STARTERS

Soup of the Day ..... 9.

Baba Ganoush **V** ..... 8.
crispy Brussels sprouts, chili oil, mint, housemade flatbread

Classic Caesar Salad ..... 12.
romaine hearts, Parmesan, bacon bits, garlic bread croutons, roasted garlic dressing

Chopped Salad **GF** ..... 12.
chickpeas, speck ham, Treviso, romaine, pickled shishito peppers, olive vinaigrette

Beet Salad **V, GF** ..... 12.
shredded beets, blue cheese, fennel, apple, pecans

Avocado Toast **V** ..... 10.
multigrain bread, smashed avocado, marinated cherry tomatoes, pea shoots

Calamari Tacos ..... 13.
two soft-shell tacos, fried calamari, jalapeño, spicy mango sauce, herb crema

Sweet Potato Salad **GF** ..... 14.
corn, black beans, jalapeño, cotija, charred cherry tomato, cilantro verde

Salmon Poke **GF** ..... 15.
black rice, pineapple, avocado, cucumber, pea shoots, sesame soy dressing

Roast Duck Salad **GF** ..... 17.
green beans, orange, almonds, frisée, crispy shallots, soy ginger dressing

MAINS

Jerk Chicken **GF** ..... 19.
rice & beans, habanero pepper, plantain

Steak Salad **GF** ..... 24.
chermoula, avocado, red onion, celery, Treviso, Parmesan, red wine dressing

Seared Tuna **GF** ..... 26.
celery root, kohlrabi, sunchoke, pear, endive, sheep's milk yoghurt, Anaheim chile, mint

Grilled Salmon ..... 21.
whipped parsnip, black barley, mustard greens, sweet onion

Steak Frites **GF** ..... 25.
flat iron steak, chermoula sauce

Roast Chicken **GF** ..... 25.
garlic potato fourchette, confit shallots, honey-roasted carrot, dark chicken gravy

Seafood Spaghettini ..... 18.
poached shrimp, clams, fennel confit, cherry tomatoes, preserved lemon

Braised Beef Short Rib **GF** ..... 24.
spiced sweet potato, polenta chips, garlic broccolini

Mac & Cheese **V** ..... 18.
canestri pasta, three-cheese blend, kale, mushroom duxelles, herbed breadcrumbs

Pulse & Grain Bowl **V** ..... 16.
Brussels sprouts, Tuscan kale, buttercup squash, king oyster mushrooms, farro, lentils, red quinoa, pickled apple, cumin, lime

Margherita Pizza **V** ..... 15.
San Marzano tomato sauce, basil, fior di latte
add pepperoni +3.

Eggplant Parmesan Pizza **V** ..... 18.
San Marzano tomato sauce, basil, roasted garlic, oregano, stracciatella, fior di latte

Pizza Blanco ..... 18.
potato, guanciale, chèvre, fior di latte, rosemary

Canteen Burger ..... 18.
iceberg lettuce, smoked cheddar, pickle mayo, sliced tomato, fries
add bacon +2.

Smoak-ed Sandwich ..... 15.
T.O. smoked meat, sauerkraut, pickles, ballpark mustard, rye bread

SWEETS

Lemon Tart **V** ..... 9.
meringue, berries, shaved white chocolate

Chocolate Budino **V, GF** ..... 7.
salted caramel, meringue

Carrot Cake Square **V** ..... 7.

V *vegetarian*

GF *made with gluten-free ingredients*

Ask us about gluten-free pasta options.

Please make us aware of any food allergies, as there may be ingredients that are not listed.

BEVERAGES

Q-Water ..... 3.
purified on-site, still or sparkling

Freshly Squeezed Orange Juice..... 5.5
Daily Fresh Lemonade..... 5.5
Lychee Cactus Pear Juice 5.95

Coffee..... 3.45
Selection of Wabi Teas 3.45
Americano..... 3.95
Espresso ..... *single* 3.95 ... *double* 4.95
Cappuccino, Latte, Café au Lait..... 4.45

Southern Sweet Tea ..... 4.
Earl Grey tea, simple syrup

Mango Passion Fruit Limeade ..... 6.
mango, passion fruit & lime juice, simple syrup

Primm's Cup ..... 6.
muddled strawberry & cucumber, Sanpellegrino Limonata, soda

SPECIALTY COFFEE & TEA

Irish Coffee *(1oz)*.....8.95
Jameson Irish whiskey, brown sugar, whipped cream

Amaretto Chai Latte *(1oz)*.....8.95
Disaronno, chai tea, honey syrup

Baileys Hot Chocolate *(1oz)* 8.95
Baileys Almande, hot chocolate, Doi Chaang espresso

COCKTAILS

Rosé Royale *(5oz)* ..... 13.
rosé & raspberry popsicle, Freixenet Cava, fresh berries

Watermelon Mojito *(1.5oz)* ..... 11.
Lamb's white rum, watermelon juice, simple syrup, lime, mint, soda

Perfect Storm *(1.5oz)* ..... 10.
Havana Club 3 year rum, Old Tyme ginger beer, ginger lemonade, Angostura bitters, lemon

Cool Hand Cuke *(3oz)* ..... 12.
Beefeater gin, Freixenet Cava, soda, shaved cucumber

Vegan Sour *(1oz)* ..... 13.
Bulleit bourbon, lemon juice, agave syrup, aquafaba, cherry bitters

Passion Fruit Margarita *(1.5oz)* ..... 12.
Olmeca Altos tequila, triple sec, passion fruit & lime juice, black salt rim

Café G&T *(1oz)* ..... 12.
Beefeater gin, Doi Chaang espresso, tonic, espresso dust, Amarena cherry

Tropical Elixir *(1oz)* ..... 10.
Absolut vodka, mango & lime juice, coconut water, coconut milk, blueberry bitters

Grand Slam *(1oz)* ..... 12.
Crown Royal Northern Harvest rye, Boylan ginger ale, lime, cracker jacks

Grapefruit Basil Sangria *(3.5oz)* ..... 11.
rosé, Pimm's, grapefruit juice, basil
Upgrade to a pitcher *(17.5oz)* ..... 45.

BEERS

ON TAP *14oz*
Mill St. Organic Lager ..... 7.
Muskoka Summerweiss ..... 7.
Lost Craft Revivale ..... 7.
Pommies Apple Cider ..... 7.
Danforth Brewery 'Viaduct' IPA ..... 7.

BOTTLES
Creemore Springs Lager (341ml) 6.5
Steam Whistle Pilsner (341ml) 6.5
Grolsch Lager (450ml) 7.95

TALL CANS *(473ml)*
Wellington 'Kickin' Back' Session Ale 8.5
Big Rock Traditional Ale 8.5
Mascot Brewery Canadaland Sour 8.5
Glutenberg Blonde Gluten-Free Ale 8.5

WINES

ON TAP *(6oz / 9oz / 500ml)*
Pinot Grigio, Montelvini, IT ..... 10. / 15. / 30.

SPARKLING *(5oz / 750ml)*
Brut Cava, Freixenet 'Cordon Negro', ES .... 9. / 44.
Lobetia 'Pink Bubbles', ES ..... - / 52.

WHITE *(6oz / 9oz / 750ml)*
Reif Estate 'White Sands', ON ..... 11. / 15.75 / 44.
Riesling, Cave Spring 'Canoe', ON ... 11.25 / 16.75 / 45.
Chardonnay, Camas, FR ..... 12.50 / 18.75 / 50.
Sauvignon Blanc, Ant Moore, NZ .. 13.25 / 19.5 / 53.
Chardonnay, Camelot, US ..... 13.50 / 20. / 54.

RED *(6oz / 9oz / 750ml)*
Fontamara 'Quattro', Abruzzo, IT .... 10. / 15. / 40.
Malbec, Argento 'AG Forty Seven', AR .... 10.75 / 16. / 43.
Tempranillo, Casa Solar, ES ..... 11.25 / 17. / 45.
Rosé, Norte Sur Rosado, ES ..... 12. / 18. / 48.
Shiraz, Wyndham Estate 'Bin 555', AU ... 12.25 / 18. / 49.
Pinot Noir, Les Carabènes, FR ..... 13.50 / 19.75 / 54.
Cabernet Sauvignon, Cedar Rock, CA .... 13.75 / 20. / 55.

LOST CRAFT REVIVALE

$4.50 GLASSES (14oz)
$19 PITCHERS (60oz)
on home game days!

DAILY DRINK SPECIALS

MIXOLOGY MONDAY
Any Canteen Specialty Cocktail 9.

TALL BOY TUESDAY
All Craft Cans 6.50

WINE WEDNESDAY *(500ml)*
Cabernet Sauvignon 30.
Pinot Grigio 20.
Tempranillo 26.

THIRSTY THURSDAY
Sangria Glasses 9.
Sangria Pitchers 30.

FEEL GOOD FRIDAY
Pommies Apple Cider Pints (16oz) 6.

SATURDAY SIPS
Canteen Caesar 8.
Mimosa 6.

SUNDAY FUNDAY
Canteen Caesar 8.
Mimosa 6.