

# The Grove Pub & Restaurant

## Appetizers

<b>Breaded Fish Bites</b>	<b>9</b>	<b>Scallops (GF)</b>	<b>15</b>
Panko breaded salmon and cod bites served with tartar or curry sauce		Pan seared scallops, cauliflower puree, apple bacon chutney, pickled fennel & candied pecan crumble	
For both sauces add	<b>1</b>		
<b>Fancy Fries</b>		<b>Oysters (each) (GFO)</b>	<b>3</b>
Traditional poutine	<b>8</b>	East coast oysters on the half shell with cucumber mint salsa (GF option)	
Butter chicken poutine	<b>10</b>	Share with your friends	6 for <b>15</b> 12 for <b>28</b>
<b>Chevre &amp; Pequillo Pepper Croquettes</b>	<b>8</b>	<b>Soup of the day</b>	<b>6</b>
Soft chevre cheese, roasted peppers with béchamel in crispy panko coating		Ask your server about the soup	
<b>Steak Tacos</b>	<b>12</b>	<b>Roasted pork belly</b>	<b>12</b>
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	

## Salads

<b>The Grove (GFO/VO)</b>	<b>11</b>	<b>Caesar (GFO)</b>	<b>11</b>
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	
<b>Side</b>	<b>6</b>	<b>Side</b>	<b>6</b>
<b>Mixed Greens (GFO/VO)</b>	<b>10</b>	<b>Quinoa (GFO/VO)</b>	<b>12</b>
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	
<b>Side</b>	<b>5</b>	<b>Side</b>	<b>6</b>
Fresh marble rye	<b>2</b>		
Spicy chicken	<b>6</b>		
Spicy salmon	<b>8</b>		

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

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## Sarnies

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

## Burgers

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

**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

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## Mains

<b>Bangers and Mash</b> (GF) <b>16</b> Pork sausages, mashed potatoes, sautéed onions and bacon with a caramelized onion jus	<b>Chicken Breast</b> (GF) <b>18</b> House smoked chicken, roasted onion maple glaze, brussels sprouts, sautéed pancetta, sweet potato puree & spiced pumpkin seeds
<b>Fish and Chips</b> (GFO) <b>16</b> Battered cod with hand cut chips served with coleslaw and tartar or curry Sauce For both sauces add <b>1</b>	<b>Salmon</b> (GF) <b>19</b> Honey dijon glaze, sautéed kale & quinoa, pickled mustard seeds & beets, chevre cream
<b>Pie of the Day</b> <b>16</b> Served with your choice of side	<b>Braised Beef Cheeks</b> (GF) <b>19</b> Creamy polenta, roasted root vegetables, pickled baby turnips, red wine root beer reduction
<b>Pizzas</b>	
<b>Scarlette</b> <b>13</b> Mozzarella, bocconcini, parmesan and creamy chevre	<b>Miles</b> <b>14</b> Salami, bocconcini, tomatoes, onion and basil
<b>Norman</b> <b>13</b> Olives, capers, anchovies, bocconcini, tomatoes and basil	<b>Kristel</b> <b>14</b> Spicy eggplant, mushrooms, bacon, olives and creamy chevre
<b>Danielle</b> <b>13</b> Mozzarella, caramelized onion, olives, artichoke pequillo peppers, sundried tomatoes and arugula	<b>Xavier</b> <b>14</b> Bacon and pineapple
<b>Lyla</b> <b>12</b> Bocconcini, basil and pizza sauce	<b>The Tubby</b> <b>14</b> Salami, pepperoni, sausage, mushroom, bell peppers and onion
<b>Paige</b> <b>14</b> Cheddar, caramelized onion, pear & onion salsa prosciutto, & basil	<b>The Duffy</b> <b>14</b> Mozzarella, hoisin sauce, spicy chicken, tomato, avocado, sriracha, & scallions.
<b>Mama-Mia</b> <b>14</b> Garlic oil, Capicola, Mortadella, Calabraese, pequillo peppers, oregano, mushrooms, truffle oil	

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<b>White Wine</b>	<b>5oz</b>	<b>8oz</b>	<b>Bottle</b>
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
<b>Red Wine</b>			
Cabernet Sauvignon – Black Fruit & Vanilla	6.5	9.5	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
Chianti – Red fruits & Sweet balsamic	8	10.5	30
Susana Balbo Signature Malbec			47
J Lohr Seven Oaks Cabernet Sauvignon			43
Lucky Country Shiraz			35
Gnarly Head Zinfandel			33
<b>Rose</b>			
Castillo del Moro – Fresh Peach & Strawberry	6.5	9.5	28
<b>Sparkling</b>			
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

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## 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

**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

## Beverages

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale 2.50  
Orange, Apple, Cranberry or Tomato juice 2.50  
San Pelligrino 500ml 3.00 1L 6.00  
Aqua Panna 500ml 3.00 1L 6.00  
Ginger beer 5.00  
Beck's Non-Alcoholic 4.25

Coffee 2.50  
Americano 2.50  
Espresso 2.50  
Cappuccino 2.75  
Latte 2.75  
Tea 2.50  
Hot Chocolate 2.75

## 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

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

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

**Dandy Shandy** 8  
Okanagan Big White, Cointreau, Campri, simple syrup & lemon

## Premium Cocktails – 1.5oz

**Peach Rosemary Margarita** 9  
Hornitos Black Label, Cointreau, peach puree rosemary syrup & sugar cayenne pepper rim

**In Between** 9  
Hendricks Gin, fresh grapefruit, mint leaves & sparkling 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,

**Class Act** 9  
Cava, muddled cucumber & cranberries, white grape vodka, St. Germaine, soda water

**Grapefruit Sangria** 9  
Smirnoff White Grape Vodka, Limoncello, peach schnapps, fresh grapefruit & riesling wine

Cocktails crafted by : Nancy Teixeira

# The Grove Pub & Restaurant

<b>Draught Beer -</b>	16oz-Pint	10oz-Tulip		
<b>House Beer</b>	<b>5.50</b>	<b>3.50</b>		
Stafford Street Lager				
Blood Alley Bitter				
<b>Winnipeg Breweries</b>				
Half Pints - Cask	<b>7.00</b>	<b>4.50</b>		
Barn Hammer	<b>7.00</b>	<b>4.50</b>		
Torque	<b>7.00</b>	<b>4.50</b>		
Little Brown Jug	<b>7.00</b>	<b>4.50</b>		
<b>Domestic</b>	<b>5.75</b>	<b>3.75</b>		
Sleeman Honey Brown				
Railside Session Ale				
Okanagan Spring Pale				
Okanagan Spring 1516				
Okanagan Big White I.P.A				
<b>Premium Domestic</b>				
Granville Island Pale	<b>6.00</b>	<b>4.00</b>		
Blanche De Chambly	<b>6.25</b>	<b>4.25</b>		
<b>Import</b>	<b>6.75</b>	<b>4.50</b>		
Kilkenny				
Guinness				
Sapporo				
<b>Cider</b>	<b>6.50</b>	<b>4.25</b>		
Dukes Dry Cider				
Rock Creek Peach Cider				
<b>Feature Beer</b>				
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.				
<b>Sampler</b>		<b>7.00</b>		
<b>Can't make up your mind, choose any 4 of our draught products, and receive 1/4 pint of each to sample and compare</b>				
			<b>Manitoba Bottles</b> 341ml	<b>4.75</b>
			Standard	
			Half Pints Bottle	
			Fort Garry Pale Ale	
			Fort Garry Dark	
			<b>Domestic Bottles</b> 341ml	<b>5.00</b>
			Kokanee	
			Labatt Lite	
			Alexander Keith's	
			Budweiser	
			<b>Canadian Brews</b> 341ml - 473ml	
			Mill Street Tank House Ale	<b>5.00</b>
			Red Racer I.P.A	<b>5.75</b>
			Steam Whistle Pilsner	<b>5.75</b>
			<b>Import Bottles</b> 341ml	<b>5.50</b>
			Dos Equis XX Lager	
			Stella Artois	
			Carlsberg	
			Corona	
			Steinlager	
			<b>Gluten Free</b> 473ml	<b>6.50</b>
			Glutenberg Blonde	
			<b>Cider</b> 341ml	<b>5.75</b>
			Savanna (Dry)	
			Angry Orchard (Sweet)	
			<b>Premium Import</b> 341ml - 500ml	
			1664 Blanc	<b>5.75</b>
			Stiegl Lager	<b>6.50</b>
			Estrella	<b>6.50</b>
			Innis & Gunn	<b>6.50</b>
			Erdinger Weisse	<b>6.50</b>
			Pilsner Urquel	<b>5.25</b>