

## APPETIZERS

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### SPINACH DIP

Spinach, roasted garlic, bell pepper, red onion, cream cheese, cheddar, toasted flatbread. **\$17**

### TUNA TARTARE

Sweet chili vinaigrette, cucumber, red onion, sriracha, garlic aioli, wafu dressing, with rice paper chips. **\$22**

### ZUCCHINI FRITTERS

Mixed in a pakora batter with smoked tomato aioli. (V) **For 2 - \$17 | For 4 - \$32**

### CAJUN SHRIMP & SCALLOPS

Coated in cajun spices, sautéed in garlic butter, with guacamole and flatbread. **\$27**

### BUFFALO CHICKEN FLATBREAD

Rotisserie chicken, buffalo sauce, cheddar, gorgonzola, green onion and buttermilk dill. **\$18**

### STEAKBITES

Prosciutto-wrapped with garlic aioli, horseradish, and pickled red onion. (GF, DF) **For 2 - \$25 | For 4 - \$45**

### NACHOS

Pico de gallo, jack & cheddar, olives, black beans, corn, pickled jalapeño, sour cream, salsa, guac. **\$22**  
*Add chicken, pulled pork, or brisket for \$4*

### CHICKEN WINGS

Breaded. Choice of smoked buffalo sauce, honey bbq, dry cajun, salt and pepper, lemon pepper. **\$18**

## POUTINES

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### CLASSIC

House made poutine sauce, cheese curds, and fries. **\$14**

### BUFFALO CHICKEN

Buffalo chicken strips, cheese curds, green onions, and buttermilk dill sauce. **\$16**

### PULLED PORK

Pulled pork, honey bbq sauce, jack & cheddar cheese, crispy onions and pickled jalapeño. **\$16**

## SOUP AND SALADS

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### ROASTED RED PEPPER SOUP

Veggie broth, finished with cream, topped with basil & parmesan. (V) **SM - \$8 | LG - \$12**

### TACO BOWL

Tortilla shell, jasmine rice, jack & cheddar, romaine, pico, corn, black beans, jalapeño, salsa, sour cream, guac. **\$19**

### HOUSE SALAD

Cucumber, cherry tomato, bell pepper, red onion, radish, house balsamic. (V, GF, DF) **SM - \$7 | LG - \$13**

### CAESAR SALAD

Romaine, crostini, house bacon bits, parmesan. **SM - \$8 | LG - \$17**

### BEET SALAD

Red beets, arugula, pea tendrils, goat cheese, candied walnuts, maple walnut vinaigrette. (V) **\$18**

### KALE SALAD

Cranberry vinaigrette, maple syrup, apple, candied walnuts and gorgonzola. (V) **SM - \$9 | LG - \$18**

## MAINS

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*\*Served with your choice of side*

*Salad: House | Caesar \$3 | Kale \$3*

*Soup: Roasted Red Pepper \$3*

*Starch: House Cut Fries | Cajun Chips | Sweet Fries \$3*

### CHICKEN STRIP SANDWICH\*

Crispy or grilled chicken, smoked buffalo or honey BBQ, cheddar, romaine, buttermilk dill, bun or wrap. **\$23**

### EMBERS BURGER\*

Two 4 oz patties, honey BBQ, burger sauce, cheddar, bacon, tomato relish, caramelized onions, lettuce. **\$25**

### FRENCH DIP\*

Slow-roasted chuck, sautéed onions, cheddar, Dijon, horseradish aioli on a baguette, with au jus. **\$24**

### B.L.Z.\*

Beet, arugula, grilled zucchini, melted goat cheese, pesto, roasted garlic aioli on a baguette. (V) **\$18**

### BRISKET SANDWICH\*

Smoked in-house, blueberry BBQ sauce, cheddar, pickled red onion, pickled jalapeños. **\$19**

### MAMBO ITALIANO BURGER\*

4 oz patty with tomato basil sauce, garlic aioli, pesto, smoked provolone, prosciutto, and arugula. **\$21**

### WILD RICE BOWL

Roasted and grilled vegetables, red pepper sauce with arugula & pea shoot salad, with lemon vinaigrette. (V) **\$24**

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

## COCKTAILS - \$14

### APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

### MOSCOW MULE

VODKA, LIME, GINGER BEER

### CLASSIC MARGARITA

TEQUILA, COINTREAU, SIMPLE SYRUP, LIME

### MOJITO

WHITE RUM, MINT, LIME, SODA

### SANGRIA

WHITE, RED, OR PEACH

## DRAUGHT - \$10

### PINSEEKER

BLONDE ALE

### STELLA ARTOIS

EUROPEAN LAGER

### HOEGAARDEN

ORANGE WHEAT

### GITCHEE GUMEE

IPA

### MICHELOB ULTRA

LIGHT LAGER

### TRANSFUSION

VODKA, GRAPE, GINGERALE

**HAPPY HOUR**  
2 PM - 5 PM EVERYDAY

\$10 LUNCH COCKTAILS

\$8 DRAUGHT

\$8 GLASSES OF WINE\*

50% OFF WINE BOTTLES\*

\*WINE THAT WE POUR BY THE GLASS