

Picnic Classics

Firm Favourites, on the menu for years!



Mushrooms + Manchego Brioche, Truffle, Honey, Manchego Cheese 14

Baked Cheese Le Pizy, Honey, Maldon Salt, Sourdough Toast 16

Picnic Sandwich Smoked Ham, Provolone, Cavana Pickle, Apple 15

Duck Confit Pumpkin Seed + Ancho Mole Sauce 19

Tapas

Small plates, designed to share

Patatas Bravas Bravas Sauce, Saffron Aioli, Green Onion 12

Avocado + Celery Salad Smoked Walnuts, Lime, Cilantro 12

Street Corn Salad Saffron Mayo, Lime, Fresh Cheese, Tajin 11

Pumpkin Seed Dip Arepas 9



Octopus Carpaccio Black Olive Sauce, Orange 17

Scallop Ceviche Lime, Melon, Cucumber, Tortilla Chips 18

Tuna on Toast Leeks + Fennel, Green Olives 17



Beef Croquetas Dijon Mustard Aioli, Pickles 16

Foie Gras Sourdough Toast 14

Radish + Mint Salad Serrano Peppers, Shallot, Orange, Chicharonnes 13

Spiced Chicken Arepas Guajillo Chili, Saffron Aioli, Avocado 17



East Coast Oysters

with Hot Sauce, Lemon + Mezcal



Cocktail (PEI) Crisp, Salty 19

Premium (PEI) Rich, Creamy 24

Cheese + Charcuterie 46

Or, order each item individually.

Manchego Firm Sheep's Milk 7

Le Pizy Soft Cow's Milk 8

House Bread Spanish Olive Oil 5

Warm Bar Olives 6



Chorizo Iberico de Bellota 7

Jamon 14-month Reserva 9

Shishito Peppers Salt + Honey 8

Tinned Seafood - Conserva

Served with Sourdough.

Trout Smoked, with Juniper and Lemon Thyme 18

Smoked Salmon in Extra-Virgin Olive Oil 19



Fall picnic

The Daily Draw

MEZCAL MONDAY

\$10 Mezcal Copitas +
Mezcal Cocktails (from 3pm)

Tapas TUESDAY

1/2 price Tapas (from 3pm)

OysterBAR WEDNESDAY

1/2 price Oysters (from 3pm)

THURSDAY Tunes

Live Music (7 - 9pm)

#OldFashionedFRIDAY

\$10 Old Fashioneds (2 - 4pm)

Sangria SATURDAY

\$8 Sangria (2 - 4pm)



Desserts

Burnt Cheesecake

Maple Syrup, Smoked Salt 10

Flourless Chocolate

'Brownie' (for 2)

Basque Pepper, Maldon Salt 12

Wine Club Flights

Three 3 oz pours of
our finest juice.
Best done as a
group!



"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
Lagasca Viognier (La Mancha, Spain) 12 50
Picnic Sauvignon Blanc (Niagara, Ontario) 12 35 50
Picnic Chardonnay (Niagara, Ontario) 11 32 45
20,000 Leguas Orange Wine (La Mancha, Spain) 11 45
 + 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) 13 55
Picnic Red Garnacha (Aragón, Spain) 12 35 50
Pablo Claro Cabernet Sauvignon (Castilla-La Mancha, Spain) 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 16
Picnic Sangria (½ oz) Picnic Red Wine, Dry Curaçao, Fresh Orange, Bitters 13
Mezcal Negroni (3 oz) Mezcal, Campari, Cocchi Americano 15

Mocktails

A Little Less Foolish Smoky Agave, Grapefruit, Lime, Jalapeño, Salt 12
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
Wonder Crush by Phillip's Hazy Pale Ale (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

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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.