

# Lunch Selections

**SPINACH SALAD 16**

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

**CAESAR SALAD 16**

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

**THAI CHICKEN SALAD 20**

Rice vermicelli tossed in a creamy thai peanut sauce with ginger ground chicken. Topped with shredded carrots, green onions, toasted almonds, cabbage and sriracha

*Inquire with your server about how you can enhance your salad*

**UDON FIRE NOODLES 19**

Broccoli, snow peas, red onion and carrots sautéed with udon noodles in our infamous fire sauce

**ALOO GOBI FALAFEL BOWL 20**

Garlic massaged kale mixed with chopped tomato and red onion, paired with a cilantro curry quinoa. Topped with curried cauliflower + potato chick pea falafels, pickled red onions, paneer cheese and yellow curry hummus. Drizzled with a yogurt raita and chopped cilantro

**BRAISED BEEF GRILLED CHEESE 22**

Ontario beef braised served on a pannini flatbread with smoked cheddar, brie, pico de gallo, pickled vegetables and a spiced aioli

**CHICKEN BURRITO 20**

Cilantro lime chicken and ginger scented basmati rice layered with hummus, pico de gallo, sour cream and salsa, wrapped in a tortilla

**GRILLED CHICKEN SANDWICH 19**

Grilled chicken topped with pico de gallo, adobo sauce, smoked gouda cheese, lettuce and roasted garlic aioli

**BLACKNED TUNA HANDHELD 21**

Blackened ahi tuna, grilled to rare, with garlic dill mayonnaise, pineapple salsa, guacamole, pea tendrils, and red + green onion, served on a potato bun

**REUBEN 20**

Fresh pastrami mixed with sauerkraut and caramelized onions, finished with gruyere cheese and our house-made sauce, served on marbled rye panini bread

**BOARDWALK BBQ BURGER 19**

Our signature AAA sirloin burger topped with smoked cheddar cheese, lettuce, tomato and golden BBQ sauce, served on a fresh sesame seed kaiser bun

**ALOO TIKKI NOODLE BURGER 22**

A fried spicy potato and pea patty, layered with a sweet tamarind sauce, topped with a manchurian style noodle and a drizzle of mint yogurt

**BEER BATTERED HADDOCK 22**

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

**SMOKED TURKEY CLUB 20**

Layered smoked turkey, bacon, jalapeno havarti, lettuce and tomato with a cranberry dijon mayonnaise, served on a ciabatta bun

**PEPITO SANDWICH 24**

Marinated skirt steak seared on a fresh baguette with bacon infused refried beans, house made guacamole and topped with baby mozzarella, served with spicy pickled vegetables

**NACHOS 19**

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa



**Fluid**  
boardwalk patio and grill

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

# Cocktails +

<b>BLACK CHERRY LEMONADE</b> finlandia vodka, black cherry reduction, fresh lemon juice	14
<b>WHITE SANGARIA FOR TWO</b> bacardi white rum, white wine, campari, lime juice, strawberry reduction	32
<b>MOSCOW MULE</b> finlandia vodka, ginger beer, fresh lime juice	15
<b>PRICKLY PEAR MARGARITA</b> patron silver, cointreau, fresh lime juice, prickly pear reduction	20
<b>RASPBERRY ELDERFLOWER SMASH</b> bombay gin, prosyro elderflower + raspberry, fresh lemon	16
<b>BOURBON MANGO MULE</b> buffalo trace bourbon, ginger beer, prosyro mango, fresh lime juice	18

All cocktail prices represent a 1.5oz, 2oz or 3oz pour

All cocktails are hand-crafted using freshly squeezed lemon and lime juices

<b>WHITE CLAW CANS</b>	
Various flavors. inquire about todays options	9.75
<b>SOMERSBY CIDER</b>	
Classic apple flavor	9.75
<b>CRAFTY ELK ORGANIC HARD JUICE</b>	
Various flavors. inquire about todays options	9.75

# Beer

## Ontario Craft Brews

STEAM WHISTLE Premium Pilsner IBU22, Toronto	10.50
FULL BEARD BREWING The Bearded Prospector Cream Ale IBU28, Timmins	10.50
FULL BEARD BREWING On the Banks of Mattagami Brown Ale IBU31, Timmins	10.50
NORTHERN SUPERIOR Gitche Gumee Double IPA IBU80, Sault Ste. Marie	10.50
NORTHERN SUPERIOR Light Lager IBU20, Sault Ste. Marie	10.50
NORTHERN SUPERIOR Flying Canoe Marzen IBU30, Sault Ste. Marie	10.50

All draught prices represent an 18oz pour

## Bottled + Canned Selections

Budweiser, Bud Light, Coors Light, Canadian	7.25
Michelob Ultra	7.50
Stella Artois, Heineken, Corona	8.75
Guinness Stout, New Belgium Fat Tire Amber Ale	9.25

# Wine

	5oz	8oz	Btl
ANGELS GATE Chardonnay 2021 Niagara ON	11	15	47
ANGELS GATE Riesling 2017 Niagara ON	11	15	47
LURTON LES FUMÉES Sauvignon Blanc 2022 France	11	15	47
FLAT ROOF MANOR Pinot Grigio 2022 Stellenbosch SA	10	14	43
BERTIOLO Pinot Grigio 2021 Friuli-Venezia Giulia Italy	13	19	58
LEAPING HORSE Chardonnay 2021 California USA	13	19	58
TAWSE Rosé 2021 Niagara ON	14	20	62
ANGELS GATE Cabernet Merlot 2019 Niagara ON	12	17	52
FRESCOBALDI CASTIGLIONI Chianti 2020 Italy	12	17	52
FROGPOND FARM Cabernet Franc 2018 Niagara ON	13	19	58
LEAPING HORSE Cabernet Sauvignon 2020 California USA	14	20	62
VINA ECHEVERRIA Carmenere 2021 Curico Chile	12	17	52
HUMBERTO CANALE Malbec 2020 Patagonia Argentina	14	20	62
ANGELS GATE Pinot Noir 2021 Niagara ON	13	19	58
13TH STREET Gamay Noir 2020 Niagara ON	14	20	62

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