

Cheese + Charcuterie 66

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 24
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 Argentine Red Shrimp, Garlic, Red Pepper, Lemon 17
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 Cheese Le Pizy, Honey, Maldon Salt, Sourdough Toast 16



Picnic Classics

Firm Favourites, on the menu for years!



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

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

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)	13		55
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)	13		55
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 16
- 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
- LUCA** 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
+ Mezcals at the bar!
Order neat to sip, with
lime + salt, or as 'crema de
mezcal': stirred over ice
with a little agave.