

Lunch Selections

SPINACH SALAD 16

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

CAESAR SALAD 16

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

THAI CHICKEN SALAD 20

Rice vermicelli tossed in a creamy thai peanut sauce with ginger ground chicken. Topped with shredded carrots, green onions, toasted almonds, cabbage and sriracha

Inquire with your server about how you can enhance your salad

UDON FIRE NOODLES 19

Broccoli, snow peas, red onion and carrots sautéed with udon noodles in our infamous fire sauce

ALOO GOBI FALAFEL BOWL 20

Garlic massaged kale mixed with chopped tomato and red onion, paired with a cilantro curry quinoa. Topped with curried cauliflower + potato chick pea falafels, pickled red onions, paneer cheese and yellow curry hummus. Drizzled with a yogurt raita and chopped cilantro

BRAISED BEEF GRILLED CHEESE 22

Ontario beef braised served on a pannu flatbread with smoked cheddar, brie, pico de gallo, pickled vegetables and a spiced aioli

CHICKEN BURRITO 20

Cilantro lime chicken and ginger scented basmati rice layered with hummus, pico de gallo, sour cream and salsa, wrapped in a tortilla

GRILLED CHICKEN SANDWICH 19

Grilled chicken topped with pico de gallo, adobo sauce, smoked gouda cheese, lettuce and roasted garlic aioli

BLACKENED TUNA HANDHELD 21

Blackened ahi tuna, grilled to rare, with garlic dill mayonnaise, pineapple salsa, guacamole, pea tendrils, and red + green onion, served on a potato bun

REUBEN 20

Fresh pastrami mixed with sauerkraut and caramelized onions, finished with gruyere cheese and our house-made sauce, served on marbled rye panini bread

BOARDWALK BBQ BURGER 19

Our signature AAA sirloin burger topped with smoked cheddar cheese, lettuce, tomato and golden BBQ sauce, served on a fresh sesame seed kaiser bun

ALOO TIKKI NOODLE BURGER 22

A fried spicy potato and pea patty, layered with a sweet tamarind sauce, topped with a manchurian style noodle and a drizzle of mint yogurt

BEER BATTERED HADDOCK 22

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

SMOKED TURKEY CLUB 20

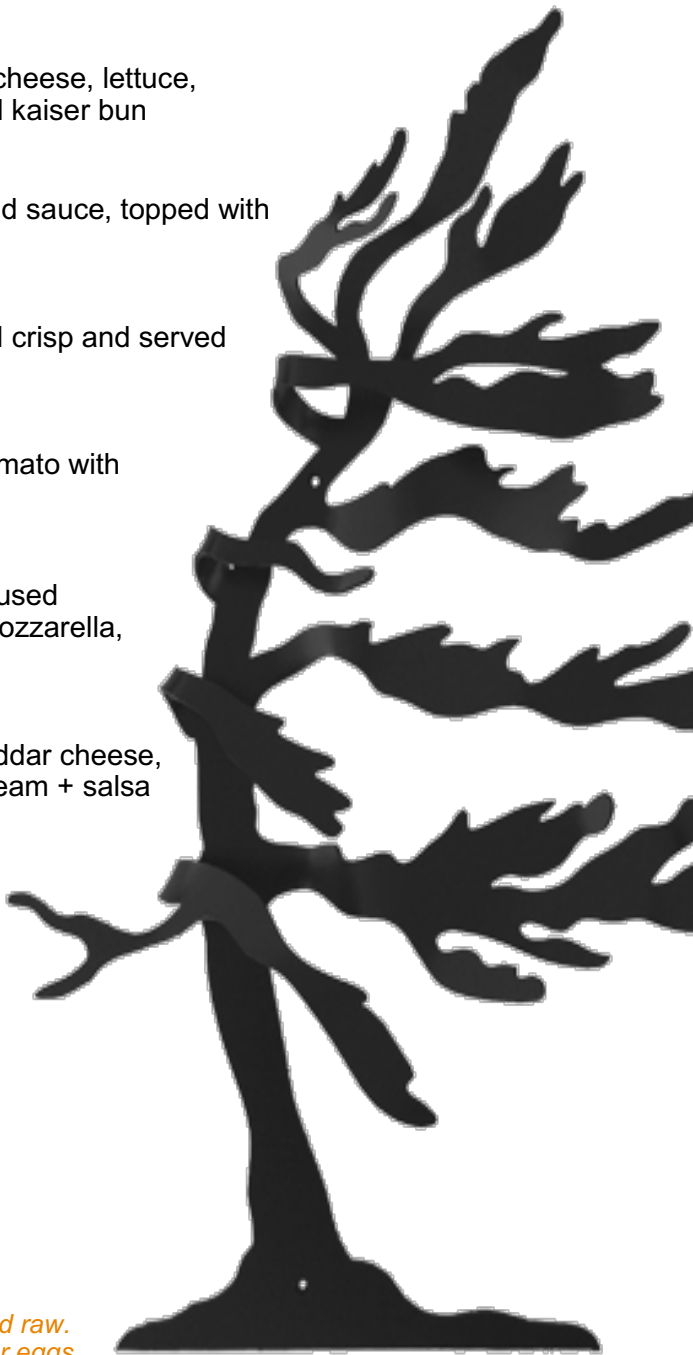
Layered smoked turkey, bacon, jalapeno havarti, lettuce and tomato with a cranberry dijon mayonnaise, served on a ciabatta bun

PEPITO SANDWICH 24

Marinated skirt steak seared on a fresh baguette with bacon infused refried beans, house made guacamole and topped with baby mozzarella, served with spicy pickled vegetables

NACHOS 19

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Fluid
boardwalk patio and grill



Cocktails +

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| BLACK CHERRY LEMONADE finlandia vodka, black cherry reduction, fresh lemon juice | 14 |
| WHITE SANGARIA FOR TWO bacardi white rum, white wine, campari, lime juice, strawberry reduction | 32 |
| MOSCOW MULE finlandia vodka, ginger beer, fresh lime juice | 15 |
| PRICKLY PEAR MARGARITA patron silver, cointreau, fresh lime juice, prickly pear reduction | 20 |
| RASPBERRY ELDERFLOWER SMASH bombay gin, prosyro elderflower + raspberry, fresh lemon | 16 |
| BOURBON MANGO MULE buffalo trace bourbon, ginger beer, prosyro mango, fresh lime juice | 18 |

All cocktail prices represent a 1.5oz, 2oz or 3oz pour
All cocktails are hand-crafted using freshly squeezed lemon and lime juices

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| WHITE CLAW CANS Various flavors. inquire about todays options | 9.75 |
| SOMERSBY CIDER Classic apple flavor | 9.75 |
| CRAFTY ELK ORGANIC HARD JUICE Various flavors. inquire about todays options | 9.75 |

Beer

Ontario Craft Brews

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| STEAM WHISTLE Premium Pilsner IBU22, Toronto | 10.50 |
| FULL BEARD BREWING The Bearded Prospector Cream Ale IBU28, Timmins | 10.50 |
| FULL BEARD BREWING On the Banks of Mattagami Brown Ale IBU31, Timmins | 10.50 |
| NORTHERN SUPERIOR Gitche Gumee Double IPA IBU80, Sault Ste. Marie | 10.50 |
| NORTHERN SUPERIOR Light Lager IBU20, Sault Ste. Marie | 10.50 |
| NORTHERN SUPERIOR Flying Canoe Marzen IBU30, Sault Ste. Marie | 10.50 |

All draught prices represent an 18oz pour

Bottled + Canned Selections

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| Budweiser, Bud Light, Coors Light, Canadian | 7.25 |
| Michelob Ultra | 7.50 |
| Stella Artois, Heineken, Corona | 8.75 |
| Guinness Stout, New Belgium Fat Tire Amber Ale | 9.25 |

Wine

| | 5oz | 8oz | Btl |
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| ANGELS GATE Chardonnay 2021 Niagara ON | 11 | 15 | 47 |
| ANGELS GATE Riesling 2017 Niagara ON | 11 | 15 | 47 |
| LURTON LES FUMES Sauvignon Blanc 2022 France | 11 | 15 | 47 |
| FLAT ROOF MANOR Pinot Grigio 2022 Stellenbosch SA | 10 | 14 | 43 |
| BERTIOLO Pinot Grigio 2021 Friuli-Venezia Giulia Italy | 13 | 19 | 58 |
| LEAPING HORSE Chardonnay 2021 California USA | 13 | 19 | 58 |
| TAWSE Rosé 2021 Niagara ON | 14 | 20 | 62 |
| ANGELS GATE Cabernet Merlot 2019 Niagara ON | 12 | 17 | 52 |
| FRESCOBALDI CASTIGLIONI Chianti 2020 Italy | 12 | 17 | 52 |
| FROGPOND FARM Cabernet Franc 2018 Niagara ON | 13 | 19 | 58 |
| LEAPING HORSE Cabernet Sauvignon 2020 California USA | 14 | 20 | 62 |
| VINA ECHEVERRIA Carmenere 2021 Curico Chile | 12 | 17 | 52 |
| HUMBERTO CANALE Malbec 2020 Patagonia Argentina | 14 | 20 | 62 |
| ANGELS GATE Pinot Noir 2021 Niagara ON | 13 | 19 | 58 |
| 13TH STREET Gamay Noir 2020 Niagara ON | 14 | 20 | 62 |

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