

# FESTIVAL FEATURES

## COCKTAILS

### **Gala** (1oz)

Jim Beam bourbon, English breakfast tea,  
lemon juice, ginger black pepper syrup,  
ginger bitters, peach slice 10.

### **Master** (1oz)

Lamb's white rum, carrot, orange & lime juice,  
Thai basil syrup 11.

### **Wavelength** (1.5oz)

Sauza tequila, Meaghers triple sec,  
lemon juice, black sea salt 12.

### **Nütrl Vodka Soda** (355ml)

lemon, grapefruit or pineapple, 5% 10.

# COCKTAILS

- Mango Mojito (1.5oz)** ..... 11.  
El Dorado 3 year rum, mango purée, lime juice,  
sparkling Q water, mint
- Aperol Sparkler (4.5oz)** ..... 13.  
sparkling wine, Aperol, soda, orange
- Absinthe Cocktail (1.5oz)** ..... 13.  
Dillon's Selby absinthe, Monvin Pinot Grigio, orgeat,  
aquafaba, lime juice, rosemary syrup
- Watermelon Sangria (4oz)** ..... 12.  
Monvin Pinot Grigio, lime leaf syrup, watermelon,  
mixed melon balls, sparkling Q water
- Tequila Old Fashioned (1.5oz)** ..... 14.  
Sauza Gold tequila, agave lime air, Angostura bitters,  
hickory-smoked syrup
- Strawberry Rhubarb Mule (1.5oz)** ..... 14.  
Dillon's Selby strawberry rhubarb vodka,  
ginger beer, lime juice, mint, sparkling Q water

# DESSERT & COFFEE

## DESSERTS

- Brownie v** ..... 8.  
coconut whip, shaved coconut
- Carrot Cake v** ..... 8.
- Biscotti Plate v** ..... 7.
- Berry Bowl v GF** ..... 7.

## COFFEE & TEA

- Coffee** ..... 3.5
- Selection of Wabi Teas** ..... 3.5
- Americano** ..... 4.
- Espresso** ..... single 4. ....double 5.
- Cappuccino, Latte, Café au Lait** ..... 4.5
- Ube Iced Latte** ..... 6.  
espresso, ube, milk

## SPECIALTY COFFEE

- Irish Coffee (1oz)** ..... 9.  
Jameson Irish whiskey, brown sugar, whipped cream
- Amaretto Chai Latte (1oz)** ..... 9.  
Disaronno, chai tea, honey syrup
- Cold Brewster (1oz)** ..... 9.  
Baileys Almande, cold brew coffee,  
coconut cream, rock candy stir stick

## NON ALCOHOLIC BEVERAGES

- Freshly Squeezed Orange Juice** ..... 5.5
- Daily Fresh Lemonade** ..... 5.5
- Lychee Cactus Pear Juice** ..... 6.
- Southern Sweet Tea** ..... 4.  
Earl Grey tea, simple syrup
- Italian Soda** ..... 5.  
Saskatoon berry syrup, sparkling Q water,  
pineapple juice, coconut whipped cream
- Matcha Soda** ..... 4.  
matcha syrup, sparkling Q water
- Pomegranate Spritz** ..... 4.5  
pomegranate juice, coconut water,  
sparkling Q water

# SMOOTHIES



VEGAN AND GLUTEN-FREE

**Matcha B. Jordan** ..... 8.  
avocado, coconut milk, spinach, matcha, ginger lemonade, spirulina, mint

**Antonio Bananaderas** ..... 10.  
banana, coconut milk, protein powder, cocoa powder,  
activated charcoal, espresso, oats, peanut butter

**Berry Oldman** ..... 8.  
mixed berries, coconut milk, açai powder, orange juice,  
Yoso yoghurt, chia seeds

**Cardi B-nana** ..... 10.  
banana, protein powder, cocoa powder, almond milk,  
strawberries, beet juice, dates, mint

# BEVERAGES



## WINES

### ON TAP (6oz / 9oz / 500ml)

*Pinot Grigio, Montelvini, IT (+)* ..... 10. / 15. / 30.

*Cabernet Sauvignon, MonVin, IT (+)* ..... 11. / 16. / 32.

### SPARKLING (5oz / 750ml)

*Brut Cava, Freixenet, ES* ..... 10. / 44.

*Prosecco, Canti 'Millesimato', IT* ..... 14. / 65.

### WHITE (6oz / 9oz / 750ml)

*Riesling, Cave Spring 'Canoe', ON* ..... 11.25 / 16.75 / 45.

*Chardonnay, Camas, FR (+)* ..... 12.5 / 18.75 / 50.

*Sauvignon Blanc, Ant Moore, NZ (+)* ..... 13.25 / 19.5 / 53.

*Chardonnay, Camelot, US* ..... 13.5 / 19.75 / 54.

### ROSÉ (6oz / 9oz / 750ml)

*Domaine de Punctum 'Norte Sur', ES (+)* ..... 12. / 18. / 48.

### RED (6oz / 9oz / 750ml)

*Malbec, Argento 'AG Forty Seven', AR* ..... 11. / 16. / 43.

*Nero d'Avola, Sicily, IT* ..... 11.25 / 16.75 / 45.

*Shiraz, Wyndham Estate 'Bin 555', AU* ..... 12.25 / 18. / 49.

*Cabernet Franc, Southbrook, ON (+)* ..... 12.75 / 18.50 / 50.

*Pinot Noir, Les Carabènes, FR (+)* ..... 13.5 / 19.75 / 54.

*Cabernet Sauvignon, Cedar Rock, CA* ..... 13.75 / 20. / 55.

*Merlot, Tin Roof Cellars, CA* ..... 16. / 24.50 / 65.

(+) sustainable / organic

## BEERS & CIDERS

### ON TAP

14oz

*Grolsch Lager* ..... 7.

*Muskoka 'Detour' IPA* ..... 7.

*Lost Craft 'Revivale'* ..... 7.

*Mill St. Organic Lager* ..... 7.5

*Maison Selby Wit* ..... 7.5

### BOTTLES

*Bud Light (341ml)* ..... 7.

*Creemore Springs Lager (341ml)* ..... 7.5

*Steam Whistle Pilsner (341ml)* ..... 7.5

*Grolsch Lager (450ml)* ..... 8.

*Stella Artois (330ml)* ..... 9.

*Corona (330ml)* ..... 9.

### TALL CANS (16oz)

*Big Rock Traditional Ale* ..... 8.5

*Glutenberg Blonde Gluten-Free Ale* ..... 8.5

*Pommies Apple Cider* ..... 9.

*Thornbury Cider* ..... 9.

# STARTERS



## GET YOUR GREENS

**Kale Salad** **V GF** ..... 13.  
snap peas, red cabbage, carrot, sunflower sprouts,  
crispy shallots, tamari ginger dressing

**Southeast Asian Tomato Salad** **V GF** ..... 14.  
cucumber, vine tomato, cherry tomato, red onion,  
edamame, spiced cashew, Thai basil,  
kaffir lime vinaigrette

**Signature Caesar Salad** ..... 13.  
romaine hearts, Parmesan, bacon bits,  
garlic bread croutons, pickled onions,  
roasted garlic dressing

**Radicchio & Stone Fruit Salad** **V GF** ..... 14.  
compressed nectarines, scallions, valentine radish,  
baby spinach, goat cheese, basil, red wine vinaigrette

**Chopped Salad** **GF** ..... 13.  
chickpeas, speck ham, Treviso, romaine, red onions,  
pickled shishito peppers, olive vinaigrette

## ADD TO ANY GREENS

**Roast Chicken** **GF** ..... 10.

**Grilled Salmon** **GF** ..... 10.

**Seared Tuna** **GF** ..... 12.

**Grilled Flat Iron Steak** **GF** ..... 14.

## START ME UP

**Soup of the Day** ..... 9.

**Salmon Poke** **GF** ..... 16. / 21.  
black rice, cucumber, pineapple, radish,  
avocado, pea shoots, sesame tamari soy

**Avocado Toast** **V** ..... 11.  
smashed avocado, cherry tomatoes,  
multigrain toast

## VEG OUT

**Edamame** **V** ..... 8.  
tamari ginger dressing, lime

**Roasted Asparagus** **V** ..... 9.  
citrus bagna càuda

**Fried Brussels Sprouts** **V GF** ..... 9.  
crispy shallots, pomegranate

## CARB LOAD

**Yukon Gold Fries** **V GF** ..... 8.  
herb crema

**Sweet Potato Fries** **V GF** ..... 9.  
tahini tofu 'mayo'

**Charcoal Chicken Empanada** ..... 14.  
spicy aioli

# MAINS



## EAT TO LIVE

**Beet Burger** **V**

sun-dried tomato, pepper relish,  
roasted garlic aioli, arugula, fries 18.

**BBQ Pulled Jackfruit Sandwich** **V**

red cabbage slaw, apple, tahini  
tofu 'mayo', pickle, brioche bun, fries 18.

**Sweet Potato Tacos** **V**

chili sauce, tomatillo salsa,  
pickled red onions, kale, herb crema 12.

**Squash Pad Thai** **V GF**

tofu, radish, bean sprouts, peanuts,  
heirloom carrots, rice noodles 19.

**Grilled Salmon**

fregula, summer squash, fennel, baby radish,  
edamame, charred lemon, tarragon yoghurt 23.

**Pulse & Grain Bowl** **V**

black barley, green lentils, red quinoa,  
grilled corn, zucchini, kale, cherry tomato,  
sunflower sprouts, cumin & lime dressing 18.

**Steak Salad** **GF**

watercress, baby kale, endive, cherry tomatoes,  
blue cheese, red wine vinaigrette 26.

## LIVE TO EAT

**Canteen Burger**

iceberg lettuce, smoked cheddar,  
pickle mayo, sliced tomato, fries 19.

**Turkey Melt**

provolone, avocado, tomato, bacon,  
cucumber, aioli, focaccia, fries 16.

**Calamari Tacos**

two soft-shell tacos, fried calamari, jalapeño,  
spicy mango sauce, cilantro, herb crema 14.

**Jerk Chicken** **GF**

braised greens, rice & beans, plantains,  
habanero pepper 23.

**BBQ Short Rib**

red miso apple glaze, baby bok choy,  
ginger roasted fingerling potato, cilantro 24.

**Mac & Cheese Bowl**

double-smoked bacon, asparagus,  
baby kale, O&B cheese blend,  
lemon 19.

**Steak Frites** **GF**

flat iron steak, chermoula 27.

**V** vegetarian **GF** gluten-free

Ask us about gluten-free pasta options.

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