



# SMALL PLATES

**FRENCH ONION SOUP** 13

three onions, two cheeses, brandy beef broth, challah crisps

Pairs with Guinness Stout

**HUMMUS** 15

roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar, kecap manis, warm pita

Pairs with Charles Baker Riesling

**CALAMARI** 16

slaw, sweet chili, sesame ginger aioli, cilantro, toasted sesame

Pairs with Stratus Rosé

**EVERYTHING BURRATA** 25

burrata, poached tomatoes, everything spice, honey, olive oil, ancient grain batard, Maldon salt

Pairs with Delle Venezie Pinot Grigio

**TRUFFLE FRIES** 12

oil, parmesan, herbs, aioli

Pairs with Prestige Prosecco

**CHILLED COLOSSAL SHRIMP** 22

chili chive cocktail sauce, lemon

Pairs with Meridian Chardonnay

**BEEF DIP SLIDERS** 22

truffle aioli, parmesan tuile, pickled onions, concentrated beef broth

Pairs with Henderson's Best Amber Ale

## RAW

**OYSTERS** 20

green apple mignonette, tobiko, smoked Tabasco

Pairs with La belle Montagne Rosé

**SALMON TARTARE** 17

green apple sofrito, chive, pickled chili, poached shallot, smoked sea salt, vegetable crisps

Pairs with Chardonnay, Meridian Vineyards, California

**TWO WAY TUNA TACOS** 20

seared Albacore tuna, spicy tuna, sticky rice, nori, tamari, toasted sesame

Pairs with Chateau La Fleur Sauvignon Blanc

## SALADS

**SUGAR BEACH SALAD** 26

lobster, crab, shrimp, avocado mousse, arugula, tomato, egg, tarragon vinaigrette

Pairs with Wayne Gretzy Rosé

**TAVERN** 16

heritage greens, kale, roasted edamame, candied seeds, English cucumber, cherry tomato, goat cheese, shallot vinaigrette

**CAESAR** 17

crisp romaine hearts, challah croutons, crisp bacon, parmesan, white anchovy, charred lemon, eggless sumac caesar dressing

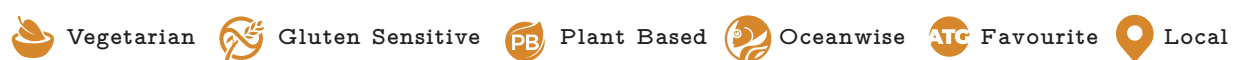
**NOODLE BOWL** 19

edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, furikake, black bean vinaigrette

Pairs with Summertime Spirtz

**ADD TO ANY SALAD**

chicken breast +6 falafel +5 salmon +10 poached shrimp +11 seared tuna +10



Items are prepared with gluten-free ingredients however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.

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# HANDHELDS

Our burger buns and bread are baked fresh everyday by Fred's Bread, one of Toronto's remaining family owned & operated bakeries. There are no preservatives used in our breads.

Served with French fries. Gluten sensitive bun available +2  
Substitute tavern salad, classic Caesar or sweet potato fries +3 beef gravy +3

- CHEESEBURGER** 25  
100% Ontario prime chuck, shredded lettuce, thick cut pork belly, pimento cheese, spicy mango pepper sauce, toasted brioche bun, fries  
*Pairs with Mill Street Hazy IPA*
- CRISPY FRIED CHICKEN** 22  
sriracha buttermilk marinated chicken thigh, cider coleslaw, bread and butter pickles, swiss cheese, creole mustard, toasted brioche bun, fries  
*Pairs with Blackberry Bourbon Sour*
- TAVERN BURGER** 18  
100% Ontario prime chuck, shredded lettuce, tomato, shoestring pickles, shaved red onion, ATG sauce, toasted brioche bun, fries  
*Pairs with Stella Artois*
- LIGHTLIFE™ BURGER** 20  
pickled beets, fried halloumi, poblano pepper relish, corn "aioli", red fife bun, fries  
*Pairs with follow The Sun*
- CLUB** 21  
marinated chicken breast, shredded lettuce, tomato, cucumber, bacon, chipotle yogurt, naan, fries

# LARGE PLATES

- HAWAIIAN RIBEYE** 48  
AAA 12oz marinated steak, shoestring fries, chimichurri, lemon aioli, smoked sea salt  
*Pairs with Chateau St. Jean Cabernet Sauvignon*
- SALMON** 28  
pommes purée, charred broccolini, smoked tomato cream sauce  
*Pairs with Chardonnay, Meridian Vineyards, California*
- BURRATA PAPPARDELLE** 22  
garlic kale, poached heirloom tomato, torn basil, black pepper, challah breadcrumb  
*Pairs with White Apricot Sangria*
- JERK CHICKEN** 25  
seasoned basmati, bok choy, honey tamarind gastrique, pickled chili, pickled onion  
*Pairs with Piccini Chianti*
- MUSHROOM RISOTTO** 22  
roasted mushroom, cashew cream, porcini broth, cashew parmesan  
*Pairs with Jalapeño Margarita*
- PICKEREL AND CHIPS** 24  
Chardonnay batter, shoestring fries, dill tartar sauce, charred lemon  
*Pairs with Casa Solar Tempranillo*
- FRIED CHICKEN** 28  
pommes purée, wilted greens, smoked corn salsa, mustard seed caviar, honey hot sauce  
*Pairs with Mill Street Organic*

# DESSERT

- MAPLE DONUT HOLES** 9  
maple glaze, coconut chantilly, shaved coconut chips
- CHOCOLATE CAKE** 14  
coffee and hazelnut buttercream, vanilla buttercream, dulce de leche essence, chocolate ganache, shavings, pearls

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# ON TAP

LAGER		16 oz.
MILL STREET BREWERY, ORIGINAL ORGANIC — TORONTO / IBU 11 / ABV 4.2%	8.5	
LAGER		
ROLLING ROCK, LAGER — ST. LOUIS / IBU 5 / ABV 4.4%	8.5	
LAGER		
MUSKOKA BREWERY, CRAFT LAGER — BRACEBRIDGE / IBU 13 / ABV 4.8%	8.5	
AMBER LAGER		
HOP CITY BREWING, BARKING SQUIRREL — BRAMPTON / IBU 24 / ABV 5%	8.5	
LAGER		
STELLA ARTOIS, PREMIUM LAGER — BELGIUM / IBU 24 / ABV 5% / 18 OZ.	10.65	
LIGHT LAGER		
MICHELOB ULTRA, LAGER — ST. LOUIS / IBU 0 / ABV 4%	8.5	
PILSNER		
STEAM WHISTLE PILSNER — TORONTO / IBU 22 / ABV 5%	8.5	
PILSNER		
MILL STREET BREWERY, ORGANIC PILSNER — TORONTO / IBU 5 / ABV 5%	8.5	
BELGIAN WHITE		
MILL STREET BREWERY, ORGANIC BELGIAN WHITE TORONTO / IBU 20 / ABV 4.7%	8.5	
AMBER ALE		
HENDERSON'S BEST — TORONTO / IBU 30 / ABV 5.5%	8.5	
AMBER ALE		
NEW BELGIUM, FAT TIRE — ETOBICOKE / IBU 22 / ABV 5.2%	8.5	
SPARKLING ALE		
MUSKOKA BREWERY, MIMOSA ALE — MUSKOKA / IBU 40 / ABV 5.8%	8.5	
HAZY IPA		
MILL STREET BREWERY, HAZY ORGANIC IPA — TORONTO / IBU 30 / ABV 7%	8.5	
DRY HOPPED SOUR		
NICKEL BROOK BREWING CO., ZAP — TORONTO / IBU 23 / ABV 4.8%	8.5	
STOUT		
GUINNESS, STOUT — DUBLIN / IBU 18 / ABV 4.2% / 20 OZ.	10.65	
DRY CIDER		
BRICKWORKS CIDERHOUSE, BATCH:1904 — TORONTO / IBU 0 / ABV 5%	8.75	

# THE FRIDGE

LAGER		
MOOSEHEAD — NEW BRUNSWICK / ABV 5% / 473 ML	7	
LAGER		
BUDWEISER — ST. LOUIS / ABV 5% / 341 ML	6.5	
LAGER		
CORONA EXTRA — MEXICO / ABV 4.6% / 330 ML	7.5	
LIGHT LAGER		
BUD LIGHT — ST. LOUIS / ABV 4.1% / 341 ML	6.5	
LAGERED ALE		
BEAU'S LUG TREAD — VANKLEEK HILL / 5.2% ABV / 600 ML	13	
DRY-HOPPED LAGER		
NICKLE BROOK, NO BAD DAZE — BURLINGTON / ABV 4.3% / 473 ML	7	
IPA		
INDIE ALEHOUSE, INSTIGATOR — TORONTO / ABV 6.5% / 473 ML	8	
DOUBLE IPA		
LEFT FIELD, LASER SHOW — TORONTO / ABV 8% / 355 ML	8	
OATMEAL BROWN ALE		
LEFT FIELD, EEPHUS — TORONTO / ABV 5.5% / 355 ML	7	
GLUTEN-FREE PALE ALE		
DAURA DAMM — BARCELONA / ABV 5.4% / 330 ML	7	
BELGIAN WIT		
INDIE ALEHOUSE, BROKEN HIPSTER — TORONTO / ABV 5% / 355 ML	7.5	
DRY HOPPED SOUR		
BELLWOODS, JELLY KING — TORONTO / ABV 5.6% / 500 ML	16	
GUAVA SOUR		
BLOOD BROTHERS BREWING, PARADISE LOST — TORONTO / ABV 6.9% / 355 ML	8	
GINGER BEER		
CRABBIES, GINGER BEER — UK / ABV 4% / 500 ML	9.5	
SESSION IPA		
PRINCE EDDY'S, SO MANY FRIENDS — PICTON / ABV 4.5% / 473 ML	7	
NON. ALC. LAGER		
BECKS, NON-ALCOHOLIC — GERMANY / 330 ML	7	
NON ALC. IPA		
PARTAKE BREWING — CALGARY / 355 ML	8	

# CIDERS

SEMI-SWEET		
BRICKWORKS CIDERHOUSE, QUEEN STREET 501 TORONTO / 5% ABV / 473 ML	8.75	
BERRY INFUSED		
BRICKWORKS CIDERHOUSE, ROSÉ TORONTO / 6% ABV / 473 ML	8.75	
GLUTEN FREE		
SPY CIDER HOUSE, GOLDEN EYE THE BLUE MOUNTAINS, ON / 6% ABV / 473 ML	8.75	
BLACK CURRENT INFUSED		
SPY CIDER HOUSE, CRIMSON TIDE THE BLUE MOUNTAINS, ON / 5% ABV / 473 ML	8.75	


# HARD SELTZERS

BUD LIGHT SELTZER STRAWBERRY OR MANGO 4% / 1g sugar / 110 calories / 473ml	8	
WHITE CLAW HARD SELTZER WATERMELON 5% / 1g carb / 1g sugar / 100 calories / 473ml	8.25	
MUSKOKA SPIRITS SELTZER, PEACH-BLACKCURRANT 5% / 100 calories / 0g sugar	8	

# ZERO PROOF

FRUITY SANGRIA Orange juice, pineapple juice, cranberry juice, ginger ale	8	
PEACH BELLINI Peach juice, ginger ale, fresh strawberries, peach slices	8	
BASIL LEMONADE PUNCH Basil leaves, lemonade, soda water	8	
COOL DOWN Muddled watermelon, agave nectar, fresh mint, lime juice	8	

# BETTER FOR YOU KOMBUCHA

PINEAPPLE PEACH, KEVITA MASTERBREW KOMBUCHA (450ml)	7	
 LIME LEMONGRASS (340ml)	7	
ULTRAVIOLET (340ml)		



# WINE

## WHITE

	6oz.	8oz.	BOT.
PINOT GRIGIO, Delle Venezie, Veneto Italy	12	15	42
CHARDONNAY, Meridian Vineyards, California	12	15	47
SAUVIGNON BLANC, Chateau La Fleur Bellevue France	13	16	46
RIESLING, Charles Baker, Niagara VQA	11	14	40
PROSECCO MIONETTO Prestige Treviso, Italy	12	—	42

## ROSÉ

ROSÉ, Stratus Wildass, Niagara VQA	12	15	44
ROSÉ, Wayne Gretzky Estates Winery, Niagara VQA	11.75	16.75	47
ROSÉ, La Belle Montagne, Provence France	14	19	60

## PERSONAL SPARKLING (individual) Straw included

SPARKLING ROSÉ, Henkell, Rhine Germany	13	—	—
PRESTIGE PROSECCO, Mionetto DOC Brut, Treviso Italy	16	—	—

## RED

MERLOT, Sterling Vintner's, California	12	15	42
CHIANTI, Piccini, Chianti DOCG Italy	12	15	42
TEMPRANILLO, Casa Solar, Spain	11	14	40
MALBEC, Graffigna, Argentina	11	14	40
CABERNET SAUVIGNON, Meridian Vineyards, California	11	14	40
CABERNET SAUVIGNON, Chateau St. Jean, Sonoma	14	17	48

## WHITE BOTTLES

SANCERRE, la Magie Des Caillotes, France			95
CALCAIRE, Norman Hardie Winery, PEC			55
CHARDONNAY, Luminus Oak Knoll, Beringer, Napa Valley			99

## RED BOTTLES

CABERNET SAUVIGNON, Sterling Vineyards, Napa Valley			99
SUPER TUSCAN, Poggia Di Guardia, Tuscany Italy			125
ZINFANDEL, Seglesio, Sonoma County			65
PETITE SIRAH, Stags' Leap, Napa Valley			110

## SPARKLING BOTTLES

BRUT ROSE CAVA, Segura Viudas Spain			45
PROSECCO, Vintage Italy			52
CHAMPAGNE Cuvee Alexandre, 1er Cru Brut, Soutiran			175

# COCKTAILS

	GLASS
<b>APEROL SPRITZ</b> Aperol, prosecco and soda	12
<b>SUMMERTIME SPRITZ</b> Tanqueray Malacca, white vermouth, prosecco, simple syrup, soda water	15
<b>PURPLE RAIN</b> Empress 1908 gin, maraschino liqueur, grapefruit juice, fresh lime juice, simple syrup	16
<b>SUNSHINE GIN FIZZ</b> Tanqueray de Sevilla, rosemary, fresh lemon juice, honey, egg whites and a dash of orange bitters	15
<b>JALAPEÑO MARGARITA</b> Jose Cuervo Blanco, Grand Marnier, fresh lime juice, agave syrup, sliced jalapeño, chili salt rim	15
<b>BLACKBERRY BOURBON SOUR</b> Bulleit bourbon, fresh lime juice, simple syrup, blackberries	15
<b>FOLLOW THE SUN</b> Ketel One Botanical peach and orange, fresh lime juice, simple syrup, strawberries, soda water	15
<b>PIÑA COLADA</b> Malibu coconut rum, pineapple juice, coconut cream	15
<b>MARGARITAS ON THE ROCKS OR FROZEN</b> Your choice! Strawberry or Lime, Jose Cuervo Blanco tequila, triple sec, fresh lime juice	15
<b>DAIQUIRIS</b> Choice of Strawberry/Banana or Mango, Captain Morgan white rum, lime juice	15

	GLASS	PITCHER
<b>MARKET MINT LEMONADE</b> Ketel One Botanicals Cucumber & Mint, lemonade, fresh mint leaves and soda water	15	28
<b>ORANGE BLOSSOM SANGRIA</b> Red wine, triple sec, simple syrup, orange juice, peach juice, lemon juice, soda water	15	28
<b>ROSÉ SANGRIA</b> Rosé wine, cherry brandy, simple syrup, orange juice, peach juice, lemon juice, soda water	15	28
<b>WHITE APRICOT SANGRIA</b> White wine, apricot brandy, simple syrup, orange juice, peach juice, lemon juice, soda water	15	28