

# urban dish

## small dish

### SOUP of the DAY 9

### DISH CAESAR SALAD 11

house smoked bacon, parmesan crisps, herbed goat cheese croutons  
gluten-free, dairy free optional

### BEEF CARPACCIO 16

thinly shaved beef tenderloin, arugula with parmesan oil, crispy capers,  
parmesan petals, garden horseradish crème fraîche, crustini  
gluten-free optional, dairy-free optional

### BEET SALAD 13

mixed greens, roast beets, prosciutto, orange segments, feta,  
pumpkin seed, dried cranberries with a raspberry red wine vinaigrette  
gluten-free, vegan optional, dairy-free optional

### CALAMARI 16

crispy fried and served with candied jalapeños and a rhubarb sweet & sour plunge  
dairy-free

### MUSSELS 14

spiced red curry, with grilled sourdough  
dairy-free, gluten-free optional

### urban BRUSCHETTA 12

chef's seasonal creation

### CHARCUTERIE BOARD 24

selection of local cured meats, cheeses, preserves,  
grilled flatbread  
gluten-free optional

# urban dish

## large dish

### **SEAFOOD PASTA** 29

housemade pasta infused with roasted red pepper & garden lemon thyme  
with a king scallop, shrimp, mussels, asparagus, grape tomatoes

vegetarian optional

### **CHICKEN** 24

chicken supreme stuffed with cranberries, spinach & cream cheese  
served with fingerling potatoes, broccoli & carrots, chicken demi-glace

gluten-free, dairy-free

### **PORK TENDERLOIN** 28

bourbon and peach glaze, carrots & asparagus, mashed potatoes, peach salsa

gluten-free, dairy-free optional

### **TROUT** 27

pan seared fillet of butter braised rainbow trout, beet purée,  
asparagus, cherry tomato salsa verde

gluten-free, dairy-free optional

### **TOMAHAWK PORK CHOP** 36

brined and grilled 12 oz bone in chop with roasted fingerling potatoes,  
grilled broccolini, passionfruit demi-glace and chimichurri

gluten-free, dairy-free optional

### **BEEF TENDERLOIN** 38

cast iron seared beef tenderloin, crispy potato medallions,  
carrots & asparagus, madeira demi-glace

gluten-free, dairy-free optional

### **SCALLOPS** 25

pan seared scallops on crispy fried rice tiles, corn purée,  
blueberry gastrique, candied bacon

gluten-free

### **ONTARIO RACK OF LAMB** 34/51

coffee & herb crusted lamb, lavender & vanilla parsnip purée,  
crispy potato medallions, grilled broccolini, lamb jus

# urban dish

grill & wine bar

## small dish

### Soup of the Day 9

### Dish Caesar Salad

house smoked bacon, parmesan crisp, herbed goat cheese croutons 11  
gluten free optional

### Calamari

crispy fried calamari with a rhubarb sweet & sour plunge 16  
dairy free

### Lamb Chops

grilled lamb chops with a cucumber, cherry tomato, & grainy mustard ricotta salad,  
polenta bites and a mint yogurt swirl 22  
gluten free optional

### urban Bruschetta

chef's seasonal creation 12  
dairy free optional

### PEI Mussels

red curry and coconut milk, grilled sourdough 14  
gluten free optional, dairy free

We do our best to cater to your desires. Menu modifications and substitution requests may incur additional charges.

# urban dish

grill & wine bar

## large dish

### Dish Burger

8oz house-made patty, caramelized onion & mushrooms, shredded lettuce, tomato, old white cheddar, toasted brioche bun 18

dairy free optional

### Crispy Chicken Sandwich

buttermilk fried chicken, sriracha aioli, arugula, pickled onion 17

dairy free optional

### Steak Sandwich

open faced sandwich with roasted mushrooms, white cheddar, basil arugula pesto, toasted sourdough, house-cut fries 22

gluten free optional, dairy free optional

### Deep Dish Quiche

chef's daily creation 14

**\*the above items include your choice of soup, salad, or house-cut fries**

### Trout & Summer Salad

pan seared trout, cucumber, prosciutto, cantaloupe, bocconcini, garden mint vinaigrette 19

gluten free, dairy free optional

### Oven Roasted Chicken

pan seared bone-in chicken breast, wilted spinach, garden tomato salsa, fingerling fries 21

gluten free, dairy free optional

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# COCKTAILS

## AMARETTO SOUR

the best amaretto sour you'll ever have **13**  
luxardo amaretto, lemon juice, simple syrup  
egg whites, angostura bitters (1.75oz)



elderflower mojito **14**  
st germain, mint, lime juice,  
simple syrup, prosecco, soda (3.75oz)



light + refreshingly spicy **11**  
banff vodka, lime juice,  
simple syrup, ginger beer (1.5oz)



perfectly paired rosemary & grapefruit **14**  
dillon's 22, st germain, grapefruit juice,  
rosemary syrup, lime juice (1.5oz)



our sparkling strawberry lemonade **14**  
prosecco, luxardo limoncello,  
strawberry shrub, rhubarb bitters (3.5oz)



sage & lavender gin gimlet **14**  
brokers gin, green chartreuse,  
sage cordial, lavender foam (2oz)



if you don't like gin, think again **11**  
citadelle gin, house tonic,  
lemon, lime, soda (1.5oz)



leyenda mezcal, 1800 reposado, **18**  
triple sec, pineapple juice, hickory smoke,  
jalapeño infused agave (2oz)



the james bond martini **13**  
gordon's gin, stoli vodka  
cocchi americano (2oz)



we kick it up a notch **14**  
banff garlic or pepper infused vodka,  
house caesar mix, lime juice,  
tomato shrub (1.5oz)



an expertly crafted Whiskey Sour **13**  
cc 100% rye, benedictine, maple syrup,  
lemon juice, simple syrup, egg whites,  
pedro ximenez sherry (2oz)



our signature cocktail **16**  
rittenhouse rye 100,  
cocchi di torino, maple syrup,  
angostura & walnut bitters (1.75oz)

# BEER

Molson Canadian (341ml)	6	N/A Heineken (330ml)	6	Pommies Cider (473ml)	8.5
Coors Light (341ml)	6	Stella Artois (330ml)	7	8th Sin Black Lager (473ml)	8.5
Corona (330ml)	7	Side Launch Wheat (473ml)	8.5	Guinness Pub Draught (500ml)	8.5

# NON ALCOHOLIC



rosemary & grapefruit **10**  
seedlip 108, grapefruit juice,  
housemade tonic  
rosemary syrup



lavender, spice & sage **12**  
seedlip 94, falernum,  
sage lime cordial, lime juice,  
lavender foam, lime bitters



elderflower & mint mojito **12**  
elderflower syrup, mint,  
lime, elderflower soda



caffeine w/out the alcohol **12**  
seedlip 94, cold brew coffee,  
espresso, vanilla syrup

# WINE

## WHITE, ROSE & SPARKLING

	5oz	8oz	bottle
<b>Prosecco - Astoria DOCG</b> <i>Veneto, Italy NV</i>	9		45
<b>Tradition - KEW Vineyards</b> <i>Beamsville, Canada 2016</i>			60
<b>Mumm Cuvee Brut Prestige</b> <i>Napa Valley, California NV</i>			65
<b>Rosé - Casal Viel</b> <i>Languedoc-Roussillon, France 2018</i>	9	14.5	45
<b>Symphony Obsession Ironstone</b> <i>Lodi, California 2018</i>	8.5	13.5	42
<b>Chardonnay - Boschendal</b> <i>South Africa 2018</i>	10	16	50
<b>Chardonnay - Laurent Miquel</b> <i>Languedoc, France 2018</i>	8	13	39
<b>Sauvignon Blanc - Campbell Kind Wines</b> <i>Marlborough, NZ 2019</i>	12	19	60
<b>Pinot Grigio - Il Cavaliere di Bertiole</b> <i>Friuli, Italy 2018</i>	9	14.5	45
<b>Pinot Grigio - Villa Marchesi</b> <i>Friuli, Italy 2018</i>	8	13	39
<b>Fume Blanc - KEW</b> <i>Beamsville, Ontario 2013</i>	9	14.5	45
<b>Pinot Grigio - Cabert</b> <i>Friuli, Italy 2018</i>			51

## RED

	5oz	8oz	bottle
<b>Merlot - Leaping Horse</b> <i>California 2018</i>	9	14	45
<b>Pinot Noir - Gnarly Head</b> <i>California 2017</i>	10	15	48
<b>Malbec-Pinotage - Bruce Jack</b> <i>South Africa 2018</i>	9	13.5	44
<b>Chianti DOCG - Poggio Morino</b> <i>Italy 2018</i>	10	16	50
<b>Valpolicella DOC - AnticaVigna</b> <i>Quinto, Italy 2017</i>	11.5	18	57
<b>Shiraz - Mount Oakden</b> <i>South Australia 2017</i>	10.5	16.5	52
<b>Cabernet - Ironstone</b> <i>Lodi, California 2018</i>	12	18	56
<b>Zinfandel - Ironstone</b> <i>Lodi, California 2018</i>	10	16	50
<b>Gamay Noir - KEW</b> <i>Beamsville, Canada 2016</i>			45
<b>Côtes du Rhône - Les Arnevels</b> <i>Rhone Valley, France 2016</i>			52
<b>Malbec - Decero Remolinos</b> <i>Mendoza, Argentina 2017</i>			70
<b>Petite Sirah - Black Bear Red Chair</b> <i>Lodi, California 2016</i>			75
<b>Cabernet - Hess Alomi</b> <i>Napa Valley, California 2017</i>			115
<b>Barolo -Ascheri</b> <i>Piemonte, Italy 2013</i>			120
<b>Cabernet - Stags' Leap</b> <i>Napa Valley, California 2016</i>			135
<b>Merlot - Emmolo</b> <i>Napa Valley, California 2016</i>			160