

# DINNER MENU



## PARTY TIME

ROUND OF BEERS FOR THE KITCHEN	25
ROUND OF SHOTS FOR THE HOUSE bartender's choice	100

## HANDHELDS

OUR TACOS AND WRAPS ARE SOLD ONE PER ORDER

<b>CRISPY FISH TACO</b>	<b>9 1/2</b>
cod   avocado   slaw   tomato salsa smoky adobo sauce   cilantro   chipotle mayo	
<b>KOBE BEEF LETTUCE WRAP</b>	<b>9 1/2</b>
kobe beef   japanese "mac" sauce house kimchi   cilantro   puffed rice	
<b>SICHUAN CRUSTED BLUEFIN TACO</b>	<b>9 1/2</b>
St. John's bluefin tuna   avocado   slaw   sambal cream   cilantro   Salsa	
<b>VEGGIE CHORIZO TACO (VG)</b>	<b>8 1/2</b>
cauliflower & walnut chorizo   avocado mushrooms   spicy mayo   slaw   salsa	
<b>TOYKO HOT CHICKEN SANDWICH</b>	<b>20</b>
fried chicken   tokyo spice   slaw   kimchi cucumber   aioli   brioche bun   side of frites	
<b>ANDERSON STREET MEAT</b>	<b>14</b>
Anderson's sausage   slaw   gochugaru jam	

## WHY NOT'S

<b>FRIED WATERMELON</b>	<b>8</b>
pickled rind   shiitake vinegar   chilli bean sprout   seaweed	
<b>FRIED BRUSSELS SPOUTS</b>	<b>13</b>
shallot   vietnamese fish sauce   puffed rice   radish	
<b>KIMCHI &amp; CHIPS</b>	<b>8</b>
house made Korean pickled veg   wontons	
<b>TRUFFLE FRITES</b>	<b>10</b>
truffle oil   furikake seasoning   kimchi aioli	

## SMALL PLATES

<b>HALF SHELL SCALLOP CEVICHE</b>	<b>16</b>
local scallops   citrus   shallot   chili   cucumber radish   crispy furikake wontons	
<b>FRIED CAULIFLOWER (V)</b>	<b>14</b>
cauliflower   general tao   peanuts   sesame   scallion   crispy wontons	
<b>BLUE FIN CRUDO (GF)</b>	<b>18</b>
local tuna   serrano   cucumber   radish	
<b>KOREAN FRIED CHICKN</b>	<b>16</b>
spiced buttermilk   tokyo sauce   kimchi aioli   truffle fried rice	
<b>ADELAIDE DRY RIBS</b>	<b>16</b>
fried pork ribs   butterscotch   chili crisp   sesame	
<b>BEET IT (VG &amp; GF)</b>	<b>16</b>
harissa beet puree   caramelized yogurt   balsamic roasted beets   pickled beets   beet chips   chickpeas	
<b>DUCK NUGGETS</b>	<b>16</b>
Adelaide made nuggets   spicy pineapple mustard	
<b>TUNA POKE BOWL</b>	<b>16</b>
local bluefin tuna   sushi rice   edamame   carrot   beet   avocado   shanghai sauce mixed greens   spicy kewpie mayo	
<b>HOT NOODS</b>	<b>16</b>
hong kong noodles   cabbage   carrots   edamame   shiitake mushrooms   sweet chili butter sauce	
<b>5OZ FILET (MED RARE)</b>	<b>26</b>
thinly sliced AAA tenderloin   sake cream sauce   truffled greens	

## FRESH OYSTERS

Fresh shucked oysters from all over Canada  
Price subject to market value.

**12 FOR \$48**  
**18 FOR \$70**  
**EACH - MARKET PRICE**

OYSTER SPECIALS ARE SHUCKERS CHOICE

# COCKTAIL MENU



## ADELAIDE CLASSICS

### EL CAMINO 17

hornitos tequila | triple sec | cilantro syrup  
thai chili | agave | bitters | lime

### ADELAIDE OYSTER CAESAR 16

titos vodka | tajin rim | housemade mix | clamato | oyster

### PIMM'S PINA 17

pimm's | open coast gin | pineapple | agave | lime

### CUCUMBER CRISP 17

open coast gin | st germain | cucumber syrup  
soda | lime

## ADELAIDE SPECIALITY

### ESPRESSO MARTINI 17

jameson cold brew | kahlua | forty creek cream | hazelnut | espresso

### FRIDAY NIGHT YOGA 17

hornitos | triple sec | lime | beet juice | vanilla | sage

### BRAMBLE ON 17

open coast gin | chambord | blackberries | lemon | vanilla | egg white

### SMOKE ON THE WATER 18

makers mark | fremented honey | bitters | birch smoked ice

### FALLIN' FOR YOU 17

buffalo trace | grand marnier | lemon | fall simple | bitters

### OYSTER MARTINI 17

titos vodka | oyster | olive brine | oyster liquor

### SECOND TO NONNA 17

buffalo trace | disarono | vanilla | lime | egg whites | bitters

### SCARPETTA SPRITZ 16

prosecco | galliano | blackberry | lemon mint

## ADELAIDE MOCKTAILS

### PROHIBITION BERRIES 8

winterberry | vanilla | lemon | soda

### TEMPRANCE TONIC 8

Adelaide made gin & tonic mix | Tonic

# WINE MENU

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<b>WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Albino Armani, Pinot Grigio - Italy	12	50
Artesano Organic White Malbec - Argentina	13	55
Cuernos De Ciervo Sauvignon Blanc - Chile	13	55
Abotts & Delaunay Chardonnay - France	--	60
Gerard Bertrand Picpoul - France		60
Masso Vico Vermentino - Italy		70

<b>RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
Trivento Malbec, Argentina	12	50
Pelee Island Pinot Noir, Ontario	13	55
Bread & Butter Cab Sav - USA	14	60
McMannis Petit Sirah, USA	--	60
Tommasi Ripasso Valpolicella - Italy		60
Montecilla Rioja Crianza		65

<b>ROSÉ / SPARKLING / CHAMPAGNE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Scarpetta Prosecco - Italy	12	50
Gerard Bertrand Cote Des Rose - France	13	55
Villa Sandi Rose Prosecco - Italy	14	60
Astoria Prosecco - Italy	--	65
Veuve Clicquot Champagne- France	--	150
Dom Perignon Champagne- France	--	495

# BEER MENU



## FEATURE BEER

### PORT REXTON BIRTHDAY BEER

IT'S A VIBE  
(MANGO GUAVA SOUR)

10 PINT

HAPPY 9TH BIRTHDAY TO ADELAIDE, THIS BEER  
WAS MADE ESPECIALLY FOR US!

## ON TAP

An ever changing and rotating selection of local craft beers. Check the board above our kitchen or ask your server what's on tap today.

INDIA	10
CRAFT	11

(PLEASE ASK OUR SEVER FOR SELECTION)

## CRAFT BEER

VIZZY HARD SELTZER	10
PORT REXTON GLUTEN FREE	11
NO BOATS ON SUNDAY CIDER	12
GUINNESS STOUT	12

## DOMESTIC

BLACK HORSE	8
BLUE STAR	8
COORS LIGHT	8
MICHELOB	8
MILLER LITE	8

## IMPORTS

CORONA	9
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## NON ALCOHOLIC

HEINEKEN ZERO	7
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ROUND OF SHOTS FOR THE HOUSE	100

bartender's choice