

The Grove Pub & Restaurant

Appetizers

Breaded Fish Bites	9.50	Scallops (GF)	15.00
Panko breaded salmon & cod bites served with tartar or curry sauce		Parsnip puree, saffron-parmesan broth, green peas, parsnip chips & caviar	
For both sauces add	1.00		
Fancy Fries		Oysters (each) (GFO)	3.00
Traditional poutine	8.50	East coast oysters on the half shell with cucumber mint salsa	
Butter chicken poutine	11.50	Share with your friends	6 for 15 12 for 28.00
Chevre & Piquillo Pepper Croquettes	8.50	Baked Brie	12.00
Soft chevre cheese, roasted peppers with béchamel in crispy panko coating		Maple syrup, toasted pecans & creamy brie baked in a golden shell of puff pastry	
Steak Tacos	12.50	Roasted Pork Belly	12.00
Sautéed chili rub steak with honey- garlic mango sauce, avocado, grapefruit, black beans & habanero sour cream		Miso-soy glaze, pickled shallots, jalapenos, roasted pineapple gel, fresh cilantro & crispy pork skin	
Soup	6.50	Spinach & Artichoke Dip	12.00
Ask your server for daily soup		Fresh spinach, marinated artichokes & three cheeses blended together then baked until golden, served with tortilla chips	

Salads

The Grove (GF/VO)	11.50	Caesar (GFO)	11.50
Blue cheese, sliced apple, candied walnuts & artisan lettuce with sherry shallot vinaigrette		Fresh croutons, crumbled bacon & Caesar dressing on romaine topped with grated Grana Padano	
Side	6.00	Side	6.00
Mixed Greens (GF/VO)	10.50	Quinoa (GFO/VO)	12.00
Artisan lettuce, micro greens, carrot, cucumber, red pepper & onion with sherry shallot vinaigrette		Sour cherry/pistachio crumble, cucumber, red onion, red pepper, tomato, carrot & mint with sherry shallot vinaigrette	
Side	5.00	Side	6.00
Fresh marble rye	2.00		
Spicy chicken	6.00		
Spicy salmon	8.00		

GF = Gluten Free
 GFO = Gluten Free Option
 VO = Vegan Option

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Sarnies

BLT Bacon, lettuce, tomato, avocado & basil mayo on marble rye	12.00
Salmon Sarnie Spicy salmon with grilled pineapple, spicy mayo, avocado, chevre, arugula & red onions on a toasted burger bun	14.00
Chicken Sarnie Spicy chicken, avocado, lettuce, tomato, onion & basil mayo on ciabatta	13.00
The Reuben House corned beef, gruyere cheese, sauerkraut, sautéed onions & fancy sauce on marble rye	13.00
Or have today's soup	2.00
Half Grove salad or Quinoa salad	2.00

Burgers

The Grove Burger Fresh beef patty, lettuce, tomato, onion, Bothwell cheddar cheese & mayo	12.25
Stafford Burger Fresh beef patty with lettuce, tomato, mayo, avocado, blue cheese & bacon jam	13.25
Harvard Burger Fresh beef patty, bacon, jalapeno relish, mayo, grilled pineapple & pepper jack cheese	13.25
Dorchester Burger Fresh beef patty, sautéed onion, bacon, fried egg, basil mayo & chimichurri sauce served open face	13.25
Veggie Burger Chickpea, black bean, mozzarella & walnut patty with spicy mayo, cucumber, red onion & pequinillo pepper	12.25

**All sarnies and burgers are served with your choice of
hand cut chips, Caesar salad or mixed greens**

Ask about our weekend features available Thursday through Saturday 6pm-12am every week

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Mains

Bangers and Mash (GF) Pork sausages, mashed potatoes, sautéed onions & bacon with a caramelized onion jus	16.00	Confit Chicken Leg Potato gnocchi, sautéed mushrooms, arugula, Dijon demi glace & pickled vegetable salad	19.50
Fish and Chips (GFO) Battered cod & hand cut chips served with coleslaw & tartar or curry sauce For both sauces add	16.00 1.00	Salmon Rice Bowl (GF) Sushi rice, sautéed vegetables, sesame-Gochujang sauce, sunny side up egg & pickled vegetables	19.50
Pie of the Day Served with your choice of side	16.00	Braised Lamb Shank (GFO) Red wine-apricot demi glace, baby potatoes, cauliflower puree, fresh vegetables & pistachio persillade	19.50

Pizzas

Scarlette Mozzarella, bocconcini, parmesan & creamy chevre	13.75	Miles Salami, bocconcini, tomatoes, onion & basil	14.75
Norman Olives, capers, anchovies, bocconcini, tomatoes & basil	13.75	Kristel Spicy eggplant, mushrooms, bacon, olives & creamy chevre	14.75
Danielle Caramelized onion, mozzarella, olives, artichoke pequillo peppers, sundried tomatoes & arugula	13.75	Xavier Bacon & pineapple	14.75
Lyla Bocconcini, basil & pizza sauce	13.75	The Tubby Salami, pepperoni, sausage, mushroom, bell peppers & onion	14.75
Paige Caramelized onion, cheddar, apple/onion salsa prosciutto, & basil	14.75	The Duffy Hoisin sauce, mozzarella, spicy chicken, tomato, avocado, sriracha & scallions.	14.75
Mama-Mia Garlic oil, Capicola, Mortadella, Calabraese, pequillo peppers, oregano, mushrooms & truffle oil	14.75	The Mighty Shrimp Basil-spinach pesto, lemon pepper marinated shrimp, caramelized onion, sundried tomato, chevre & basil	14.75

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White Wine	5oz	8oz	Bottle
Chardonnay – Pear, Apple, & Vanilla	7.50	10.00	29.00
Sauvignon Blanc – Fresh & Clean Citrus	7.50	10.00	29.00
Pinot Grigio – Peach, Grapefruit, & Lime	8.50	11.00	31.00
Riesling – Honey, Apple, & Pear	6.50	9.50	28.00
Oyster Bay Sauvignon Blanc			33.00
Santa Margherita Pinot Grigio			35.00
Red Wine			
Cabernet Sauvignon – Black Fruit & Vanilla	7.25	9.75	28.00
Carmenere – Plum, Black Fruit, & Spice	8.50	11.00	31.00
Shiraz – Black Cherry & Pepper	7.50	10.00	29.00
Malbec – Plum & Sweet oak	7.50	10.00	29.00
Clancy's Shiraz, Cabernet Sauvignon			33.00
J Lohr Seven Oaks Cabernet Sauvignon			43.00
Alanera Rosso Veronese			37.00
Rose			
Cuvee Speciale – Fruity & Floral	6.50	9.50	28.00
Sparkling			
Cava – Effervescent with Lemon & Apple	8.00		36.00

In an effort to continue to give our guests the opportunity to try new wines
please ask your server for current vintages

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Desserts

Sticky Toffee Pudding Warm sticky toffee pudding topped with caramel sauce	8.00	Dessert of the Day Ask your server about the dessert	8.00
Maple Whiskey Doughnuts House made mini doughnuts in a maple whiskey glaze topped with cinnamon cream cheese & bacon	8.00	Carrot Cake Carrot cake with cream cheese icing from our friends at Lilac Bakery	8.00
		Crème Brûlée (GF) Classic vanilla custard with torched sugar	8.00

Beverages

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale	3.00	Coffee	2.75
Fruit Soda Fizz	2.75	Americano	2.75
Orange, Apple, Cranberry or Tomato juice	3.00	Espresso	2.75
San Pelligrino 500ml	3.00	Cappuccino	3.00
1L	6.00	Latte	3.25
Ginger beer	5.00	Tea	2.75
Beck's Non-Alcoholic	4.25	Hot Chocolate	3.00

Cocktails - 1.5 oz

Pimms Pimms No 1 Cup, fresh mint, cucumber & citrus. The ultimate English cocktail	8.25	Premium Cocktails - 1.5oz	
Bramble Gordon's gin, soda water, lemon juice & Crème de Cassis	8.25	Grapefruit Sangria Rudolf Mueller riesling, St. Germain, fresh grapefruit & Limoncello	9.25
Pink Lemonade Smirnoff vodka, Limoncello, fresh lemon juice Chambord & a dash of simple syrup	8.25	Peach 75 Hendricks gin, Peach Schnapps, lemon, peach puree & cava with a sweet/spicy rim	9.25
Cold Brew Paralyzer Kettle One Vodka, Kahlua, cold brew coffee, vanilla simple syrup, splash of milk & coke	8.25	-30 Marg Hornitos Tequila, Grand Marnier, fresh orange cinnamon simple syrup	9.25
London mule Gordon's gin, Pimm's Cup #1, fresh lime & orange juice topped with ginger beer	8.25	American Iced T Bulleit bourbon, Southern Comfort, lemon cold tea & peach puree	9.25
Round Robin Bulleit bourbon, mint leaves, fresh lime & cane sugar	8.25	Ryed out the storm Gibson's Bold rye, fresh lime, ginger beer & Gosling's dark rum float	9.25
		Grove Old Fashion Makers Mark, cherry bitters, Angostura bitters suger in the raw, splash of soda	9.25

Cocktails crafted by: Nancy Teixeira

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Draught Beer - 16oz-Pint 10oz-Tulip

House Beer 5.75 3.75

Stafford Street Lager
Black Sparrow Bitter
Lyndale Pale
Village Dark Ale

Winnipeg Breweries

Half Pints – Cask	7.00	4.50
Barn Hammer	7.00	4.50
Torque	7.00	4.50
Little Brown Jug	7.00	4.50

Domestic 6.00 4.00

Sleeman Honey Brown
Okanagan Spring 1516

Premium Domestic

Blanche De Chambly	6.25	4.25
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Import 6.75 4.50

Kilkenny
Guinness
Sapporo
Anchor Steam

Cider 6.50 4.25

Rock Creek Dry
Flavored Cider

Feature Beer

In the interest of providing our guests with a greater variety of draught beers to sample, we are pleased to offer feature products weekly. Please ask your server for current selection.

Sampler 7.00

Can't make up your mind, choose any 4 of our draught products, and receive 1/4 pint of each to sample and compare

Manitoba Bottles 341ml 4.75

Standard
Half Pints Bottle
Fort Garry Pale Ale
Fort Garry Dark

Domestic Bottles 341ml 5.00

Kokanee
Labatt Lite
Alexander Keith's
Budweiser

Canadian Brews 341ml – 473ml

Hops and Robbers I.P.A	5.75
Steam Whistle Pilsner	5.75
8 th Sin Black Lager	5.75
Ransack The Universe I.P.A	5.75

Import Bottles 341ml 5.50

Stella Artois
Carlsberg
Corona
Steinlager

Gluten Free 473ml

Glutenberg	6.50
Whistler Forager Lager	5.75

Cider 341ml 5.75

Savanna (Dry)
Angry Orchard (Sweet)

Premium Import 341ml – 500ml

1664 Blanc	5.75
Stiegl Lager	6.50
Estrella	6.50
Innis & Gunn	6.50
Erdinger Weisse	6.50
Pilsner Urquel	5.25

Feature Bottle beer

Please ask your server for current selection