

DINNER

APPS

OLIVES 8
house marinade

HOUSE MADE FOCACCIA 9
olive oil

OYSTERS 21
by the half dozen, housemade cocktail sauce, lemon

SHRIMP COCKTAIL 15
housemade cocktail sauce, lemon

SHRIMP TOAST 18
diced shrimp, tomato, oregano, lemon

BURRATA SALAD 16
tomato, cucumber, pesto vinaigrette, volcanic sea salt

HOUSE SALAD 16
pumpkin seeds, honey truffle vinaigrette, red cabbage, Boston lettuce

WAGYU BEEF TARTAR 24
Hand chopped wagyu beef, egg yolk, capers, fennel toast points

EMPANADA (per piece) PP
Chicken 9 / Beef 12

MAINS

MUSHROOM ORECCHIETTE 28
mixed mushroom, tomato cream sauce

SWEET POTATO GNOCCHI 32
blue cheese cream sauce

EUROPEAN SEABASS 36
quinoa gremolata crust, sautéed spinach

CHICKEN AND POLENTA 36
tomato sauce, thyme polenta, chili butter

BRAISED SHORT RIB 46
dauphinoise potato, braised cabbage

DESSERT

VANILLA GELATO 8
traditional, simple, delicious

APPLE CINNAMON ROLL 14
cinnamon, house tapped maple syrup, cream cheese icing

BASQUE CHEESECAKE 15
cinnamon, house tapped maple syrup, cream cheese icing

SOUR BEER FLOAT <0.5% 15
Bellwoods Jelly King, vanilla gelato

WINE (5oz Glass)

NON ALCOHOLIC

NON Wine Alternatives (0%) Rotating flavours, Verjus based, (Melbourne, Australia)	13/ 55
Prima Pavé Blanc de Blanc Brut (0%) Pinot Grigio, Sauvignon Blanc, Gwurtzraminer, (Italy)	12/50

SPARKLING

Nua Brut Glera, (Veneto IGT, Italy)	13/55
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WHITE

MW Cellars - Pinot Grigio (Niagra-on-the-Lake VQA)	13/58
Ant Moore - Sauvignon Blanc (Marlborough AMW, New Zealand)	16/72
Senorio de Librares - Viura, Tempranillo Blanco (Rioja DOCa, Spain)	15.5/70

RED

Domaine Coudoulet "Le Lou"- Pinot Noir (Pays d'Oc IGP, France)	16 / 72
Guasti "Desideria" - Barbera (Asti DOCG, Italy)	15 / 69
Chateau Beauvillage - Cabernet Sauvignon, Merlot (Médoc AOC, France)	16.5/74
MW Cellars - Syrah (Niagra-on-the-Lake VQA)	62
Cinco Sentidos "El Vinatero"- Malbec (Mendoza GI, Argentina)	64
Famille Fabre "Pirouette"- Syrah, Mourvedre, Carignan (Corbieres AOC, France)	66
Taboadella "Villae"- Tinta Roriz, Jaen, Alfocheiro (Dao DOC, Portugal)	69
Cantine Amato - Nero d'Avola (Sicilia DOC, Italy)	70
Monte Bernardi "Sangio"- Sangiovese (Chianti Classico DOCG, Italy)	72
Chateau Couronneau "Volte Face"- Merlot, Cabernet Franc (Sainte-Foy Cotes de Bordeaux AOC,France)	72
Dit Cellars "Selenita"- Grenache (Montsant DO,Spain)	72
Bodegas Bhilar - Tempranillo, Viura, Garnacha (Rioja DOCa, Spain)	80
Renaud Bodillard "Cuvee Alexia"- Gamay (Morgon Corcelette AOP, France)	84
Claudio Viberti - Nebbiolo (Langhe DOC, Italy)	96

DRINKS

CLASSICS

PS ESPRESSO MARTINI (2 oz) 16
vodka, kahlúa, wolfhead cafe whisky, espresso,

GIN/ VODKA MARTINI (2.5 oz) 16
make it wet, dirty, dry

MARGARITA (2.5 oz) 16
tequila, cointreau, fresh lime, simple syrup

FRENCH 75 (2 oz) 16
gin, Sparkling wine, lemon, simple syrup

NEGRONI (3 oz) 16
gin, campari, sweet vermouth

HOUSE CONCOCTIONS

THE NEW TORONTO (2 oz) 18
whiskey, amaro, Nocino

PB&J MARTINI (2 oz) 16
peanut butter whiskey, strawberry jam, oat milk, saline

NO & LOW 9

FIN SODA SPRITZ (0%)
Rotating Flavours: non-alc, rtd complex, cocktail-inspired flavors

PINK PONY CLUB (0%) 12
lavender tea infused JNPR, cranberry, lime

SUNKISSED PINK 12
BTTR amaro, grapefruit, vanilla, soda

ZERO CONSEQUENCE NEGRONI (0%) 12
JNPR gin, BTTR amaro, VRMTH vermouth

NON COLLINS 12
Lime, JNPR gin, Soda

BEER/ CIDER (473ml can)

BELLWOODS JELLY KING <0.5% 10
non alc sour: Tart, berry fruit, hints of peach and grapefruit

BELLWOODS BELLWEISER 10
old world" style pilsner light biscuity, subtle floral hops

BLACKBURN LIGHT LAGER 10
crisp, refreshing light lager with subtle malt notes

LOWER WEST SIDE IPA 10
grapefruit peel and pine resin

REVEL SIDRO CIDER 10
hints of bruised or baked apples, florals, and slight funk.

COFFEE/ TEAS/ WATER

coffee is a Brazilian roast by Cafétéca

ESPRESSO 3

AMERICANO 4

CORTADO 4.5

CAPPUCINO 5

FLAT WHITE 5.5

LATTE 5.75

FRENCH PRESS 4/8

STEEPED TEA 4

SAP SUCKER 5

Rotating Flavours a sparkling water with organic Canadian maple sap

SPARKLING WATER (750ml) 7

DAYTIME

BRUNCH

EGGS BENNY` 20
peameal bacon, rosemary fennel bread, homefries

EGGS NORWEGIAN 22
smoked salmon, rosemary fennel Bread, homefries

FRITTATA 20
cheddar, bell pepper, caramelized onion, homefries

BRAISED BEEF BREAKFAST 30
braised beef, mustard mascarpone, poached eggs, homefries

FRENCH TOAST 20
whipped cream, berry compot, berry syrup

BREAKFAST CASSOULET 22
white beans, poached eggs, rosemary fennel bread, lamb, beef

SWEET POTATO LATKE 20
grapefruit and sage cream sauce, poached eggs, crispy prosciutto

TURKISH EGGS 19
focaccia, garlic dill yogurt, poached eggs, aleppo chili butter

GRANOLA & CHIA PARFAIT 20
baltic yogurt, mixed berries, blueberry chia seed,, lemon, hemp heart

SOUP & SANDWICH 20
lentil, chickpea, & veg soup, chicken & white bean pesto sandwich

EMPANADA (per piece) PP
Chicken 9 / Beef 12

BURRATA SALAD 16
tomato, cucumber, pesto vinaigrette

HOUSE SALAD 16
pumpkin seeds, honey truffle vinaigrette, red cabbage, Boston lettuce

LIQUID BRUNCH

MIMOSA (3 oz) 12
orange juice, Sparkling wine

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orange juice, Prima Pave dealcoholized sparkling wine

APEROL SPRITZ (4 oz) 15
aperol, sparkling wine, soda

PS ESPRESSO MARTINI (2 oz) 16
vodka, kahlúa, wolfhead cafe whisky, espresso,

PB&J MARTINI (2 oz) 16
peanut butter whiskey, strawberry jam, oat milk, saline

BELLWOODS "Bellweiser" (473ML) 10
old world" style pilsner light biscuity, subtle floral hops

BLACKBURN LIGHT LAGER (473ML) 10
crisp, refreshing light lager with subtle malt notes

ADD ONS

House Tapped Maple Syrup 3

Truffle Your Homefries 3

Salad Instead of Homefries 4

Add Side Salad 6

Add Side Homefries 5