter Chicken **\$19**

Honey roasted rutabaga topped with chicken breast in a rich butter chicken sauce

Asparagus Sesame Fries **\$19**

Sesame seed coated asparagus, baked and served with a kale pesto and lemon aioli

Sweet Potato Chorizo Poutine **\$19**

Sweet potato fries topped with red wine chorizo, cotija cheese, and spiced gravy

Grilled Oktoberfest Sausage **\$19**

Oktoberfest Sausage with a side of seasoned crispy onion rings

HOUSE PIZZAS

Our pizza starts with dough and sauce made in-house using fresh herbs, and topped with premium ingredients. Baked in our 750 degree Italian Pizza Oven

Ask about our Vegan Cheese and Gluten Free Dough options available at an extra charge

Grilled Zucchini, Chive, & Black Olive **\$27**

Rosemary, zucchini, tomato sauce, black olives, mozzarella, chives

Soppresatta & Caramelized Onion **\$28**

Tomato sauce, caramelized onion, soppresatta, garlic chips, mozzarella, basil

Bacon, Swiss Chard, & Artichoke **\$28**

Crispy bacon lardons, herb marinated artichokes, tomato sauce, mozzarella, sauteed swiss chard

Garlic Mushroom & Cotija Cheese **\$27**

Roasted garlic mushrooms, cotija cheese, garlic and herb oil, basil

Roasted Chicken, Red Pepper, & Basil **\$28**

Tomato sauce, roasted red peppers, chicken breast, mozzarella cheese, basil

OTHER OFFERINGS

Charcuterie Platter

\$25

Sliced cured meats, assorted cheeses, homemade preserves, roasted almonds, olives, herb and garlic flatbread points

Players Nachos Platter

\$22

Tri-colour tortilla chips, shredded cheddar, diced red onion, diced bell pepper, sliced black olives, green onion and served with sides of salsa and sour cream

Add chopped chicken breast OR crumbled chorizo for \$9

PANINIS

Grilled Zucchini & Mushroom Pesto Panini

\$22

Zucchini, goat cheese, kale pesto, roasted mushrooms, rosemary, served with a side of fries

Chicken Pesto Panini

\$23

Chicken breast, roasted red peppers, mozzarella, kale pesto, basil, served with a side of fries

HOUSE WINGS

Hand breaded in house, our chicken wings come either breaded or naked - served with carrot and celery sticks and a side of homemade ranch dressing

1 lbs (\$18) • 2 lbs (\$34) • 3 lbs (\$50) • 4 lbs (\$65)

8 Cauliflower "Wings" - \$15

SAUCES

Smokey Texas BBQ • Carolina Gold Tangy BBQ • Sweet Chili
Frank's Red Hot Buffalo • Korean Sesame BBQ • Herb and Honey

SPECIALTY COFFEE & TEA

Cinnamon Cappuccino **\$8**

Add 1 oz Fireball Whiskey for \$5

**Honey
Caramel Latte** **\$8**

Add 1 oz Butterscotch Schnapps for \$5

**Spiked
Dark Roast** **\$8**

A dark, robust coffee with 1 oz Bailey's liquor

**Classic
Medium Roast** **\$5**

**Black Tea with
Spiced Rum** **\$13**

Orange Pekoe, 1 oz Captain Morgan's

**Chai &
Whiskey** **\$13**

Spiced Chai, 1 oz Southern Comfort

DESSERT

**Reese's
Blondie Bar** **\$11**

**Caramel Carrot
Cheesecake** **\$12**