



APPETIZERS

Taco Spiced Nachos

\$15

Tri-colour tortilla chips with taco seasoning, Kalamata olives, marble cheese, corn, roma tomatoes, peppers and Spanish onion served with a side of fresh salsa and sour cream.

And on Cajun Chicken or Ground Beef \$4

Chicken Wings

\$15

A pound of juicy cajun rubbed chicken wings with your choice of extra hot, honey garlic, salt & pepper, chili lime, teriyaki, BBQ, or butter chicken sauce.

Asian Spiced Dry Garlic Pork Ribs

\$14

Soy marinated bone-in dry garlic ribs tossed with coarse salt and pepper served with creamy ranch.

Panko Dill Pickle Spears

\$12

Lightly fried zesty pickles served with red pepper pesto aioli.

Chicken Gyoza

\$12

Crispy pan fried oriental chicken dumplings served with a soya ginger sauce.

Chips & Dip

\$8

A bowl of freshly fried lattice cut chips with ranch, salsa and Sriracha aioli.

L1 Jumbo Shrimp Cocktail

\$15

Cooked in chili and garlic served with our house cocktail sauce, house guacamole and melba toast.

Butter Chicken Poutine

\$14

A bowl of French fried potatoes, baked with marbled cheddar & topped with our house made creamy butter chicken.

Trio Of Bruschetta

\$12

A sampler plate of bruschetta served three ways with tomato, creamy mushroom, artichoke and spinach served on an olive oil toasted baguette.

House Made Flat Bread

\$12

Mediterranean spiced and topped with roasted pears, cherry tomato, arugula, ricotta cheese & shaved asiago.

Colossal Rock Crab Cake

\$15

Green onion vinaigrette, lemon jalapeno tartare sauce & mango celeriac remoulade.

Chorizo Arancini

\$14

Risotto balls stuffed with chorizo and Swiss cheese, deep fried, served with a red pepper pesto aioli and crunchy arugula fennel salad.

Calabrese Flat Bread Pizza

\$12

Oven roasted tomato, fresh oregano, spicy sopressatta, red onion, Kalamata olives, buffalo mozzarella, and seasoned arugula. *Pairs well with Yellowhead Premium Lager

Spicy Korean Pork Ribs

\$14

With house kimchee and citrus garnish.

*Pairs well with Alley Kat Scona Gold

SOUP

\$8

Featured Soup

Seasonally Inspired.

SALADS

"The Caesar"

\$11

Classic Caesar with bacon bits, lemon, and croutons

L1 House Salad

\$10

Artisan mixed greens, watermelon radish, orange, pumpkin seed brittle, gem tomatoes, carrot and cucumber shavings with house made white balsamic vinaigrette dressing.

Add Chicken

\$6

Add Lemon Pepper Shrimp Skewer

\$12

SANDWICHES

L1 Double Decker Burger

\$18

Two beef patties with house made guacamole, jalapeno Monterey jack cheese, lettuce, crispy onions, tomato and smoked bacon served on a roasted garlic kaiser bun.

Buffalo Chicken Burger

\$16

Crispy chicken breast tossed in hot sauce served with coleslaw, sliced cheddar cheese, lettuce, tomato, pickles and chipotle aioli on roasted garlic kaiser bun.

Fire Grilled Striploin Steak Sandwich

\$20

7oz. AAA Alberta beef striploin cooked to your liking served open faced on focaccia bread with fries, horseradish and mustard.

Toasted Garden Vegetable Sandwich

\$14

Grilled marinated Portabello, roasted red peppers, sliced tomatoes, provolone and arugula with hummus spread on ciabatta bun.

Bacon & Apricot Grill Three Cheese Sandwich

\$14

Double smoked bacon, apricot, star anise and balsamic caramelized onion, Gruyere, feta and smoked Gouda, on artisan sliced bread. *Pairs well with Situation Brewing Afternoon Tea Saison

Ahi Tuna Po'Boy Sandwich

\$17

With fresh Avocado, mandarin slaw, red onion, and lime aioli on artisan loaf. *Pairs well with Bent Stick Hay-Maker Wheat Ale

All sandwiches come with a choice of soup of the day, house salad, fries or lattice chips. Substitute with sweet potato fries, onion rings or Caesar salad for \$2.

ENTRÉES

L1 Atlantic True Cod & Chips

\$16

Beer battered Atlantic cod loins served with homemade dill lemon tartar sauce, angel hair slaw and fries.

Desserts available upon request (11 AM to 10:30 PM)