



Canadian Cardiac Arrest

A delicious bed of shoestring fries topped with our slow cooked pulled pork, house made pork gravy and delicious white cheddar cheese curds

8

Can Nachos

A double layer of our house corn tortilla chips slathered in queso and pork. Accompanied with tomatoes, onions, peppers, black beans and olives. Finished off with sour cream and avocado. Served with Salsa

15

Bandit Chili Shooters

Grilled cheese toast points loaded with our queso mac and pepper jack cheese, dunked in a flight of our house crafted jalapeno chili

9

Bavarian Pretzels

Three delicious Bavarian pretzels, baked to perfection and served with our house crafted beer cheese and Killer Bee Mustard-

Q

10

The Cuban Bee

Our slow cooked house pulled pork, Capicola ham, Swiss, Dill pickles and our house made Cuban bee sauce served on Cuban bread

16

The Winchester

A delicious all Angus Beef patty topped with a mini version of our Canadian Cardiac arrest

14

Joey Sliders

Three Delectable Kangaroo sliders accompanied with a tomato-onion jam. Served with shoestring fries

17

The Smokin Gun

An 8 oz Angus beef patty over stuffed with a jalapeno-bacon cream cheese. Topped with our house made six shooter sauce. Served with shoestring fries

14

Gyro

Your choice of chicken or beef, loaded into a warm pita bread. Accompanied with Lettuce, tomato, onion, feta cheese and house made tzatziki sauce. Served with shoestring fries

14

Are you Ducking Kidding Me?

USDA choice duck, sourced from Maple Leaf Farms, paired with smoke gouda, red onion, tomato, avocado and leafy greens on a brioche bun. Served with Shoestring fries

18





The Philly

Your choice of hand sliced chicken or ribeye, loaded with peppers, mushrooms and onions. Smothered in Swiss and our house crafted beer cheese

13/16

Camel Back Mac

Queso mac combined with our house crafted beer cheese. Topped with lightly Cajun seasoned ground camel and gouda. Served with Crostini

14

Pulled Pork Mac

A bountiful helping of queso mac, topped with our slow cooked pulled pork and our house crafted Bourbon Sriracha. Served with Crostini

10

Pesto Change-O!

Two grilled chicken breasts topped with basil pesto, mozzarella cheese and grilled tomatoes. Served with your choice of 2 sides

18

Gators Nest

House breaded alligator tail served in a nest of delicious golden shoestring fries. Served with a Cajun aioli

15

Chicken Marsala

Your choice of grilled or breaded chicken smothered in a house crafted Marsala sauce. Accompanied with a bed of Capellini pasta and garlic parm asparagus spears

18

Fish N' Chips

Two cod tail loins, specially dredged in our London Called English Brown Ale. Served with shoestring fries and a complimentary side of our creamy house made slaw

13

Turf N' Surf

Our hand cut ribeye, seasoned with rosemary garlic, cooked to order and served with your choice of two sides. Add a skewer of blacked in shrimp for \$4

26

Dock of the Bay

Two chef inspired, Maryland style crab cakes served with your choice of side and a complimentary side of our creamy house made slaw

18

Three Sheets to the Wind

A divine sheet cake, stacked three layers high and stuffed with a house made frosting, featuring our own Razzmanian Devil and Amaretto. Topped with a mix of delicious berries

7

