




Soups and Salads

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

Soup of the day	7
Soup made with love, served with a toasted rosemary focaccia	
Vietnamese Salad Rolls 	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>	
Caesar Salad 	12
Romaine, Manitoba bacon, house Caesar dressing, topped with croutons and Parmesan	
Soup, Salad & Bread	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

Mac & Cheese	14
A house made blend of mozzarella, parmesan, and cheddar cheeses combined with macaroni. Topped with seasoned crushed tortilla chips and parsley.	
King of Tokyo Noodle Bowl 	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*

Board Game Club	16
Roasted chicken, bacon, tomato, sautéed onions, iceberg lettuce, grated Bothwell cheddar, and honey dill mayo	
Banh Mi	16
Teriyaki pork, Sriracha mayo, pickled vegetables, cucumbers, and cilantro	
Chicken Caesar Wrap	14
Romaine, House Caesar dressing, bacon, chicken and parmesan in a flour tortilla	
The Classic Burger	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>	
Beyond Burger	16
Beyond Meat patty, vegan mustard mayo, dill pickles, iceberg lettuce, tomato and red onion <i>Additional Beyond patty 5</i>	
Grilled Cheese	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

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

Hot Drinks

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

Cold Drinks

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

Draught Beer

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

Canned & Bottled Beer

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

Wine By The Glass

White (Paul Mas blend)	5oz	6.50
	8oz	9.75
Red (Paul Mas blend)	5oz	6.50
	8oz	9.75
Red Sangria	8oz	7.50

Liquor

Single Shot or Highball	5.50	Double	9
Forty Creek Rye		Kahlua	
Butter Ripple Schnapps		Bailey's	
204 Vodka		Bols Blue	
204 Gin		Bols Banana	
Bacardi White Rum		Fireball	

Single Shot or Highball	6.50	Double	10
Sailor Jerry Spiced Rum		Espolono Tequila	
Jameson Irish Whiskey		Bulleit Bourbon	

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.