

APPETIZERS

GRILLED SCALLOPS \$17

Pipian verde, radish salad, charred lime (GF) (DF)

TUNA POKE \$18

Cured yellowfin tuna, soy citrus dressing, avocado, cucumber, cilantro, wontons (DF)

BLISTERED SHISHITO PEPPERS & PORK BELLY \$15

Brown sugar glaze, bourbon pecans, red pepper aioli (DF)

PORK BAO \$14

Al pastor sauce, pineapple salsa, cilantro (GF) (DF)

CRISPY CAULIFLOWER \$14

Labneh yogurt, burnt honey vinaigrette, mint, pomegranate (GF)

GRILLED SQUID \$18

Wood fired squid, charred tomato vinaigrette, herb emulsion, peas (GF) (DF)

CHICKEN TAQUITOS \$15

Pulled rotisserie chicken, roasted corn, burnt feta, cilantro, charred feta, chicken dripping mayo

BURGERS & ROTISSERIE SANDWICHES

Served with house chipped fries & brioche bun

Substitute for side salad \$3

Gluten Free Bun \$2

THE WT BURGER

5oz Single Patty \$16

10oz Double Patty \$21

Sirloin, chuck, brisket patty, cheddar cheese

Lettuce, special sauce, confit onions (GF)

Add smoked bacon \$3

SHRIMP ROLL \$22

Cold water shrimp, charred lemon aioli, fresh dill, cucumber (DF)

PHILLY CHEESE \$21

Slow smoked beef, confit onions, roasted red peppers, beer cheese queso, oregano oil

Sub brisket for mushrooms

BUFFALO CHICKEN SANDWICH \$21

Pulled chicken, dill pickles, cheddar, bacon, ranch, lettuce

DF - Dairy Free | V - Vegetarian | GF - Gluten Free

We can not guarantee that all items will be safe for all food restrictions.

PUB FARE

FISH & CHIPS \$22

Beer battered Nova Scotian haddock, house cut fries, tartar sauce, zucchini pickles (DF)

HARDWOOD ROTISSERIE & CHARCOAL GRILL

WT SIGNATURE CHICKEN

1/4 - Leg | \$9 1/4 - Breast | \$12

1/2 Chicken | \$18

With smoky chicken dripping jus (GF)

6OZ FLANK STEAK \$23

Bordelaise butter, smoked onion purée, crispy shallots

7OZ BISON HANGER STEAK \$32

Rosemary and thyme crusted, haskap BBQ (DF)

CRISPY FRIED RIBS \$19

Rotisserie smoked, root beer BBQ, zucchini pickles (DF)

ROTISSERIE CHARCOAL GRILL FEATURE | MP

From land or sea, ask your server about today's special

ENHANCE YOUR MEAL WITH OUR SIGNATURE SIDES:

HOUSE FRIES \$4
(DF) (V)

SIDE POUTINE \$9

SIDE BRUSSELS \$9
Spiced maple glaze, cider cream, Asiago, bacon (GF) (DF)

LOADED POTATO SALAD \$7
Smashed potato, ranch, bacon, Monterey Jack cheese, green onion, sour cream (GF)

THE WEDGE \$12
Charred onion green goddess, cocktail tomatoes, blue cheese crumble, pickled onions, cucumber, bacon (GF) (DF)

CORN BREAD \$3
Smoked butter & burnt honey

ONION RINGS \$8
Whiskey Teller chicken spice, Valentina ranch

WEEKLY SEASONAL VEGETABLES | MP

Sides are prepared as single portions

Groups of 8+ are subject to an automatic gratuity.