



BAR MENU

Stuffed Burger \$18

Ground sirloin stuffed with confit duck thigh. Arugula fennel blood orange salad. Toasted brioche bun

Candied Bacon \$7

Applewood smoked bacon, candied with sugar and spices

Housemade Pretzels \$6

Handmade pretzels served with raspberry honey mustard

Duck Poutine \$14

Potato wedge, fried cheese curds, confit duck, béchamel

House Cut Chips \$7

Seasoned chips served with chipotle ranch

Southwest Stuffed Peppers \$9

Baby bell peppers, corn, cilantro, jalapeno, lime, scallion, black bean, mozzarella

**Any person with a compromised immune system should avoid consuming raw, rare or undercooked products*