

**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.