

TaZa

GRILL + BAR
@2501

SALADS & STARTERS ~ START YOUR CULINARY JOURNEY

- Chef's Soup of the Day 8**
Mexican Street Nachos 14
 Crispy Wontons | Roasted Corn | Jalapenos
 Cilantro | Crumbled Cheese | Chili Powder
 Salsa Roja | Guacamole | Sriracha Sourcream
- 1lb Roaster Wings 15** ★
 Jerk BBQ | Spicy Garlic Parmesan |
 Frank's Red Hot | Honey Garlic
- Poutine Supreme 9**
 Shoestring Fries | Cheese Curds | Bacon Bits |
 Sour Cream | Scallions | Poutine Gravy
- Caesar Salad 9 / 6**
 Herbed Croutons | Shredded Parmesan |
 Bacon Bits | Roasted Garlic Dressing

- Sesame Ginger Calamari 14**
 Sweet Peppers | Crushed Chili | Sesame Seeds
 Soy Ginger Glaze
- Mediterranean Greek Salad 10 / 7**
 Romaine Hearts | Tomatoes | Feta Cheese
 Kalamata Olives | Sweet Peppers | Cucumbers
 Red Onions | Greek Dressing
- Asian Citrus Salad 10 / 7**
 Kale | Mandarins | Peppers | Bean Sprouts
 Crispy Wontons | Sesame Vinaigrette
- *Salad Add-On:**
Chicken Breast 7
Grilled Salmon 10
3 pieces Crispy Chicken 7
Shrimp 8

CASUAL FARE ~ FRESH, LOCAL, SEASONAL INGREDIENTS

- * Spicy Black Bean Burger 16** ★
 Cheddar | Lettuce | Tomatoes | Onions
 Pickles | Chipotle Mayo | Brioche Bun
- * Signature Bacon Double Cheeseburger 18**
 Cheddar | Maple Bacon | Lettuce | Tomatoes
 Onions | Pickles | Taza Sauce | Brioche Bun
- * Crispy Fried Chicken Sandwich 18** ★
 Buttermilk Brined | Scallion and Jalapeno
 Mayo | Lettuce | Tomatoes | Pickles |
 Toasted Brioche
- * Bulgogi Philly Cheese Steak 20** ★
 Thinly Shaved Ribeye | Mushrooms |
 Caramelized Onions | Peppers | Provolone
 Cheese | Bulgogi Sauce | Hoagie Bun
- *Choice of Kettle Chips or Shoestring Fries
 Make it Rosemary Truffle Fries, House Salad,
 Caesar Salad, Greek Salad or Soup 2**
- Panko Crusted Avocado Tacos 15** ★
 Crispy Avocados | Roasted Tomato Salsa
 Cilantro Lime Slaw | Sriracha Sour Cream
 Corn Tortillas
- Tacos De Pollo 17** ★
 Chipotle Chicken | Onions & Cilantro
 Salsa Verde | Salsa Roja | Corn Tortillas
- Crispy Shrimp Tacos 17** ★
 Battered Shrimp | Avocado Spread
 Cilantro Lime Slaw | Corn Tortillas

PASTAS + BOWLS ~ INSPIRATIONS FROM AROUND THE WORLD

- Linguine Primavera 18** ★
 Cherry Tomatoes | Peppers | Snap Peas |
 Zucchini | Olive Oil | Cream
 Grated Parmesan
- Butter Chicken 23** ★
 Tikka Grilled Chicken | Spiced Tomato
 Gravy | Basmati Rice | Naan | Raita
- Indian Chicken Curry Bowl 23**
 Aromatic Broth | Potatoes | Basmati Rice
 Naan | Cilantro
- Pad Thai 23**
 Chicken | Shrimp | Tamarind Sauce | Tofu
 Bean Sprouts | Fried Egg | Crushed Peanuts
 Rice Noodles
- Thai Green Curry 23** ★
 Chicken or Shrimp | Green Curry Coconut
 Broth | Stir Fried Vegetables | Jasmine Rice
- Sesame Salmon Rice Bowl 25**
 Char Grilled | Asian Pear Glaze | Baby
 Zucchini Bean Sprouts | Soft-Poached Egg
 Jasmine Rice | Sesame Seeds
- Lamb Linguine Ragù 23** ★
 12 hour Braised Leg of Lamb Ragù
 San Marzano Tomatoes | Garlic Bread |
 Parmesan

STEAKS

- All our steaks are Wellington County,
 Premium Ontario Grown, Hand Selected,
 and Corn Fed
- Baseball Sirloin 29**
 8oz | Chef's Vegetables | Choice of
 Accompaniments
- Beef Tenderloin 34**
 8oz | Chef's Vegetables | Choice of
 Accompaniments
- Ribeye 34**
 10oz | Chef's Vegetables | Choice of
 Accompaniments
- Steak Frites 29** ★
 8oz Sirloin | Shoestring Fries |
 Peppercorn Demi | Roasted Garlic Aioli
 Chimichurri Sauce

MAINS

- Fish & Chips 18**
 Tank House Ale battered Haddock
 French Fries | Malt Vinegar | House Tartar
- Roasted Salmon 25**
 Harissa-Honey Glazed | Corn & Pepper
 Relish | Chef's Vegetables | Choice of
 Accompaniments
- Chicken Marsala 25** ★
 Supreme Stuffed with Wild Rice
 Wild Mushrooms | Chef's Vegetables
 Choice of Accompaniments | Marsala
 Peppercorn Sauce
- Maple Miso Halibut 29** ★
 Pan-Seared | Jasmine Rice | Edamame
 Red Peppers | Puffed Rice | Sesame Pea Puree
 Maple Miso Glaze
- Accompaniments:**
 Garlic Mashed Potato | French Fries
 Steamed Rice | Kettle Chips
 Make it Rosemary Truffle Fries 2

ENHANCEMENTS

Shoestring Fries	5	Grilled Asparagus	5	Chef's Vegetables of the Day	5
Rosemary Truffle Fries	7	Sautéed Mushrooms	5	Peppercorn Sauce	3
Steamed Rice	3	Kettle Chips	5		

~ SERVED FROM 5:00PM TO 10:00PM ~

STONE-BAKED PIZZA'S

~ HAND-PRESSED PIZZA BAKED IN OUR STONE OVEN,
 WITH OUR HOUSE MADE SAN MARZANO TOMATO SAUCE

- Vegetarian 16** ★
 Peppers | Onions | Mushrooms | Tomatoes
- Canadiana 17**
 Peppernoni | Bacon | Mushrooms
- BBQ Chicken 17**
 Caramelized Onions | Sweet Peppers
 BBQ Sauce
- Diavola 17** ★
 Hot Soppresta | Onions | Jalapeno

DESSERT

- Churros 8**
 Cinnamon & Sugar Dusted | Chocolate &
 Dulce de Leche
- Caramel Peanut Butter Chocolate
 Brownie Cake 9** ★
 Honey Roasted Peanut Butter |
 Sticky Caramel | Chocolate Brownie
- White Chocolate Raspberry Brulee
 Cheesecake 9**
 White Chocolate Raspberry Cheesecake
 Chocolate Crust
- 5 Layer Chocolate Cake 9** ★
 Moist Chocolate Cake | Chocolate Icing

DRAFT BEER 20oz 8.5

- Mills Street Organic**
 4.2% ABV - Golden Lager
- Tankhouse Aler**
 5.2% ABV - Pale Ale
- Side Launch Mountain Lager**
 4.7% ABV - Golden Lager
- Cobble Stone Stout**
 4.2% ABV - Irish Style Stout
- West Coast Styler**
 6.6% ABV - Ale (IPA)

RED WINE 6oz 9oz BTL

- Cab /Merlot**
 JJ's McWilliam /Australia 9 13 35
- Cabernet Sauvignon**
 Santa Rita Reserve /Chile 11 15 45
- Shiraz**
 Yellow Tail /Australia 9 13 35
- Merlot**
 Santa Rita Reserve 120 /Chile 10 14 38
- Malbec**
 Alamos /Argentina 11 15 45
- Pinot Noir**
 Mirasou /California 10 14 38

WHITE WINE 6oz 9oz BTL

- Riesling**
 Inniskillin /Canada 9 13 35
- Chardonnay**
 Beringer /California 11 15 45
- White Zinfandel**
 E&J Gallo /California 9 13 35
- Sauvignon Blanc**
 Whitehaven /New Zealand 12 17 50
- Pinot Grigio**
 Canyon Road /California 10 14 38
- Sauvignon Blanc**
 Santa Rita 120 /Chile 10 14 38

For a wider selection of wines see beverage menu

★ Vegetarian ★ Gluten Free ★ Spicy ★ New

13% HST and a 15% gratuity will be added to your order for groups of 8 or more.
 Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.
 Please Drink Responsibly

FOUR POINTS BY SHERATON Mississauga Meadowvale

2501 Argenta Road, Mississauga ON L5N 4G8

Tel: 905.858.2424

NON ALCOHOLIC BEVERAGES

- Juice**
 Orange /Cranberry /Grapefruit /Apple 4
- Milk 2 %, Chocolate Milk or Soy** 3
- Soda** 4
- Perrier Sparkling Spring Water (330ml)** 4
- Aquafina (500ml)** 3.5
- Hot Chocolate** 4
- Coffee, Herbal Tea** 3.5
- Capuccino** 5
- Latte** 5
- Americano** 4
- Espresso** 4
- Double Espresso** 7