

CRAIC HOUR

SUNDAY - THURSDAY
10PM - CLOSE
FRIDAY - SATURDAY
11PM - CLOSE

FOOD

POUTINE \$16

House Gravy | Cheese Curds | Scallions

LOADED TOTS \$15

Queso | Bacon | Scallion

TRUFFLE FRIES (VEG/GF) \$13

Truffle Oil | Parmesan | Parsley | Truffle Mayo

SALTED COD CAKES \$18

Dill Aioli | Cabbage Slaw

WINGS \$20

Served with Crudit  and Ranch

CHOICE OF SAUCE:

BUFFALO SAUCE | HONEY GARLIC | CAJUN SPICE | LEMON PEPPER | BBO

BRAZEN NACHOS (GF/VEG) \$21

Tortilla Chips | Three Cheese Blend | Salsa Roja Jalape os | Queso | Pico de Gallo
Scallion | Lime Crema | +4 pulled chicken | +4 guacamole | +4 Cajun beef | +5 Pulled pork

GREAT CANADIAN \$21

BBQ Sauce | Bacon | Pepperoni | Mushroom | Red Onion | Three Cheese Blend

FISH N' CHIPS \$22

Mill Street Organic Lager beer batter | Tartar Sauce | Lemon | Parsley | Maldon Salt

DESSERTS

MOLTEN CHOCOLATE LAVA CAKE \$13

Vanilla Ice Cream | Fresh Berries

CARROT CHEESECAKE \$13

Caramel Sauce | Whipped Cream | Fresh Berries

CRAIC HOUR



SHOOTERS

JOSE CUERVO \$6

EVAN WILLIAMS \$6

BUSHMILLS \$6

GREEN TEA \$7

POLAR BEAR \$7

BABY GUINNESS \$7

GET ANY THREE SHOTS FOR \$18

SUNDAY - THURSDAY

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COCKTAILS

TEQUILA SUNRISE \$12

COSMOPOLITAN \$12

DARK AND STORMY \$12

WHISKEY SOUR \$13

FRENCH 75 \$13

BEERS

MILL ST ORGANIC \$6

BRICKWORKS 1904 \$6

TANK HOUSE \$6

GUINNESS \$10

HARP \$10

WINE



HOUSE WINE 6OZ \$9

CHOOSE FROM RED, WHITE, OR ROSÉ