

The Grove Pub & Restaurant

Appetizers

Breaded Fish Bites	9	Scallops & Shrimp (GF)	15
Panko breaded salmon and cod bites served with tartar or curry sauce For both sauces add	1	Pan seared & tossed in a gochujang-honey sauce, creamy cashew puree, pickled cucumber, scallion, cilantro & sesame seeds	
Fancy Fries		Oysters (each) (GFO)	3
Traditional poutine	8	East coast oysters on the half shell with cucumber mint salsa (GF option)	
Butter chicken poutine	10	Share with your friends 6 for 15 12 for 28	
Chevre & Pequillo Pepper Croquettes	8	Cheese Platter	16
Soft chevre cheese, roasted peppers with béchamel in crispy panko coating		Daily assortment of cheeses, pickles, fruit, marinated olives & bread	
Steak Tacos	12	Roasted Pork Belly	12
Sautéed chilli rub steak with honey- garlic mango sauce, avocado, grapefruit, black beans, habanero sour cream		Miso-soy glaze, pickled shallots & jalapenos, roasted pineapple gel, fresh cilantro & crispy pork skin	
Soup	6	Spinach & Artichoke Dip	12
Ask your server for daily soup		Fresh spinach, marinated artichokes & three cheeses blended together and baked till golden brown, served w/tortilla & vegetable chips	
Salads			
The Grove (GFO/VO)	11	Caesar (GFO)	11
Blue cheese, sliced apple, candied walnuts sherry shallot vinaigrette with artisan lettuce		Fresh croutons, crumbled bacon and Caesar dressing on romaine topped with grated Grana Padano	
Side	6	Side	6
Mixed Greens (GFO/VO)	10	Quinoa (GFO/VO)	12
Artisan lettuce and micro greens topped with carrot, cucumber, red pepper and onion with sherry shallot vinaigrette		Sour cherry and pistachio crumble, cucumber, red onion, red pepper, tomato, carrot & mint, dressed in lemon garlic vinaigrette	
Side	5	Side	6
Fresh marble rye	2		
Spicy chicken	6		
Spicy salmon	8		

GF = Gluten Free
GFO = Gluten Free Option
VO = Vegan Option

The Grove Pub & Restaurant

Sarnies

BLT Bacon, lettuce, tomato, avocado and basil mayo on marble rye	12
Salmon Sarnie Spicy salmon with grilled pineapple, spicy mayo, avocado, chevre, arugula, red onions, on a toasted burger bun	14
Chicken Sarnie Spicy chicken, avocado, lettuce, tomato, onion with basil mayo on ciabatta	13
The Reuben House corned beef, gruyere cheese, sauerkraut, sautéed onions, fancy sauce, served on marble rye	13
Or have today's soup	2
Half Grove Salad or Quinoa salad	2

Burgers

The Grove Burger Fresh beef patty, lettuce, tomato, onion, Bothwell cheddar cheese, mayo	12
Stafford Burger Fresh beef patty with lettuce, tomato, mayo, avocado, blue cheese, and bacon jam	13
Harvard Burger Fresh beef patty, bacon, jalapeno relish, mayo grilled pineapple and pepper jack cheese	13
Dorchester Burger Fresh beef patty, sautéed onion, bacon, fried egg, and chimichurri sauce, basil mayo, served open face	13
Veggie Burger Chickpea, black bean, mozzarella and walnut patty with spicy mayo, cucumber, red onion and pequinillo pepper	12

**All sarnies and burgers are served with your choice of
hand cut chips, Caesar salad or mixed greens**

Ask about our weekend features available Thursday through Saturday every week

The Grove Pub & Restaurant

Mains

Bangers and Mash (GF) 16 Pork sausages, mashed potatoes, sautéed onions and bacon with a caramelized onion jus	Chicken Breast (GF) 18 House smoked breast, honey-citrus & chili glaze, roasted baby potatoes, chive cream, citrus & fennel slaw, seasonal vegetables
Fish and Chips (GFO) 16 Battered cod with hand cut chips served with coleslaw and tartar or curry Sauce For both sauces add 1	Salmon (GF) 19 Thai curry rub, vegetable sautéed quinoa, marinated tofu, coconut-lime reduction, broccolini
Pie of the Day 16 Served with your choice of side	

Pizzas

Scarlette 13 Mozzarella, bocconcini, parmesan and creamy chevre	Miles 14 Salami, bocconcini, tomatoes, onion and basil
Norman 13 Olives, capers, anchovies, bocconcini, tomatoes and basil	Kristel 14 Spicy eggplant, mushrooms, bacon, olives and creamy chevre
Danielle 13 Mozzarella, caramelized onion, olives, artichoke pequillo peppers, sundried tomatoes and arugula	Xavier 14 Bacon and pineapple
Lyla 12 Bocconcini, basil and pizza sauce	The Tubby 14 Salami, pepperoni, sausage, mushroom, bell peppers and onion
Paige 14 Cheddar, caramelized onion, apple & onion salsa prosciutto, & basil	The Duffy 14 Mozzarella, hoisin sauce, spicy chicken, tomato, avocado, sriracha, & scallions.
Mama-Mia 14 Garlic oil, Capicola, Mortadella, Calabrese, pequillo peppers, oregano, mushrooms, truffle oil	The Mighty Shrimp 14 Lemon pepper marinated shrimp, basil-spinach pesto, caramelized onion, sundried tomato, chevre & basil

The Grove Pub & Restaurant

White Wine	5oz	8oz	Bottle
Chardonnay – Pear, Apple, & Vanilla	7.5	10	29
Sauvignon Blanc – Fresh & Clean Citrus	7.5	10	29
Pinot Grigio – Peach, Grapefruit, & Lime	8.5	11	31
Riesling – Honey, Apple, & Pear	6.5	9.5	28
Oyster Bay Sauvignon Blanc			33
Santa Margherita Pinot Grigio			35
Red Wine			
Cabernet Sauvignon – Black Fruit & Vanilla	7.25	9.75	28
Carmenere – Plum, Black Fruit, & Spice	8.5	11	31
Shiraz – Black Cherry & Pepper	7.5	10	29
Malbec – Plum & Sweet oak	7.5	10	29
Susana Balbo Signature Malbec			47
J Lohr Seven Oaks Cabernet Sauvignon			43
Gnarly Head Zinfandel			33
Rose			
Côte Mas – Fresh Peach & Strawberry	6.5	9.5	28
Sparkling			
Emiliana – Organic Brut			39
Cava – Effervescent with Lemon & Apple	8		36

In an effort to continue to give our guests the opportunity to try new wines please ask your server for current vintages

The Grove Pub & Restaurant

Desserts

Sticky Toffee Pudding 8
Warm sticky toffee pudding topped with caramel sauce

Maple Whiskey Doughnuts 8
House made mini doughnuts in a maple whiskey glaze, topped with cinnamon cream cheese and bacon

Beverages

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale 3.00
Fruit Soda Fizz 2.75
Orange, Apple, Cranberry or Tomato juice 3.00
San Pellegrino 500ml 3.00 1L 6.00
Aqua Panna 500ml 3.00 1L 6.00
Ginger beer 5.00
Beck's Non-Alcoholic 4.25

Cocktails – 1.5 oz

Pimms 8
Pimms No 1 Cup, fresh mint, cucumber, and citrus. The ultimate English cocktail

Bramble 8
Gordon's gin, soda water, lemon juice and Crème de Cassis

Pink Lemonade 8
Smirnoff vodka, Limoncello, fresh lemon juice Chambord, dash of simple syrup

White Grape Lemonade 8
Smirnoff White Grape vodka, fresh lemon & apple juice with a splash of soda water

London mule 8
Gordon's Gin, Pimm's Cup #1, fresh lime & orange juice topped with Fentiman's Ginger Beer

Round Robin 8
Bulleit Bourbon, mint leaves, fresh lime, cane sugar simple syrup

Dessert of the Day 8
Ask your server about the dessert

Carrot Cake 8
Carrot cake with cream cheese icing from our friends at Lilac Bakery

Crème Brûlée (GF) 8
Classic vanilla custard with a torched sugar

Coffee 2.75
Americano 2.75
Espresso 2.75
Cappuccino 3.00
Latte 3.25
Tea 2.75
Hot Chocolate 3.00

Premium Cocktails – 1.5oz

Rubus Cube 9
Hornitos Black Label, Peach Schnapps, raspberry puree, fresh lime & a splash of lager

In Between 9
Hendricks Gin, fresh grapefruit, mint leaves & Segura Vidas brut cava

Power Sour 9
Powers Gold Whiskey, Disaronno, egg whites, muddled cranberries, lime

Grove Fashion 9
Maker Mark, vanilla simple syrup, cherry bitters Angostura bitters,

Raspberry Firework 9
Peach Schnapps, Lemoncello, raspberry puree, fresh lemon, cava

Jalle Berry 9
Ketel One Vodka, Limoncello, Strawberries, jalepeno, fresh lime, tonic

Cocktails crafted by: Nancy Teixeira

The Grove Pub & Restaurant

Draught Beer -	16oz-Pint	10oz-Tulip		
House Beer	5.75	3.75		
Stafford Street Lager				
Black Sparrow Bitter				
Winnipeg Breweries				
Half Pints - Cask	7.00	4.50		
Barn Hammer	7.00	4.50		
Torque	7.00	4.50		
Little Brown Jug	7.00	4.50		
Domestic	6.00	4.00		
Sleeman Honey Brown				
Railside Session Ale				
Okanagan Spring Pale				
Okanagan Spring 1516				
Okanagan Honey Kölsch				
Premium Domestic				
Granville Island Pale	6.25	4.25		
Blanche De Chambly	6.25	4.25		
Import	6.75	4.50		
Kilkenny				
Guinness				
Sapporo				
Cider	6.50	4.25		
Somersby Cider				
Rock Creek flavored Cider				
Feature Beer				
In the interest of providing our guests with a greater variety of draught beers to sample, we are pleased to offer feature products weekly. Please ask your server for current selection.				
Sampler		7.00		
Can't make up your mind, choose any 4 of our draught products, and receive 1/4 pint of each to sample and compare				
			Manitoba Bottles 341ml	4.75
			Standard	
			Half Pints Bottle	
			Fort Garry Pale Ale	
			Fort Garry Dark	
			Domestic Bottles 341ml	5.00
			Kokanee	
			Labatt Lite	
			Alexander Keith's	
			Budweiser	
			Canadian Brews 341ml - 473ml	
			Red Racer I.P.A	5.75
			Steam Whistle Pilsner	5.75
			Import Bottles 341ml	5.50
			Stella Artois	
			Carlsberg	
			Corona	
			Steinlager	
			Gluten Free 473ml	6.50
			Glutenberg Blonde	
			Cider 341ml	5.75
			Savanna (Dry)	
			Angry Orchard (Sweet)	
			Premium Import 341ml - 500ml	
			1664 Blanc	5.75
			Stiegl Lager	6.50
			Estrella	6.50
			Innis & Gunn	6.50
			Erdinger Weisse	6.50
			Pilsner Urquel	5.25