

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

Pan con Tomate Sourdough, Tomato, Garlic 7

Duck Confit Apple, Kohlrabi, Radish, Lemon 19

Tapas

Small plates, designed to share

Patatas Bravas Bravas Sauce, Green Onion 12

Asparagus Sundried Tomato Romesco, Almonds, Egg, Smoked Salt 14

Arugula Salad Apples, Fontina, Smoked Walnuts, White Balsamic 13

Summer Flatbread Snap Peas, Baby Onions, Pistachio Pesto, Herbs 18



Octopus Salsa Verde 15

Scallop Ceviche Lime, Melon, Cucumber, Tortilla Chips 17

Chipirones Chorizo-stuffed Squid, Chermoula, Saffron Aioli 16

Gambas al Ajillo Shell-on Argentine Red Shrimp, Garlic, Red Pepper, Lemon 17



Beef Croquetas Dijonnaise, Pickles 16

Foie Gras Sourdough Toast 14

Salami Focaccia Capicola, Mortadella, Shallots, Provolone, Salsa Verde 15



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

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

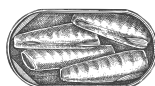
Chorizo Iberico de Bellota 7

Smoked Duck Cider-brined 8

Jamon 14-month Reserva 9

Shishito Peppers Salt + Honey 8

Warm Bar Olives 6



Conserva

Traditional tinned seafood, served with Sourdough.

Trout Smoked, with Juniper and Lemon Thyme 17

Smoked Salmon in Extra-Virgin Olive Oil 18

Basque Anchovies in Olive Oil with Garlic + Cayenne 19

Summer picnic

The Daily Draw

F*CK MONDAY

\$2 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 (from 5pm)

THURSDAY Tunes

Live Music (8 - 10pm)

#GlitterBombFRIDAY

\$10 Glitter Bombs (2 - 4pm)

Sangria SATURDAY

\$8 Sangria (2 - 4pm)

The SUNDAY Show

Live Music (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.

5 oz.



Sparkling + White Wine

Tawse 'Spark' Riesling (Niagara, Ontario)

Picnic White Chardonnay (Niagara, Ontario)

Ant Moore Sauvignon Blanc (Marlborough, New Zealand)

20,000 Leguas Orange Wine (La Mancha, Spain)

Featured White Wine - ask your server for details!

+ Bottleshop Whites more than 50 other wines available.

for any bottle, add \$15 to the retail price as a 'reverse corkage'

11

12

13

11

\$MP

35

45

50

55

45

\$MP

Rose + Red Wine

Tawse 'Sketches of Niagara' Rose (Niagara, Canada)

Rosewood 'Lo-Fi' Pinot Noir (Niagara, Ontario)

Picnic Red Garnacha (Aragón, Spain)

Featured Red Wine - ask your server for details!

+ Bottleshop Reds more than 50 other wines available

for any bottle, add \$15 to the retail price as a 'reverse corkage'

11

13

12

\$MP

45

55

50

\$MP

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

Mocktails

A Little Less Foolish SLUSHIE Spiced 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

Barnburner by Beau's Amber 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.