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 aïoli 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

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

THE GUILD SOCIAL HOUR
from 2 to 5pm

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

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

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

DAILY DRINK FEATURES

Monday 5
Local Craft Draught (16oz)

Tuesday 9
Pinot Grigio (6oz)
Malbec (6oz)

Wednesday
Half Price Bottles of Wine

Thursday 9
Mojito (1.5oz)

Friday 9
Negroni (2.5oz)

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