

# Tapas

## **Ahi Sushi Grade Tuna Tartare** (gf) 14

seaweed salad and pickled ginger and togarashi chips  
*(pair with riesling or pinot grigio)*

## **Slow Cooked Pulled Pork** (gf) 18

sweet and sour red cabbage and maple syrup  
*(pair with hard cider or vouvray or cabernet sauvignon )*

## **Crab Cake** 14

lump meat with mustard caper sauce  
*(pair with sauvignon blanc or rioja)*

## **Fried Calamari** 13

with green sauce caper parsley aioli  
*(pair with chardonnay or sauvignon blanc)*

## **Baked Panko Crusted Baby Brie** 11

with lime/orange marmalade  
*(pair with chardonnay)*

## **Poutine** (gf) 18

crispy potato with braised shredded beef, apple wood bacon, aged yellow cheddar, chives and horseradish sour cream  
*(pair with cabernet sauvignon)*

## **Grilled Turmeric Spiced Shrimp** (gf) 16

kalamata and mint tapenade and crispy spinach  
*(pair with vouvray or cotes du rhone)*

## **Crispy Brussels Sprouts** (gf) 12

maytag blue cheese applewood bacon and balsamic glaze  
*(pair with riesling)*

## **Wild Mushroom Risotto** (gf) 13

portobello and shiitake with scallions and edamame  
*(pair with pinot noir or barolo)*