

THE DISTRICT

HAMILTON

TAPAS + BAR

BRUNCH

TAPAS

MINI BUTTERMILK PANCAKES \$13

Light and fluffy mini pancakes with rich butter, served with sweet maple syrup, and a dusting of powdered sugar.



TUSCAN BRUSCHETTA DIP \$14

Blistered cherry tomatoes, crumbled feta cheese, and vibrant pesto sauce drizzled with roasted garlic olive oil and balsamic glaze. Served with toasted French bread.



ARTISAN FRENCH TOAST SLIDERS \$16

A trio of savory breakfast French toast sliders:

The Classic: Crisp bacon, fluffy egg, melted cheese, and a kick of chipotle.

The West Coast: Smoked salmon, eggs, fresh avocado, and tangy pickled red onions.

The Harvest: Savory sausage, eggs, cheese, and a seasoned potato hash mix.



ULTIMATE BREAKFAST BOWL \$15

Tender steak bites and crispy tater tots tossed with cheese and zesty chipotle, topped with a sunny-side-up egg and fresh green onions.



TANGY PICKLED DEVILED EGGS \$13

Classic deviled eggs infused with a bright pickle tang, whipped with mayonnaise, and finished with fresh green onions and a dusting of smoked paprika.



SAVORY OMELETTE BITES \$15

A curated trio of baked omelette bites:

The Plain: Bacon & melted cheese.

The Mediterranean: Spinach, vine-ripened tomato, and tangy feta.

The Pescitarian: Smoked salmon, roasted bell peppers, and cheese.



CRISPY BACON BOWLS \$13

Savory, crispy bacon woven into bowls, filled with eggs with a gooey center, and garnished with fresh chives.



MORNING SUSHI ROLL \$14

A playful breakfast twist: savory sausage, seasoned hash mix, eggs, and melted cheese rolled in flaky puff pastry, drizzled with chipotle ajali.



SALMON MINI BAGELS \$16

Freshly toasted mini bagels spread with rich cream cheese, topped with premium smoked salmon, crisp cucumber, and sliced tomatoes.



SMASHED AVOCADO TOAST \$15

A vegan's dream toast: Artisanal sourdough bread topped with creamy smashed avocado, ripe tomatoes, and a drizzle of garlic-infused olive oil.



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DAILY SPECIALS

TUESDAY

3 for 2 tapas



\$14 Signiture cocktails

WEDNESDAY

50% off bottles of wine



10% off your bill over \$120

THURSDAY

5 tapas for \$50



\$12 classic cocktails

FRIDAY

All beers \$6



\$12 capri dip after 8pm



SATURDAY

\$6 shots

Buy 1 dessert get one 50% off

SUNDAY

\$20 bottomless ceasers

\$11 brussel sprouts



For parties of six or more, an automatic gratuity of 18% will be applied.

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DINNER

TAPAS

BOURBON GLAZED PORK BELLY \$16

Crispy pork belly skewers, rich bourbon reduction, baked asparagus, topped with fried onions.

FIVE-SPICE DUCK BAO (2) \$15

Roasted duck tossed in a rich Korean BBQ sauce with a hint of authentic five-spice, nestled in soft steamed bao buns with a refreshing pickle, pickled onion, and crunchy fried onions.

CRISPY CHICKEN SLIDER TRIO \$16

A tour of flavors featuring three distinct crispy chicken sliders. Enjoy the sweet and savory Chipotle Maple with arugula and fresh apple slices; the fiery Nashville Hot with classic pickles and arugula; and the tropical heat of the Mango Habanero finished with a bright pineapple slaw.

CRISPY GLAZED BRUSSELS SPROUTS \$13

Flash-fried Brussels sprouts coated in a sticky, sweet-and-savory Asian reduction, balanced with crisp orchard apples, fresh red chilies, chives, and a sprinkle of toasted sesame seeds.

CHIMICHURRI STEAK FRITES \$15

Flat-grilled, chimichurri marinated steak sliced over a bed of golden fries, layered with a smoky chipotle mayo drizzle, and chopped green onions.

MUSHROOM BOOM WONTONS \$14

Crispy fried wontons filled with a savory blend of mushrooms and fresh green onions, finished with our house-made chili soy sauce.

ARTISAN ALFREDO GNOCCHI \$13

Soft potato gnocchi sautéed and draped in a velvety, house-crafted Alfredo sauce, elevated with aged Parmesan and a sprinkle of fresh chives.

BAO MAG (2) \$14

A street-food twist on a classic. Two soft steamed bao buns stuffed with juicy beef patties, melted cheese, crisp lettuce, pickles, diced red onion, and our house-made special burger sauce.

CRISPY BUFFALO CAULIFLOWER \$13

Lightly battered, golden-fried cauliflower florets tossed in a tangy buffalo glaze, balanced with fresh chives, zesty pickled onions, and a cooling cilantro lime crema.

CAPRIDIP \$14

A rich, bubbling fusion of tender artichokes, wilted spinach, and a melted three-cheese blend. Topped with a fiery hot sauce drizzle, fresh green onions, served alongside warm, crusty bread for dipping.

HERBILICIOUS CROQUETTES (4) \$14

Lightly breaded and crisp-fried herb and cheese croquettes, topped with fresh parsley. Accompanied by side pairings of bright cilantro lime aioli and a rich chipotle mayo for the perfect dip.

SPICED PULLED PORK TACOS \$16

Tender, succulent pulled pork simmered in a rich, spiced red enchilada reduction, nestled in warm tortillas and finished with a bright lime-avocado crema and fresh cilantro.

FLAMING HOT MOZZA STICKS \$14

A fiery twist on a lounge classic. Goopy mozzarella cheese coated in a crunchy, vibrant Flamin' Hot Cheeto crust, garnished with parsley and paired with classic ranch to balance the heat.

FRIED CORN RIBS \$14

Charred, curly corn ribs flash-fried and tossed in our signature secret seasoning blend, beautifully laced with a cooling lime-avocado crema and fresh parsley.



SPICY



VEGETARIAN



PROTEIN HEAVY



FOR PARTIES OF SIX OR MORE, AN AUTOMATIC GRATUITY OF 18% WILL BE APPLIED.

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HANDHELD

THE DISTRICT BURGER \$19



Our signature house burger featuring a juicy beef patty, thick-cut bacon, melted cheddar, crisp lettuce, vine-ripened tomato, red onion, and artisanal pickles, enhanced with a rich chipotle aioli.

ACCOMPANIED BY CRISP GOLDEN FRIES OR A FRESH HOUSE CAESAR SALAD.

SAUTÉED PULLED PORK SANDWICH \$20

Succulent, slow-roasted pulled pork tossed with sweet sautéed peppers and caramelized onions, beautifully



balanced with a bright lime-avocado crema.

ACCOMPANIED BY CRISP GOLDEN FRIES OR A FRESH HOUSE CAESAR SALAD.

SPICY CHICKEN QUESADILLA \$20



A toasted tortilla packed with tender chicken breast, fire-roasted peppers and onions, a kick of hot sauce, and a melted three-cheese blend. Paired with our house-crafted salsa, and house crafted avocado lime creme.

ACCOMPANIED BY CRISP GOLDEN FRIES OR A FRESH HOUSE CAESAR SALAD.

SIDE ORDERS

SIDE FRIED \$3

SIDE CAESAR SALAD \$4

SIDE SAUCE \$1

MORE GARLIC BREAD \$3

SINGLE CHICKEN SLIDER ADDED \$6

SINGLE BAO BUN ADDED \$6

DINNER

BOWLS

MEXICAN CHICKEN SALAD \$19

A bright, refreshing bowl of taco-spiced chicken breast, crisp orchard-fresh cucumber, sweet corn, diced peppers, vine-ripened tomatoes, and red onion over chopped greens. Topped with buttery sliced avocado and a rich chipotle aioli.

VEGAN VERSION AVAILABLE

DISTRICT POKE BOWL \$20

A bright and vibrant bowl featuring your selection of fresh seasonal fish or tender tofu on a bed of steamed rice. Accompanied by creamy avocado, crisp cucumber, edamame, and sharp green onions, balanced with zesty pickled ginger and toasted sesame seeds.

VEGAN VERSION AVAILABLE

ELEVATED CAESAR SALAD \$17

Crisp, cool lettuce leaves tossed in a creamy, savory Caesar dressing. Layered with fresh bacon bits, aged fresh Parmesan, and golden house-made garlic croutons for the ultimate crunch.

DESSERTS

SIGNATURE BASQUE CHEESECAKE \$8

Baked in-house, this classic Basque cheesecake features a velvety, custard-like center and a deeply caramelized top, paired elegantly with a house-made seasonal topping.

THE MILK BREAD RIVAL \$8

An indulgent dessert featuring soft, pillowy milk bread infused with a warm blend of cinnamon and nutmeg. Crowned with a scoop of velvety vanilla bean ice cream and finished with a delicate drizzle of chocolate.

CARNIVAL FUNNEL CAKE FRIES \$8

A playful, shareable lounge dessert. Crisp funnel cake batter ribbons fried to a perfect golden brown, tossed in fine powdered sugar, and accompanied by your choice of rich chocolate or warm caramel sauce.



SPICY



VEGETARIAN



PROTEIN HEAVY

