

# final act

## **British Sticky Toffee Pudding** 9.50

Homemade dark, rich, sponge pudding. Drenched in thick toffee sauce

## **Apple Crisp with Ice Cream** 9.50

Just like Grandma used to make

## **Creamy Cheesecake** 9.50

Creamy, smooth and rich New York Cheesecake. Topped with whipped cream and your choice of chocolate, strawberry or homemade caramel sauce

## **Banana Split** 9.50

Three scoops of ice cream alongside a split banana and topped with strawberry coulis, creamy chocolate sauce, caramel and whipped cream. The perfect ending to your meal

## **Sundae** 7

2 scoops of vanilla ice cream with your choice of toppings:

- Chocolate sauce
- Strawberry coulis
- Caramel sauce

Optional additional toppings:

- Nuts
- Smarties
- Fresh strawberries

Sundaes are topped with a homemade vanilla bean whipped cream and a Maraschino cherry

\*All desserts are prepared in an environment where nuts may be present.

# drinks

Pop	3.50
Milk	4
Chocolate Milk	4
Juice	4
Coffee	2.50
Tea	2.50
Hot Chocolate with Whipped Cream	5

# warmers

	1 oz	2 oz
Irish Coffee	10	14.50
Jameson Irish Whiskey		
Carmel Mocha	10	14.50
Baileys, Butter Ripple Schnapps		
Mint Mocha	10	14.50
Kahlua, Creme de Menthe		
Baileys & Coffee	10	14.50
Baileys		
Calypso Coffee	10	14.50
Kahlua		
Orange Chocolate	10	14.50
Kahlua, Grand Marnier		

# spirits

	1 oz
Highballs	5.75
Premium Highballs	7
Cocktails	10
Virgin Cocktails	5.50



# beers

<b>Draught</b>	<b>18 oz</b>	<b>9 oz</b>
Traditional Ale	7.75	4.25
Steam Whistle	8	4.75
Wild Rose IPA	8.25	5
Sleeman Honey Brown	8.25	5
Blanche de Chambly	8.25	5
Guinness	9.25	6

## Pitchers

Traditional Ale	23
Steam Whistle	25

## Bottles

Kokanee	5.95
Canadian	5.95
Coors Light	5.95
Budweiser	5.95
Alexander Keiths	6.95
Sleeman Honey Brown	6.95
Mill Street Organic	6.95
Stella Artois	6.95
Ribstone Creek Lager	6.95
Corona (gluten-free)	7.25
Innis & Gunn	8.25
Kilkenny (can)	8.95

## Beer Cocktails

<b>Shandy</b>	<b>8</b>
Steam Whistle mixed with 7Up	
Glass (9 oz) - 4.50	
<b>Black &amp; Tan</b>	<b>9.25</b>
A blend of Steam Whistle and Guinness	
<b>Crown Float</b>	<b>9.25</b>
Rock Creek Cider topped with Guinness	

# ciders

Strongbow Cider	7.25
Magners Pear Cider	9.50

# scotch

	<b>1 oz</b>
<b>Glenfiddich</b>	<b>9</b>
12 Year	
<b>Balvenie Doublewood</b>	<b>12</b>
12 Year	
<b>Talisker</b>	<b>14</b>
10 Year	
<b>Glenmorangie Nector D'Or</b>	<b>16</b>
<b>Lagavulin</b>	<b>17</b>
16 Year	
<b>Bowmore</b>	<b>20</b>
18 Year	



# wine

	<b>Bottle</b>	<b>Glass</b>
<b>White</b>		6 oz
<b>Scrubby Rise</b> A blend of Sauvignon Blanc, Viognier and Semillon, with a crisp finish from Australia	45	10.50
<b>Prospect</b> A crisp Chardonnay, notes of pear and apple from the Okanagan	45	10.50
<b>Ogopogo</b> Uncorked, rich Pinot Grigio from the Okanagan	45	10.50
<b>New Harbor</b> Dry, medium bodied, fruity Sauvignon Blanc from New Zealand	45	10.50
<b>Red</b>		
<b>Scrubby Rise</b> A rich fragrant blend of Shiraz, Cabernet Sauvignon and Petit Verdot from Australia	45	10.50
<b>Kaiken</b> Deep, ruby red Malbec from Argentina with notes of ripe fruits and fleshy tannins	41	10.50
<b>Woodbridge</b> Dark, spicy Californian Cabernet Sauvignon	39	9
<b>Tinhorn Creek</b> A full bodied Merlot from the Okanagan	57	12.95
<b>Rose</b>		
<b>Mirabeau En Provence</b> A classic Provence rose with a crisp, fruity and lingering finish	58	15

