

# FOOD

## SHAREABLES

<b>Kettle Chips &amp; Dip</b> sea salt & cracked pepper + french onion dip	<b>\$5</b>
<b>Poutine</b> house gravy, Maple Dale cheese curds	<b>\$9</b>
<b>Fancy French Fries</b> parmesan, garlic aioli	<b>\$7</b>
<b>Four Cheese Spin Dip</b> Smoked gruyere, mozzarella, parmesan, cream cheese, spinach, Baked & served with corn tortilla chips and pita.	<b>\$12</b>
<b>Charcuterie Board</b> Chef's selection of meats & cheese, mixed nuts, mustard, muffuletta and house made bread	<b>\$18</b>
<b>Halifax Deep Fried Pepperoni</b> w. Beer Mustard by Prince Eddy's x Cressy Mustard Co.	<b>\$7</b>
<b>Dusted Chicken Wings (1 lb.)</b> Buttermilk brined, served with your choice of BBR's Beer Buffalo Sauce and Gar-Par dip	<b>\$19</b>
<b>Nachos</b> Loaded with onion, pepper, salsa, sour cream, mozzarella and cheddar cheese Add Beef or Chicken + \$4	<b>\$16</b>
<b>Cauliflower Bites</b> Lightly breaded and fried. Topped with pickled veg served with buffalo hot sauce and buttermilk ranch	<b>\$12</b>
<b>Halloumi Cheese sticks</b> Crispy buttermilk battered & fried served with garlic aioli	<b>\$13</b>

## SIDES

**Kale & Arugula Salad | Caesar Salad**

**\$6**

**Fries | Poutine**

**\$6**

## DESSERT

**Reid's Dairy Vanilla Ice Cream w.  
Dulce de Leche**

**\$7**

## SALADS

<b>Black Bear Caesar Salad</b> crispy bacon, Balderson cheddar, garlic croutons	<b>\$12</b>
<b>Falafel Bowl</b> Mixed Greens, tahini yogurt dressing, marinated chickpea *available as a wrap	<b>\$10</b>
<b>Kale &amp; Arugula Salad</b> crispy onion, cucumber, pickled veg, house vinaigrette	<b>\$10</b>
<b>Green Goddess Cobb Salad</b> green goddess dressing, mixed greens, egg, chicken, bacon, tomato, cucumber	<b>\$13</b>
<b>Add Grilled Chicken + \$4</b>	

## HANDHELDS

<b>Grilled Cheese</b> 3 cheese blend, caramelized onion	<b>\$14</b>
<b>Angus Beef Burger</b> dill pickle, lettuce, secret sauce	<b>\$16</b>
<b>Classic Chicken Club</b> Stacked high w/ bacon, lettuce, tomato, aioli on toasted sourdough	<b>\$16</b>
<b>Chilled Shrimp Roll</b> dill pickle, coleslaw, tartar sauce	<b>\$16</b>
<b>French Beef Dip</b> slow roasted AAA Beef, grilled onions and provolone on a buttered baguette w. house made jus.	<b>\$19</b>
<b>Braised Beef Gordita (2 pcs)</b> Hard and soft shell bound by melted cheese with braised beef, cheddar and mozzarella, lettuce, pickled veg and crema.	<b>\$16</b>

Choice of Kale or Caesar Salad or Fries. Add Poutine +\$4

## MAINS

<b>Braised Beef Ragu</b> House made slow cooked tomato sauce, tender al dente papparadelli noodles topped with heaps of parmigiana & salad	<b>\$20</b>
<b>Buttermilk Fried Chicken</b> aioli, artisan dill pickle, southern slaw w/ salad or fries *available as a sandwich	<b>\$22</b>
<b>Steak Frites</b> 6 oz. ribeye w. parsley butter, salad	<b>\$24</b>
<b>Chicken Parmigiana</b> w. salad and fries	<b>\$24</b>

## PIZZA

<b>Pepperoni</b> Featuring New York style Artisanal cupped pepperoni	<b>\$15</b>
<b>Great Canadian</b> Double smoked bacon, pepperoni, green pepper, mushroom, onion	<b>\$15</b>
<b>Margherita</b> mozzarella, fresh basil, tomato sauce	<b>\$14</b>
<b>Roasted Onion</b> garlic confit, goat cheese, lemon	<b>\$15</b>

# DRINK

## BEERS, CIDERS + COOLERS

### ROTATING TAPS (20oz)

Michelob Ultra, Mill St. Haze Phaze IPA, Stella  
Artois, Swing Easy + rotating local craft beer selection. **\$10-\$12**

### DOMESTIC CANS (473ml)

Budweiser, Bud Light. **\$8.5**

### PREMIUM CANS (350-473ml)

Mill St. Hazy IPA, Michelob Ultra, Swing Easy,  
Stella Artois, Mill St. Organic, Moosehead Original  
& Cracked Canoe **\$8.75**

### IMPORT BEER + CIDER CANS (355ml - 473ml)

Guinness, Corona, 501 Brickworks Cider,  
So Many Friends NEIPA **\$9**

### COOLERS + CIDERS (355ml - 473ml)

Matt & Steve's Canadian Caesar  
Twisted Tea, Cottage Springs,  
Triple Bogey Transfusion,  
NUTRL, Sandbagger. **\$8.75**

## WINE

6 oz. 750ml

### WHITE

Select Wineries  
Prince Edward County, ON **\$12 \$45**

### ROSE

Select Wineries  
Prince Edward County, ON **\$12 \$45**

### RED

Select Wineries  
Prince Edward County, ON **\$12 \$45**

### Sparkling Rose & White

Method Charmat - Hinterland Wine Company **\$12 \$45**

Ask about our rotating Wine offerings. Sourcing  
exclusively from Prince Edward County

## BAR RAIL

1.5 oz.

Smirnoff, Bacardi, Wisers, Gordon's, Jose Cuervo **8.75**

## SIGNATURE COCKTAILS

1.5 oz.

### BLACK BEAR CAESAR

Vodka, Matt & Steve's Spicy Bean + Signature Rimmer &  
Caesar Mix **\$10**

### TRANSFUSION

Ginger ale, grape juice and vodka. **\$10**

### JOHN DALY

Iced tea, lemonade and vodka. **\$10**

### LOWBALL MARGARITA

**\$10**

### OLD FASHIONED

**\$10**

### COSMOPOLITAN

**\$10**

### WHISKEY SOUR

**\$10**

### ESPRESSO MARTINI

**\$10**

### BOURBON LEMONADE

**\$10**

## SINGLE MALTS

1.5 oz.

### ABERFELDY 12 YEAR

### GLENLIVET 12 YEAR

### JOHNNIE WALKER RED LABEL

**\$12**

## PREMIUM SPIRITS

Grey Goose Vodka  
Bare Bones Vodka (PEC)  
Teramana Tequila  
Casamigos Tequila  
Bacardi Spiced Rum  
Kraken Rum  
Fireball Whisky  
Gretzky Irish Cream  
Crown Royal  
Woodford Reserve  
... and more

1.5 oz.  
**\$9**  
and up

Prices do not include HST