



ANTLER
KITCHEN • BAR

STARTERS

Our Daily Bread – *maple butter, canadian sea salt* \$4
(add duck liver parfait + \$3)

Heirloom Tomato Salad (v) – *tomato three ways, whipped lemon & pepper ricotta, fresh herb salad, croutons* \$14

Charcoal Grilled Yakitori –
duck heart, sweet soy glaze \$8

Venison Patty – *curried venison meat, flaky pastry, housemade hot sauce* \$16

Salmon Pemmican – *cured salmon roulade, apricot puree, lentil cracker, poached dried fruits* \$14

Foie Gras Torchon –
pickled wild plums, apple puree, foie gras biscuit \$22

Venison Tartare – *hand cut Ontario venison, minced capers, gherkins, shallots, pickled chanterelles, pickled wild leeks, gaufrette potatoes* \$18

Carrot and Fennel Salad (v) –
orange and grapefruit vinaigrette \$14
(add smoked duck breast +\$14)

Charcuterie & Cheese - *selection of house cured meats, pâtés, and artisanal cheeses*
small \$20 / large \$40

HANDMADE PASTAS

Ricotta Cavatelli with Wild Boar Ragù –
tomato braised wild boar, parmesan, basil \$26

Ricotta Cavatelli with Wild Mushrooms (v)
wild foraged mushrooms, tomato sauce, parmesan, basil \$20

ENTRÉES

Bruce County Ontario Venison –
prime cut of deer, fresh peas, pea puree, wild boar bacon and charred lettuce \$36

Ontario Rabbit –
braised and roasted, mustard crust, rabbit leg, easter radish, mustard greens, confit onion \$28

Game Burger – *wild boar, bison, deer, hot mustard, duck egg aioli, house smoked cheddar, herbed fries* \$26
(add foie gras torchon + \$20)

Wild Sockeye Salmon –
sweetcorn succotash, sweetcorn puree, truffle popcorn \$36

Bison Rib Eye – *in-house dry aged, fresh cut fries, foraged mushrooms, wild leek butter* \$45
(add foie gras torchon + \$20)

Lobster Mushroom Risotto (v) – *arborio rice, wild mushrooms, parmesan* \$22

Sides:

Wild & Cultivated Sautéed Mushrooms \$8
Garlic & Chilli Sautéed Greens \$8
Fries w/ Sea Salt, Thyme \$8



ANTLER

KITCHEN • BAR

DRAFT / BEER

Royal Canadian Mead, Hopped Buckwheat	\$7	Henderson's Best	\$8
Royal Canadian Mead, Wildflower Peach	\$7	Kensington Market Pilsner	\$8
Royal Canadian Mead, Lemon Ginger	\$7	Muddy York Porter	\$8
Decoy Lager	\$7	Woodhouse IPA	\$9
Junction Dry Hopped Sour	\$8	Spy Cider	\$9
Caribru IPA	\$8	Mikkeller Fresh Start Draught	\$9
Caribru Lager	\$8	Big Rock Pilsner Draught	\$9

COCKTAILS

- Foraged Cedar Gin Sour (2oz) \$13** *Cedar Infused Gin, Lemon, Bitters, Egg White*
- Strawberry Basil Lemonade (1.5oz) \$13** *Stolichnaya Vodka, Strawberries, Basil, Fresh Lemonade*
- The Deer Hunter (2oz) \$14** *Cazadores Tequila, Jagermeister, Lemon, Agave, Ginger Beer*
- Forget Me Knot(2oz) \$14** *Dillon's Method 95, St Germain, Lavender Syrup, Lemon, Blueberry Compote*
- War of the Roses (2oz) \$15** *Four Roses Bourbon, Dillon's Rose Gin, Rose Water, Rosemary Syrup, Fresh Lemon*
- Mezcal Rita (2oz) \$15** *Agua Santa Mezcal, Cointreau, Fresh lime, Agave*
- Kentucky Bramble (2oz) \$15** *Evan Williams Bourbon, Creme du Mure, Rhubarb Chaga Shrub, Fresh Lemon*
- The Vaccine (2oz) \$15** *Ginger Infused Bearface Whisky, Gingembre, Dalmore 12, Buckwheat Honey, Fresh Lemon*
- Smoke Barrel (2oz) \$17** *Dun Bheagan Single Malt Scotch, Chocolate Bitters, Maple Syrup, Cinnamon Smoked Glass*
- Barrel Aged Cocktails (2.5oz) \$18** *Old Fashioned - Paper Plane - Manhattan*

SPARKLING

- Prosecco, DOC Treviso Brut, Santomé, Italy \$12/\$60
- Frienzy Sparkling Rose, Vineland Estates, Niagara, Canada \$12/\$60

WHITES

- Prospect VQA Chardonnay, Niagara, Canada \$9/\$30
- Antler, VQA, Chardonnay, Vineland Estates, Niagara, Canada 2018 \$11/\$55
- Pinot Grigio, Mission Hill Family Estate, Okanagan Valley, Canada 2018 \$13/\$65
- Sauvignon Blanc, Sincérité, Joseph Mellot, France, 2017 \$13/ \$65
- Chateau Roubine, CRU Classé, Lion & Dragon, France, 2017 \$90

REDS

- Prospect VQA Cab Merlot, Niagara, Canada \$9/\$30
- Antler, VQA Cabernet Franc, Vineland Estates, Niagara, Canada, 2017 \$11/\$50
- Pinot Noir, Adamo Estate Winery, Niagara, Canada, 2018 \$12/\$60
- Malbec, Septima, Mendoza, Argentina, 2018 \$13/65
- Cabernet Sauvignon, James Mitchell, Central Valley, USA, 2016 \$14/\$70
- Grenache, Syrah, Carignan, Rhonéa, Côtes Du Rhône, France, 2018 \$14/\$70
- Merlot, Rodney Strong, Sonoma County, USA, 2015 \$15/\$75
- Montsant, Crianca, Clos De Nit, Spain, 2017 \$15/\$75
- Chianti Classico, Castello Di Gabbiano, Italy, 2014 \$80
- Petite Sirah, Stag's Leap, Napa Valley, USA, 2016 \$95
- Cabernet Sauvignon, Hess Collection, Napa Valley, USA, 2016 \$120