

LUNCH

APPETIZERS

Chef's Soup of the Day	\$8
Rosemary Truffle Fries Shredded parmesan, truffle oil, roasted garlic aioli	\$8
Mexican Street Nachos Crispy wontons, roasted corn, jalapeños, cilantro, crumbled cheese, chili powder, salsa roja, guacamole, sriracha sour cream	\$14
Sesame Ginger Calamari Sweet peppers, crushed chili, sesame seeds, soy ginger glaze	\$14
One Pound Roaster Wings Choice of Frank's Red Hot, jerked BBQ, or honey garlic sauce served with celery and carrot sticks and blue cheese or ranch	\$15

SALADS

Salad add-ons include: chicken breast \$7, three pieces of crispy chicken \$7, shrimp \$8, or grilled salmon \$10

Caesar Salad Herbed croutons, shredded parmesan, roasted garlic dressing	\$9
Mediterranean Greek Salad Romaine hearts, tomatoes, feta cheese, Kalamata olives, sweet peppers, cucumbers, red onions, Greek dressing	\$10
Asian Citrus Salad Iceberg lettuce, mandarins, peppers, bean sprouts, crispy wontons, sesame vinaigrette	\$10

HANDHELDS

All burgers and sandwiches come with choice of kettle chips or shoestring fries. Substitute for rosemary truffle fries, house salad, or soup for \$2.

Spicy Black Bean Burger Cheddar, lettuce, tomatoes, onions, pickles, chipotle mayo on a brioche bun	\$15
Tacos Al Pastor Achiotes marinated pork, roasted pineapple, onions, cilantro, and salsa verde on corn tortillas	\$15
Panko Crusted Avocado Tacos Crispy avocados, roasted tomato salsa, cilantro lime slaw, and sriracha sour cream on corn tortillas	\$15

Jerk Chicken Sandwich Jerk BBQ sauce, swiss cheese, and crispy onion strings on a brioche bun	\$16
Tacos de Pollo Chipotle grilled chicken, onions, cilantro, salsa roja, salsa verde on corn tortillas	\$16
Crispy Shrimp Tacos Battered shrimp, avocado spread, and cilantro lime slaw on corn tortillas	\$17
Signature Bacon Double Cheese Burger Cheddar, maple bacon, lettuce, tomatoes, onions, pickles, and Taza sauce on a brioche bun	\$18
Beef Bavette Sandwich Char grilled beef, wild mushroom tapenade, baby arugula, and red onions on a sour dough baguette	\$20

PASTA & BOWLS

Linguine Primavera Cherry tomatoes, peppers, snap peas, zucchini, olive oil, cream, and grated parmesan	\$18
Butter Chicken Tikka grilled chicken, spiced tomato gravy, basmati rice, naan, and raita	\$23
Indian Chicken Curry Bowl Aromatic broth, potatoes, basmati rice, naan, and cilantro	\$23
Pad Thai Chicken or shrimp, tamarind sauce, tofu, bean sprouts, fried egg, crushed peanuts, and rice noodles	\$23
Thai Green Curry Chicken or shrimp, green curry coconut broth, stir fried vegetables, and jasmine rice	\$23
Sesame Salmon Rice Bowl Char grilled salmon, Asian pear glaze, baby zucchini, bean sprouts, soft-poached egg, jasmine rice, and sesame seeds	\$25

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PIZZA

Vegetarian	\$16
Peppers, onions, mushrooms, tomatoes	
Canadiana	\$17
Pepperoni, bacon, mushrooms	
BBQ Chicken	\$17
Caramelized onions, sweet peppers, BBQ sauce	
Pizza Bianco	\$17
Roasted garlic cream sauce, caramelized onions, mushrooms, soft-poached egg	

DESSERT

Churros	\$8
Cinnamon and sugar dusted, served with chocolate and dulce du leche sauces	
Lemoncello Cake	\$9
Lemon cream and lemon curd baked with a light sponge cake	
Sticky Toffee Pudding	\$9
Sponge cake baked with dates, covered in a warm toffee sauce and topped with vanilla ice cream	
White Chocolate Raspberry Brûlée Cheesecake	\$9
White chocolate raspberry cheesecake baked on a chocolate crust	
Blackout Chocolate Cake	\$9
Swiss chocolate mousse with dark chocolate crumbs	

BEVERAGES

Orange, Cranberry, Grapefruit, Apple	\$3
Milk 2%, Chocolate, Soy	\$3
Soda	\$3
Dasani Still Water (500 ml)	\$3
Evian Natural Spring Water (330 ml)	\$3.50
Perrier Sparkling Spring Water (330 ml)	\$3.50
Hot Chocolate	\$4

Draft Beer (20 oz)

Mills Street Organic (4.2% ABV golden lager)			\$8.50
Tankhouse Ale (5.2% ABV pale ale)			
Side Launch Mountain Lager (4.7% ABV golden lager)			
Cobble Stone Stout (4.2% ABV Irish style stout)			
West Coast Style (6.6% ABV IPA)			

Red Wine

	6 oz	9 oz	Bottle
Cabernet/Merlot (Pillitteri Winery)	\$7.50	\$12	\$32
Shriaz (Yellow Tail)	\$9	\$15	\$35
Cabernet Sauvignon (Wolfblass Yellow Label)	\$10	\$17	\$42
Malbec (Fuzion Alto Reserve)	\$8	\$14	\$32
Merlot (Les Jamelles Pay D'Oc)	\$9	\$15	\$35

White Wine

	6 oz	9 oz	Bottle
Chardonnay (Pillitteri Winery)	\$7.50	\$12	\$32
Pinot Grigio (Mirassou)	\$9	\$15	\$35
Sauvignon Blanc (Kim Crawford)	\$11.50	\$18	\$48
Riesling (Inniskillin)	\$8	\$14	\$32
White Zinfandel (E&J Gallo)	\$8	\$14	\$32