

SMALL PLATES

Quebec Artisanal Cheese Board | 13

Fig jam, muesli baguette

Pairs well with Ruffino Sparkling Rosé or Northern Maverick Lager

Fried Calamari | 13

Fresh lemon, smoked chili aioli

Pairs well with Ruffino Lumina Pinot Grigio or Muskoka Mad Tom IPA

Sweet Potato Fries | 8

Garlic aioli

Pairs well with Robert Mondavi Cabernet Sauvignon or Northern Maverick Hefeweizen

Avocado Toast on Sesame Flax Loaf | 13

Feta, garlic mayo, tomato, buffalo butter

Pairs well with Deakin Shiraz or Railway City Dead Elephant IPA

Pulled Pork Cheddar Sliders | 16

BBQ sauce, kaleslaw

Pairs well with Robert Mondavi Chardonnay or Cowbell Doc Perdue's Bobcat

Olio Meza Platter | 14

Falafel, hummus, babaganoush, black olive tapenade, warm pita

Pairs well with Columbia Crest Merlot or Steam Whistle Pilsner

Mushroom, Leek and Potato Pizza | 13

Basil pesto, parmesan, goats' cheese, balsamic reduction

Pairs well with Kim Crawford Sauvignon Blanc or Mill St. Organic Lager

Tuscan Dry Ribs | 16

Fennel seed, rosemary, lemon, tzatziki caper dip

Pairs well with Marcus James Malbec or Woodhouse Stout

Toasted Muesli Baguette with Brie and Bacon | 10

Chipotle mayo

Pairs well with Ruffino Prosecco or Creemore Springs Lager

Seasoned Dusted Chicken Wings | 12

Honey garlic, barbeque or buffalo butter

Pairs well with Kim Crawford Pinot Noir or Woodhouse Stout



VEGETARIAN

Must be of legal drinking age to purchase and/or consume alcohol.

**IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES,
PLEASE ALERT YOUR SERVER PRIOR TO ORDERING**

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness..



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