

APPETIZERS

**Mushroom Soup**

fire-roasted mushroom velouté,  
smoked sour cream, chive 10

**Soup of the Day**

vegetarian with seasonal garnishes 9

**Smoky Deviled Eggs**

smoked paprika, chives, crunchy stuff 13

**Crispy Calamari**

charcoal-roasted lemon,  
spiced cucumber aioli 15

**Escargot & Smoked Brisket**

garlic basil butter, Sylvan Gouda 17

**West Coast Octopus**

smoked black barley and bacon, carrot purée,  
peas, samphire 16

**Golden Beet Salad**

goat cheese espuma, crumbled feta,  
basil pesto, toasted omega seeds, pine nuts,  
sherry dressing 16

**Albacore Tuna Salad**

tuna confit, baby kale, egg, green beans,  
tomato, olives, red radish 21

**Beefsteak Tomato**

basil and chive ricotta, first-pressed canola oil,  
smoked aged balsamic 15

**Housemade Black Pudding**

cherry HP sauce, watercress salad,  
apple vinaigrette 15

**Sausage Roll**

housemade sausage, pie dough,  
smoked sea salt, cherry HP sauce 12

MAINS

**Beretta Farms Steak Frites**

chargrilled steak, house-cut chips,  
green salad, classic Béarnaise  
7oz / 9oz tri-tip 27 / 31  
8oz / 12oz strip loin 34 / 42

**The Frenchie**

Quebec-style poutine, pulled roast chicken,  
green peas, bacon, cheese curds,  
chicken gravy 22

**Maple-glazed Brisket**

10oz house-smoked Beretta Farms brisket,  
braised black barley, Prairie corn,  
Saskatoon berries, pickled leeks 29

**Fried Liver & Onions**

birch mash, split peas, bacon, charred onions,  
dandelions, watercress 21

**Birch-roasted Lake Manitoba Pickerel**

steamed clams, woodland mushrooms,  
crushed peas, samphire, young greens 32

**Merchant's Sausage**

seasonally inspired housemade sausage ring,  
smoky mash, grilled mushrooms, broccolini 21

**Dry-aged Lambtastic Farms Burger**

whipped goat cheese, Dirty Bird mustard,  
dandelion greens and choice of soup,  
green salad or house-cut chips 18

**Dry-aged Beretta Farms Chuck Burger**

ground in-house, double cheddar,  
smoked mayo, pickle, ketchup and choice of  
soup, green salad or house-cut chips 18

**Chicken Fried Rice**

Chinese-style fried chicken, Saskatoon-style  
wild rice, stir-fried hen's egg 22

**Steak Salad**

wood-grilled tri-tip steak, arugula,  
smoked maple dressing, sliced egg,  
boiled potatoes, green beans, feta 26

**The "Hot Mess" Cobb Salad**

warm applewood-roasted chicken,  
sliced egg, avocado, cucumber, tomato,  
bacon, Grizzly Gouda 19

**Chef's Daily Pasta**

seasonally inspired MP

SANDWICHES

All sandwiches served with a choice of soup, green salad or house-cut chips

**Wood-grilled Cheese**

housemade bacon, Sylvan Star Gouda,  
cheese curds, apple jam 18

**Smoked Beretta Farms Brisket**

brioche bun, Wildtree glaze, kimchi slaw,  
crunchy stuff, Last Best onion rings 19

**House-cured King Salmon**

fire-roasted whole wheat bagel,  
herb cream cheese, crushed avocado,  
crispy bacon, egg, watercress 19

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



**THE GUILD SOCIAL HOUR**  
from 2 to 5pm

Liberty Commons Lager (16oz) 4  
Highball (1oz) 5  
Prosecco (5oz) 8

DAILY DRINK FEATURES

**Monday 5**

Local Craft Draught (16oz)

**Tuesday 9**

Pinot Grigio (6oz)  
Malbec (6oz)

**Wednesday**

Half Price Bottles of Wine

**Thursday 8**

Havana Nitro Mojito (1.5oz)

**Friday 9**

Negroni (2.5oz)

**Weekend Brunch**

Mimosa (2.5oz) 5  
Caesar (1oz) 6  
Sangria (2.5oz) 9