

## APPETIZERS

<b>'Nduja Stuffed Olive Skewer</b> halloumi, sourdough, chimichurri	10
<b>Salmon Tartare</b> shiso leaf, nori aioli, dashi pearl	18
<b>Foie Gras Parfait</b> persimmon, meringue, lemon balm	20
<b>Beef Tartare Crostini</b> aged cheddar, pine nut, gherkin	18
<b>Hamachi Crudo</b> jamón ibérico, cerignola olive, paprika oil	26
<b>Octopus Carpaccio</b> black garlic, jingle bell pepper, ginger	28
<b>Grilled Brie Toast</b> capicola, summer truffle, hazelnut	26
<b>Iceberg Wedge</b> avocado, chive cream, puffed wild rice	18

## MAINS

<b>Grilled Lamb Skewer</b> smoked eggplant, olive, pine nut	38
<b>Aloette Burger</b> beaufort cheese, onion, lettuce + triple cooked fries \$10	20
<b>Wagyu Truffle Burger</b> truffle gruyère, pickled onion, black truffle jus	38
<b>Grilled Short Rib</b> gochujang, maitake mushroom, furikake	42
<b>Seared Scallop</b> koji butter, tokyo turnip, puffed rice	42
<b>Ricotta Agnolotti</b> salt spring mussels, clam, smoked butter	38
<b>Aloette Fried Chicken</b> yuzu honey, takuan, hot sauce, bibb lettuce	38

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<b>Triple Cooked Fries</b> pure gold potatoes, aloette aioli	10
<b>Brussels Sprouts</b> scallion, cilantro, peanut	16
<b>Grilled Shishito Peppers</b> bonito, sesame, shishito aioli	18

JOIN US  
FOR BRUNCH!  
SATURDAY & SUNDAY  
11-3

## DESSERT

<b>Lemon Meringue Pie</b>	15
<b>Foie Gras Sundae</b>	15

## COCKTAILS

<b>Painted Water</b> Ketel One vodka, sour grape, white pepper, lime leaf & fresh citrus	17
<b>Summer Feelings</b> Aloette Southside Fizz, Aperol, Campari, celery & fresh citrus	17
<b>Pineapple Daiquiri</b> Havana Club 3, pineapple & fresh lime	18
<b>Open Doors</b> Buffalo Trace bourbon, green Chartreuse, coconut & fresh lime	18
<b>Rockford Peach</b> Tanqueray gin, Campari, peach tea, egg white & fresh citrus	18
<b>Silk Screen</b> Lot 40 rye, green Chartreuse, Amontillado sherry & lemon oil	18
<b>Aloette Old Fashioned</b> Martell VS cognac, Buffalo Trace bourbon, Menthe Pastille & bitters	18

## BEER

<b>Bellwoods 'Pink Lemonade'</b> (draught) 6.5%	12
<b>Burdock 'Deluxe' Lager</b> (draught) 4%	10
<b>Muddy York 'Switchboard'</b> Session IPA 4.9%	10
<b>Tooth and Nail 'Vim &amp; Vigor'</b> Pilsner 5.2%	10
<b>Godspeed 'Yuzu'</b> Saison 4.1%	12
<b>Revel 'Time &amp; Place'</b> Cider 6.5%	12

## SPIRIT FREE

<b>Boylan Cane Cola / Black Cherry</b>	8
<b>Peach Tea Lemonade</b>	14
<b>Saicho Jasmine Sparkling Tea</b>	19

## SPARKLING & ROSÉ

Xarel-lo/Macabeo, <b>Alta Alella Mirgin Cava</b> 2021. Côte Méditerranéenne, Spain.	20/95
Raboso Piave, <b>Casa Belfi Frizzante Rosso</b> Delle Venezie, Italy.	95
Champagne, <b>Vincent Couche</b> Champagne, France.	195

## WHITE

Vermentino, <b>'Poivre d' Âne' Blanc</b> 2022. Languedoc-Roussillon, France.	19/90
Chardonnay, <b>Dom. des Homs</b> 2022. Languedoc, France.	19/90
Riesling, <b>Pearl Morisette 'Va-et-Vient'</b> 2018. Jordan, Niagara, Ontario.	20/95
Garganega, <b>Marcobarba 'Barbabianca'</b> 2022. Veneto, Italy.	100
Grüner-Veltliner, <b>Gindl 'Little Buteo'</b> 2022. Weinviertel, Austria.	110
Chardonnay, <b>Maison de Nicolay 'Chardoc'</b> 2022. Burgundy, France.	120
Chenin Blanc, <b>Manoir de la Tête Rouge 'Tête d'Ange'</b> 2022. Loire Valley, France.	130

## RED

Barbera, <b>Vigneti Repetto 'Equilatero'</b> 2020. Piedmont, Italy.	18/85
Primitivo, <b>Masseria Cuturi Tuma</b> 2021. Puglia, Italy.	19/90
Syrah, <b>Les Vins Mont-Val 'Toa'</b> 2020. Languedoc, France.	21/100
Zweigelt, <b>Claus Preisinger 'Kieselstein'</b> 2022. Burgenland, Austria.	110
Lacrima di Morro D'Alba, <b>Filodivino 'Soara'</b> 2019. Marche, Italy.	120
Field Blend, <b>Subject to Change 'Sleepless Nights'</b> 2021. Mendocino, California.	130
Cabernet Sauvignon/Cabernet Franc, <b>Alpamanta</b> 2020. Mendoza, Argentina.	140