



## STARTERS + SHAREABLES

### Firecracker Meatballs .....9

Meatballs served warm in a sweet and spicy firecracker sauce *[Contains pork]*

### Fire Tap Drunken Mussels.....13

Mussels, red pepper, green onion steamed in a Garrison Fire Tap beer cream sauce  
*Served with garlic bread*

### Shrimp Cocktail.....11

Poached shrimp served with house cocktail sauce

### Burrata Caprese.....12

Burrata, basil pesto, cherry tomato, drizzled with olive oil and served with crostini

## HOUSE HITS

### Artisanal Cheese Flatbread .....10

Topped with lemon oil, rosemary, and smoked cheddar, Parmesan, mozzarella, with warm marinara dip

### Pickled Jalapeno Spinach Artichoke Dip

*Served with warm flat bread .....12*

### Charcuterie Board.....18

Prosciutto, house pistachio terrine, salami, pickled veg, two cheeses. *Served with red pepper jelly and warm flat bread*

## SALADS + SOUPS

### Kale & Arugula.....9 large.....12

Spiced pumpkin seeds, radish, peach, mustard vinaigrette, and Parmesan Add chicken ... +3 | Add Shrimp ...+6

### Vinaigrette Caesar.....9 large.....12

Oulton's bacon, garlic Parmesan sourdough croutons, lemon confit, Parmesan, vinaigrette dressing Add chicken ... +3 | Add Shrimp ...+6

### Shaved Salad.....9

Shaved cauliflower, shaved fennel, kale, chopped dates, toasted sesame seed dressing

### Seafood Chowder.....15

A creamy chowder with salmon, scallops & haddock *Served with a housemade biscuit*

## MAINS

### LEMON MILANESE CHICKEN

22

Panko and Parmesan crusted chicken breast served with roasted garlic scallion-mashed potatoes and green beans

### MAPLE GLAZED SALMON

22

Pan-seared Atlantic salmon fillet served with roasted garlic scallion-mashed potatoes and green beans

### SPAGHETTI BOLOGNESE

18

Fresh housemade pasta tossed in a slow-roasted bolognese sauce and topped with fresh Parmesan and basil  
*[Served with garlic toast]*

### LOBSTER RAVIOLI

25

Housemade ravioli stuffed with lobster, shrimp, ricotta, brown butter and herbs. Served in a citrus cream sauce, topped with chives.

### MAC & CHEESE

18

Gruyère and fried mushroom mac and cheese topped with Parmesan and breadcrumbs

## FIRED PIZZAS

*Gluten free crust + \$3.50 - Morris East's gluten free pizza crust is appropriate for guests with a mild gluten sensitivity.*

### Margherita.....15

Tomato sauce, fresh bocconcini and fresh basil  
Add local bacon or sausage...+2.50

### Margheroni.....16

Our classic Margherita plus spicy soppressata

### Mushroom.....17

Garlic oil, field mushrooms, mozzarella, Parmesan, truffle oil  
Add local bacon or sausage...+2.50

### Pepperoni.....16

Sweet William's pepperoni, mozzarella, Parmesan

### Three Mongers.....19.50

Spicy BBQ tomato sauce, soppressata pepperoni, Italian sausage, spiced beef, smoked cheddar, rosemary honey, fried rosemary

### Hawaiian.....18

Oulton's bacon, caramelized pineapple, tomato sauce, mozzarella

### Blue.....16

Tomato sauce, blue cheese, mozzarella, prosciutto, arugula

### Lumberjack.....18

Tomato sauce, smoked bacon, Italian sausage, caramelized onions, smoked applewood cheddar, mozzarella, fried rosemary, maple drizzle

### Peach.....18

Peach, maple rosemary aioli, shallots, goat cheese, prosciutto

### BBQ Chicken.....18

BBQ tomato sauce, herbed chicken, pickled onion, red pepper, mozzarella, arugula

### Classic Vegetable.....17.50

Roasted red pepper, mushroom, zucchini, onion, roasted garlic oil, goat cheese, reduced balsamic, fresh basil

### Build Your Own.....13

Be a pizza artist! Tomato sauce, shredded mozzarella and...

## ADD ONS

ADD Drizzles...+1 | Vegetables...+1.5 | Cheese...+ 2 | Meats...+ 2.5

## FEATURE PIZZA

ask your server

Gift Certificates & Chili Oil available for purchase

## LUNCH SPECIALS

9" PIZZA or PASTA BOLOGNESE  
CAESAR SALAD or DAILY SOUP

\$14  
LUNCH  
SPECIAL

9" PIZZA or PASTA BOLOGNESE  
CAESAR SALAD or DAILY SOUP  
HOUSE WINE or DRAUGHT  
MINI SALTED CARAMEL TART

\$21  
LUNCH  
SPECIAL

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# WINE

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## SPARKLING 5 OZ GL | BTL

### Itynera Prosecco .....9 36

Light, creamy, salted caramel

### Mosnel Brut Franciacorta NV.....150 (Magnum)

Round, sambuca flowers, stone fruit

## WHITE 5 OZ GL | 8 OZ GL | BTL

### Italian White Blend, Zenato Bianco di Custoza, Veneto 2017.....8.5 14 34

Vivacious, peach, fresh

### Pinot Grigio, Villa San Martino, Friuli, Italy 2016.....8 13 32

Playful, stone fruit, lemon

### Sauvignon Blanc, Saint Clair, New Zealand 2017.....10 16 40

Citrus, crisp, gooseberry

### Blomidon Tidal Bay, Annapolis Valley, Nova Scotia 2014 .....11 17.5 44

Bright, floral, pear

### Chardonnay, Chateau St Jean, Sonoma County 2015.....10 16 40

Tropical, toasty, full

## ROSÉ 5 OZ GL | 8 OZ GL | BTL

### Lightfoot & Wolfville, Nova Scotia.....10 16 40

Cherry, citrus, refreshing

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# COCKTAILS 1.5 oz

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### Mango Lemon Sidecar.....12

Mango, lemon, Cognac, Cointreau

### Classic Mojito.....11

Rum, mint, fresh lime, soda

### Fog City Java Flip .....11

Amber rum, Crème de Cacao, Amaretto, Fog City Java Blend Coffee (cold brew), cream

### Spicy Caesar.....9

Housemade chipotle Caesar mix, vodka, clamato

### Strawberry Rhubarb Sangria .....11

House strawberry rhubarb mix, sparkling wine

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# BEVVIES

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### Strawberry Shirley Temple...4

### Housemade Mango Soda.....5

### Propeller Root Beer .....4

### Assorted Juices.....2.5

### Limonata.....2.75

### Coke/Diet Coke/ Ginger Ale/7-UP.....2.5

### Iced Coffee.....5

### Iced Tea .....3

### Espresso.....3

### Cappuccino.....3.5

### Locally Roasted Drip Coffee.....2.75

### Tea.....2.75

## RED 5 OZ GL | 8 OZ GL | BTL

### Sangiovese, Carpazo, Tuscany, Italy 2015.....8 13 32

Classic elegance, bright, raspberry

### Montepulciano d'Abruzzo, Ilico Illuminati, Italy 2014.....10 16 40

Deep, round blackberries

### Cabernet Sauvignon, The Crusher, California 2012.....10 16 40

Full, black cherry, wild yeast fermentation

### Syrah, Signos de Origen Casablanca Valley .....11.5 18 46

Fresh, red berry fruit, true expression of Casablanca Valley

### Pinot Noir, District 7, Monterey 2014 .....50

Strawberry, silky, elegant

### Lockett Phone Box Red, Annapolis Valley .....44

Full, ripe berry, spice

### Barbera, G.D. Vajra Langhe Rosso Piedmont 2015 .....52

Ethically-produced, crowd-pleaser, crushed red fruit

### Chianti Classico, Villa Cafaggio, Tuscany 2013 .....60

Classic, plum, spice

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# BEER + CIDER

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## DRAUGHT 16 oz Morris East Fire Tap.....6.5

### Garrison Pucker Up.....7

### Bulwark Cider.....7.5

## CRAFT (cans) Propeller Pilsener (473ml).....8

### Spindrift Killick Session Lager (330ml).....6

### Nine Locks Dirty Blonde (473ml).....8

### Tatamagouche Deception Bay IPA (473ml).....8

## BOTTLE 341 ml Keith's.....5.5

### Coors Light.....5.5

### Becks Non-Alcoholic.....4

### Corona.....6.5

### Stella Artois.....6.5

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# SELECT SPIRITS SINGLE | DOUBLE

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## GIN from.....5.5 | 10

## LIQUEURS from.....5.5 | 10

## RUM from.....5.5 | 10

## WHISKEY from.....5.5 | 10

## VODKA from.....5.5 | 10

## TEQUILA from.....5.5 | 10