

## Cheese + Charcuterie 65

Or, order each item individually.



**Manchego** Firm Sheep's Milk 6  
**1608** Firm Cow's Milk 8  
**Le Pizy** Soft Cow's Milk 8  
**House Bread** Spanish Olive Oil 5  
**Cornichon** 5

**Chorizo** Iberico de Bellota 7  
**Smoked Duck** Cider-brined 8  
**Jamon** 14-month Reserva 9  
**Shishito Peppers** Salt + Honey 8  
**Warm Bar Olives** 6

## East Coast Oysters + Caviar

with Hot Sauce, Lemon & Scotch



**Cocktail (PEI)** Crisp, Salty 19  
**Premium (PEI)** Rich, Creamy 23  
**Caviar (NB)** Acadian Sturgeon (3og), Chips 85

## Conserva

Traditional tinned seafood, served with Sourdough.



**Smoked Salmon** in Extra-virgin Olive Oil 18  
**Trout** Smoked, with Juniper + Lemon Thyme 17

## Tapas

Small plates, designed to share



**Gambas al Ajillo** Shell-on Shrimp, Garlic, Red Pepper, Lemon 14  
**Scallop Ceviche** Lime, Melon, Cucumber, Shallot, Tortilla Chips 16  
**Albacore Tuna on Toast** Citrus + Olive Relish, Confit Fennel + Leek 17  
**Octopus** Salsa Verde 15  
**Mackerel** Ajo Blanco, Pickled Grapes, Chilli Oil 16

**Beef Croquetas** Dijonnaise 16  
**Pork Belly** Sherry Gastrique 15  
**Artichokes + Jamon** Garlic Crumb 17



**Guajillo Chicken Flatbread** Pickled Shallots, Shishito Peppers, Scallion Crema 18  
**Spanish Tortilla** Egg, Sweet Potato, Chorizo, Onion, Manchego 13

**Pan Con Tomate** Sourdough, Tomato, Garlic 7  
**Asparagus** Sundried Tomato Romesco, Almonds, Egg, Smoked Salt 14  
**Arugula Salad** Queso Blanco, Watermelon, Pickled Shallots, Mint 9  
**Baked Provolone** Salsa Verde, Sourdough Toast 16



## Picnic Classics

Firm Favourites, on the menu for years!



**Foie Gras** Sourdough Toast 14  
**Mushrooms + Manchego** Brioche, Truffle, Honey, Manchego Cheese 13  
**Patatas Bravas Pancake** Bravas Sauce, Green Onion 12  
**Picnic 'Cubano'** Ham, Provolone, Pork Belly, Pickle, Dijonnaise 13

# Spring picnic

## The Daily Draw

### F\*CK MONDAY

\$1 oysters 1-2pm  
\$10 classics + conservas 2-5pm  
\$5 cheese/charcuterie 5-6pm  
\$6 beers 6-7pm  
\$7 cocktails 7-8pm  
\$8 wines 8-9pm

### Tapas TUESDAY

1/2 price Tapas (from 5pm!)

### OysterBAR WEDNESDAY

1/2 price Oysters (all day!)

### Thirsty THURSDAY

Wine Club Weekly  
Every Thursday @ 8pm

### #GlitterBombFRIDAY

\$10 Glitter Bombs (2 - 4pm)

### Sangria SATURDAY

\$7 Sangria (2 - 4pm)

### The SUNDAY Show

Live Music (2 - 4pm)

## Desserts

**Burnt Cheesecake**  
Maple Syrup, Smoked Salt 9

**Flourless Chocolate**  
'Brownie' (for 2)  
Basque Pepper, Maldon Salt 12

**Kindred Chocolates (6)**  
ask for today's flavours! 14

# Spring picnic

## "Orillia"

is derived from the Spanish word 'orilla' meaning the shore of a lake, or river.



### Sparkling + White Wine

Tawse 'Spark' Riesling (Niagara, Ontario)	11		45
Picnic White Chardonnay (Niagara, Ontario)	12	35	50
Ant Moore Sauvignon Blanc (Marlborough, New Zealand)	12		50
20,000 Leguas Orange Wine (La Mancha, Spain)	11		45
Featured White Wine - ask your server for details!	12		50

+ Bottleshop Whites more than 50 other wines available.  
for any bottle, add \$15 to the retail price as a 'reverse corkage'

### Rose + Red Wine

Tawse 'Sketches of Niagara' Rose (Niagara, Canada)	11		45
Rosewood 'Lo-Fi' Pinot Noir (Niagara, Ontario)	12		50
Picnic Red Garnacha (Aragón, Spain)	12	35	50
Featured Red Wine - ask your server for details!	12		50

+ Bottleshop Reds more than 50 other wines available  
for any bottle, add \$15 to the retail price as a 'reverse corkage'

### Cocktails

Further Foolishness (2½ oz) Jalapeño-infused Blanco Tequila, Grapefruit, Lime, Salt	14
Miss-Match (3 oz) Aperol, Lemon, Bourbon, Amaro	13
Oaxaca Old Fashioned BARREL-AGED (3 oz) Anejo Tequila, Mezcal, Agave	15
Picnic Sangria (½ oz) Picnic Red Wine, Dry Curaçao, Fresh Orange, Bitters	13
Glitter Bomb (Spicy Beer! - 1 oz) Hazy Pale Ale, Fresh Ginger, Lemon, Gin	14
<b>LUCA</b> Spritz (2 oz) Changes weekly - ask your server for today's!	13

### Mocktails

A Little Less Foolish Spiced Agave, Grapefruit, Lime, Jalapeño, Salt	11
Phony Negroni BARREL-AGED Non-Alcoholic Gin, Campari, Vermouth	11

### Draft Beer

Common Lager by Quayle's Light Lager (16 oz)	9 ½
Steam Whistle Pilsner (16 oz)	9
Night Märzen by Beau's Amber Lager (16 oz)	9 ½
The Hog & Penny Pub Pint by Quayle's Scottish Ale (16 oz)	9 ½

+ more than 20 cans from Quayle's, Wood Brothers & Others **\$MP**

PURVEYORS OF QUALITY GOODS

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### Tequila + Mezcal

We have over 30 Tequilas  
+ Mezcal at the bar!  
Order neat to sip, with  
lime + salt, or as 'crema de  
mezcal': stirred over ice  
with a little agave.