

## SOUP + SALAD

<b>FEATURE SOUP</b>	6.25
Always fresh and served with garlic bread	
<b>HOUSE SALAD</b>	9
Mixed greens, roasted beet, carrot, cucumber, pickled onion, pea shoots, toasted pumpkin seeds, avocado & honey miso vinaigrette	
<b>CAESAR SALAD</b>	10
Romaine, fried capers, prosciutto, parmesan cheese, lemon wedge and croutons with a classic caesar dressing	
<b>QUINOA POWER BOWL</b>	9
Quinoa, chickpeas, romaine, cucumber, carrots, beets, radishes, cherry tomatoes and topped with our Green Goddess dressing.	

## APPETIZERS

<b>CHIPS &amp; SALSA</b> (	6
Tortilla chips with a side of pico de gallo sub guacamole 2	
<b>BOWL OF FRIES</b> (	6
House cut fries served with vegetarian curry gravy on the side sub yam fries 2	
<b>CLASSIC POUTINE</b> (	10
The classic with house cut fries, cheese curds & vegetarian curry gravy sub Hoyne Dark Matter beef gravy n/c + Pulled pork 4 + Bacon 3	
<b>BOLLYWOOD CHIPS</b>	12.5
House cut chips with our butter chicken curry + Cheese curds 2.25	
<b>GRILLED CHEESE</b> (	6.5
Mozzarella, aged white cheddar & feta melted between slices of crusty French bread and served with a pickle slice	
<b>FREE-RUN CHICKEN WINGS</b> (	15
Brined & sprinkled with herbs & lightly breaded with your choice of salt & pepper, hot, blue moon, ginger bbq, whisky bbq, Srirancha (Sriracha & ranch), roasted garlic maple or sweet chilli + Half order 8.50 + Blue cheese 1.25	
<b>NACHOS FOR TWO</b>	22
Tortilla chips topped with Cheddar, smoked Mozzarella, corn, black beans, edamame and pickled jalapeños. Served with pico de gallo, sour cream & guacamole + Pulled pork 4 + Chicken 6	
<b>SPRING ROLLS</b> (	8.75
Vegetarian spring rolls with sweet chilli for dipping	
<b>TACOS</b>	11
Two flour tortillas with choice of: <b>PORK</b> - Coffee braised pulled pork with pickled jalapeño, pickled onion, shredded cabbage, lettuce, sour cream & cilantro <b>CHICKEN</b> - Marinated chicken thigh with pickled jalapeño, pickled onion, shredded cabbage, lettuce, sour cream & cilantro <b>FISH</b> - Cod loin in Philips Blue Buck tempura batter, pea shoots, creamy slaw & Sriracha mayo	
<b>BRAT &amp; BUN</b> (	10
Grilled bratwurst with grainy beer mustard & sauerkraut on a pretzel bun	
<b>ROASTED CAULIFLOWER DIP</b> (	10
A creamy cauliflower and parmesan dip with grilled naan & garlic crostini	

( denotes LATE NIGHT MENU served 10pm - Late

**BURGERS + SANDWICHES**

- SMITHS BURGER** ( 15  
Free-range, natural beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun
- HIPPIE CHICK VEGGIE BURGER** ( 15  
House made patty with brown rice, toasted pumpkin seed & almond. Served with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun
- OG LAMB BURGER** 17.5  
Ground lamb seasoned with sun-dried apricots & rosemary, garlic mayo, crispy onion, spring mix, tomato & goat cheese on a brioche bun
- BANH MI CHICKEN WRAP** 14  
Marinated chicken, pickled vegetables, cilantro & spicy mayo in a multigrain wrap
- SMITHS BLT SANDWICH** 12  
Guacamole, bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread
- DONAIR KING** 14  
Seasoned beef, sweet sauce, tomato & red onion in grilled naan
- PULLED PORK BUN** 14  
Coffee braised pulled pork on a brioche bun with apple-slaw & whisky bbq sauce

Burgers & Sandwiches include Soup, Salad or Fries

**MAINS**

- BUTTER CHICKEN** 17.5  
Chicken thighs with Smith's secret curry blend served with basmati rice, grilled naan & raita
- VEGETARIAN CHILI** 12  
Slow cooked with kidney beans, black beans, black eyed peas, mixed bell peppers, and topped with smoked mozzarella and sour cream
- MAC & CHEESE** 12  
Macaroni noodles with a creamy cheese sauce and garlic panko parmesan breading
- CRISPY FISH & CHIPS** 16/19  
Cod loin in Philips Blue Buck tempura batter served with house cut chips, coleslaw & tartar sauce  
One piece/Two piece
- SHEPHERD'S PIE** 19  
The classic with lamb, carrots, onions, celery, peas, dark gravy and topped with roasted garlic & mashed potatoes

Menu & pricing are subject to change.  
Parties of 8 or more are subject to a gratuity of 18%

We work closely with all of our suppliers to deliver fish, meats & poultry that are treated ethically, hormone free & locally sourced when possible.

Our partners include Portofino Bakery, Two Rivers Meats, The Whole Beast & more.