



morris east
RESTAURANT + WINE BAR

COCKTAILS

SPARKLING STRAWBERRY SANGRIA 12

Limencello, Tito's vodka, strawberry syrup, basil, lemon splashed with prosecco

BLUEBERRY MOJITO 12

Tito's vodka, lime, blueberry syrup, fresh mint, soda

BOOZY ICED COFFEE 11

Cold brew coffee, Kahlúa, Baileys

TIKI THE TOWN 12

Havana Club rum, orgeat, lemon, pineapple, orange

TEQUILA SIDECAR 13

Tequila, Cointreau, lemon, simple syrup

CAESAR 10

Caesar Mix, vodka, chili rim

BOULEVARDIER 11

Bourbon, Campari, Sweet Vermouth, orange twist

BEER

TAPS 16oz

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|---------------------------------------|-----|
| *Garrison Tall Ship | 7 |
| Spindrift Killick Lager | 7.5 |
| Tatamagouche Deception Bay IPA | 8 |
| Offtrack Brewing Sunnyside Blonde Ale | 7.5 |
| *Bulwark Cider | 8 |

CANS

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|--------------------------------------|---|
| Unfiltered Hoppy Fingers APA (473ml) | 9 |
| Chainyard Foundation Cider (473ml) | 9 |

BOTTLES

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| Coor's Light (330ml) | 6.5 |
| Keiths (341ml) | 5.5 |
| Stella Artois (330ml) | 6.5 |
| Becks Non-Alcoholic (333ml) | 5.5 |

NON-ALCOHOLIC

COFFEE

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|-------------------------------------|-----|
| Single Espresso, Americano | 3.5 |
| Cappuccino | 4.5 |
| Cold brew | 4 |
| Drip Coffee (Java Blend) | 3 |
| Regular Tea, Earl Grey, Green, Mint | 3 |

SOFT DRINKS

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| Coke, Diet Coke, Club Soda, 7up, | |
| Gingerale, Brisk Iced Tea | 2.5 |
| Limonata | 2.75 |
| San Pellegrino (750ml) | 6 |
| Juice - Cranberry, Orange, Apple | 3 |
| Propeller Root Beer | 4 |

WINE

SPARKLING WINES 5oz glass / bottle

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|------------------|---------|
| Itinera Prosecco | 10 / 38 |
|------------------|---------|

WHITE WINE 5oz glass / 8 oz glass / bottle

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|--------------------------------|----------------|
| *Zenato Gargenaga | 9 / 15 / 36 |
| Riff Terra Alpina Pinot Grigio | 10 / 16 / 40 |
| Saint Clair Sauvignon Blanc | 10.5 / 17 / 42 |
| Blomidon Tidal Bay | 10 / 16 / 40 |
| Tawse Chardonnay | 11 / 17 / 44 |

ROSÉ WINE 5oz glass / 8 oz glass / bottle

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|------------------|---------------|
| Zenato Chiaretto | 9.5 / 15 / 38 |
|------------------|---------------|

RED WINE 5oz glass / 8 oz glass / bottle

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|---------------------------------|----------------|
| *Caparzo Sangiovese | 9 / 15 / 36 |
| The Crusher Cabernet Sauvignon | 11 / 18 / 44 |
| Amalaya Malbec | 10.5 / 17 / 42 |
| Tornatore Etna Rosso Nerello | 60 |
| Le Pianette Sangiovese Colorino | 55 |

SPECIALS

PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks*



APPETIZERS

GARLIC CHEESE BREAD 11
Garlic oil, mozzarella, Italian herbs, marinara sauce

CHARCUTERIE BOARD 25
Chef's selection of cured meats and cheeses served with focaccia crostini, red pepper jelly
Cheese board is also available 18

PESTO CHICKEN MEATBALLS 11
Served on sweet pea pesto, topped with sundried tomato pesto, focaccia crostini, Manchego

TUNA TARTARE 17
Yellowfin tuna, avocado, soy sesame dressing, sriracha aioli, focaccia crostini

GAZPACHO SHRIMP COCKTAIL 12
Poached chilled shrimp with a smoky gazpacho for dipping

BRUSCHETTA 12
Marinated heirloom cherry tomatoes, feta, balsamic reduction, focaccia crostini

SALADS

VINAIGRETTE CAESAR 9 / 14
Crisp romaine, bacon, garlic-parmigiano focaccia croutons, lemon confit, parmigiano, and housemade caesar vinaigrette

PANZANELLA SALAD 12
Jumbo house focaccia croutons, bocconcini, avocado, heirloom tomatoes, basil pesto, and balsamic reduction

KALE & ARUGULA 9 / 14
Spiced pumpkin seeds, radish, crispy parsnip, parmigiano, and mustard vinaigrette

Add 2 oz chicken +2.5 | Chicken breast + 6 | Shrimp +8

ARTISAN PIZZA

MARGHERITA 17
Tomato sauce, bocconcini, basil
We suggest adding shredded mozzarella for take out + \$2

MARGHERONI 18.5
Tomato sauce, bocconcini, basil, spicy soppressata

PEACH 19
Rosemary aioli, peach, goat cheese, shallots, prosciutto, microgreens

MUSHROOM 19
House ricotta mix, portobello mushroom, mozzarella, microgreens. Add local bacon or sausage +2.50

LUMBERJACK 20
Tomato sauce, bacon, sausage, caramelized onions, applewood smoked cheddar, mozzarella, fried rosemary, maple drizzle

SPICY SAUSAGE 20
Tomato sauce, local hot Italian sausage, hot peppers, balsamic reduction, fried rosemary

HAWAIIAN 18.5
Tomato sauce, smoked bacon, caramelized pineapple, mozzarella, arugula

THE TRIPLE PEPP 20
Tomato sauce, pepperoni, soppressata, salami, chili honey

PEPPERONI 18
Tomato sauce, pepperoni, mozzarella, parmigiano

CHICKEN PESTO 19
Basil pesto, chicken, cherry tomatoes, mozzarella, roasted garlic

THE VEGETERRANEAN 20
Sundried tomato pesto, red onion, garlic confit, hot peppers, Kalamata olives, feta, arugula, Manchego

PLAIN CHEESE 14
Tomato sauce, shredded mozzarella
Drizzles +1 | Vegetables +1.5 | Cheese + 2 | Vegan Cheese +2 | Meats + 2.5 | 11" Gluten Free Crust +3.5
**May contain trace amounts of gluten. Not recommended for guests with celiac disease.*

HOUSEMADE PASTA

RIGATONI BOLOGNESE 22
Slow braised beef ragu combined with house pasta sauce, loaded with classic Italian herbs and spices

BUCATINI SWEET BASIL MARINARA 19
House pasta sauce sweetened with burnt honey gastrique and fresh basil, topped with basil ricotta

CAMPANELLI AGLIO E OLIO 20
Local smoked bacon, sugar snap peas, tossed in a light olive oil, garlic and chili sauce topped with Manchego

BUCATINI LEMON PESTO SHRIMP 24
Heirloom cherry tomato, shaved parmigiano, house lemon pesto

ENTREES

MAPLE BOURBON SALMON 26
Walnut-crusted, maple-bourbon glazed salmon topped with bourbon brown butter, served with seasonal veg and lemon and herb fregola

CHICKEN MILANESE 20
Fresh focaccia-breaded chicken, topped with arugula, cherry tomatoes, goat cheese and burnt honey and orange vinaigrette

LUNCH SPECIAL Choice of any 9" pizza with side caesar salad or soup \$16 until 3pm