

SPECIALITY DRINKS

ARTHURS SIGNATURE COCKTAILS

(MINIMUM 1.5 OUNCES)



FIREBALL 1 oz.
cinnamon whiskey

3

PITCHER GLASS

SANGRIA ROJA

36

8

cabernet sauvignon, peach schnapps, apricot brandy, orange and pineapple, seasonal fruit, ginger ale

SANGRIA BLANCO

36

8

chardonnay, peach schnapps, apricot brandy, orange and pineapple juices, seasonal fruit, ginger ale

ARTHURS CAESAR

11

absolut, house-infused bacon and black pepper vodka, secret caesar mix, topped with clamato

THE SIMCOE

12

havana club 3 yr, fresh green apples, mint, fresh lime, topped with strongbow

FAIRY LAKE SPARKLE

12

absolut, elderflower liqueur, prosecco, mint, strawberries, fresh lemon

THE COUNTRY CLUB

12

absolut, house-infused mango and kiwi vodka, fresh lime, mango juice, simple syrup

EVERGREEN

11½

beefeater, house-infused basil and cucumber gin, elderflower liqueur, luxardo, fresh cucumber

CEDAR MANHATTAN

11½

pike creek rye, cedar infused, sweet vermouth

HONEY SMASH

13

absolut, strawberries, raspberries, mint, fresh lemon, honey

HEMINGWAY DAIQUIRI

12

havana club 3 yr, maraschino, lime and grapefruit juices, simple syrup, shaken, not blended

TOMMY'S MARGARITA

12

olmeca altos plata, fresh lime juice, agave, salt rim

PAPER PLANE

13

makers mark bourbon, aperol, amaro, lemon juice

 BEER

DRAFT BEER

14 oz. Sleeve 30 oz. Stein 64 oz. Growler

GUINNESS® DRY STOUT, DUBLIN, IRELAND	7		
STRONGBOW CIDER CIDER, HEREFORD, ENGLAND	6¾	15	30
KROMBACHER PILSNER, KREUZTAL-KROMBACH, GERMANY	6¾	15	30
KRONENBOURG 1664 PALE LAGER, OBERNAI, FRANCE	6¾	15	30
HEINEKEN PALE LAGER, ZOETERWOUDE, NETHERLANDS	6¾	15	30
SAPPORO PREMIUM LAGER, ONTARIO, CANADA	6¾	15	30
AMSTERDAM BONESHAKER IPA UNFILTERED IPA, TORONTO, ONTARIO	6½	14	28
DOS EQUIS PALE LAGER, MEXICO	6½	14	28
AMSTERDAM 3 SPEED LAGER, TORONTO, ONTARIO	6	13	26
LAGUNITAS IPA, CHICAGO, ILLINOIS	6	13	26
BELGIAN MOON WHEAT BELGIAN WHITE, MONTREAL, QUÉBEC	6	13	26
ALEXANDER KEITH'S IPA IPA, HALIFAX, NOVA SCOTIA	6	13	26
MILL ST. ORGANIC LAGER, TORONTO, ONTARIO	6	13	26
CREEMORE SPRINGS PREMIUM LAGER, CREEMORE, ONTARIO	6	13	26
MOLSON CANADIAN LAGER, TORONTO, ONTARIO	5½	12	24
COORS LIGHT LIGHT LAGER, GOLDEN, COLORADO	5½	12	24
BUDWEISER LAGER, ST. LOUIS, MISSOURI	5½	12	24

BEER BLENDS

14 oz.

CREEM OF DUBLIN CREEMORE + GUINNESS®	6
ARTHURS RADLER BUDWEISER, GRAPEFRUIT JUICE	5½
MIKES SHANDY MIKES HARD LEMONADE + LAGER	5½
LE GENDARME KRONENBOURG 1664 + BELGIAN MOON WHEAT	5½

BOTTLED BEER/COOLERS

BTL/CAN BUCKET

SOMERSBY GREEN APPLE CIDER	8½	5/42½
DINNER JACKET O'RED IPA	8¼	5/41¼
BRICKWORKS 501 CIDER	8	5/40
WOODHOUSE LAGER	8	5/40
MILLER LITE TALL CAN	8	5/40
MIKE'S HARD LEMONADE	7¼	5/36¼
COORS BANQUET STUBBY	6¾	7/33¾
HEINEKEN	6.65	5/33¼
KRONENBOURG BLANC	6.65	5/33¼
CORONA	6.65	5/33¼
PERONI	6.65	5/33¼
COORS LIGHT	5½	5/27½
CANADIAN	5½	5/27½

WHITES / ROSÉ BY THE GLASS

	6 oz.	9 oz.	750 ml.
PINOT GRIGIO, VQA, STONEY RIDGÉ ÉSTATE	8	12	32
NIAGARA PENINSULA, ONTARIO			
MOSCATO, JACOBS CREEK	8	12	32
AUSTRALIA			
ROSÉ VENDANGES NOCTURNES, LAURENT MIQUEL	9	13	36
LANGUEDOC-ROUSSILLON, FRANCE			
SAUVIGNON BLANC, VQA, MIKE WEIR	9	13	36
NIAGARA PENINSULA, ONTARIO			
RIESLING, VQA, DOLOMITE, CAVE SPRING CELLARS	9	13	36
NIAGARA PENINSULA, ONTARIO			
CHARDONNAY, VQA, FIVE VINEYARDS, MISSION HILL	9	13	36
OKANAGAN, BRITISH COLUMBIA			
PINOT GRIGIO, BERTIOLO	10	14	38
FRIULI, ITALY			
CHARDONNAY, MERIDIAN VINEYARDS	11	15	44
CALIFORNIA, USA			
SAUVIGNON BLANC, STONELEIGH	12	17	48
MARLBOROUGH, NEW ZEALAND			
CHARDONNAY, GHOST PINES	12	17	48
SONOMA COUNTY, CALIFORNIA, USA			

REDS BY THE GLASS

	6 oz.	9 oz.	750 ml.
MALBEC, BLACK RIVER, HUMBERTO CANALE	8	12	32
PATAGONIA, ARGENTINA			
MERLOT, LEAPING HORSE	9	13	36
CALIFORNIA, USA			
PINOT NOIR, MARK WEST	10	14	40
CENTRAL COAST, CALIFORNIA, USA			
PASSIMENTO ROSSO, PASQUA	10	14	40
VENETO, ITALY			
CABERNET SAUVIGNON, MERIDIAN VINEYARDS	11	15	44
SANTA BARBARA, CALIFORNIA, USA			
CHIANTI, SINOPIE	11	15	44
RUFINA, TUSCANY, ITALY			
PINOT NOIR, VQA, FIVE VINEYARDS BIN 88, MISSION HILL	12	17	48
OKANAGAN, BRITISH COLUMBIA			
TEMPRANILLO, RESERVA, CAMPO VIEJO	12	17	48
RIOJA, SPAIN			
MERLOT, GHOST PINES	12	17	48
SONOMA COUNTY, CALIFORNIA, USA			
SHIRAZ, MOUNT OAKDEN, MITCHELL	12	17	48
CLARE VALLEY, AUSTRALIA			
ZINFANDEL, OLD VINES, IRONSTONE	13	18	52
LODI, CALIFORNIA, USA			
CABERNET SAUVIGNON, JAMES MITCHELL	14	19	56
LODI, CALIFORNIA, USA			

WHITE/ROSÉ BOTTLES

MIN
750 ml.

FRESH, LIGHT

ROSÉ, CHATEAU DU TRIGNON

RHONE VALLEY, FRANCE

50

RIESLING, KUNG FU GIRL, CHARLES SMITH

WALLA WALLA, WASHINGTON, USA

50

PINOT GRIS, VQA, RESERVE, MISSION HILL

OKANAGAN, BRITISH COLUMBIA

50

SAUVIGNON BLANC, PETER YEALANDS

MARLBOROUGH, NEW ZEALAND

50

SOAVE CLASSICO, OTTO, PRA

VENETO, ITALY

55

INTERESTING, RICH

VIIGNIER, MCMANIS FAMILY VINEYARDS

RIVER JUNCTION, CALIFORNIA

50

PINOT GRIGIO, MARAT, WILHELM WALCH

ALTO ADIGE, ITALY

55

SANCERRE, DOMAINE DE LA VILLAUDIÈRE

LOIRE VALLEY, FRANCE

65

CHARDONNAY, JOSEPHINE, STAETE LANDT

MARLBOROUGH, NEW ZEALAND

70

**CHARDONNAY, INDIAN WELLS,
CHÂTEAU ST. MICHELLE**

COLUMBIA VALLEY, WASHINGTON, USA

75

BUBBLES

6 oz. 220 ml. 750 ml.

PROSECCO-STYLE, BRUT, NUA

ITALY

9

36

CAVA, CLASICO, BRUT, CODORNIU

SPAIN

11

CHAMPAGNE, PERRIER-JOUËT

EPERNAY, FRANCE

125

**CHAMPAGNE, ROSÉ,
NICHOLAS FEUILLATTE**

EPERNAY, FRANCE

140

CHAMPAGNE, VEUVE CLICQUOT

REIMS, FRANCE

160

“GREAT LOVE AFFAIRS START
WITH CHAMPAGNE AND
END WITH TISANE.”

— HONORE DE BALZAC

RED BOTTLES

MIN
750 ml.

LIVELY REDS

**CABERNET FRANC, VQA, DOLOMITE,
CAVE SPRING CELLARS**

NIAGARA PENINSULA, ONTARIO

45

PINOT NOIR, MACMURRAY ESTATE VINEYARDS

CENTRAL COAST, CALIFORNIA, USA

55

PINOT NOIR, MAP MAKER, STAETE LANDT

MARLBOROUGH, NEW ZEALAND

60

PINOT NOIR, COLDSTREAM HILLS

YARRA VALLEY, AUSTRALIA

70

BAROLO, FONTANAFREDDA

PIEMONTE, ITALY

70

RUSTIC REDS

PRIMITIVO, CRITERA, SCOLA SARMENTI

PUGLIA, ITALY

50

PETITE SIRAH, MCMANIS FAMILY VINEYARDS

CALIFORNIA, USA

50

**BARBERA D'ALBA, SUPERIORE,
ROCCA-GIOVINO, GIGI ROSSO**

PIEMONTE, ITALY

55

SHIRAZ, 1859, SALTRAM

BAROSSA VALLEY, AUSTRALIA

55

MALBEC, REMOLINOS VINEYARD, FINCA DECERO

MENDOZA, ARGENTINA

55

SHIRAZ, HAYCUTTERS, SHINGLEBACK

MCLAREN VALE, AUSTRALIA

60

“WINE IS SUNLIGHT,
HELD TOGETHER BY WATER”

— GALILEO

RED BOTTLES

MIN
750 ml.

RICH, COMFORTING

CABERNET SAUVIGNON, TOM GORE

55

NAPA VALLEY, CALIFORNIA, USA

ZINFANDEL, OLD VINES LOT #64, MARIETTA CELLARS

65

ALEXANDER VALLEY, CALIFORNIA

MERLOT, IRONY, DELICATO FAMILY VINEYARDS

60

NAPA VALLEY, CALIFORNIA, USA

CHIANTI, CLASSICO RISERVA, GABBIANO

60

TUSCANY, ITALY

PUISSEGUIN, ST.EMILION, CHÂTEAU ST.DOMINIQUE

60

BORDEAUX, FRANCE

**CABERNET SAUVIGNON, BLACK LABEL,
WYNNS COONAWARRA ESTATE**

70

COONAWARRA, AUSTRALIA

CABERNET SAUVIGNON, LOUIS M. MARTINI

80

NAPA VALLEY, CALIFORNIA, USA

VACQUEYRAS, CHÂTEAU DU TRIGNON

80

RHONE VALLEY, FRANCE

**AMARONE DELLA VALPOLICELLA CLASSICO,
LUIGI RIGHETTI**

80

VENETO, ITALY

CHÂTEAUNEUF DU PAPE, DOMAINE DE NALYS

120

RHÔNE, FRANCE

**CABERNET SAUVIGNON, INNISFREE,
JOSEPH PHELPS VINEYARDS**

125

NAPA VALLEY, CALIFORNIA, USA

“MEN ARE LIKE WINE
-SOME TURN TO VINEGAR,
BUT THE REST IMPROVE
WITH AGE.”

— POPE JOHN XXIII

VODKA RUM	1 oz.
STOLICHNAYA	7
KETEL ONE	8
TITOS	8
ABSOLUTE ELYX	9
GREY GOOSE	10
BELVEDERE	10
HAVANA CLUB 3 YR	8
EL DORADO 15 YR	13

TEQUILA	1 oz.
OLMECA ALTOS PLATA	8
DON JULIO BLANCO	12
DON JULIO REPOSADO	14
DON JULIO 1942	22
PATRON REPOSADO	14
PATRON ANEJO	16
TROMBA BLANCO	9
CLASE AZUL POMEGRANATE "LA PINTA"	11
CLASE AZUL REPOSADO	22

GIN	1 oz.
BOMBAY	7
UNGAVA	8
BEEFEATER 24	8
TANQUERAY 10	9
HENDRICKS	10

COGNAC	1 oz.
COURVOISIER VSOP	15
HENNESSY XO	35

GRAPPA	1.5 oz.
SARPA DI POLI	10
GRAPPA DI NEBBIOLO DA BAROLO	30

PORT	2 oz.
GRAHAMS 10 YR	10
GRAHAMS 20 YR	14

SCOTCH	1 oz.
BLENDING SCOTCH	
CHIVAS 12 YR	10
JOHNNIE WALKER BLACK	12
SINGLE MALT	
ABELOUR 10 YR	10
GLENLIVET FOUNDERS RESERVE	10
GLENLIVET 18 YR	18
GLENFIDDICH 12 YR	10
GLENFIDDICH 18 YR	16
MACALLAN AMBER	19
MACALLAN RUBY	35
OBAN 14 YR	17
TALISKER 10 YR	15
LAPHROAIG 10 YR	14
LAGAVULIN 16 YR	18

WHISKEY BOURBON	1 oz.
LOT 40	9
PIKE CREEK	9
WISERS 18 YR	13
JAMESON CASKMATE	8
RED BREAST	12
MAKERS MARK	9
BULLEIT	9
WOODFORD RESERVE	10
KNOB CREEK	10
BLANTONS	12

**"AT LEAST YOU DON'T NEED
A PRESCRIPTION FOR TEQUILA"**
— RACHEL VINCENT, BEFORE I WAKE

SPECIALTY COFFEE/TEA MIN
1 oz.

BLUEBERRY TEA 9

amaretto, grand marnier, hot tea

BAILEYS COFFEE 8

baileys, hot coffee, sugar rim, whipped cream

B52 COFFEE 9

baileys, grand marnier, kahlua, hot coffee

SPANISH COFFEE 9

rum, kahlua, triple sec, hot coffee,
sugar rim, sprinkle of nutmeg

AFTER 8 COFFEE 9

kahlua, baileys, green crème de menthe,
hot coffee, whipped cream, sugar rim

BARISTA SINGLE

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHACCINO 4

MACCHIATO 4

GREEN LEAF TEA SINGLE

ORGANIC BREAKFAST BLEND 4

EARL GREY 4

CAMOMILE CITRUS 4

GREEN TROPICAL 4

ORGANIC MINT MELANGE 4

HOJICHA GREEN 4

DESSERTS

STICKY TOFFEE PUDDING 8

vanilla ice cream, chili salted caramel

CLASSIC BAKED CHEESECAKE 10

raspberry coulis, gluten free graham crust

CHOCOLATE CAKE 9

house-made layered chocolate, ganache

ICE CREAMS AND SORBETS 7

shortbread cookie



ARTHURS LANDING

BAR • GRILL • HUB

BRUNCH MENU SATURDAY & SUNDAY SERVED FROM 10AM – 3PM

THE LANDING CURE 16
absolut vodka (2 oz.) caesar, lobster tail, pizza slice,
jalapeño havarti, bacon, fresh cut vegetables, pickles

START ME UP 39
Nua sparkling wine (750 ml.) + a 1/2 liter of orange juice

[ALCOHOLIC BEVERAGES ARE SERVED FROM 11AM]

EGGS AND MORE

FRESH SEASONAL FRUIT 7  
citrus mascarpone

LANDING BREAKFAST 13
two free-run eggs any style, crispy bacon, peameal bacon,
hash brown potatoes, buttered multigrain toast, house-made jam

STEAK AND EGGS 16
4 oz. steak, two free-run eggs any style, crispy bacon,
peameal bacon, hash brown potatoes, buttered multigrain toast,
house-made jam

CHEESECAKE STUFFED
FRENCH TOAST 14
cinnamon-egg dipped challah bread stuffed with whipped
cheesecake, served with blueberry compote, crispy bacon,
maple syrup

CHICKEN AND WAFFLES 16
fried chicken tenders, belgian waffle, maple sherry glaze,
bacon white gravy


EGGS POUTINE 11
two poached free-run eggs, house-cut fries, smoky beef brisket,
pickled onions, cheese curds, gravy

APPLE AND BRIE MONSIEUR 14
challah bread, walnut aioli, honey-yogurt, landing salad

THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

BENEDICT PEAMEAL 14
house-made peameal bacon, two poached free-run eggs,
english muffin, hollandaise

BENEDICT SPRUCE 13 
avocado, jalapeño cream cheese, fresh baby kale,
two poached free-run eggs, focaccia, hollandaise

BENEDICT NATASHA 15
smoked salmon, pickled red onions, two poached free-run eggs,
multigrain croissant, hollandaise



DISHES ARE
GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN.
PLEASE CLARIFY WITH YOUR SERVER