

Appetizer

OYSTERS

BEEF TARTARE, SUNCHOKES

TUNA CRUDO, BLOOD ORANGE, HAZELNUT

Main

STEAK OSCAR

POMMES ALIGOT, ST ALBERTS CHEESE CURDS

CACIO E PEPE, MUSHROOM, BLACK TRUFFLE

ENDIVE SALAD, GODDESS DRESSING, ANCHOVY XO

Dessert

CHOCOLATE TART

SORBET

Bon appétit
& happy holidays!

Gitanes

Cocktails

APEROL SPRITZ Aperol, sparkling wine, soda

ART BASIL Butterfly Gin, Lillet Blanc, lemon, basil

NOUVEAU RICHE Reposado Tequila, Curacao, lime, pomegranate, serrano

KILL DILL VOL. 2 Dill/garlic Vodka, Dry Vermouth, pickle brine

FALLEN ORDER Calvados, Blanc de Chambéry, chamomile, honey, walnut

BANANA COLADA Banana peel-infused Rums, Crème de Banane,

Korean Banana milk, spiced banana syrup, lime, bitters

EAST OF EDEN Mezcal, melon, agave, lime, grapefruit, Absinthe

STALK OPTIONS Corn Flake-infused Kentucky Bourbon, fresh corn, corn bitters

ROTATING CLASSIC *Ask your server for details*

Bières & Cidres

EN PRESSION (16oz)

LA POUBELLE ALE 16oz.....5

GUEST TAP 16oz.....12

CANNETTES ET BOUTEILLES

CAMERON'S, Captains Log, Lager, 473ml.....9

MATRON Yeasayer Lager, 355ml.....11

STELLA ARTOIS Pilsner, 473ml.....11

COLLECTIVE ARTS Beyond Reason Pale Ale, 473ml.....11

NICKEL BROOK Naughty Neighbour APA, 473ml.10

DOMINION CITY Sunsplit NE IPA, 473ml.....15

CAMERON'S Ferme Ta Guele Foeder Aged Saison, 473ml. 17

CAMERON'S Ambear Amber Ale, 473ml.....11

BEYOND THE PALE The Darkness Stout, 473ml.....10

COLLECTIVE ARTS Jam Up The Mash Sour, 473ml.....12

FIELD BIRD Fledgling Funky Cider, 330ml.....10