

The GRINDSTONE Bistro

APPETIZER

CHICKEN WINGS \$16

available flavors: hot, bbq, salt and pepper, garlic soy, mango ginger served with veggies and ranch

★ GREEN ONION CAKES \$9 ★

a local favourite. served with sweet thai chili dipping sauce

★ CHEESY GARLIC KNOTS \$10 ★

homemade bread knots with parmesan, cheddar and mozzarella cheeses, garlic and italian seasonings, served with our house pizza sauce for dipping

QUESO NACHOS \$24

corn tortilla chips topped with our in house cheese sauce, pico-de-gallo and cilantro crema. served with salsa add guac for \$3

ANTIPASTO \$25

chef's offerings of a variety of cheeses, meats, pickles, spreads and breads rotating with season and availability and served on a platter for sharing. not available 1 hour before ticketed events

SOUP AND SALAD

add a side soup or salad to any other meal for \$4

BACON CAESAR SALAD \$11

fresh romaine lettuce tossed in our house made caesar dressing and topped with fresh grated parmesan, homemade croutons, and crumbled bacon served with a lemon wedge

ARUGULA SALAD \$10

baby arugula leaves tossed in our house made honey lemon vinaigrette, and topped with pickled onions, dried blueberries and roasted almond slivers finished with fresh shaved pear

SOUP OF THE DAY \$8

served with a bread roll
ask your server for details

CLASSIC

SCOOBI-DOO MAC & CHEESE \$12

cavatappi pasta and our in house cheese sauce topped with melted cheddar, bread crumbs and Hawkins Cheezies add chopped bacon for \$2

BABA'S PEROGIES \$12

our famous perogies with sauteed onions and sausage

★ BACON CHEDDAR DOG \$8 ★

a simple dog with bacon, cheese sauce, sauteed onions, mustard and ketchup on our homemade buns



SANDWICH

served with kettle cooked chips. add side soup or salad \$4

FEATURE SANDWICH

different sandwich offering each week selected by chef
ask your server for details

THE GODFATHER BURGER \$16

our homemade beef patty with mozzarella, tomato, pickle, onion, lettuce and our smoky burger sauce, served on our homemade burger buns. add bacon for \$2.

★ SWEET CAROLINA VEGGIE SANDWICH \$13 ★

our in house made pimento cheese with sweet and spicy house pickled carrots and cucumbers, red onion, tomato, lettuce and a creamy garlic aioli, all on our home baked italian mini-sub buns

★ ITALIAN DELI MELT \$14 ★

thin sliced prosciutto, spicy pepperoni and melted mozzarella cheese with red pepper relish, our house pizza sauce and fresh baby arugula, all on our home baked italian mini-sub buns

PIZZA

gluten free crust available upon request

MARGHERITA \$10

bocconcini, basil, house pizza sauce

PEPPERONI PICCANTE \$12

mozzarella, pepperoni, spicy honey drizzle, house pizza sauce

ASTORIA \$14

olive tapenade, artichoke hearts, fresh arugula, feta cheese, house pizza sauce

PICCOLA ITALIA \$15

thin sliced prosciutto, shaved parmesan, fresh arugula, truffle aioli, mozzarella, house pizza sauce

DESSERT

★ PIE POCKET \$8 ★

ask your server for details add ice cream for \$2

★ CARAMEL BROWNIE BITES \$8 ★

fresh baked brownie bites filled with a warm creamy caramel filling. topped with Skor bits, caramel drizzle and icing sugar. (Nut allergy warning. Ask your server for options) add ice cream for \$2

★ CHEESECAKE IN A CUP \$10 ★

homemade season cheesecake served in a mini mason jar
ask your server for details

★ POPCORN BAG \$5 ★

our fresh popped vegan butter popcorn in a bag

★ JOHN CANDY BAG \$5 ★

a rotating assortment of gummy candies in a bag

Items in Blue and marked with a ★ are available to take into shows

The GRINDSTONE Bistro



DRAFT 20 OZ

GRINDSTONE LIGHT LAGER \$7.50
BLIND ENTHUSIASM (ROTATING LOCAL TAP) \$10

CHEAP BEERS 12 OZ

PABST BLUE RIBBON \$5 12OZ
FIELD & FORGE STRONG SHOP BEER \$5 12OZ

LAGERS AND ALE 20 OZ

SYC CLOCK OUT LAGER \$9
BLINDMAN 5 OF DIAMONDS PILSNER \$10
BENT STICK WIT WHEAT ALE \$10
BIG ROCK GRASSHOPPER WHEAT ALE \$8
BIG ROCK TRADITIONAL ALE \$9
SAWBACK BREWING IRISH RED ALE \$8.50
COLLECTIVE ARTS STRANGER THAN FICTION PORTER \$10

IPA 20 OZ

88 BREWING CLOUD JUICE \$12
BLINDMAN NEW ENGLAND IPA \$11
SEACHANGE WOLF HAZY IPA \$11
SYC PURPLE CITY TRIPLE IPA \$11

FRUIT AND SOUR 20 OZ

GRINDSTONE x SYC LIMELIGHT LIME LAGER \$9
ALLEY KAT MAINSQUEEZE GRAPEFRUIT ALE \$10
SEACHANGE PRAIRIE FAIRY BLACKBERRY \$11
BLINDMAN KETTLE SOUR \$11
SYC PINEAPPLE FOMO SOUR \$11

CIDER

BROKEN SPOKE CIDERS 20 OZ \$10
OKANAGAN CIDERS (APPLE OR PEAR) 12 OZ \$8

COOLER 12 OZ

ARIZONA HARD ICED TEAS \$9
FALLETIMBER MEAD-JITO \$9
MUDDLERS MOSCOW MULE \$8
VIZZY \$8

WINE 5 OZ

HOUSE WHITE \$9
HOUSE RED \$9
HOUSE ROSE \$9
PROSECCO \$9
IL PALAGIO "MESSAGE IN A BOTTLE" ROSSO \$13
COOPER MOUNTAIN PINOT GRIS \$15



SPECIALS

WEDNESDAY

\$2 OFF WINE
\$9 WINGS

THURSDAY

\$4.50 PBR
\$5 JAGER, JAMESON & FIREBALL

FRIDAY

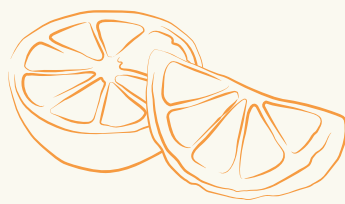
\$7.50 SYC CLOCK OUT LAGER TALL CANS
\$9 APEROL SPRITZ
\$5 JAGER, JAMESON & FIREBALL

SATURDAY

\$20 BURGER & A PINT
\$6 TEQUILA

SUNDAY

\$10 COCKTAILS



NON ALCOHOLIC

COFFEE \$3.50
TEA \$4
RED BULL \$5
BOOCHA \$9
SODA POP \$3
JUICE \$4
BUD ZERO \$5
SYC PHANTOM BUZZ IPA \$8



COCKTAILS

PURPLE CITY PUNCH 1.5 OZ \$9
Espolon Tequila, Welsch's Grape Juice, Mango Juice, Lemon Juice, Grape Crush, Sprite

POLYNESIA TOWN PUNCH 1.5 OZ \$9
Strathcona Spirits Vodka, Pineapple Juice, Lime Juice, Maple Syrup, Vanilla

APEROL SPRITZ 1.5 OZ \$12
Aperol, Prosecco, Soda, Orange wedge

OLD STRATHCONA FASHIONED 1.5 OZ \$12
Old Grandad Bourbon, Simple Syrup, Bitters

GRINDSTONE PIMMS CUP 1.5 OZ \$13
Pimm's, Housemade Lemonade, Ginger Ale, Mint, Fruit Garnish

GRAND MARGARITA 1.5 OZ \$13
Espolon Tequila, Grand Marnier, Lime Juice, Salt Rim

DEVILISH CAESAR 1.5 OZ \$13
A classic vodka Caesar with house made hot sauce

RUM HOT TODDY 1.5 OZ \$13
Spiced Rum, Butter-Ripple Schnapps, Cinnamon Stick, Clove, Orange Slice

PISCO DISCO 1.5 OZ \$13
Pisco, Lime Juice, Egg White, Chili Lime Pomegranate Syrup

ELK ISLAND ICED TEA 2.5 OZ \$14
White Rum, Tequila, Vodka, Gin, Lemon Juice, Grand Marnier, Cola

YEGRONI 2.25 OZ \$14
Strathcona Spirits Gin, Campari, Sweet Vermouth

LEDUC BEES KNEES 1.5 OZ \$14
Strathcona Spirits Gin, Lemon Juice, Honey Syrup, Egg White, Bitters

PRE-SHOW JITTERS 2.25 OZ \$15
Old Grandad Bourbon, Cinzano Sweet vermouth, Chambord, Artist Blend Scotch

SHOTS 1 OZ

LOVE SHACK \$7.50
Chambord, Strathcona Spirits Velvet Cream, Grand Marnier

GREEN TEA \$7.50
Jameson, Peach Schnapps, Lime Juice

PICKLE BACK \$7.50
Jameson, Pickle Juice

ALBERTA ABSINTHE \$10
Strathcona Spirits Award winning Absinthe