Cajun Mild, Medium, Hot, BBQ, Jerk, Korean BBQ, Honey

JUMBO CHICKEN WINGS

SEARED AHI TUNA 12.99
GRILLED SALMON 7.99
GRILLED CHICKEN 4.99

ADD TO ANY SALAD
Mixed Greens, Cherry Tomato, Cucumber, Onion, Dijon Vinaigrette

GARDEN FRESH SIDE SALAD 5.99
Mixed Greens, Cherry Tomato, Cucumber, Onion, Dijon Vinaigrette

JUMBO LUMP CRAB CAKES 11.99
Mango Salsa, Grilled Lemon

BUFFALO CHICKEN 14.99
Hand Torn Basil
Crushed San Marzano Tomato, Fresh Mozzarella, Gluten Free Penne Pasta, Fresh Broccoli, Creamy Alfredo, Grilled Chicken

MIGHTY NIAGARA 12.99
Mixed Greens, Gorgonzola, Candied Walnuts, Fresh Berries, Grape Seed Vinaigrette

BABY SPINACH & STRAWBERRY 12.99
Spinach, Almonds, Strawberries, Dried Cranberries, Goat Cheese, Sweet Vinaigrette

MARGHERITA 12.99
Crushed San Marzano Tomato, Fresh Mozzarella, Hand Torn Basil

BBQ CHICKEN 14.99
caramelized Red Onion, Smoked Gouda, Cilantro

BUFFALO CHICKEN 14.99
Shredded Chicken, Bleu Cheese, Hot Sauce, Mozzarella + Cheddar Cheese

PASTA ALFREDO 13.99
Pepperoni & Cheese

NY STRIP STEAK 29.99
12 oz. Chairman’s Reserve, Roasted Portobello, Baked Potato, Seasonal Vegetable

ROASTED JERK CHICKEN BREASTS 19.99
Two Pineapple Glazed Jerk Chicken Breasts, Sweet Potato Fries, Seasonal Vegetable

BLACKENED GRILLED SALMON 19.99
Mango Salsa, Jasmine Rice, Charred Green Beans

SEARED AHI TUNA 25.99
Seared Rare, Jasmine Rice, Charred Green Beans, Citrus Soy Glaze, Scallion, Sesame Seeds

CHICKEN BROCCIOLI ALFREDO 17.99
Gluten Free Penne Pasta, Fresh Broccoli, Creamy Alfredo, Grilled Chicken

MIGHTY NIAGARA 12.99
Mixed Greens, Gorgonzola, Candied Walnuts, Fresh Berries, Grape Seed Vinaigrette

MARGHERITA 12.99
Crushed San Marzano Tomato, Fresh Mozzarella, Hand Torn Basil

BBQ CHICKEN 14.99
Caramelized Red Onion, Smoked Gouda, Cilantro

BUFFALO CHICKEN 14.99
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ADD TO ANY SALAD
GRILLED CHICKEN 4.99
GRILLED SALMON 7.99
SEARED AHI TUNA 12.99

WE'RE COOL WITH THE ENVIRONMENT
We try our best to use as many compostable and recyclable packaging products as possible. For example, all of our drinks are served with biodegradable napkins and straws.

CHEF’S SOUP OF THE DAY 4.99
BOWL
**SPARKLING**

SEGUIRA VIUDA BRUT SPARKLING CAVA (SPAIN, NV) WE 88 WS 88 UBC 88

Simple on the palate, with lime and apple flavors that finish fresh.
GLASS 8.5 | BOTTLE 30

PIPER HEIDSIECK BRUT CHAMPAGNE (CHAMPAGNE, FR, NV) WE 91 WS 93

A dry, crisp champagne with fresh apple notes.
BOTTLE 75

FLEURS DE PRAIRIE: ROSÉ (CÔTES DE PROVENCE, FR, 2017) WE 88 WS 87 UBC 92

Crisp with juicy red currant fruitiness and plenty of light refreshing acidity.
GLASS 11 | BOTTLE 40

**WHITE**

KUNG FU GIRL DRY RIESLING (COLUMBIA VALLEY, WA, 2016) WE 90 WS 89

This is an uber-aromatic wine, with appealing notes of white peach, jasmine and honeysuckle.
GLASS 9 | BOTTLE 34

PACIFIC RIM SWEET RIESLING (COLUMBIA VALLEY, WA, 2016) WE 89 WS 89

Soft and delicately sweet, with lively pineapple and lemon flavors.
GLASS 8 | BOTTLE 28

FIRESTEED PINOT GRIS (WILLAMETTE VALLEY, OR, 2014) WE 88 WS 88

This is fresh and lively, with apple and pear fruit flavors.
GLASS 9.5 | BOTTLE 34

KONO SAUVIGNON BLANC (MARLBOROUGH, NZ, 2016) WE 89 WS 90

Light and lively, with papaya, lime and pineapple flavors.
GLASS 9.5 | BOTTLE 34

HESS SELECT CHARDONNAY (MONTEREY, CA, 2016) WE 87 WS 90 POINTS

There’s a great sizzle of acidity, with flavors of guava, papaya, lime and lemon grass.
GLASS 10 | BOTTLE 37

SIX RIDGES CHARDONNAY (RUSSIAN RIVER VALLEY, CA, 2016) WE 90 WS 90

A bright, moderately bodied oaked wine is intertwined in apple, pear and a bite of nutmeg.
GLASS 12 | BOTTLE 44

BUNRAKU SAKE (JUNMAI YAMAHAI NIHONJIN NO WASUREMONO) 300ML UBC 88

This sake pours crystal clear. It has an intense nose of yellow apple and poached pear.
BOTTLE 25

**RED**

BONTERRA CABERNET (NORTH COAST, CA, 2016) WE 92

Made with organic grapes, this wine tastes like cherries, raspberries and blueberries.
GLASS 11 | BOTTLE 40

CHARLES KRUG CABERNET (NAPA VALLEY, CA, 2015) JS 90 WS 89

Supple and approachable, offering a well-made mix of currant, plum and blackberry.
BOTTLE 68

THREE THIEVES CABERNET (CALIFORNIA, 2016) WE 89

Medium-bodied. It delivers black cherry flavors of the grape with fine grain tannins.
GLASS 8 | BOTTLE 28

LE CREMA PINOT NOIR (MONTEREY, CA, 2015) WE 86 WS 87

Lightly bodied on the sip, with somewhat sweet cranberry and pomegranate-fruit flavors.
GLASS 12.5 | BOTTLE 46

WOODBRIDGE PINOT NOIR (CALIFORNIA) WE 89

Bright acidity and light tannins underpin red cherry, clove and blackberry flavors.
GLASS 8.5 | BOTTLE 28

OBERON MERLOT (NAPA VALLEY, CA, 2015) WE 88 WS 90

This elegant varietal wine offers finely defined flavors of cedar, tobacco and plum.
GLASS 12.5 | BOTTLE 48

PURPLE HEART RED BLEND (NAPA VALLEY, CA, 2015) WE 86

This wine offers a generous helping of fruity blackberry and cherry with toasted oak.
GLASS 10 | BOTTLE 37

SALEINTEIN MALBEC (MENDOZA, ARGENTINA, 2015) WE 90 WS 90 WA 90

Aromas of herbs and desert brush blend with raisin and berry scents.
GLASS 10 | BOTTLE 37

**WINE**

(WE = Wine Enthusiast WS = Wine Spectator JS= James Suckling UBC= Ultimate Beverage Contest) these are well known wine magazines who rate wines on a scale from 0-100.

**COCKTAILS**

NIAGARA NEGRONI 10
Tommy Trotter Gin (Made in Buffalo), Carpano Antica Sweet Vermouth, Campari

BROTHER TO THE WEST 12
40 creek (Made in Ontario), Manifest, Cinnamon Simple Syrup, Angostura Bitters

RYE, “THE OLD FASHIONED WAY” 11
Lot 40 Rye (Made in Ontario), Orange Bitters, House Simple Syrup

MEZCAL MARGARITA 11
Abuelo Mezcal, Orange Liquor, Lime Juice, Simple Syrup (Salt upon request)

APPLE FALLS SPRITZ 10
Aperol, Cider, Soda Water, Seasonal Fruit

CLASSIC COSMO 10
Citrin Vodka, Lime, Orange Liquor, Cranberry Juice

BLACKBERRY GIMLET 10
Muddled Blackberries, Lockhouse Gin (Made in Buffalo), Lime, Simple Syrup

WHISKEY SOUR 10
Rittenhouse Rye, Egg White, Lemon Juice, Simple Syrup, Peach Bitters

PHILTHY MARTINI 10
Muddled Olive, Olive Juice, Titos Vodka, Blue Cheese Stuffed Olives

CAIPIRINHA 10
Leblon Cachaca, Lime, sugar

**BEER**

(‘L’ denotes local beer)

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