La Terrasse

[ Salads ]
Burrata and Heirloom Tomatoes $20
Ontario Burrata, Heirloom Tomatoes, Basil,
Olive Oil, Sherry Vinegar

Classic Caesar Salad $18
Romaine Lettuce, Bacon, Croutons,
Anchovy Lemon Dressing, Parmesan

Thai Chicken Salad $22
Marinated Chicken Breast, Thai Spicy Chilies, Cilantro, Green onions,
Cucumber Fish Sauce and Lime

[ Handhelds ]
Served With Bacon Caesar Salad, Fries or House Salad
Bacon Cheeseburger $24
Beef Patty, Thick Cut Bacon, Cheddar,
Heirloom Tomatoes, Lettuce, Brioche Bun, Chateau Sauce

Veggie Burger $24
House made Chickpea Patty, Vegan Aioli,
Kale, Avocado, Hummus

Pork Bahn Mi $24
Five Spice Roasted Pork Loin, Pickled Carrots,
Daikon Radish, Cilantro, Roasted Garlic Aioli

[ Mains ]
Moules et Frites $28
Fresh Mussels, White Wine Sauce, French Fries and Aioli

Steak Frites $32
Grilled 8 oz Flatiron Steak, House Salad, French Fries, Jus

Seafood Cioppino $28
Halibut, Salmon, Prawns, Mussels,
Tomato Seafood Broth

Lobster Sliders $34
Canadian Lobster, Tarragon, Celery,
Chicory lettuce, Gaufrette potatoes

Surf and Turf Bloody Caesar for two $75
4 Beef and Cheddar Sliders
Shrimp Cocktail Rim
Made with Walter’s Artisanal Caesar Mix
Wheatley Vodka

When payment is made within the establishment, bank cards and contactless payment are preferred.
La Terrasse

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[ Bottled Beer and Cider ]

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Btl</th>
<th>Bucket (5)</th>
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</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Bud Light</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Alexander Keith’s</td>
<td>8</td>
<td>32</td>
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<tr>
<td>Labatt’s Blue</td>
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<td>32</td>
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<tr>
<td>Michelob Ultra</td>
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<td>32</td>
</tr>
<tr>
<td>Mill St. Organic Lager</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Beau’s Lugtread</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Beau’s Wag The Wolf White IPA</td>
<td>10</td>
<td>40</td>
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<tr>
<td>Batch 1904 Cider</td>
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<td>40</td>
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<table>
<thead>
<tr>
<th>Import</th>
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<tbody>
<tr>
<td>Corona, Mexico</td>
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<td>36</td>
</tr>
<tr>
<td>Hoegaarden Blanche, Belgium</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Leffe Blonde / Brune, Belgium</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Stella Artois, Belgium</td>
<td>9</td>
<td>36</td>
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</tbody>
</table>

[ Cocktails ]

**Bloody Caesar 16**
Made with Walter’s artisanal Caesar mix – Wheatley Vodka

**French 75 16**
Gin, fresh lemon juice, sparkling wine

**Chateau Sangria 16**
Red, White, or Rosé wine served with fresh fruits and juice

**Pitcher 54**

**Little Buddha Organic Cocktail (355 mL can) 14**
Vodka, Grilled pineapple & Rosemary – Low cal – 0g sugar

Seedlip & Fentimans 11
Seedlip non-alcoholic premium spirit, Fentiman’s craft tonic

[ Wine ]

**White**
- Raymond Chardonnay, California 18 | 26 | 72
- Marlborough Ridge Sauvignon Blanc, New Zealand 14 | 21 | 60
- Caposaldo Pinot Grigio, Veneto 15 | 22 | 61
- M. Chapoutier Belleruche, Côtes du Rhône 17 | 25 | 68
- Henry of Pelham Family Estate Riesling, Niagara 12 | 18 | 50
- Chateau Chardonnay, Niagara Peninsula 15 | 22 | 61
- Chateau Des Charmes, Chardonnay, Niagara - 375ml 23
- Henri Bourgeois Sancerre, France 110

**Rosé**

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<th>5oz</th>
<th>9oz</th>
<th>Btl</th>
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</thead>
</table>
- St. John Beausoleil, Languedoc 19 | 27 | 80
- Les Oliviers Rosé, Languedoc 16 | 25 | 68
- Caposaldo Rosé, Veneto 14 | 21 | 60

**Red**

<table>
<thead>
<tr>
<th>5oz</th>
<th>9oz</th>
<th>Btl</th>
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</table>
- Raymond Cabernet Sauvignon, California 18 | 26 | 72
- Caposaldo Chianti, Italy 15 | 22 | 61
- Terrazas Malbec, Argentina 19 | 27 | 78
- Famille Perrin Reserve, Côtes du Rhône 17 | 25 | 68
- Trius Cabernet Sauvignon, Niagara Peninsula 16 | 23 | 64
- Henry of Pelham Family Estate Baco Noir, Ontario VQA 12 | 18 | 50
- Mission Hill Five Vineyards Cabernet Merlot, BC 17 | 25 | 68
- Chateau Des Charmes, Cabernet, Niagara- 375ml 23

**Sparkling**

<table>
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<tr>
<th>5oz</th>
<th>Btl</th>
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</table>
- Fiol Prosecco, Italy 17 | 68
- Trius Sparkling Rosé, VQA Niagara 16 | 64
- Moët & Chandon Brut Champagne 45 | 185
- Veuve Clicquot Brut 475
- Dom Perignon Vintage 2008 475

**Water**

<table>
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<tr>
<th>½ Btl</th>
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- Smart Water Still 5
- Eska Sparkling 4 | 8