

Small Bites	Bigger Bites	Dinner
<b>Priced Individually or Choose 4 Items for \$27 or 5 Items for \$32.</b>	<b>Baked Brie</b> *2,7,9,10,14 <b>14</b> Apple & Pear Slaw, Baguette, Blonde Frisée, Cherry Mostarda	<b>Caesar Salad</b> *2,4,5,7,9,13,14 <b>12</b> Romaine Hearts, Crisp Bacon, Croutons, Classic Caesar Dressing
<b>Warm Olives</b> *2,5,9 <b>6</b> Crispy Anchovies	<b>Artichoke and Spinach Dip</b> *2,7,13 <b>14</b> Corn Chips, Pita Points	<b>Garden Salad</b> *9,14 <b>10</b> Heritage Greens, House Balsamic Dressing, Shaved Vegetables
<b>Bruschetta</b> *2,7,14 <b>6</b> Fresh Roma Tomato, Basil, Parmigiano-Reggiano	<b>Fish Tacos</b> *2,5,7,14 <b>12</b> Red Cabbage Slaw, Pico de Gallo, Lime Crema	<b>Angus Burger</b> *2,4,7,9,14 <b>22</b> Brioche Bun, Bacon Jam, Avonlea Cheddar, Roast Tomato, Crisp Romaine
<b>Smoked Salmon</b> *2,5,14 <b>8</b> Dark Rye, Crispy Capers, Cucumber, Pickled Onions	<b>Crispy Spicy Chicken Bites</b> *2,9,12,13,14 <b>12</b> Marinated Chicken Thigh, Lime, Scallion, Puneet's Hakka Sauce	<b>Turkey Club Sandwich</b> *2,4,7,9,14 <b>18</b> Pain Au Lait, Bacon, Lettuce, Tomato, Avocado, Honey Mustard Mayo
<b>Beef Slider</b> *2,4,7,9,14 <b>7</b> Bacon Jam, Lettuce, Tomato, Brie, House Pickles	<b>Poutine</b> *1,7,14 <b>12</b> BBQ Braised Beef, Quebec Cheese Curds	<b>Organic Salmon</b> *5,13,14 <b>28</b> Ginger Dashi, Edamame, Napa Cabbage, Baby Bok Choy, Honey Mushrooms, Nori Sauce
<b>Flat Bread</b> *2,7,9,14 <b>7</b> Sundried Tomato Tapenade, Artichoke, Goat Cheese, Arugula	<b>Fried Calamari</b> *2,4,8,9,14 <b>14</b> Grilled Lemon, Spicy Mayo	<b>Chicken Supreme</b> *7,14 <b>26</b> Spring Vegetables, Green Pea Purée, Natural Jus
<b>French Fries or Sweet Potato Fries</b> *4,9,14 <b>6</b> Lemonnaisse	<b>Grilled Lamb Kebobs</b> *7,14 <b>14</b> Mint Yogurt, Citrus Cucumber	<b>Beet and Kale Agnolotti</b> *2,4,7,10 <b>22</b> Olive Oil, Spinach, Goat Cheese, Pine Nuts, Beet Chips
<b>Garlic Shrimp</b> *3,10,14 <b>8</b> Guacamole, Almonds, Capers	<b>Chicken and Waffle</b> *1,2,4,7,13,14 <b>14</b> Red Cabbage Slaw, Spicy BBQ Sauce	<b>8 oz. Striploin Cali Cut</b> *1,4,7,9,14 <b>32</b> French Fries, Market Vegetables, Veal Jus, Lemonnaisse
<b>Mushroom Risotto</b> *1,7,14 <b>8</b> Parmigiano-Reggiano	<b>Italian Meat Balls</b> *2,7,10,14 <b>12</b> Pink Sauce, Pistachio, Polenta	

### Canadian Cheese \*2,7

Served with Honey Comb, Baguette & Quince Jam.  
Priced Individually or Choose 4 Items for \$26 or 5 Items for \$32.

<b>Le 1608</b> <b>7</b> Unpasteurized Canadian cow's milk, from Charlevoix, Quebec. Washed rind, aged from three to six months.
<b>Grey Owl</b> <b>7</b> Pasteurized goat's milk, from Notre-Dame-du-Lac, Quebec. Vegetal ash coated, aged 14 days.
<b>Avonlea Cheddar</b> <b>7</b> Unpasteurized Holstein cow's milk, from Prince Edward Island. Clothbound, aged a minimum of 12 months.
<b>Tiger Blue</b> <b>7</b> Pasteurized cow's milk, from Penticton, British Columbia. Luscious and piquant, aged two months.
<b>Riopelle</b> <b>7</b> Unpasteurized cow's milk, from Île-aux-Grues, Quebec. Triple cream, aged two months.

All prices are subject to 13% HST.  
All parties of 8 people or above will be subject to a 15% gratuity.



Proof proudly serves sustainable meats & supports our local farmers.

### Charcuterie

Served with Baguette, Pickles & Mustard. Priced Individually or Choose 4 Items for \$26 or 5 Items for \$32.

<b>Chicken Liver Grand Marnier Mousse</b> *2,4,7,9,13,14 <b>7</b> By Maison du Gibier, Quebec
<b>Wild Boar Apricot Terrine</b> *2,4,7,9,13,14 <b>7</b> By Maison du Gibier, Quebec
<b>Air Dried Chorizo</b> *2,9,14 <b>7</b> By Seed to Sausage, Ontario
<b>Saucisson Sec</b> *2,9,14 <b>7</b> By Seed to Sausage, Ontario
<b>Beef Grison</b> *2,9,14 <b>7</b> By Charcuterie Parisienne, Quebec
<b>Prosciutto di Parma</b> *2,9,14 <b>7</b> By Citterio, Parma Italy

\*Allergens: 1-Celery, 2-Gluten, 3-Crustacean, 4-Eggs, 5-Fish, 6-Lupin, 7-Milk, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame Seed, 13-Soya, 14-Sulphur Dioxide

<b>From The Cellar</b>		
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<b>White Wines</b>	<b>Gl.</b>	<b>Btl.</b>
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Peller Estates, Family Select, Chardonnay, Canada	10	40
Jacob's Creek, Chardonnay, Australia	13	52
Ara Pathway Sauvignon Blanc, New Zealand	15	60
Yalumba Y Series Viognier, Australia	15	60
Cave Spring, Riesling, VQA, Canada	16	68
La Lot, Lois Aldinger, Pinot Grigio, Italy	16	68
Oyster Bay, Sauvignon Blanc, New Zealand	16	68
Sillery Pinot Nero, Italy	19	75

<b>Red Wines</b>	<b>Gl.</b>	<b>Btl.</b>
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Peller Estates, Family Select, Cabernet/ Merlot, Canada	10	40
Jacob's Creek, Shiraz, Australia	13	52
Casillero del Diablo, Malbec, Chile	14	60
Jackson-Triggs Merlot, Canada	15	60
Trius, Cabernet Sauvignon, Canada	15	60
Cesari Mara Valpolicella Ripasso, Italy	16	68
Campo Viejo Reserva, Rioja, Spain	18	70
I Sodi del Paretaio, Chianti, Italy	18	70
Oyster Bay, Pinot Noir, New Zealand	19	75

<b>Rose Wine</b>	<b>Gl.</b>	<b>Btl.</b>
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Beringer White Zinfandel, USA	11	40
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<b>Champagne &amp; Sparkling</b>	<b>Gl.</b>	<b>Btl.</b>
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Principe Di Porcia Prosecco, Italy	16	68
Domaine Chandon Brut, USA	19	120
Trius Brut Sparkling, Niagara, Canada	19	120
Moët & Chandon Brut, France	45	150
Veuve Clicquot, France	45	150
Dom Pérignon, France		325

<b>Cocktails</b>			
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<p><b>Blueberry Mojito - 14</b> Muddle Blueberry &amp; Mint, White Rum, Lime Juice, Topped with Soda</p> <p><b>Lychee Margarita - 14</b> Tromba, Soho Lychee, Lime Juice, Simple Syrup</p> <p><b>Bourbon Sour - 16</b> Egg Whites, Maker's Mark, Grand Marnier, Lime Juice, Simple Syrup</p> <p><b>Traditional Sangria - 16</b> Brandy, Triple Sec, Red Wine, Simple Syrup, Orange Juice, Slice of Orange and Apple</p>	<p><b>White Beer Sangria - 16</b> Orange Juice, White Wine, Grand Marnier, Blanche de Chambly, Slice of Orange and Berries</p> <p><b>Rosemary InfuGin - 18</b> Rosemary infused Hendrick's Gin, Elderflower Liqueur Topped with Prosecco, Rosemary Garnish with Ice Sphere</p> <p><b>White Cosmo - 18</b> Belvedere, St. Germain, White Cranberry Juice, Splash Lime Juice</p>
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<b>Beers</b>					
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Domestic Beers		Imported Beers		Draft Beers	
Canadian	8	Corona	9	Alexander Keith's India Pale Ale	10
Coors Light	8	Guinness	9	Blanche De Chambly	10
Steam Whistle	8	Heineken	9	Okanagan Pale Ale	10
Mill Street Organic	10	Sierra Nevada	9	Stella Artois	12

<b>Whiskies (1.25 oz)</b>					
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American		Scotch		Single Malt Scotch	
Jack Daniel's	10	Chivas 12 yr	10	Glenfiddich 12 yr	14
Jim Beam	10	Johnnie Walker Red	10	Glenlivet 12 yr	14
Knob Creek	12	Johnnie Walker Black	12	Glenmorangie 10 yr	14
Maker's Mark	12	<b>Canadian (Rye)</b>		Cragganmore 12 yr	15
Wild Turkey	12	Canadian Club	8	Macallan Amber	17
Woodford	14	Forty Creek	8	Dalwhinnie	20
<b>Irish</b>		Lot N° 40	8	Glenlivet 18 yr	29
Jameson	8	Wiser's	8	Oban 14 yr	23
Bushmills	12	Crown Royale	12	Lagavulin 16 yr	25

<b>Spirits (1.25 oz)</b>					
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Gin		Rum		Cognac	
Beefeater	8	Bacardi	8	Hennessy VS	13
Bombay Sapphire	10	Captain Morgan	8	Courvoisier VSOP	16
Tanqueray	10	Appleton	10	Remy Martin VSOP	18
Hendrick's	12	Goslings	10	Hennessy VSOP	20
Tanqueray N° Ten	12	Mount Gay	10	Remy Martin XO	49
<b>Tequila</b>			<b>Vodka</b>		
Sauza Silver	8	Patron Silver	12	Polar Ice	8
Jose Cuervo Gold	10	Tromba	12	Absolute	10
Olmecca Gold	10	Patron Anejo	19	Stolichnaya	10
Sauza Gold	10			Tito's	10
				Belvedere	12
				Cîroc	12
				Grey Goose	12
				Ketel One	12

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