



STARTERS & SHAREABLES

French Onion Soup 6
(290 cal)

Crouton, Swiss

Fried Pickles 8
(270 cal)

Sriracha ranch

Jalapeño Corn Bites 10
(370 cal per serving, serves 2)

Buffalo cheddar dip

Chorizo Totchos 13
(770 cal per serving, serves 2)

Tater tots, spicy chorizo, cheddar & jack, pico de gallo, sour cream, green onions

Potato & Cheddar Perogies 9
(560 cal per serving, serves 2)

Bacon, caramelized onions, sour cream, green onions



DAILY FARE

"I HAVE NEVER DEVELOPED INDIGESTION FROM EATING MY WORDS."

— Winston Churchill

Chili Dusted Calamari 13
(330 cal per serving, serves 2)

Fried jalapeños, chipotle mayo

Three Little Yorkies 12
(270 cal per serving, serves 2)

Pot roast, Yorkshire pudding, mashed potatoes, beef gravy

Salt & Pepper Duck Wings 14
(680 cal per serving, serves 2)

Fresh herbs, sriracha ranch

Fish Tacos 12
(370 cal per serving, serves 2)

Battered basa, red cabbage, guacamole, pico de gallo, chipotle & lime sour cream

Bombay Chicken Tacos 12
(320 cal per serving, serves 2)

Tandoori spiced chicken, mini naan, red cabbage, chickpea salsa, raita

Bucket of Rings & Things 18
(770 cal per serving, serves 3)

Fries, onion rings, tater tots, fried pickles, sweet potato fries, jalapeño corn bites, sriracha ranch, Firkin dip, chipotle mayo

** No substitutions

Three Cheese Artichoke Dip 13
(640 cal per serving, serves 2)

Garlic baguette, tortilla chips

Hummus Platter 14
(280 cal per person, serves 3)

Red pepper hummus, naan, Kalamata olives, feta, tomatoes, cucumbers, carrots & celery sticks

Fully Loaded Nachos 16
(460 cal per serving, serves 3)

Cheddar & jack, tomatoes, jalapeños, green onions, sour cream, salsa

** Add guacamole 2 (80 cal)

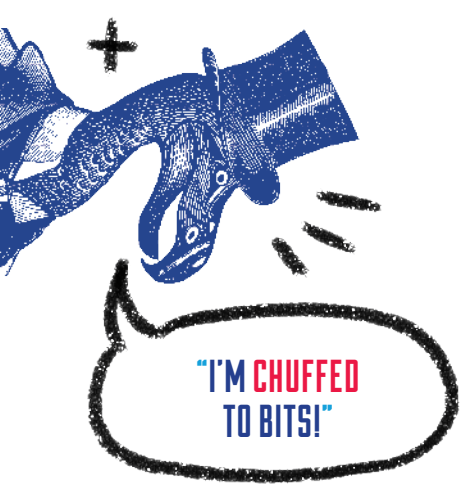
** Add grilled chicken 4 (110 cal)

** Add spicy chorizo 4 (320 cal)

** Add spicy beef 4 (400 cal)

A Really Big Poutine 12
(600 cal per serving, serves 2)

Fries, tater tots, cheese curds, beef gravy

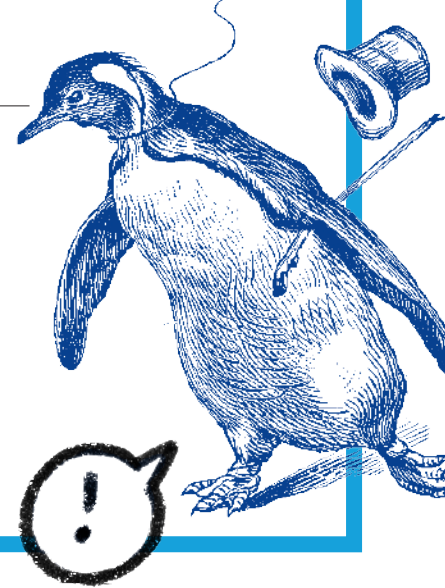


WINGS X WINGS

1 LB (750 CALS) 14

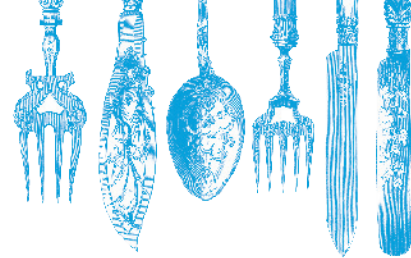
Choice of:

- mild (120 cal)
- medium (60 cal)
- hot (0 cal)
- ghost pepper (5 cal)
- honey garlic (120 cal)
- sweet chili (110 cal)
- Cajun dusted (0 cal)
- 40 Creek BBQ (120 cal)
- maple sriracha (20 cal)
- pineapple jerk (90 cal)





BURGERS



Firkin Burger 15
(1840 cals)

Jack, bacon, caramelized onions

Old Fashioned Burger 13
(1580 cals)

Plain and simple

Turkey Burger 14
(1600 cals)

Roasted red peppers, goat cheese

Black Bean Veggie Burger 13
(1400 cals)

Guacamole, pico de gallo

Full Monty Burger 19
(2330 cals)

Montreal smoked meat, smashed tater tots, Swiss, caramelized onions, chipotle mayo

** All burgers garnished with / lettuce / tomato / onion / pickles / Firkin burger sauce and are dished up with fries and rings

** Double it up by adding a second patty 3 (160 - 410 cals)

** Add any of the following for 1.25 each

- Bacon (130 cals)
- Peameal (90 cals)
- Blue Cheese (90 cals)
- Jack Cheese (100 cals)
- Cheddar (100 cals)
- Goat Cheese (70 cals)
- Swiss (70 cals)
- Fried Egg (90 cals)
- Roasted red peppers (100 cals)
- Caramelized onions (30 cals)
- Sautéed mushrooms (40 cals)
- Guacamole (80 cals)

PUB FAVES



Chicken & Waffles 16
(1220 cals)

Buttermilk fried chicken, roasted Brussels sprouts, black pepper & milk gravy

Steak & Chips 22
(1080 cals)

8 oz NY steak, red wine demi-glace

Shepherd's Pie 14
(710 cals)

Fresh vegetables, gravy

Chef's Chicken Curry
Small 11 / Large 17
(560 cals / 980 cals)

Basmati rice, naan, raita

Fish & Chips 17
(1200 cals)

Beer battered haddock, red cabbage slaw, tartar sauce

Chicken Fingers 12
(1030 cals)

Fries, plum sauce

Sweet Potato, Chickpea & Coconut Curry
Small 10 / Large 15
(620 cals / 1070 cals)

Basmati rice, naan

Spicy Chorizo Mac & Cheese 14
(1230 cals)

White cheddar, crackling crust

Bangers and Mash 13
(1210 cals)

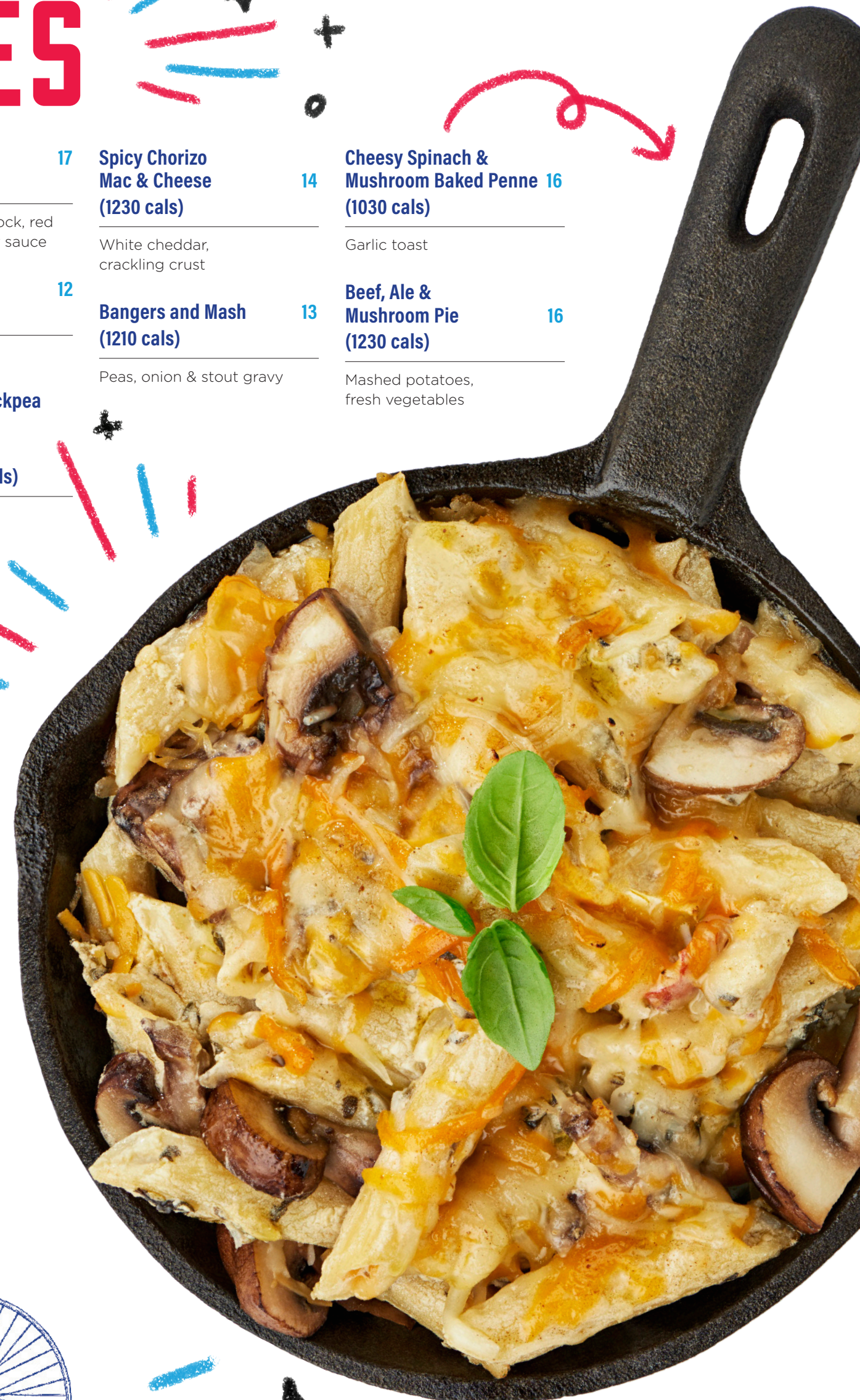
Peas, onion & stout gravy

Cheesy Spinach & Mushroom Baked Penne 16
(1030 cals)

Garlic toast

Beef, Ale & Mushroom Pie 16
(1230 cals)

Mashed potatoes, fresh vegetables



SANDWICHES

** All sandwiches are served with fries

Parm-Crusted Grilled Cheese 13
(1580 cals)

White cheddar, Swiss, provolone, multigrain bread

** Add Bacon 1.25 (130 cals)

** Add Tomatoes 1.25 (5 cals)

Big Bacon Sammie 13
(1350 cals)

Strip bacon, peameal, prosciutto, pickled onion, arugula, roasted garlic mayo, marble rye

Butcher On The Rye 15
(1390 cals)

Montreal smoked meat, red cabbage slaw, Swiss, whole grain mustard, marble rye

Pesto Chicken Club 16
(1280 cals)

Prosciutto, arugula, tomato, pesto mayo, multigrain bread

Buttermilk Fried Chicken 14
(1600 cals)

Arugula, tomato, chipotle mayo, brioche bun

Chicago Beef 16
(1340 cals)

Shaved roast beef, provolone, hot giardiniera, roasted garlic mayo, baguette, au jus

SIDES

- Fries (750 cals) 5
- Sweet Potato Fries (820 cals) 8
- Onion Rings (680 cals) 7
- Tater Tots (830 cals) 5
- Roasted Brussels Sprouts (140 cals) 5



GREENS



** Add chicken 4 (110 cals) or steak 9 (380 cals)

Caesar Salad
Small 7 / Large 12
(530 cals / 890 cals)

Romaine, parmesan, bacon, croutons, creamy garlic dressing

Pub Salad
Small 9 / Large 12
(290 cals / 570 cals)

Mixed greens, beets, goat cheese, pumpkin seeds, red onions, balsamic vinaigrette

Greek Salad
Small 9 / Large 14
(260 cals / 430 cals)

Romaine & iceberg, tomatoes, cucumbers, red onions, feta, Kalamata olives, red wine vinaigrette



Buffalo Chicken Wedge 15
(540 cals)

Iceberg, tomatoes, blue cheese, green onions, ranch dressing

Arugula Harvest Salad 14
(370 cals)

Roasted Brussels sprouts, apples, red cabbage, walnuts, dried cranberries, grilled lemon vinaigrette

SWEET ENDINGS

Waffles & Ice Cream 5
(770 cals)

Bourbon caramel sauce, walnuts

Salted Caramel Lava Cake 7
(640 cals)

Vanilla ice cream

Warm Apple Crumble 7
(640 cals)

Vanilla ice cream, caramel sauce

Crème Brûlée Cheesecake 7
(410 cals)

Whipped cream, fruit coulis



ALL BEVVIED UP!

ON TAP 10 / 20 / 60 oz

Domestic
3.25 / 6.30 / 17.90
Coors Light
Molson Canadian

Premium
3.90 / 7.25 / 20.75
Barking Squirrel
Belgian Moon
Creemore Springs Lager
Moosehead Lager
Rickard's Red
Steam Whistle

Cider
4.05 / 7.80 / 22.40
Strongbow

Import
4.05 / 7.80 / 22.40
Guinness
Heineken
Lagunitas IPA
Sam Adams

BOTTLES 341 ML

Canadian 4.95
Coors Light 4.95
Coors Banquet
Stubby 355ml 5.35
MGD 355ml 5.35
Heineken 330ml 5.80
Sol 330ml 5.80

TALL CANS 473 ML

Miller Lite 6.95
Granville Island
English Bay Pale Ale 6.95
Creemore Lot 9 Pilsner 7.20
Granville Island Seasonal 7.40
Molson Canadian
Stone Fruit Cider 7.40

Ask your server what else is hidden in the beer fridge

WHITE WINES

House White
Glass 6 oz / .5 Litre / 1L Bottle
Bottero di Cello
Chardonnay / Garganega
Italy
6.90 / 20.25 / 39.65

Premium White
Glass 6 oz / 9 oz / 750 ml Bottle
SalvaTerra Pinot Grigio
Italy
8.55 / 12.65 / 36.30

Puntí Ferrer Sauvignon Blanc
Chile
8.95 / 13.35 / 38.05

Wallaby Creek Chardonnay
Australia
8.95 / 13.35 / 38.05

Yealands Sauvignon Blanc
New Zealand
9.40 / 14.20 / 40.75

Bubbly
Glass 6 oz / 750 ml bottle
Mas Fi Cava Brut
Spain
9.40 / 40.75

RED WINES

House Red
Glass 6 oz / .5 litre / 1L Bottle
Bottero di Cello
Merlot / Cabernet Sauvignon
Italy
6.90 / 20.25 / 39.65

Premium Red
Glass 6 oz / 9 oz / 750 ml bottle
Wallaby Creek Shiraz
Australia
8.95 / 13.35 / 38.05

Puntí Ferrer
Cabernet Sauvignon
Chile
8.95 / 13.35 / 38.05

Wallaby Creek Merlot
Australia
8.95 / 13.35 / 38.05

Dos Fincas Malbec
Argentina
10.15 / 15.20 / 43.40

RESERVE BOTTLES

Are you fancy? Do you fancy a fancy bottle of wine? Ask your server for our reserve list.

\$5 (20 oz)

BUTLER'S PILSNER
— Our House Brew
All Day Every Day

NON ALCOHOLIC

Soft Drinks (0-140 cal) 2.75
Juice (150-180 cal) 3
Water Flat (0 cal) 3
Fizzy (0 cal) 3.25
Coffee (0 cal) 2.75
Hot Chocolate (90 cal) 2.50
Specialty Tea - ask your server for our selection (0 cal) 2.75
Milk (260 cal) 2.75
Beck's Non-Alcoholic (60 cal) 4
Monster Energy Drink (100 cal) 5.50
Barq's Root Beer (160 cal) 2.50



COCKTAILS

Cocktail #1 (2 oz) 9

Bulleit Bourbon, Crown Royal vanilla, simple syrup, fresh lemon juice, egg white, lemon wheel

Old Vanilla (2 oz) 9

Crown Royal vanilla, simple syrup, Angostura bitters, orange zest

Pineapple Express (1.5 oz) 8

Captain Morgan pineapple rum, pineapple juice, Angostura bitters, lime wheel

Mojito (1.5 oz) 8

Captain Morgan white rum, simple syrup, fresh mint, fresh lime juice, soda

Señor Herve (2 oz) 15

Manhattan (2 oz) 9

Don Julio reposado, Chai syrup, Angostura bitters, orange zest

Winston (1.5 oz) 8

Johnnie Walker Red, fresh lime juice, Chai syrup, ginger beer, fresh mint

Sangria 9/33 (9 oz glass / 60 oz pitcher)

Bottero di Cello chardonnay or merlot / cab sauv, Smirnoff raspberry, peach schnapps, pineapple and cranberry juice, citrus fruit

Moscow Mule (1.5 oz) 9

Crown Royal vanilla, sweet vermouth, Angostura bitters, orange zest

Moscow Mule (1.5 oz) 9

Smirnoff vodka, ginger beer, Angostura bitters, lime wedge



Winston

Mojito

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml / 5 oz)	130
White Wine (12%)	1 glass (142 ml / 5 oz)	120
Regular Beer (5%)	1 bottle (341 ml)	150
Light Beer (4%)	1 bottle (341 ml)	100
Spirits (40%)	1 shot (43 ml / 1.5 oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

The average adult requires approximately 2,000 to 2,400 calories per day; however, individual calorie needs may vary.