

## ~APPETIZERS~

Served w/ fresh oven flatbread

### Four Cheese Spinach Artichoke

12.00

### Grilled Vegetables

Oil and balsamic drizzle w/ goat cheese

12.00

### Garlic Cheese Bread

w/ homemade ranch

9.00

## ~SOUP & SALADS~

All salads served w/ fresh fire grilled herbed flatbread

### Fire Grilled Caesar

9.00

### Mixed Greens

(weekly special)

9.00

Add fire grilled chicken breast

4.00

### Fresh Soup Made Daily

6.00

### Soups & Salad Combo

12.00

## ~BAKED TREATS~

different recipes made daily

**Muffins** 2.75 / **Cookies** 2.50

Ask servers about daily specialty desserts  
or try any one of the dessert pizzas on our menu.

## ~WOOD FIRED PIZZAS~

All pizzas are 11" in diameter cut into eight pieces.

### Margherita

Tomato sauce, mozzarella, bocconcini and fresh basil.

14.00

### Hawaii Pie-O

Tomato sauce, fresh pineapple, red onion, mozzarella, provolone, pancetta  
and sliced banana peppers.

16.00

### Funghi

Roasted garlic sauce, crimini, oyster, shiitake and portobello mushrooms,  
mozzarella, wilted spinach, bocconcini, pancetta and fresh arugula.

16.00

### Meatza

Tomato sauce, pepperoni, spicy calabrese salami, mozzarella, pancetta, and  
fresh basil.

15.00

### The Nutty Cluck

House made peanut sauce, chicken, red onions, roasted red peppers topped  
w/ soya tossed arugula and wasabi drizzle.

19.00

### Prawn

Tomato sauce, fire grilled prawns, sun dried tomatoes, mozzarella, feta and  
pancetta. Drizzled with choice of fresh basil pesto or hot sriracha sauce.

17.00

### Chick

Roasted garlic sauce, chicken, sun dried tomatoes, red onion, mozzarella,  
asparagus, bocconcini, pancetta and basil pesto drizzle.

17.00

### Canadian Bacon

Tomato sauce, pepperoni, wild mushroom mix, Canadian bacon and mozza  
cheese

15.00

Please  
inform your  
server of any  
food allergies.

## ~CREATE YOUR OWN PIZZA~

We offer gluten free crust 3.00 extra  
(Oven may contain traces of semolina wheat)

### Basic Pizza Begins w/

Mozzarella cheese and your choice of sauce  
12.00

### Choice of Sauces

Tomato or roasted garlic

### Choice of Topping

Kalamata olives, roasted red peppers, banana peppers, spinach, arugula, fresh basil, basil pesto, pineapple, red onion, red pepper.  
1.50

Asparagus, fire grilled prawns, New Bothwell mozzarella, feta, bocconcini, asiago, provolone, pepperoni, calabrese salami, roasted chicken, pancetta, chef mushroom blend, sun dried tomatoes and Canadian bacon.  
2.25

## ~DESSERT PIZZA~

### Apple Heaven

Caramel sauce, apples, cinnamon, pancetta w/ a touch of feta cheese.  
sm 8.00 / lg 12.00

### Oh Hungry Banana

Caramel and chocolate sauces w/ fresh banana slices, oh henry bar and peanuts w/ you guessed it! more chocolate.  
sm 8.00 / lg 12.00

### Orchard Chocolate Cherry

Dark and white chocolate sauce, cherries, almonds and goat cheese, topped w/ shaved dark chocolate.  
sm 8.00 / lg 12.00

## ~BEVERAGES~

### Hot

	12oz	16oz
Coff��	1.95	2.45
T��a	^	^
Espresso	^	^
Caff�� Latt��	3.45	3.95
Cappuccino	^	^
Chai Latt��	^	^
Creamy Caramel Cider	^	^
Steamer	3.25	3.75
Cider Infusion	^	^
Am��ricano	2.45	2.95
Caff�� Mocha	3.95	4.45
Caramel Macchiato	^	^
London Fog	^	^
Add flavour shot for .50c		

### Cold

Raspberry Iced Tea	2.25	2.75
Peach Iced Tea	^	^
Iced Latte	3.45	3.95
Iced Chai Latte	^	^
Green Smoothies	4.75	----

### Frapp  

Caramel, Hazelnut, Vanilla, White Chocolate, Chocolate, Cinnamon, Hazelnut, Hawaiian Salted Caramel, Coconut, Cane Sugar	3.75	4.25
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Sugar free Caramel & Vanilla

### Smoothies

Strawberry, Mango, Peach, Cherry, Acai Pomegranate Blueberry, Lemonade, Margarita, Mandarin Orange Passionfruit	3.75	5.00
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### Italian Soda

Raspberry, Peach, Kiwi, Passion Fruit, Pomegranate, Pina Colada, Blueberry, Lime	2.75	
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# ~WINE & BEER~

## White

### Giorgio & Gianni Pinot Grigio (Italy)

A seductive dry fruit driven wine, w/ a rich and elegant taste of citrus and peach notes w/ fresh orchard blossoms and a crisp finish

6oz	9oz	bottle
8.00	11.75	28.00

### Dancing Flame Chardonnay (Chile)

Golden straw in colour, with aromas of ripe pineapple, fresh citrus and a hint of vanilla. On the palate this Chardonnay is medium bodied with vibrant tropical flavours. It has pleasant finish, the perfect accompaniment for light to medium fare.

8.00	11.75	28.00
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## Red

### BV Coastal Cabernet Sauvignon (California)

A deep ruby colour, this wine is approachable, fruit-focused w/ aromas of vibrant berry and oak spice. In the palate you will find blackberry, blackcurrant and cherry flavours

10.25	15.00	35.00
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### El Esteco Malbec (Argentina)

Deep Plum in colour, with aromas of stewed berries, raisins and subtle earth. On the palate this Malbec has firm structure with flavours of dark berry, chocolate cherry and a hint of oak. Very balanced with soft tannins this wine has a long finish making it perfect for heartier fare.

10.25	15.00	35.00
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### Sangria

Boones, fruit infused and chilled

6.00	9.00
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## Beer

### Domestic

Budweiser (Canadian), Bud Light (Canadian)

4.95
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### Premium

Farmery (Canadian), Rickards Red (Canadian)  
Shock Top (USA)

5.75
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The Nutty Cluck



Turtle Cheesecake



Fire Grilled Caesar

## ~BREAKFAST~

Served 9 - 11 am

### Baked Fruit Oatmeal

Served over steamed milk  
7.00

### Crustless Quiche

Spinach & Mushroom  
7.00

## ~BREAKFAST PIZZA~

### Veggie Breakie

Sauteed onions, red peppers, cheese, mushrooms, asparagus and egg  
sm 9.00 / lg 15.00

### The Sunshine

Sauteed onions, back bacon, cheese, pancetta, egg and chives  
sm 9.00 / lg 15.00

### The Benedict

Hollandaise sauce, back bacon, cheese, egg and chives  
sm 9.00 / lg 15.00

A variety of freshly baked pastries daily

