

# WITCHING HOUR

Every day 3pm - 5pm

## SORCERY

\$5 Apple, Sage & Pork Sausage Rolls

\$8.50 Pie Pockets

Creamy Mushroom | Peppered steak

(limit number available per day)

\$17 Solo Huntress Burger

\$2 Off All Bites

\$2 Off Wine By The Glass

\$2 Off Draft Beer

\$7 Sgl | \$10 Dbl G&T

\$7 Zero Proof G&T

## SANDWICHES

### Brie & Apple Baguette <sup>(V)</sup>

Triple Cream Brie | Apple | Canadian Maple Mustard | Baguette | \$14

### Fancy Tuna Melt Baguette

Yellowfin Tuna Steak | Horseradish Mayo | Deep Fried Pickles | Provolone Cheese | Tuscan Greens | Onion & Thyme Chutney | \$19

### Steak Tartar Baguette

Medium Rare Sous Vide Steak | House Made Tartar Sauce | Raw Red Onion | \$16

### Croque Monsieur

Multigrain Bread | Ham | Provolone Cheese | Béchamel Sauce | Dijon Mustard | \$11

### Croque Cauldron <sup>(V)</sup>

Multigrain Bread | Provolone Cheese | Caramelized Onions | Béchamel Sauce | Dijon Mustard | \$10

### Croque Madame

Croque Monsieur With A Fried Egg On Top | \$12

Add Salad Or Soup To Your Sandwich | \$3.50

## BITES

### Scotch Egg

Soft Boiled Egg | Worcestershire | Garlic Ground Pork | Panko | Horseradish Mayo | Pickled Onions | \$9

### Vegan Pate <sup>(VG, GF options)</sup>

Mushroom Walnut Pate | Truffle Oil | Tomato Jam | Roasted Garlic | Baguette\* | \$15

\*Contains Nuts\*

### Oil N' Vin <sup>(VG, GF option)</sup>

Ask Your Server For Our Current Selection | Baguette\* | \$8  
just oil add on | \$4

### Marinated Olives <sup>(VG, GF)</sup>

Green Mediterranean | Kalamata | Confit Garlic | Sundried Tomato | \$10

### Seasonal Hummus <sup>(VG, GF option)</sup>

Roasted Carrot & Butternut Squash | Toasted Seeds | Dried Cranberries | Cayenne, Olive Oil Drizzle or Plain | Shaved Veggie Crisps | Baguette\* | \$14

### Goat Cheese Tart <sup>(V)</sup>

Goat Cheese | Walnuts | Caramelized Apples | Roasted Butternut Squash | Red Onions | \$22

\*Can be shared to up to 4-6 people\*

### House Made Chips & Dips

Choice Of Hummus Or Tzatziki | Cayenne Olive Oil | \$8.75

### Seasonal Soup <sup>(VG, GF)</sup>

Roasted Beet & Parsnip | Shaved Veggie Crisps | \$10

Add Goat Cheese Crumbles for \$3

# NEGRONI SESSIONS

ALL \$10

classics

## AMERICANO

*Antica formula, campari, topped with soda*

## NEGRONI SBAGLIATO

*Antica formula, campari, topped with sparkling wine*

## NEGRONI

*Tanqueray gin, antica formula, campari*

## BOULEVARDIER

*Bulleit bourbon, antica formula, campari*

## JAMAICAN NEGRONI

*black spiced rum, antica formula, campari*

## OXACA NEGRONI

*Fandango mezcal, antica formula, campari*

## JALISCO NEGRONI

*Reposado tequila, antica formula, campari*

## CARPANO BIANCO NEGRONI

*Tanqueray gin, Carpano Bianco Vermouth,  
Campari*

*All our Negroni's are made with Antica Formula which was created by Antonio Benedetto Carpano, the inventor of the Vermouth Category back in 1786 in Turin. Antica Formula still now maintains the authentic and one of a kind recipe mainly because of the passion and ability of Fratelli Branca Distillerie in maintaining unaltered throughout time.*

*This Vermouth is now best known as the "Nectar Of Gods"*