




## Soups and Salads

*Add chicken or braised tofu to your salad 5. Add garlic toast 1.50*

<b>Soup of the day</b>	7
Soup made with love, served with a toasted rosemary focaccia	
<b>Vietnamese Salad Rolls</b> 	9
Two rice paper wraps filled with rice vermicelli, pickled vegetables, cucumber, cilantro, walnut vinaigrette, sunflower and sesame seeds. <i>Add teriyaki pork 3</i>	
<b>Caesar Salad</b> 	12
Romaine, Manitoba bacon, house Caesar dressing, topped with croutons and Parmesan	
<b>Soup, Salad &amp; Bread</b>	11
Soup of the day with side House Salad, served with a toasted rosemary focaccia <i>Add chicken or teriyaki braised tofu 5</i> <i>upgrade to garlic bread 1.50, upgrade to Caesar salad 2.50</i>	

## Bowls

<b>Mac &amp; Cheese</b>	14
A house made blend of mozzarella, parmesan, and cheddar cheeses combined with macaroni. Topped with seasoned crushed tortilla chips and parsley.	
<b>King of Tokyo Noodle Bowl</b> 	14
Rice vermicelli, braised Manitoba pork, miso broth, sautéed vegetables and sesame seeds, topped with Sriracha hot sauce, cabbage, cilantro, cucumber, and a blend of house pickled onions and carrots.  <i>Add bacon, roasted chicken or bbq pulled pork 3</i>	


## Burgers and Sandwiches

*Comes with your **choice** of house salad, side soup, or baked potato wedges  
substitute side Caesar Salad 2.5*

<b>Board Game Club</b>	16
Roasted chicken, bacon, tomato, sautéed onions, iceberg lettuce, grated Bothwell cheddar, and honey dill mayo	
<b>Banh Mi</b>	16
Teriyaki pork, Sriracha mayo, pickled vegetables, cucumbers, and cilantro	
<b>Chicken Caesar Wrap</b>	14
Romaine, House Caesar dressing, bacon, chicken and parmesan in a flour tortilla	
<b>The Classic Burger</b>	15
A 6 oz house-made angus beef burger patty, mustard mayo, sautéed mushrooms, dill pickles, tomato, iceberg lettuce, and cheddar cheese. <i>Add bacon 3 Add sunny-side up egg 2</i>	
<b>Beyond Burger</b>	16
Beyond Meat patty, vegan mustard mayo, dill pickles, iceberg lettuce, tomato and red onion <i>Additional Beyond patty 5</i>	
<b>Grilled Cheese</b>	10
Sharp cheddar cheese, sandwiched between sourdough rye bread with garlic butter <i>Add chicken or bacon 3, Add burger patty 5</i>	

 *Can be made Gluten friendly*

## Snacks

<b>The Dice Bowl</b>	<b>12</b>
Popcorn + Pretzels, Goldfish, Ritz, Smarties, Gummy Worms, Cheerios with blend of seasonings	
<b>Popcorn</b> 	<b>6</b>
White Cheddar, Dill Pickle, Cinnamon Sugar, or Butter Salt	

## Hot Drinks

<b>Coffee</b>	<b>3.50</b>
Locally roasted coffee	
<b>Espresso Drinks</b>	
<i>with whole or almond milk</i>	
<b>Espresso</b> single 2 / double	<b>3.50</b>
<b>Americano</b> (double shot)	<b>3.50</b>
<b>Cappuccino</b> (double shot)	<b>4</b>
<b>Café Latté</b> (double shot)	<b>4</b>
<b>Café Mocha</b> (double shot)	<b>4.5</b>
<b>Coffee Flavour Shots</b>	<b>0.6</b>
ask your server for flavour options	
<b>Tea</b>	<b>3.50</b>
from <i>The Amsterdam Tea Room</i>	
<b>Assam Black</b> - fair trade black tea	
<b>Earl Grey:</b> Sri Lankan black tea, cornflower petals, bergamot	
<b>Masala Chai:</b> black tea, ginger, coriander, cardamom, cinnamon, cloves, pepper, rose petals, jasmine	
<b>Pacific North West</b> (c/f): organic spearmint and peppermint blend	
<b>Serenity</b> (c/f): chamomile, rooibos, lemon balm, linden flowers, anise, cinnamon, oat straw, passion flower, orange peel	
<b>Respect Your Elders</b> (c/f): hibiscus, elderberries, currants, raisins, rosehips	
<b>Chunmee Special Grade 1:</b> luxury green tea from jiangxi province, china	
<b>London Fog</b>	<b>4</b>
<b>Chai Latte</b>	<b>4</b>
<b>Hot Chocolate</b>	<b>4</b>

## Cold Drinks

<b>Fountain Drinks</b>	<i>No Free Refills</i>
Coca-Cola, Diet Coke, Sprite, Canada Dry, Nestea Iced Tea	
10 oz Glass	<b>1.75</b>
<b>Smoothies</b>	
<b>Monopoly Smoothie</b>	<b>7</b>
strawberries, banana, almond milk, orange juice	
<b>Purple Haze Smoothie</b>	<b>7</b>
blueberries, banana, almond milk, cranberry juice and a pinch of cinnamon	
<b>Juice</b>	<b>3</b>
orange, cranberry cocktail	
<b>Lemonade</b>	<b>2</b>
<b>Milk</b>	Small <b>2</b> Large <b>3</b>
whole, chocolate	

## Draught Beer

<b>Fort Garry Brewing</b>	<b>5.75/pint</b>
Fort Garry Dark, Fort Garry Pale, ATB Lager	
<b>Trans Canada Brewing</b>	<b>6.75/pint</b>
Portager Pilsner, Bluebeary Ale	

## Canned & Bottled Beer

<b>1919 Belgian Ale</b>	<b>7</b>
(Little Brown Jug, 473ml)	
<b>Lousy Beatnik Amber Ale</b>	<b>7.50</b>
(Barn Hammer, 473ml)	
<b>Pemby Tang Orange Milkshake IPA</b>	<b>8.50</b>
(Barn Hammer, 473ml)	
<b>Dry-Hopped Sour</b>	<b>8.25</b>
(Nonsuch Brewing, 473ml)	
<b>La Molière Pilsner</b>	<b>8</b>
(Nonsuch Brewing, 473ml)	
<b>Grisette with Sumac</b>	<b>8</b>
(Nonsuch Brewing, 473ml)	
<b>Witty Belgian</b>	<b>7</b>
(Torque Brewing, 473ml)	
<b>Hazy Whaler NE IPA</b>	<b>8</b>
(Torque Brewing, 473ml)	

## Wine By The Glass

White (Paul Mas blend)	5oz	<b>6.50</b>
	8oz	<b>9.75</b>
Red (Paul Mas blend)	5oz	<b>6.50</b>
	8oz	<b>9.75</b>
Red Sangria	8oz	<b>7.50</b>

## Liquor

Single Shot or Highball	<b>4.50</b>	Double	<b>8</b>
Forty Creek Rye		Kahlua	
Jameson Irish Whiskey		Fireball	
204 Vodka		Bols Blue	
204 Gin		Bols Banana	
Bacardi White Rum		Bailey's	
Sailor Jerry Spiced Rum			
Butter Ripple Schnapps			

Single Shot or Highball	<b>5.50</b>	Double	<b>9.25</b>
Bulleit Bourbon		Espolono Tequila	

Cocktail Menu available upon request

***Here to play games? For \$7 each you can play as much as you want for the duration of your stay. Let us know if you'd like a hand finding something fun!***

Allergy Statement: Menu items may contain or have come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish and soy. Our gluten-friendly menu items are prepared with the utmost care for allergies. However, they are prepared in the same facility and ovens as our other menu items, and as such we cannot guarantee they are 100% gluten-free, as there is always a small risk of cross contamination within the kitchen. Ask your server for more information if you have any concerns.