



SNACKS

SNACK TRIO **V/DF**

Spiced Nuts | Marinated Olives | Dried Fruits \$12

KETTLE CHIPS **VEG/VO**

Peri Peri Spice | House Made Chips | Honey Onion Yogurt Dip \$10

EDAMAME **V/DF/GF**

Blanched Edamame | Spiced Soy Dipping Oil \$11

TO SHARE

TRUFFLE FRIES **VEG**

Asiago | Black Garlic Aioli \$15

VEGAN FRITES **V**

Hearts of Palm | Za'atar Fry Sauce \$14

LARDER BOARD *

Prosciutto | Urban Cheeses | Cured Salmon | House Mustard | Olives | Crostini \$22

POURHOUSE NACHOS ***GF**

Caramelized Onions | Banana Peppers | Maple Bacon | Shredded Cheddar \$18

WINGS & RIBS *** DF**

Whole Wings | Side Ribs | Gochujang Sauce (medium spice) \$17

BREADS & SPREADS **VEG**

House Flatbread | Fresh Labneh | Kalamata Olive Tapenade | Sundried Tomato Pesto \$16

SEAFOOD SAMBUCA **GF**

Sautéed Shrimp | Seared Scallops | Butter | Sambuca Flambé | Grilled Focaccia \$20

SHORT RIB ENCHILADAS

Braised Short Rib | Tequila Salsa Verde | Flour Tortilla | Chive Cilantro Crema | Peri Peri Oil \$17

SPICED CRAB CAKES

Lump Crab Meat | Coriander Mint Drizzle | Pickled Chilies | Crushed Peanuts \$19

ODDS AND SODS

THE CHOWDER

Shrimp | Scallop | Salmon | Haddock | Mussels | Cream \$16

SOUP OF THE MOMENT

Ever-Changing | Always Delicious \$9

Harbourstone

POUR HOUSE

CAESAR SALAD *

Confit Garlic Dressing | Asiago | Maple Bacon | Crouton \$16

SEAFOOD COBB SALAD *

Scallops | Salmon | Shrimp | Alexis de Portneuf Blue | Lime Chickpeas | Roasted Corn | 6 Minute Egg
Maple Pancetta | Avocado Citrus Ranch \$23

SUPERFOOD SALAD V/GF/DF

Red Quinoa | Edamame | Sweet Potato | Soaked Cherries | Arugula
Blueberry Açai Champagne Vinaigrette \$19

HANDHELDS

On The Side: House Fries, Greens, Daily Soup, Truffle Fries [+7], Chowder [+6], Caesar Salad [+4]

PEI GRILLED CHEESE VEG

PEI Clothbound Cheddar | Sourdough Bread | Roasted Tomato Bisque \$18

THE BURGER * GFO/DFO

Certified Angus Beef | Bacon | Cheddar | Caramelized Onions | Fried Egg | Lettuce | Tomato | Pickle
House 'Mac' Sauce \$21

LENTIL BURGER V/GFO

Arugula | Tomato | Spicy Tahini \$19

GRILLED TURKEY CLUB * DF/GFO

Brined Turkey Breast | Smoked Bacon | Lettuce | Tomato | Mayo \$18

EL CUBANO *

Pulled Ham | White Cheddar | Mustard Pickle | Spiced Maple Pineapple Jam | Ciabatta \$20

MAINS

CAST IRON HALIBUT GF/VO

Wild Rice Succotash | Roasted Brussel Sprouts | Green Pea Puree
Vegan Option – Cauliflower Steak \$32

PARMESAN RISOTTO VEG/GF

Arborio Rice | Aged Balsamic | Shaved Parmesan | Garden Peas | Fresh Mint \$27

FISH AND CHIPS DF

Garrison Beer Batter | Local Haddock | Hand Cut Fries | Tartar \$23

CHARGRILLED RIBEYE

PEI Blue Dot Ribeye | Steak Butter | Scallion Potato Cake | Seasonal Vegetables \$37

TAGLIATELLE VEG

Mushrooms | Roasted Pine Nuts | Crumbled Feta | Marsala Leek Cream Sauce | Fresh Herbs \$26

SEARED TUNA GF/VO

Sesame & Pistachio Seared Tuna | Vermicelli | Asian Salad | 6 Minute Egg | Pickled Chilies | Crushed
Peanuts | Vegan Option – Tofu \$28

V VEGAN | VO VEGAN OPTION | VEG VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE |

DFO DAIRY FREE OPTION | *CONTAINS PORK