

Mahogany Bar

Priced per serving
All prices are inclusive of GST

Appetizers & Snacks

Fish Tacos | \$15

Lime Crema, Pico de Gallo, Pickled Onion, Shaved Lettuce

Sliders | \$14.75

All Beef Patty, Chipotle Aioli, Crispy Onion, Tomato

Wing It | \$14.75

1 lb Chicken Wings Served with Dry Rubs and Sauces

Cured & Cheesy | \$15.75

Locally Sourced Cheeses, Cured Meats, House Preserves,
Toasted Crostini

The Sweet Stuff

Garden Inspired Panna Cotta | \$7.50

Basil Sugar, Macerated Fruits

Seasonal Fruit Bowl | \$8.50 ^{VE}

Classic Scoop of Local Pinocchio Ice Cream | \$7.50

V = Vegetarian VE = Vegan

Mahogany Bar

Non-Alcoholic Beverages | \$3.75 ea.

Free Refills

Fountain Pop

Coffee

Specialty Tea

Alley Kat on Tap | \$10

16 oz Draught

Aprikat

New Moon

Scona Gold

Main Squeeze

Wine Selection

By the Glass By the Bottle

Canyon Road Cabernet Sauvignon

\$7.25 / \$37

Canyon Road Pinot Grigio

\$7.25 / \$37

Fantini Pinot Grigio

\$46

Fantini Sangiovese

\$46

Pascual Toso Chardonnay

\$51

Pascual Toso Malbec

\$51

Inniskillin Okanagan Cabernet Sauvignon

\$69

See Ya Later Ranch Chardonnay

\$73

Signature Cocktails

Mimosa | \$9

Start your day with a little bubbly! Made with Prosecco and Orange Juice

The Fort Caesar | \$11

A Classic Caesar made with Vodka, Clamato Juice, a Celery Salt Rim and Garnished with a Pickle & Pepperoni Stick

Maple Old Fashioned | \$11

A Canadian take on a Classic Cocktail; made with Maple Whiskey and Garnished with an Orange Bitters Sugar Cube and Orange Peel

Red Sangria | \$12

White Wine, Aperol Liquor, Passionfruit Syrup, Basil, Mango, Lime, Topped with Soda and Sprite, and Garnished with Basil

White Sangria | \$12

Red Wine, Port, Amaretto, Cinnamon Syrup, Pineapple Juice, Lemon Juice, Topped with Soda and Sprite, and Garnished with Pineapple