

# Dinner



## Shareables

### VIETNAMESE SUMMER ROLLS 11

vermicelli noodles, cabbage, carrot, cucumber, and cilantro wrapped in rice paper

### BEEF DUMPLINGS 14

filled with beef, bean thread, cabbage, green onion served with our house dipping sauce made with ponzu

### SAMOSAS 14

served on tzatziki and cilantro

### AVOCADO JALAPENO DIP 14

cumin + aleppo dusted tortilla chips and naan

### DIP & NAAN 14

hummus and tzatziki served with warm naan

### PATATAS "BRAVAS" 15

roasted purple + red + golden potatoes, harissa mayo, chorizo, scallions

### CRUNCHY SHRIMP BITES 14

served with in-house chili mayo

### CRISPY FETA CAKE 18

lemon-herb feta cake, greek salad, pickled red onions, extra virgin olive oil, balsamic glaze

### CAULIFLOWER MAKHANI 15

roasted cauliflower, butter chicken sauce, roasted cashews, crispy chickpeas, wildflower honey, cilantro

### HOT HONEY HALLOUMI 15

fried halloumi, halifax hot honey, roasted walnuts, charred apricot, basil, crunchy griddled sourdough

### PAN SEARED DIGBY SCALLOPS 18

served with cucumber and micro green salad, ginger-sesame-soy vinaigrette, crisp wonton, pink pickled ginger

### NACHOS 19

topped with pickled jalapeno, tomato, corn, black beans, onion, black olives, fire roasted tomato salsa, and cheese served with salsa, sour cream +add guacamole +make it vegan

## Salads

### GARDEN SALAD 15

house greens, purple cabbage, tomato, cucumber, harvest spice pumpkin seed, honey-sherry vinaigrette

### KALE CAESAR SALAD 15

crunchy kale, croutons, bacon, shredded Parmigiano Reggiano, house Caesar dressing

## Mains

### NOVA SCOTIA SEAFOOD CHOWDER 18

haddock, shrimp, bay scallops, baby clams, sweet corn, in a dill-infused white wine and cream broth, served with multigrain toast

### SOUTHWESTERN BURGER 18

6 oz halal grass-fed beef patty topped with melted cheddar cheese, lettuce, fresh tomato slices, creamy guacamole, and a spicy chipotle mayo on a toasted brioche bun

### SHAWARMA CHICKEN BURGER 16

6 oz. halal chicken thigh, seasoned with our house blend of shawarma spices, topped with creamy hummus, garlic sauce, and served on a toasted brioche bun. Finished with a slice of tangy dill pickle

### CHORI-QUESO TACOS 18

masa tortillas, crumbled chorizo, mozzarella cheese, feta, avocado, cilantro, white onion, and lime

### GARDEN BOWL 21

choice of shawarma-spiced chicken or marinated tofu. Brown butter almond basmati rice, local greens, purple cabbage, radish, sweet corn, sliced radish, pickled carrots, scallion, and spiced pumpkin seeds with honey-sherry vinaigrette. +make it vegan

### TURKISH SHISH KEBABS 26

two chicken skewers, salad, brown butter almond basmati rice, homemade tzatziki, and naan

### BRAISED BEEF ZIGNI 27

berbere-spiced, fire-roasted tomato, braised chuck flat "stew," pickled onions, brown buttered naan, and cilantro

### LINGUINE CARBONARA 22

egg yolk, bacon, garlic, white wine, Parmigiano Reggiano, pink pickled fennel, parsley puree, fresh cracked pepper

+SIDES: GARDEN SALAD 7, KALE CAESAR 7, CUP OF SOUP 7, ROASTED BABY POTATOES 5, NAAN 4

WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS. PLEASE TALK TO YOUR SERVER SO WE CAN SERVE YOU BETTER.

V VEGETARIAN VG VEGAN GF GLUTEN-FREE H HALAL P PISCATARIAN

For parties of 8 or more, a 18% automatic gratuity applies



## Signature Cocktails

### Garden of Versailles 15

*An elegant blend, inspired by the royal gardens of France*

Courvoisier VS, Montenegro, Earl Grey Syrup, Grapefruit, Lemon

### Midnight Mint 14

*A dark & refreshing cocktail with a burst of fruit and mint*

Maker's Mark, H&W Dry Sack, Lemon, Blackberry, Mint

### Garden Spritz V2 15

*A fresh, fruity spritz with an Asian twist, perfect for a summer's day*

Cazadores Blanco, Soho Lychee, Bubbles, Lime, Blueberry, Basil

### Part of Your World 14

*A vibrant cocktail, crisp and fruity*

NS Spirit Vodka, Galliano, Strawberry Shrub, Lime

### Summer Rummin 14

*A groovy blend capturing the essence of a tropical escape, whisking you away to sandy beaches and good vibes*

Cruzan Black Strap, Malibu, Giffards Pineapple, Lime

## Classic Cocktails

### Paloma 14

*A classic Mexican cocktail, tangy & refreshing with a tequila base*

Cazadores Blanco, Grapefruit, Lime

### Paper Planeish 14

*A bold & balanced cocktail, perfect if you enjoy an adventure*

Maker's Mark, Aperol, Montenegro, Lemon

### Spagliato 14

*An Italian classic, the perfect balance of bitter and sweet with a sparkling finish*

Campari, Cinzano Sweet Vermouth, Bubbles

### Sidecar 15

*A sophisticated citrus cocktail with a brandy base, perfect for a classy evening*

Courvoisier VS, Cointreau, Lemon

### Hemingway Daquiri 14

*A bright and tart cocktail, inspired by the legendary writer's favorite drink*

NS Spirit White Rum, Maraschino Liqueur, Grapefruit, Lime

## Non-Alcoholics

### Lavender Lemonade 7

*A delightful balance of sweet and tart, familiar yet intriguing*

Dried Lavender, fresh lemon juice, honey

### Non-Al Espresso Martini 8

*Rich and creamy flavors of an Espresso Martini without the alcohol*

Espresso, cream, chocolate bitters

### Benjamin Bridge Piqette Zero Wine 9

### Upstreet Libra Pilsner Beer 6

**Looking for something uniquely you? Ask for a bartender's Choice!**



## Other Cocktails

Mimosa	10
Mimosa Flight	16
Caesar	11
Espresso Martini	15
Sangria (white or red, glass/pitcher)	12/29

## Draught

Garrison Tall Ship	9
Garrison Georgia Peach	
Garrison Mango & Dragon Fruit Sour	
Spindrift Toller Light	
Spindrift Queen Bee Honey Brown	
Propeller Galaxy IPA	
Bulwark Blush Cider	

## Cans + Bottles

Church Brewing Congregation Pilsner	9
Tatamagouche Deception Bay IPA	9
Two Crows Jamboree Sour	9
Corona	7
Heineken	7
Blue Lobster Dragonfruit Guava	8
Blue Lobster Lemon & Lime	8

## Wine

WHITES	5oz	8oz	1/2L	Bot
Il Padrino Pinot Grigio, IT	8.5	13	24	36
Benjamin Bridge Tidal Bay, NS	12	19	37	54
Benjamin Bridge Piquette, NS				52
Satellite Sauvignon Blanc, NZ	12	19	35	52

REDS	5oz	8oz	1/2L	Bot
Il Padrino Rosso, IT	8.5	13	24	36
Tabali Pinot Noir, CH	13	19	38	58
Trapiche Malbec, AR	11	17	32	52
The Crusher Cab Sauv, CA	11	17	32	52

ROSE	5oz	8oz	1/2L	Bot
Lockett Vineyards Rosetta, NS	12	14	27	50
Gérard Bertrand Cote des Roses, FR				60

SPARKLING	5oz	8oz	1/2L	Bot
Grandial Blanc de Blanc, FR	10			42
Benjamin Bridge Pat Nat, NS				80
Benjamin Bridge Brut, NS				65
Veuve Clicquot, FR				150
Dom Perignon, FR				330

## Coffee

Drip Coffee	3
Hot Chocolate	4.5
London Fog	4.5
Matcha Latte	5.5
Chai Latte (make it dirty +1)	5
Latte	5.5
Cappuccino	5
Espresso	4
Flat White	4.5
Cortado	4.5
Macchiato	4.5
Americano	4.5
Cafe Mocha	5
Pistachio Latte	7
Spanish Latte	6

## Tea

HERBAL	BLACK	3.5
Chamomile	Earl Grey	
Mint	English Breakfast	
Peppermint	Chai	