

Harbourstone

POUR HOUSE

10PM-12PM

SNACKS

SNACK TRIO V/DF

Spiced Nuts | Marinated Olives | Dried Fruits \$12

KETTLE CHIPS VEG/VO

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

EDAMAME V/DF/GF

Blanched Edamame | Ponzu Dipping Sauce \$9

TO SHARE

TRUFFLE FRIES VEG

Black Garlic Aioli | Parmesan \$15

WATERMELON & FETA VEG/GF

Aged Balsamic Syrup | Mint Oil | Good Salt \$14

WINGS & RIBS * DF

Gochujang Sauce (medium spice) | House Pickles \$17

TUNA WONTON BOWL DF

Mango Salsa | Pomegranate Tamari | Spicy Tempura
Bits \$16

BROWN BUTTER MUSSELS * GFO

Brown Butter | Roasted Onions | Green Apple |
Chopped Herbs | Local Wine \$15

FRITTURA MISTA DF

Calamari | Scallops | Shrimp | Variegated Vegetables |
Lemon Dip \$19

SEARED SCALLOPS *

Chorizo | Sweet Corn & Cucumber Salad | Sliced
Radishes \$20

POURHOUSE NACHOS * GF

Aged Cheddar | Maple Bacon | Caramelized Onions |
Banana Peppers | Chipotle Salsa | Cilantro Sour
Cream \$18

LARDER BOARD *

Prosciutto | Urban Cheeses | Cured Salmon | House
Mustard | Olives | Crostini \$19

ODDS AND SODS

SOUP OF THE DAY

Ever-Changing | Always Delicious \$9

THE CHOWDER GFO

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

CAESAR SALAD *

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

GRILLED PLUM SALAD GF/VEG/DFO

Baby Arugula | Roasted Pumpkin Seeds | Torched
Goat Cheese | Strawberry Mango Vinaigrette \$18

SUPERFOOD SALAD V/GF/DF

Arugula | Red Quinoa | Edamame | Roasted Sweet
Potato | Soaked Cherries | Arugula | Blueberries |
Haskap Champagne Vinaigrette \$18

HEIRLOOM TOMATO SALAD GF/VEG

Fior di Latte | Edible Olive Soil | Parsley Oil |
Arugula \$19

FISH AND CHIPS DF

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

HANDHELDS

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

THE BURGER * GFO/DFO

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

GRILLED TURKEY CLUB * DF/GFO

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

PEEKYTOE CRABWICH

Old Bay Lemon Remoulade | Quick Pickles \$22

CRISPY CHICKEN SANDWICH

Guava BBQ Sauce | Smashed Avocado | Habanero
Pepper Aioli | Brioche Bun \$18

LENTIL BURGER V/GFO

Arugula | Tomato | Spicy Tahini \$19

MY BURGER ATE MY DOG *

Beef Hotdog | Certified Angus Beef | Processed
Cheese | Bacon Bits | Tomato Jam | Dijon Honey
Mustard | Jalapeño Pineapple Relish \$18

1919 Upper Water St | Halifax, NS | B3J 3J5 | 902-428-7852

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

| DFO DAIRY FREE OPTION | *CONTAINS PORK | ADD \$2 FOR GLUTEN FREE BREAD

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