

**FRIED BRUSSELS | \$11**

Spiced maple glaze, cider cream, asiago (V, GF)  
Add smoked bacon | \$3

**WOOD FIRED GARLIC FINGERS | \$12**

Smoked mozzarella, donair sauce (V)  
Add smoked bacon | \$3

**COAL BLISTERED SHISHITO PEPPERS | \$8**

Served with roasted garlic ranch (V, GF)

Shishitos are a flavour packed, sweet & smokey, mild pepper.  
But, one in every 10 Shishitos is spicy.  
Are you feeling lucky enough to play Pepper Roulette?!

**PULLED PORK NACHOS | \$20**

Roasted corn & black bean salsa, avocado lime crema,  
pickled jalapenos, cilantro (GF)

**COAL ROASTED SCALLOP | \$16**

Prosciutto wrapped, romesco, fennel salad (DF)



**LOBSTER DIP | \$19**



Charred orange, herb, cream cheese, & kettle chips (GF)

**GRILLED SHRIMP | \$14**

Citrus marinated, chili lime butter, cilantro (GF)

**CAULIFLOWER TACOS | \$12**

Flour tortilla, buffalo sauce, arugula, pickled onion,  
goat feta, roasted garlic ranch (V)

DF - Dairy Free | V - Vegetarian | GF - Gluten Free  
Some items can be adjusted to be dietary restriction safe,  
please consult your server.

We can not guarantee that all noted items will be safe for all  
food restrictions. Please tell your server if you have any  
allergy.

**APPETIZERS**

# BURGERS

Served with house chipped fries, on Di Valerio's brioche  
Substitute for side salad \$3, or onion rings \$2  
Gluten free bun \$2

## THE WT BURGER

5oz Single Patty | \$16      10oz Double Patty | \$21

Sirloin, chuck, brisket & beef fat caramelized onion patty  
Cheddar cheese, lettuce, special sauce (GF)  
Add smoked bacon | 3

## GRILLED PORTOBELLO MUSHROOM BURGER | \$17

WT Apple BBQ sauce, local mozzarella,  
onion rings, arugula, fire roasted red pepper aioli (V)

## ROTISSERIE CHICKEN SANDWICH | \$19

Cheddar, smoked caramelized onion jam, lettuce, tomato,  
bacon, garlic aioli (GF, DF)

## BURGER OF THE DAY | MP

Our classic WT patty with daily garnish!  
Ask server for today's details.

# THE OVERDRAFT

## NOVA SCOTIAN FISH & CHIPS | \$21

Two pieces of beer battered haddock, house cut fries,  
coleslaw, tartar sauce (DF)

## YELLOWFIN POKE BOWL | \$20

Sweet soy ginger dressing, sushi rice, cucumber, house  
pickled vegetables, toasted sesame aioli, cilantro &  
green onion, market vegetables, jalapeno (DF)

## GRILLED CAESAR SALAD | \$13

Romaine hearts, creamy dressing, smoked bacon, local  
asiago (GF)

Add rotisserie chicken breast | \$12

Add wood fired bread | \$3

Groups of 8+ are subject to an automatic gratuity.

**BURGERS & OVERDRAFT**

# HARDWOOD ROTISSERIE & CHARCOAL GRILL

## WT SIGNATURE CHICKEN

1/4 - Leg | \$9    1/4 - Breast | \$12    1/2 Chicken | \$18  
With smokey chicken dripping jus (GF)

## BANKERS SPECIAL | \$14

1/4 leg, coleslaw, fries & gravy (GF)  
(No substitutions)

## PORK BACK RIBS (28 OZ) | \$28

Full rack basted with WT whiskey apple BBQ (GF, DF)

## ROTISSERIE COMBO | \$30

1/2 Rack of Ribs (14 oz) & 1/2 Chicken (GF)

## GRILL FEATURE | MP

Available after 5pm

### BIG STEAK | \$48

12OZ PEI Blue Dot Ribeye,  
chimichurri, roasted bone  
marrow butter (GF)

### LITTLE STEAK | \$17

6OZ AAA PEI Atlantic beef,  
roasted bone  
marrow butter (GF)

## ENHANCE YOUR MEAL WITH OUR SIGNATURE SIDES:

### HOUSE FRIES | \$4

Smoked salt, parsley (DF, V)

### BREADED ONION RINGS | \$6

Whiskey Teller spice blend, fire roasted pepper aioli (V)

### FULLY LOADED POTATO SALAD | \$7

Jack cheese, pickled jalapeno, garlic ranch,  
bacon & green onion (GF)

### GRILLED CAESAR | \$8

Creamy Caesar dressing, smoked bacon, local asiago (GF)

### ARUGULA SALAD | \$7

Smoked oil vinaigrette, market vegetables, pickled onions,  
Asiago, balsamic reduction (GF, V)

### CHARRED BROCCOLINI | \$8

Roasted garlic oil, dijon vinaigrette (GF, V)

### BEETS & CARROTS | \$8

Charred scallion whipped goat cheese,  
Charcoal vinaigrette, smoked almond (GF, V)

### COLESLAW | \$3

Pickled cabbage, creamy mustard dressing (GF, V)

### MONTEREY JACK CORNBREAD | \$2.50

Smoked butter, burnt honey (V)

Sides are prepared as single portions

ROTISSERIE & GRILL