

EAT

SHARE

Please note: Our regular menu is unavailable during our brunch hours

marinated olives citrus, herbs (v, gf) <i>Suggested Pairing Bonhomous</i>	9
warm pan bread roasted garlic, rosemary & caramelized onion butter (veg) <i>Suggested Pairing Jouissance</i>	9
prawn ceviche dressing, avocado, cucumber, red onion, tomato, jalapeño, cilantro, tortilla chips (gf) <i>Suggested Pairing Rêverie</i>	20
charcuterie chef's selection of local meats, tiny pickles, Oldhand mustard, garlic confit <i>Suggested Pairing Fervour</i>	26
cheese board selection of cheese, cardamom-spiced grape compote, seed crackers (veg) <i>Suggested Pairing Bonhomous</i>	26
charcuterie & cheese combo <i>Suggested Pairing Fleur Bleue</i>	26
nonna's meatballs AAA beef, tomato sauce, basil, parmesan, toasted focaccia <i>Suggested Pairing Doer</i>	18
burrata Bootstrapper red wine jelly, roasted grapes, smoked salt, toasted focaccia (veg) <i>Suggested Pairing Fervour</i>	26
crispy rice salad chili crisp lime sauce, crispy rice, peanuts, cilantro, mint, cucumber (gf) add prawns \$6 add breaded chicken \$8 <i>Suggested Pairing The Wick Mover/Shaker</i>	18
soup du jour ask your server for rotating soup	17
smash burger double smash patties, aged cheddar, shredded lettuce, caramelized onion, potato bun add chips \$3 side salad \$8 gf bun \$3 <i>Suggested Pairing The Wick Bootstrapper</i>	21
grilled cheese orange & white cheddar, blueberry jalapeño jelly, multigrain bread (veg) add prosciutto \$5 add side soup \$7 gf bread \$3 <i>Suggested Pairing The Wick Zoom Zoom</i>	17
thai coconut curry red coconut curry, sweet potato, crispy chickpeas, lentils, basmati rice (gf & vegan) add prawns \$6 add chicken \$5 <i>Suggested Pairing Enivré</i>	23
lemon pesto linguini fresh in-house pesto, topped with micro greens (veg) add shrimp \$6 add saltimbocca chicken \$8 gf pasta \$3 <i>Suggested Pairing Pondéré</i>	23

FLATBREADS

margherita roasted cherry tomato, tomato sauce, mozzarella, basil, olive oil (veg) <i>Suggested Pairing Fleur Bleue</i>	20
farmer caramelized onion, mozzarella, lemon ricotta, arugula, roasted zucchini, peas, fresh mint (veg) <i>Suggested Pairing Pondéré</i>	22
salami tomato sauce, genoa salami, olives, mozzarella, green onion hot honey <i>Suggested Pairing Bootstrapper</i>	23
add green onion hot honey \$2 add caesar dressing dip \$1 gf flatbread \$3	

DRINK

DAILY WINE FLIGHT FEATURE

18.50

SPARKLING

	50Z	90Z	btL
cannon blanc de blanc chardonnay	-	-	46
cannon blanc de noir pinot noir & gamay blend	12	-	46
cannon sparkling rosé gamay & maréchal foch blend	-	-	46
the wick sparkling rosé gamay & maréchal foch blend	-	-	42
the wick sparkling red gamay noir, maréchal foch, marquette blend	-	-	42

WHITE

	50Z	90Z	btL
the wick zoom zoom riesling & sovereign opal blend	-	-	24
the wick mover/shaker pinot gris, siegerrebe, & muscat blend	-	-	24
enivré gewürztraminer	9.5	16	32
bonhomous sauvignon blanc, chardonnay & pinot blanc blend	9.5	16	32
pondéré muscat & chardonnay blend	9.5	16	32
jouissance chardonnay	11.5	19	40

ROSÉ

	50Z	90Z	btL
the wick highflier muscat, gamay, & pinot noir blend	-	-	25
the wick eager beaver maréchal foch, gamay, & pinot noir blend	8	14	25
rêverie syrah, gamay blend	9.5	16	32
rapture merlot, cabernet franc blend	-	-	32

RED

	50Z	90Z	btL
the wick whizz kid merlot & gamay red blend	-	-	26
the wick doer cabernet franc & merlot blend	9.5	16	34
the wick bootstrapper cabernet franc, merlot & petit verdot blend	10	17.5	36
fleur bleue gamay & pinot noir blend	12	20	44
sedulous syrah blend	-	-	46
fervour cabernet franc, merlot, malbec & petit verdot blend	11.5	19	42
ardour malbec, petit verdot, merlot & cabernet franc blend	-	-	48

COCKTAILS

apple cider Aperol spritz white wine, Aperol, apple cider, soda (40z)	15
red sangria red wine, orange juice, triple sec, fruit (3.50z)	14
coconut lime margarita tequila, Cointreau, lime, agave syrup, coconut cream, lime wheel, sugar salt rim (2.50z)	15.50
cranberry orange G&T Heritage Acres gin, orange juice, cranberry juice, tonic (20z)	13.50
old fashioned Canadian whiskey, demerara syrup, orange bitters, Luxardo cherry (1.50z)	16
whiskey sour Canadian whiskey, demerara syrup, bitters, egg white, lemon (20z)	16
cranberry mule vodka, triple sec, cranberry juice, lime juice, cranberries, rosemary sprig (20z)	15.50
mimosa ask your server for our seasonal flavours (30z)	14

BEER

rotating craft beer (160z)	10
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SWEET

vanilla cheesecake, cardamom-spiced grape compote, toasted pistachio, vanilla whipped cream	14
affogato an Italian classic featuring premium gelato, finished with a pour of freshly brewed espresso	12
gelato ask your server about our rotating flavours	9



Cannon Estate Winery



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