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CANVAS

drinks

nova scotia wine

Enjoy a bottle of some of Nova Scotia's finest from the comfort of your room.

Blomidon Estate Winery - Tidal Bay	\$52 /bottle
Avondale Sky - Lady Slipper Rosé	\$44 /bottle
Luckett Vineyards - Phone Box Red	\$52 /bottle
Jost Vineyards - Habitant Blanc	\$37 /bottle
Nova 7 - Sparkling Rosé	\$54 /bottle

by the glass

	6oz	9oz	12oz
House Red (Il Padrino, Valpolicella, Sicily)	\$8	\$10	\$12
Mirassou Pinot Noir (USA)	\$10	\$15	\$17
House White (Il Padrino, Pinot Grigio, Sicily)	\$8	\$10	\$12
Dreaming Tree Chardonnay (USA)	\$12	\$17	\$20
Henkel Sparkling (small bottle)	\$12		

dial 1186 to learn about additional options

beer

We carry a diverse selection of local, import, domestic and draught beers. Please dial 1186 for more information.

- SOUTHERN ICE T \$7**
bourbon, brewed cold tea, NS honey, lemon.
- I'VE GOT A CRUSH \$7**
vanilla vodka, orange soda, cream soda.
- STORMY PIER \$7**
kraken spiced rum, ginger beer.
- KILLER KOOL-AID \$7**
amaretto, midori melon, cranberry, lime.
- THE HENDRIX \$8**
hendrix premium cucumber gin, soda, cucumber.

some
of our
favourite
cocktails

classic cocktails

- SPICY CAESAR \$9**
vodka, tabasco, worcestershire, clamato, lemon, salt rim, spicy bean.
- WHITE RUSSIAN \$7**
vodka, kahlúa, cherry, milk.
- COSMO (2 oz) \$10**
vodka, triple sec, lime, cranberry.
- MANHATTAN \$10**
rye, sweet vermouth, bitters, cherry.

*premium spirits may be substituted at an additional price.

CANVAS

dinner

small plates

CHICKEN BITES \$10

pickled cabbage, cilantro, szechuan style sauce.

NACHOS \$15

fresh fried corn tortillas, cheddar, olives, jalapeños, peppers, green onions, tomatoes, salsa, guacamole, sour cream.

| add chicken, beef, or bacon \$5

CALAMARI \$12

flash fried, tomatoes, tzatziki.

CAESAR SALAD \$6 | \$10

kale, romaine, double smoked bacon, garlic croutons, parmasean.

GREEN SALAD \$6 | \$10

mushroom, bacon, pickled red onion, orange, toasted walnuts, parmesan, shallot vinaigrette.

CHOWDER CUP \$9 | BOWL \$13

scallops, shrimp, mussels, haddock, potatoes, dill, cream.

FEATURE SOUP CUP \$6 | BOWL \$10

chef's choice

BRUSCHETTA \$8

tomato, red onion, garlic, basil, balsamic reduction, parmesan.

MUSSELS \$10

choice of spicy marinara or white wine and garlic. served with garlic bread

FISH TACO \$17 w/SIDE

soft shell, fried haddock, pico de gallo, cilantro, lime crema.

CLUB SANDWICH \$16 w/SIDE

chicken, bacon, lettuce, tomato, mayo.

BURGER \$16 w/SIDE

caramelized onion, lettuce, tomato, crispy shallot, provolone.

VEGGIE BURGER \$14 w/SIDE

black bean and corn, caramelized onion, lettuce, tomato, crispy shallot, provolone.

SALT COD CAKES \$14 w/SIDE

paprika & grilled lemon aioli, tomato chow.

choose
your
side

caesar or spinach salad
fries or sweet potato fries

soup or chowder
additional \$2

main courses

PAD THAI \$16

chicken, shrimp or tofu, rice noodles, leek, onion, garlic, cilantro, peanuts.

BACON MAC & CHEESE \$15

rich cheese sauce, lemon, parsley, breadcrumbs.

SALMON \$20

creole red beans, rice, pickled mustard seeds, kale.

FISH AND CHIPS \$14

beer battered haddock, coleslaw, dill tartar sauce.

| add an extra piece \$6

BRAISED BEEF \$25

short ribs, buttermilk mashed potatoes. root vegetables, red wine demi.