

APPETIZERS

Mushroom Soup
fire-roasted mushroom velouté,
preserved local mushrooms, chive 10

Fogo Fingers
Fogo Island cod, old-school tartar sauce,
charcoal-roasted lemon 16

Ukrainian-style Deviled Eggs
beet-cured, smoked sour cream,
chive, paprika 13

Housemade Black Pudding
black cherry HP Sauce,
watercress and green apple salad 16

Escargot & Smoked Brisket
sage and garlic butter, Grizzly Gouda 18

Roasted Beet Salad
mixed beets, goat cheese espuma,
feta, toasted omega seeds,
pine nuts, sherry dressing 16

Fire-roasted Squash Salad
black pepper ricotta, burnt orange
honey dressing, charred onions,
Prairie seeds, walnuts, cheese crisp 14

Sausage Roll
housemade kielbasa sausage wrapped in
pie dough, black cherry HP Sauce 12

Crispy Calamari
charcoal-roasted lemon,
spiced cucumber aioli 15

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 ketchup 19

Smoked Beretta Farms Brisket
toasted milk bun, Wildtree glaze,
kimchi slaw, Last Best onion ring 19

House-cured Wild Spring Salmon
fire-roasted whole wheat bagel,
herb cream cheese, crushed avocado,
crispy bacon, 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.

MAINS

Steak Salad
wood-grilled tri-tip, arugula, feta,
mixed greens, smoked maple dressing,
sliced egg, boiled potato, green beans 26

The “Hot Mess” Cobb Salad
warm applewood-roasted chicken, sliced egg,
avocado, cucumber, tomato, bacon,
Sylvan Star Gouda 19

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

Hunter-style Salt Cod
Fogo Island cod, spiced tomato velouté,
mixed mushrooms, cipollini onion,
crushed new potatoes 29

Merchant’s Sausage
seasonally inspired housemade sausage,
rösti potato, fried hen’s egg,
Dirty Bird mustard 21

Pan-fried Organic Liver & Onions
birch mash, split peas, bacon, charred onions,
dandelions, watercress, Dirty Bird jus 21

Corned Beef & Cabbage
smoked colcannon potatoes, boiled carrots,
green onions, rye 25

Beretta Farms Steak Frites
chargrilled steak, house-cut chips,
green salad, CO₂ Béarnaise sauce
7oz / 9oz tri-tip 26 / 30
8oz / 12oz strip loin 34 / 42

Canadian Bacon Benedict-style
thick-cut bacon, potato pancake, wilted spinach,
poached hen’s egg, CO₂ Béarnaise sauce,
mead and maple syrup 24

The Frenchie
Quebec-style poutine, pulled applewood-roasted
chicken, green peas, smoked bacon, cheese curds,
crisp cabbage, chicken gravy 22

Lambtastic Farms Burger
whipped goat cheese, Dirty Bird mustard,
dandelion and choice of soup, green salad
or house-cut chips 19

Dry-aged Beretta Farms Chuck Burger
house-aged and ground, 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

Chef’s Daily Pasta
seasonally inspired mp



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