

# FOOD

## SHAREABLES

<b>Savoury Dough Knots</b> garlic + parmesan + your choice of sauce	<b>\$6</b>
<b>Kettle Chips &amp; Dip</b> sea salt & cracked pepper + french onion dip	<b>\$6</b>
<b>Poutine</b> house gravy, Maple Dale cheese curds	<b>\$12</b>
<b>Fancy French Fries</b> shaved parmesan, garlic aioli	<b>\$10</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>Party Plate   Shareable Trio</b> Cauliflower bites, Mozzarella Sticks, Deep fried pickles served with aioli & marinara	<b>\$23</b>
<b>Quesadilla</b> Seasoned Chicken or ground beef, cheese, beans, onions, peppers. Served with salsa + sour cream	<b>\$19</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>\$17</b>
<b>Nachos</b> Loaded with ground beef & pulled pork onion, pepper, salsa, sour cream, mozzarella and cheddar cheese	<b>\$18</b>
<b>Cauliflower Bites</b> Lightly breaded and fried. Topped with pickled veg served with buffalo hot sauce and buttermilk ranch	<b>\$11</b>
<b>Mozzarella Sticks</b> Crispy buttermilk battered & fried served with garlic aioli and marinara	<b>\$11</b>
<b>Deep Fried Pickles</b> Crispy buttermilk battered & fried served with garlic aioli	<b>\$11</b>

## SIDES

<b>Kale &amp; Arugula Salad   Caesar Salad</b>	<b>\$5</b>
<b>Fries or Poutine</b>	<b>\$6</b>

## DESSERT

<b>Reid's Dairy Vanilla Ice Cream with Caramel Brownie + Reid's Dairy Vanilla Ice Cream Ice Cream Sandwich</b>	<b>\$6</b>
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## SALADS

<b>Black Bear Caesar Salad</b> crispy bacon, Balderson cheddar, garlic croutons	<b>\$12</b>
<b>Falafel Bowl</b> Kale & Arugula, tahini yogurt dressing, marinated chickpea <small>*available as a wrap</small>	<b>\$15</b>
<b>Kale &amp; Arugula Salad</b> crispy onion, cucumber, roasted chick peas, pickled veg, house vinaigrette	<b>\$10</b>
<b>Green Goddess Cobb Salad</b> green goddess dressing, mixed greens, egg, bacon, tomato, cucumber, feta	<b>\$13</b>
<b>Add Grilled Chicken + \$4</b>	

## HANDHELDS

<b>Grilled Cheese</b> 3 cheese blend, caramelized onion on bakery white bread	<b>\$15</b>
<b>Classic Cheeseburger</b> ground chuck, double cheese, dill pickle, lettuce, mac sauce on brioche	<b>\$18</b>
<b>Classic Chicken Club</b> Stacked high w/ bacon, lettuce, tomato, aioli on bakery white bakery white	<b>\$18</b>
<b>Pulled Pork</b> dill pickle, coleslaw, Nashville Aioli	<b>\$18</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>Tres Tacos</b> Three Chicken, Ground Beef or Shrimp tacos on a double corn tortilla w. cheese, pickled veg, avocado and crema (served with side salad)	<b>\$18</b>
<b>Grilled Chicken Caesar Wrap</b> bacon, fresh parmesan cheese, romaine lettuce, and Caesar dressing.	<b>\$16</b>
<b>Served with greens and fries. Add Poutine +\$4</b>	

## ENTREES

<b>Spaghetti Bolognese</b> House made beef ragu served with salad and garlic bread	<b>\$22</b>
<b>Buttermilk Fried Chicken</b> aioli, artisan dill pickle, southern slaw w/ salad or fries <small>*available as a sandwich</small>	<b>\$21</b>
<b>Steak Frites</b> 6 oz. ribeye w. garlic parsley butter, salad	<b>\$24</b>
<b>Buttermilk Chicken Tenders</b> w. greens and fries	<b>\$18</b>

## PIZZA

<b>Pepperoni</b> Featuring New York style Artisanal cupped pepperoni	<b>\$15</b>
<b>Canadian</b> Double smoked bacon, pepperoni, green pepper, mushroom, onion	<b>\$15</b>
<b>Margherita</b> Buffalo 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 rotation. **\$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 **\$9**

**IMPORT BEER + CIDER CANS (355ml - 473ml)**  
Guinness, Corona, 501 Brickworks Cider, So Many Friends NEIPA **\$9**

**SELTZERS & COOLERS (355ml - 473ml)**  
Matt & Steve's Canadian Caesar  
Twisted Tea, Cottage Springs,  
Triple Bogey Transfusion,  
NUTRL, Moosehead Radler, Sandbagger. **\$9**

## WINE 6 oz. 750ml

**WHITE** **\$12 \$25**  
Select Wineries  
Prince Edward County, ON & International

**ROSE** **\$12 \$25**  
Select Wineries  
Prince Edward County, ON & International

**RED** **\$12 \$25**  
Select Wineries  
Prince Edward County, ON & International

**SPARKLING WHITE AND ROSE** **\$12 \$25**  
Method Charmat - Hinterland Wine Company Prince Edward County, ON

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

## BAR RAIL 1.5 oz.

Bare Bones Vodka, Smirnoff, Bacardi white rum, Wisers, Gordon's GIN, Jose Cuervo Tequila **8.75**

## SIGNATURE COCKTAILS 1.5 oz.

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

**TRANSFUSION or WATER HAZARD** **\$10**  
Ginger ale, grape juice and vodka.

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

**LOWBALL MARGARITA** **\$10**

**OLD FASHIONED** **\$10**

**COSMOPOLITAN** **\$10**

**WHISKEY SOUR** **\$10**

**ESPRESSO MARTINI** **\$10**

**BOURBON or WHISKEY LEMONADE** **\$10**

## SINGLE MALTS 1.5 oz.

**ABERFELDY 12 YEAR** **\$12**  
**GLENLIVET 12 YEAR**  
**JOHNNIE WALKER RED LABEL**

## PREMIUM SPIRITS

Grey Goose Vodka  
Teramana Tequila  
Casamigos Tequila  
Bacardi Spiced Rum  
Kraken Rum  
Fireball Whisky  
Gretzky Irish Cream  
Crown Royal  
Barnburner Bourbon  
Barrel Canadian Whisky  
... and more

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

Prices do not include HST