

Marinated Olives \$5



Truffle Frites \$6

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

Potato Perogies \$14

With jalapeno, cheddar & bacon, served with fresh shaved beets, horseradish and sour cream

Cream Cheese & Caramelized Onion Dip \$15

Topped with andouille sausage and served with toasted baguette

Chicken Tikka \$15

With warm naan bread and a tomato cream sauce

* Tequila Lime Mussels \$14

Topped with pico de gallo and cilantro

** Kalbi Kui \$15

Korean style short ribs grilled and served with a spiced cabbage slaw and sriracha aioli

Salmon Gravlox \$14

Lime and togarashi cured salmon served with a maple-soy reduction, pickled vegetable and crostini

** Seared Ahi Tuna Loin \$17

Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

Tuna Poke \$17

Marinated fresh tuna, sesame seeds, avocado and mango salsa on crispy wonton chips

Quinoa Zucchini Cake \$14

Quinoa, zucchini & charred pepper cake topped with chèvre cheese, Kalamata olives, rocket and a lemon-dill aioli

** Shrimp & Pork Lettuce Wraps \$14

With charred corn, pickled onions, cilantro and piquillo pepper salsa wrapped in Boston bibb lettuce

** Duck Wings \$13

Duck wing confit, crisped and tossed with an Asian chili sauce, served with blue cheese dipping sauce and pickled crudité

* Beef Tenderloin Carpaccio \$14

Served RAW with parmigiano reggiano, arugula, horseradish cream, cayenne oil and grilled lemon

Crispy Vegetable Spring Rolls \$11

Served with a sweet chili dipping sauce

* Pork Belly Disco Fries \$14

Served with a malt vinegar aioli

Kang's Fiery Pork \$18

Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

* Scallops Wrapped with Bacon \$17

Served with a chili aioli

** Asian Style Beef Tenderloin Tips \$16

Served with a soy-cilantro-ginger demi

Crab Cakes \$16

Served on a bed of Asian slaw with chili aioli

Tomato Bruschetta \$14

Toasted baguette with herb cream cheese, feta, roma tomatoes, red onion, garlic and fresh basil

Garlic and Artichoke Dip \$15

Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

** Lobster Maitake \$23

Butter poached Canadian lobster & maitake mushrooms served with a ginger-soy emulsion

Calamari \$13

Deep fried and served with spicy ketchup, wasabi mayo and crispy onions

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST