

SAMOSA \$12 🍷

Plant protein soya crumble, potato, Indian spice, curried ketchup, mango chutney.

CLASSIC WINGS \$16

Dusted, carrots, dill ranch.

CHOICE OF SAUCE:

Honey Garlic | Mild | Korean BBQ | Buffalo

BUFFALO CAULIFLOWER BITES \$13 🍷

Pretzel-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle.

P&K POUTINE \$11

Pork gravy, veal jus, spring onion, cheese curds.

ADD: EXTRA CHEESE CURDS +\$3

FRESH HANDCUT FRIES \$7 🍷

ADD: PARMESAN CHEESE

AND TRUFFLE OIL +\$2

NACHOS \$12 🌱 🍷

Mixed cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado.

ADD: CHICKEN +\$6

STRAIGHT UP \$16

Ontario Angus ground chuck, lettuce, tomato, bread n' butter pickles, Russian dressing, brioche.

LIGHTLIFE™ BURGER \$18 🌱 🍷

Smashed avocado, sundried tomato vegan mayo, vegan cheese, lettuce, tomato, gluten-free bun.

MASALA CALAMARI \$15 🌱

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip.

CLASSIC CAESAR \$14

Parmesan, croutons, bacon, charred lemon.

🌱 VEGAN | 🍷 VEGETARIAN | 🌱 GLUTEN SENSITIVE

Items as indicated 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 from our menu or let us know if you have a food allergy or sensitivity.