

# **The Wellington Gastropub**

## **Nibbles**

*Marinated Olives 10 / Bar Nuts 10 / Pickled Things 15*

## **Smaller**

### **-Soup-**

*Of The Day 10*

### **-Roasted Squash Salad-**

*Shaved Winter Vegetables, Roasted Squash, Smoked Squash Puree, Pistachio, Blue Ermite 22*

### **-Bison Tartare-**

*Quebec Bison, Pickles, Quail's Egg, Sweet Potato Chips 25*

### **-Roasted Cauliflower-**

*Slow Roasted Garlic Hummus, Dukkah, Pomegranate, Chili Oil 19*

### **-Beet Salad-**

*Fried Halloumi, Crunchy Vegetables, House Vinaigrette, Sumac Pepitas 20*

### **-Parmesan-Truffle Fries-**

*Hand Cut Spuds, Shaved Grana Padano, Truffle Oil, Herbs 12*

## **Bigger**

### **-Mariposa Confit Duck Leg-**

*Roasted Plum, Kale & Mushroom, Parsnip, Berry Coulis, Jus 39*

### **-Seared Fish -**

*Barley, Radish, Cipollini, Snap Peas, Bok Choy, Onion Sauce, Green Pea Puree 42*

### **-Risotto-**

*Le Coprin Mushrooms, Corn & Crème Fraiche, Pine Nuts, Grana Padano 38*

### **- Atlantic Scallops-**

*Mariposa Bacon, Garlic Mash, Brussels Sprouts, Jus 48*

### **-Braised Beef Shortrib-**

*Confit Carrots & Potatoes, Compound Butter, Rapini, Braising Gravy 42*

### **-Spaghetti Puttanesca-**

*House Made Pasta, Kalamata Olives, Anchovies, San Marzano Tomato, Grana Padano 33*

### **-Enright Farms Steak Frites-**

*12oz Beef Ribeye, House Cut Fries, Seasonal Vegetables, Jus 69*

### **-Nagano Pork Chop-**

*12oz Quebec Bone-In Chop, Seasonal Veg, Garlic Mash, Roasted Apple, Peppercorn Jus 39*

**\*\*\*\*\*please inform us of any allergies when ordering\*\*\*\*\***

## **HOUSE COCKTAILS     \$17**

### **Amy's Spritz**

**Collective Arts Gin / St. Germain Elderflower /  
Honey Water / Lime / Sparkling Wine**

### **Berry Margarita**

**Gold Tequila / Mixed Berry Coulis / Lime**

### **Deliverance**

**Lot 40 Rye / Calvados / Fernet Branca /  
Maple Syrup**

### **Parachute**

**Havana 7yr Rum / Montenegro Amaro / Lime  
Egg White / Simple / Tonic**

## **Non Alcoholic Tipples**

Coke / Diet Coke / Ginger Ale	\$2.5
Seltzers... City Citrus / Orange Cream / Berry Whip / Sweet Peach	\$3
Fever Tree... Ginger Beer / Tonic Water	\$4.5
House Lemonade / Iced Tea	\$4.5
Artizen Raspberry-Hibiscus Iced Tea / Orange-Tumeric Kombucha	\$7
Loon Kombucha... Very Cranberry / Lemon-Ginger	\$7
San Pellegrino Sparkling Water 250ml / 750ml	\$3 / \$8
Collective Arts IPA, Hamilton, 355ml, 0.4%	\$6
Collective Arts Stout, Hamilton, 355ml, 0.4%	\$6
Harmon's 'Lunchbox' Lagered Ale, Toronto, 355ml, Toronto, 0.5%	\$6.5
Harmon's 'Tresette' Italian Style Pilsner, Toronto, 355ml, Toronto, 0.5%	\$6.5
Bellwoods 'Stay Classy' IPA, Toronto, 473ml, 0.5%	\$7.5
Bellwoods 'Jelly King' Dry Hopped Sour, Toronto, 473ml, 0.5%	\$9
Mocktail – Bartender's Whim	\$10
Oddbird 'Blanc de Blancs' Sparkling Wine, Languedoc, France, 200ml, 0%	\$15
Red Blend 'Luminara' Trincherro Family Estates, Napa Valley, California, 2022, 0.5%	\$15

## **HOUSE MOCKTAILS     \$13**

**Margaritanille – Lime / Honey Syrup / Lemonade / Salt Rim**

**Berry Citrus Spritz – Berry Coulis / Citrus Cordial / Sparkling**

**Sugar Shack – Maple / Iced Tea / Lime / Sparkling**

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## **BARREL AGED CLASSICS     \$19**

### **Barrel Aged Old Fashioned**

**Wild Turkey Bourbon / Angostura Bitters /  
Simple Syrup**

### **Barrel Aged Negroni**

**Collective Arts Gin / Campari / Dillon's  
Vermouth**

### **Barrel Aged Paper Plane**

**Wild Turkey Bourbon / Amaro Nonino / Aperol**