

APPETIZERS

COAL ROASTED PORK BELLY & SCALLOPS \$18
White BBQ, burnt honey glaze, apple slaw (GF, DF)

CRISPY FRIED WINGS \$18
Gochujang BBQ, peanuts, scallions, marinated cucumber (DF)
- or -
Salt and pepper, buttermilk ranch, pickled carrot sticks

GRILLED PORTOBELLO MUSHROOM BAO \$15
Soy ginger dressing, pickled carrots & daikon, cilantro (GD, DF, V)

ROASTED GARLIC FINGERS \$14
Roasted garlic butter, smoked mozzarella, donair sauce
Add bacon \$3

FRIED BRUSSELS \$15
Spiced maple glaze, cider cream, asiago (V, GF)
Add bacon \$3

BURGERS & ROTISSERIE SANDWICHES

Served with house chipped fries
Substitute for side salad \$3
Gluten Free/Dairy Free Bun \$2

THE WT BURGER
5oz Single Patty \$16 **10oz Double Patty \$21**
Top sirloin, chuck, brisket, patty on a brioche bun.
Cheddar cheese, beef fat cooked onions, shredded lettuce,
special sauce
Add smoked bacon \$3

GRILLED HALLOUMI \$21
Rosemary focaccia, hummus, tomato jam, zucchini
pickles, mixed greens (V)

HOT CHICKEN SANDWICH \$19
Rosemary focaccia, cranberry aioli, cheese curds, smoky
chicken jus, charred green beans

PUB FARE

FISH & CHIPS \$21
Two pieces of beer battered haddock, house cut fries,
tartar sauce (DF)

ROTISSERIE PULLED PORK NACHOS \$25
Beer cheese queso, guacamole, pickled jalapeños

ROTISSERIE BRISKET POUTINE \$20
Peppercorn gravy, cheese curds, pickled & crispy onions,
horseradish aioli

DF - Dairy Free | V - Vegetarian | GF - Gluten Free
We can not guarantee that all items will be safe for all food
restrictions.

HARDWOOD ROTISSERIE & CHARCOAL GRILL

WT SIGNATURE CHICKEN

1/4 - Leg | \$9

1/4 - Breast | \$12

1/2 Chicken | \$18

Whole Chicken | \$32

With smoky chicken dripping jus (GF)

ST LOUIS RIBS \$37

Full rack rubbed with our signature spice blend & brushed with our whiskey apple BBQ sauce (GF, DF)

CHICKEN & RIB COMBO FOR TWO \$52

1/2 Chicken & full rack of ribs

CHARCOAL GRILLED STEAKS

7oz Sirloin Cap | \$23

10 oz Striploin | \$39

PEI Blue Dot Reserve Beef, served with smoked bone marrow jus

Add mushrooms \$5

Add 3 scallops \$11

STRIPED BASS \$30

Aji Verde, lime (DF)

DAILY FEATURE

Available after 5pm. Ask your server for details.

ENHANCE YOUR MEAL WITH OUR SIGNATURE SIDES:

HOUSE FRIES \$5

(DF, V)

TRUFFLE FRIES \$9

Tossed with truffle cheese and served with roast garlic truffle aioli (V)

BABY RED POTATOES \$7

Chicken dripping mayo, bravas sauce, green onion (GF, DF)

GREEN SALAD \$8

Mixed greens, fennel, squash, citrus vinaigrette, burnt feta (GF, V)

CHARRED BROCCOLINI \$8

House Caesar dressing, crispy prosciutto, Ciro's asiago (GF)

CARROTS \$8

Maple soy marinade, pickled carrot slaw, miso butter crumble (V)

ASPARAGUS \$8

Brown butter, lemon, smoked almond (GF, V)

MONTEREY JACK CORNBREAD \$3

Smoked butter, burnt honey (V)

Sides are prepared as single portions

Groups of 8+ are subject to an automatic gratuity.