



JET SET SIGNATURES

First Class Wings \$18
A full pound of crispy, breaded wings, but 100% gluten-free. Choose from bold flavors like Forty Creek BBQ, Honey Garlic, Buffalo, 3rd Degree, Cajun, Chipotle Mango, Lemon Pepper, or Sriracha Lime. Served with fresh crudités and our creamy blue cheese dip.

Altitude Carpaccio \$19
Shaved eye of round, topped with roasted pine puts, shaved pecorino, smoked mustard, capers and fresh arugula.

BURGERS

Replace any Burger with Impossible Patty



Lift Off Burger \$19
Crisp lettuce, tomato, onion, dill pickle, crispy bacon, smoked cheddar, and creamy aioli, stacked on a toasted brioche bun.

The G.O.A.T \$22
Creamy goat cheese, crispy onions, dill pickle, and rich pancetta jam, stacked on a juicy patty for the perfect balance of savory and tangy flavors!

Name This Burger!? \$26
Smoked Brisket, Beef Bacon, 6oz beef chuck patty, provolone, tomato chutney, pickled onion, dill pickle and maggi aioli.
Try it. Love it. Name it.
Submit your name for this burger for a chance to be featured on our menu and win a Jet Set Pub prize pack!

HANDHELDS

Runway Heat Sammie \$19
Crispy chicken breast, smothered in bold Nashville sauce, topped with poblano slaw, sweet pickles, and creamy aioli.

East Coast Tacos (2) \$20
Golden-fried cod, topped with fresh coleslaw, zesty pickled onions, and banana peppers, finished with a squeeze of lime.

Jet Lag Beef Dip \$25
Shaved beef piled high on a toasted baguette, topped with melted Swiss cheese and a horseradish crema. Served with a savory au jus for the perfect dip.

All Burgers and sandwiches are served with our house fries or salad.
Please note:
Our beef is freshly ground chuck is cooked to a perfect Medium well. Please speak to your server if you would like it well done.
UPGRADE TO WAFFLE FRIES FOR \$2

SNACK OR SHARE

House Cut Fries \$6
Served with roasted garlic aioli.

House Poutine \$10
Crispy house-cut fries, with St. Albert curds and smothered in rich, savory beef gravy.

Bruschetta Rustica \$12
Crispy, golden focaccia topped with diced grape tomato, vibrant pesto, shaved parmesan, and aleppo pepper.

French Onion Soup \$12
A rich beef broth, packed with sweet caramelized onions and topped with a crispy crouton, all smothered in melty Gruyère cheese.

Ocean Landing \$16
Crispy, spicy-breaded calamari, served with bold and creamy Sriracha aioli.

Jet Setter Nachos \$19
Pico de Gallo, banana peppers, olives, Monterey Jack, salsa, sour cream

Add Pulled Pork	\$7	Add Chicken	\$7
Add Guacamole	\$3	Add Beef	\$7

IPA Cheese Dip \$17
12 warm pretzel bites, paired with our rich, house-made sharp cheddar cheese dip, infused with a secret spice blend and the bold flavors of IPA.

Mile High Platter \$40
House made Bocconcini Poppers, onion rings, fully loaded potato skins, tempura cauliflower and Jet Set Wings.
Dips: Marinara, Chipotle Mayo, Blue Cheese.

GREENS



Garden Salad \$18
Shaved red onion, roma tomato, cucumber, carrot ribbons, pepperoncini, pecorino, sweet onion dressing.

Classic Caesar \$18
Pancetta, croutons, grana padano, caramelized lemon.

Wedge Salad \$20
Iceberg, grape tomatoes, avocado, pickled onion, pancetta, balsamic reduction, blue cheese dressing.

Smoked Chicken 7
4oz Bavette Steak 10
Shrimp Skewer 10



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Fish & Chips \$23

Fresh Atlantic haddock, hand-dipped in our house-made beer batter and fried to golden perfection. Served with crispy fries, tangy coleslaw, house-made tartar sauce, and a caramelized lemon for a bright, smoky finish. A classic done right!

THE CAPTAIN’S TABLE

Mac & Cheese \$20

Rich, creamy, and oven-baked to perfection! Made with smoked cheddar for a deep, bold flavor for the perfect savory bite. A comforting classic with an irresistible twist!

Chicken & Waffles \$20

A perfect balance of sweet and savory! Golden Belgian waffle topped with crispy, juicy fried chicken, finished with bread & butter pickles for a hint of tang and poblano coleslaw, and drizzled with our aleppo-spiced maple syrup for the perfect touch of heat and sweetness.

Brisket and Biscuits \$22

A bold and irresistible fusion — tender, house-smoked brisket piled high on warm, fluffy buttermilk biscuits, creating a rich and savoury bite in every mouthful. Paired with Chef Jeff’s signature pickles, tangy sauerkraut, and a punch of zesty mustard, all served alongside golden, crispy cactus-cut potatoes.

Smoked Baby Back Ribs \$24

Whiskey BBQ Smoked Ribs – Brined, slow-smoked, and fall-off-the-bone tender, then generously smothered in our bold Whiskey BBQ sauce. Served atop crispy waffle fries, paired with zesty chipotle ranch and a refreshing poblano slaw .

Steak Frites \$30

8 oz. hand-trimmed grilled petit tender filet, served with espresso demi-glaze, truffle/parmesan fries and garlic aioli for the perfect dip.

DESSERTS



Final Boarding Bites \$10

Decadent treat – cinnamon bites finished with luscious whipped cream cheese icing

Frequent Fryer \$10

Ice cream-deep fried, drizzled with rich dulce de leche, topped with caramelized white chocolate and crispy candied pancetta

Post-Flight Delight \$10

Creamy gorgonzola, rich dark chocolate brownie with a luscious balsamic reduction, and sweet caramelized fig

SIDES/UPGRADES

Add Vegan Cheese \$3

Add Smoked Cheddar \$3

Add Bacon \$3

Gluten Free Bun \$3

Upgrade Onion rings \$3

Upgrade Poutine \$4

Upgrade Yam fries \$4



Stay up the date on our menu and specials by clicking the QR code

KIDS



Served with French Fries

Pogo \$8

Grilled Cheese \$10

Chicken Tenders x 3 \$12

Chicken Tenders x 6 \$18

Our tenders are made in house to order.



SPIRITED ELIXIRS

Skyfire Lemonade \$8
Fireball, Peach Schanpps and lemonade

Apple Cinnamon Old Fashioned \$8
Apple Whiskey, cinnamon simple syrup and water

Empress Rickey \$9
1908 Indigo Gin, Lemoncello, simple syrup, soda and De-hydrated citrus

Berry Fizz \$9
Gin, fresh lemon juice, house-made berry & herb simple syrup, topped with soda water

Sky Lounge Serenade \$9
Malibu rum, Amaretto, cranberry & pineapple juice, fresh lime and marachino cherry

Spiced Cranberry Rita \$11
Tequila, orange liqueur, cranberry juice, house-made cinnamon simple syrup, fresh lime juice

JET SET SIGNATURE

Summerstown Sangria \$9
Triple Sec, Red or White Wine, Peach Schnapps, 7up, orange & pineapple juice
Make it a pitcher \$26

RED

WHITE

	5oz	8oz	Btl	
Peller Estates Cabernet Merlot	\$7	\$10	\$32	Peller Estates Chardonnay
Trius Cabernet Sauvignon	\$10	\$13	\$42	Wayne Gretzky Sauvignon Blanc
Wayne Gretzky Merlot	\$10	\$13	\$42	Trius Pinot Grigio
Septima Malbec	\$11	\$14	\$46	Terre Gaie Pinot Grigio
Luigi Righetti Valpolicella	\$11	\$14	\$46	Luigi Righetti Pinot Grigio
Kingston Estates Shiraz	\$12	\$15	\$50	Kingston Chardonnay





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Wood Brother Brewing Co. Glengarry \$9
Jet Set Lager

Crisp and refreshing 5% golden lager

IPA Rotating Feature

We're proud to always have three of the best IPAs in the country on tap —rotating selections from Wood Brothers Brewing (Glen Robertson, ON), Third Moon Brewing (Milton, ON), and Badlands Brewing (Caledon, ON). Expect a fresh, hazy 6.5% IPA pouring at all times from one of these top-tier breweries.

Ask your server for today's feature.

TAPS & TRENDS

	16oz	20oz
Bud Light	\$7	\$9
Labatt 50	\$7	\$9
Michelob Ultra	\$8	\$10
Alexander Keiths	\$8	\$10
Mill St Orange Wheat	\$8	\$10
Stella Artois	\$9	\$11
Guinness		\$11
Modelo Especial	\$9	\$11
Camerons Ambear	\$8	\$10
Badlands IPA	\$11	
Wood Brothers IPA	\$11	
Third Moon IPA	\$11	

Jet Set Branded 16 oz Beer Glass \$8.00

CANS AND BOTTLES

Jet Set Pub Ale	\$10
<i>4pk to-go only \$32</i>	
Camerons Cream Ale	\$9
NUTRL N7 Blackberry	\$9
Mike's Hard Lemonade	\$9
No Boats on Sunday	\$9
Labatt Blue Btl	\$6
Rolling Rock Btl	\$6
Mill St Organic Btl	\$7
Corona Btl	\$8
Modelo Especial Btl	\$8

WEEKLY SPECIALS



Appetizer of the day

THIRSTY THURSDAYS
Labatt 50-Bud Light-Mill St Sangria
ONLY \$6.00
House Wine 8 oz
ONLY \$5.00

Ladies NIGHT

FISH FRIDAYS →
\$15 Fish & Chips
RIB SATURDAYS
\$20 Smoked Baby Back Ribs