

Want to play games?

Get access to our library for a \$6 per person gaming charge *




*We reserve the right to limit stays to 3 hours

 = Can be made gluten free




Appetizers

- Currywurst** 9
Local Bratwurst, curried ketchup, served with sauerkraut and a pretzel
- Quesadilla** 11
Buffalo chicken or spicy tofu, mozzarella, salsa fresca, served with house-made hot sauce and sour cream
- Bruschetta** 12
House made Bruschetta, with tomatoes, fresh basil, balsamic, on a toasted panini, topped with Grana Padano Parmesan
- Vietnamese Salad Rolls**  7
2 rice paper wraps filled with rice vermicelli, pickled vegetables, cucumber, herb medley, apple, walnut vinaigrette, sunflower and sesame seeds
- Across The Board** small (1-2 people) 14 large (3-4 people) 27
Chef's choice of cheeses, locally produced meats, pickled vegetables, fruits, nuts, seeds, crackers, and chutney/sauce

Snacks

- Edamame**  8
Served hot, seasoned and topped with Maldon Salt
- Salsa and Chips**  11
A bowl of our house-made Salsa Fresca, served with La Cocina tortilla chips
- Dice Bowl** 7
Our take on nuts and bolts, with pretzels, Goldfish, Ritz, and Cheerios baked with our signature blend of seasonings, and tossed with popcorn
- Popcorn**  small (1-2 people) 5 large (3-6 people) 11
Flavours: White Cheddar, Dill Pickle, Buffalo, Cinnamon Sugar, Salted

Soup and Salad

Soup of the Day	7
Soup made with love, served with a toasted Tall Grass ciabatta	
House Salad 	9
Greens, balsamic vinaigrette, carrot, cucumber and red onion, garnished with cranberries and slivered almonds	
Caesar Salad 	12
Romaine, Manitoba bacon, house Caesar dressing, topped with croutons and Parmesan	
Summer Salad 	12
Kale greens mix, sunflower lime vinaigrette, cabbage, beets, potatoes, dried apricots, garnished with blue cheese and fresh herbs	

Add roast chicken or ground tofu to your salad for 4.50

Add garlic toast for 1.50

Pizzas

Our pizzas are made on a 10" house-made crust, garnished with pea shoots

The Social	14
Pizza sauce, mozzarella, Manitoban Ham Sausage, saurkraut, red onion, garnished with a honey mustard sauce	
Spicy Italian	14
Pizza sauce, mozzarella, hot Italian sausage, red onion, banana peppers garnished with fresh basil	
Canadian	14
Pizza sauce, mozzarella, local pepperoni and bacon, sautéed mushrooms, garnished with Parmigiano Reggiano and fresh basil	
Mediterranean Veggie	14
Pizza sauce, mozzarella, feta, artichoke, mushroom, capers, sundried tomato, garnished with chimichurri sauce	

Sandwiches, Wraps and Burgers

*Comes with your choice of side soup, or baked potato wedges
Our ciabattas and burger buns are baked locally at Tall Grass Prairie Bread Company*

*substitute side House Salad, add 1
substitute side Caesar or Summer Salad, add 2*

Board Game Club	14
Roasted chicken, bacon, tomato, sautéed onions, iceberg lettuce, grated Bothwell cheddar, and a honey dill mayo	
Banh Mi	13
Braised Manitoba pork, Sriracha mayo, pickled vegetables, cucumbers, herb medley and sesame seeds	
Caverna Sandwich	13
Manitoban ham sausage, pepperoni, bruschetta, mozzarella, iceberg lettuce, mustard mayo, on a toasted Panini bun	
Chicken Caesar Wrap	13
Romaine, House Caesar Dressing, bacon, chicken, Parmesan and croutons	
Tuscan bean wrap	13
white bean salad, with artichokes, sundried tomatoes, red onions, and feta cheese, with romaine lettuce and Tuscan dressing	
The Classic Burger	14
A hearty 6 oz house-made burger patty, mustard mayo, sautéed mushrooms, dill pickles, tomato, iceberg lettuce, and cheddar cheese	
The Jalapeno Burger	14
A hearty 6 oz house-made burger patty, sriracha mayo, pickled jalapenos, red onions, and blue cheese	
Portabella Mushroom Burger	14
Portabella mushroom cap, roasted with garlic butter, Dijon mayo, kale, pickled vegetables, cucumbers, and cheddar cheese	

Burger Add Ons

- bacon 2 - over hard egg 1.5

Entrees

- Tikka Masala Curry** 🌾 **16**
Roasted chicken or ground tofu, roasted potatoes, peas and onion in house-made tikka masala sauce, on a bed of basmati rice pilaf, garnished with pea shoots and served with a papadum
- Portabella Mushroom** 🌾 **14**
Portabella mushroom baked with garlic butter, served with roasted beets and carrots, and basmati rice pilaf, garnished with chimichurri sauce, toasted almonds, cranberries and pea shoots
- German Bratwurst Platter** **15**
Two locally made bratwurst sausages braised with beer, served with a warm house made pretzel, sauerkraut, sharp mustard and a tomato salad
- King of Tokyo Noodle Bowl** 🌾 **14**
Rice vermicelli, braised Manitoba pork, miso broth, sautéed vegetables and sesame seeds, topped with Sriracha hot sauce and a fresh herb salad
- Italian Sausage Alfredo** 🌾 **17**
Ground local hot Italian sausage, linguine, house-made Alfredo sauce, capers, sundried tomatoes, sautéed mushrooms, garnished with pea shoots
- Sesame Garlic Stir Fry** 🌾 **16**
Sautéed cabbage, carrots, onions and mushrooms, your choice of chicken or tofu, with rice noodles, in a sesame garlic sauce, topped with sesame seeds

Kids Menu 12 and under

- Kids Burger** **6**
3 oz house-made burger patty, cheddar cheese, iceberg lettuce and ketchup
- Little Italy Pasta** **8**
Pasta, tomato sauce and your choice of seasoned ground beef, roasted chicken or ground tofu, garnished with cheddar cheese
- Cheese Quesadilla** **7**
Mozzarella and salsa fresca served with sour cream
- Mouse trap** **6**
Cheddar cheese, crackers, dried fruit

Hot Drinks

Coffee 3

Locally roasted organic fair trade coffee from Black Pearl

Espresso Drinks

with whole, soy or almond milk

Espresso single 2 / double 3

Americano (double shot) 3

Cappuccino (double shot) 3.5

Café Latté (double shot) 3.5

Café Mocha (double shot) 4

Tea 3

Loose leaf tea from *The Amsterdam Tea Room*

Assam Black - fair trade black tea from India's finest tea region

Earl Grey - Sri Lankan black tea, cornflower petals, bergamot

Nani's Masala Chai - black tea, ginger, coriander, cardamom, cinnamon, cloves, black pepper, rose petals, jasmine and lavender

Pacific North West (c/f) - organic spearmint and peppermint blend

Serenity - chamomile, rooibos, lemon balm, lemon verbena, linden flowers, anise, cinnamon, oat straw, hops, passion flower, orange peel

Respect Your Elders (c/f) hibiscus, elderberries, currants, raisins, rosehips

London Fog 3.75

Chai Latte 3.75

Hot Chocolate 3.75

Cold Drinks

Fountain Drinks *No Free Refills*

Coca-Cola, Diet Coke, Sprite, Canada Dry, Nestea Iced Tea

10 oz Glass	1.75
60 oz Pitcher	9

Smoothies

Monopoly Smoothie 6
strawberries, banana, almond milk, orange juice

Purple Haze Smoothie 6
blueberries, banana, almond milk and a pinch of cinnamon

Juice 3
orange, cranberry cocktail

Lemonade 4
freshly squeezed

Milk Small 2 Large 3
whole, chocolate

Desserts

Desserts are made for us by Lilac Bakery and Sweet Cheeks Bakery

Slice of Cake	7.5
Flourless Cake	8
Cheese Cake	7.5
Cookie	2.5
Square	4.5
Cupcake	4
Pie	6

Beer

Fort Garry Draught

Pint 5.75 / Pitcher 20

Pale, Rouge, Dark, ATB Lager, Seasonal

Half Pints Bottles 5.80

St. James Pale Ale, Bulldog Amber Ale, Stir Stick Stout, Little Scrapper IPA

Farmery (473 mL can) 6.80

Premium Lager, Blonde Pale Ale

Little Brown Jug Howler 14

1919 Belgian Pale Ale (750 mL)

White Wine

OGGI Pinot Grigio (Italy)

Available by the Glass

6.5 (5 oz) / 9.75 (8oz) / 28 bottle

Paul Mas d'A Chardonnay (France)

35 Bottle

New Harbor Sauvignon Blanc

(New Zealand) 40 Bottle

Red Wine

Candidato Estrella Tempranillo (Spain)

Available by the Glass

6.5 (5oz) / 9.75 (8oz) / 36 bottle (1L)

Ventisquero Carménère Reserva (Chile) 750 ml bottle **29**

Dos Fincas Cabernet Sauvignon Malbec (Argentina) 750 ml bottle **35**

Rosé Wine

Joseph Mellot Pinot Noir Rosé (France) 750 ml bottle **37**

Sangria Red Sangria (Spain)

8 oz Glass 7.5 / Pitcher 36

Special Coffees

Bailey's Latte or Mocha **6.5**

Irish Coffee **6.5**

Liquor

Single Shot or Highball 4.50 / Double 8

Forty Creek Rye, 204 Vodka, 204 Gin, Bacardi White Rum, Sailor Jerry Spiced Rum, Jameson Irish Whiskey

Single Shot or Highball 5.50 / Double 9

Bulleit Bourbon, Espolon Tequila

Liqueurs Single 4.50 / Double 8

Bailey's Irish Cream, Fireball, Boca Blue, Triple Sec, Kahlua

Cocktails

Boozy Smoothies 9

add a shot to one of our smoothies

Hail Caesar 7

our classic Caesar with a spicy bean

Old Fashioned 9

rye, sugar, soda, Angostura bitters

Mojito 8

white rum, mint, lime, sugar and soda

Black Russian/White Russian 8

vodka and kahlua, w/wo cream

Paralyzer 7

tequila, vodka, kahlua, milk, coke

Long Island Iced Tea 8

vodka, gin, rum, tequila, triple sec, lemon and coke

Hot Toddy 7

bourbon, honey, lemon, hot water

Hot Buttered Rum 6

rum, butter, honey, cinnamon stick, H₂O

Blue Lagoon 7

vodka, blue curacao, lemonade

Screwdriver 5

vodka, orange juice