

THE DISTRICT

HAMILTON

TAPAS + BAR

BRUNCH

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, diced red onions, crumbled feta cheese, and vibrant pesto sauce drizzled with 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, avocado crema, and tangy pickled red onions.

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

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.

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 aioli.



ULTIMATE BRUNCH BOWL \$15

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



MINI BLTS \$16

Freshly toasted mini bagels with a buttery spread and crisp bacon freshly cut tomatoes and crunchy lettuce with our house chipotle mayo



THE DISTRICT

BRUNCH

BREAKFAST FOR TWO \$50

Perfect for a cozy morning date.

Select any 4 tapas of your choice to share.

BOTTOMLESS MIMOSAS \$16

Your choice of classic orange or sweet cranberry juice.

THE FOUR-GUEST FEAST \$95

Designed for families and small groups. Select any 7 tapas of your choice to share.

BOTTOMLESS CEASERS \$20

Perfectly seasoned and tailored to your preference. 🔥

THE ULTIMATE BREAKFAST COMBO \$130

The ultimate shared experience for your table. Select any 8 tapas of your choice, paired perfectly with any 4 handcrafted beverages below.



Signature Mimosa | Crisp sparkling wine paired with your choice of classic orange or sweet cranberry juice.

Peach Iced tea | Brewed black tea infused with sweet peach nectar and served over ice.

Strawberry Lemonade | A refreshing blend of tart, fresh-squeezed lemonade and sweet strawberry purée.

Classic Caesar | A savory Canadian classic, perfectly seasoned and tailored to your preference. *NON TRANSFERABLE WITH DINNER MENU ITEMS*

WE ALSO SERVE OUR DINNER TAPAS DURING BRUNCH!



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

THE DISTRICT

HAMILTON TAPAS + BAR

SIGNATURE COCKTAILS

EMERALD CITY \$16

A VIBRANT, BRIGHT BALANCE OF SWEET AND SOUR.
White rum and melon liqueur shaken with fresh lime juice, finished with a crisp splash of lemon-lime soda.

THE SMOKE SIGNAL \$18

COMPLEX, BITTER, AND INTENSELY SMOKY.
Local Barnburner whisky paired with peated Scotch and Licor 43, elevated by Angostura and orange bitters.

COTTON CANDY MARTINI \$15

INDULGENTLY SWEET AND LUXURIOUSLY CREAMY.
Artisanal gin shaken with sweet cotton candy syrup and rich cream, served over a premium scoop of vanilla bean ice cream.

TWILIGHT ELIXIR \$17

AN ENCHANTING, BUBBLY FLORAL EXPERIENCE.
Vodka and Crème de Violette infused with vibrant butterfly pea flower tea and simple syrup, brightened with fresh lemon and crowned with sparkling Prosecco.

SPICY BLUE \$17 🍷

A FIERY, BOLD CLASH OF SPICE & TROPICAL SWEETNESS.
Premium tequila and Blue Curaçao shaken with tropical mango juice, fresh lime, and spicy hot agave, finished with a dash of fiery bitters.

CLASSIC COCKTAILS

OLD FASHIONED \$16

Local Barnburner whiskey stirred with a classic sugar cube and Angostura bitters. Served over a single king cube and expressed with fresh orange peel.

DIRTY MARTINI \$15

Your choice of gin or vodka, shaken or stirred to perfection with dry vermouth and savory olive brine. Garnished with skewered olives.

THE DISTRICT CEASER \$14 🍷

Crisp vodka combined with Clamato juice, Worcestershire, and hot sauce. Served with a fiery Tajín rim and districts unique garnishes.



DRINKS



CHERRY BOMB \$16

FIZZY, DARK, AND BEAUTIFULLY FRUITY.
Bold spiced rum and sweet cherry liqueur balanced with fresh lemon juice and aromatic bitters, topped with classic cola.

GREEN LANTERN \$17

EARTHY, SMOOTH, SOPHISTICATED BLEND.
Premium Japanese whisky shaken with Melon liqueur, fresh lemon and pure honey, mixed and elevated with Japanese matcha powder and finished with club soda.

FRESH CUT \$16

CRISP, HERBAL, AND VIBRANTLY EFFERVESCENT.
Gin, house-made basil simple syrup, and fresh lemon juice, layered with tart cranberry juice and topped with club soda and slapped basil sprigs.

CRISP CONCOCTION \$16

ZESTY, MINTY, AND DEEPLY REFRESHING.
Vodka muddled with fresh orange, lime, and garden mint, sweetened with house-infused orange simple syrup and enhanced with cointreau and topped with crisp soda.

FUZZY PEACH \$15

SWEET, TANGY, AND NOSTALGIA-DRIVEN.
Tequila and peach schnapps combined with lush peach juice and tart lime, finished with a vivid layer of sweet grenadine.

WHISKEY SOUP \$16

Premium rye whiskey shaken with fresh lemon juice and simple syrup, elevated with egg whites for a smooth, frothy finish.

APEROL SPRITZ \$14

Bright Aperol and sparkling Prosecco topped with a splash of soda water and a fresh orange slice.

BEE'S KNEES \$14

Premium gin and freshly squeezed lemon juice, beautifully sweetened with pure honey syrup and finished with a lemon twist.

WANT A CHALLENGE? TELL YOUR SERVER THE SECRET CODE "FLIGHT RISK"



THE DISTRICT

MOCKTAILS

DISTRICT SOUR \$7

A SOPHISTICATED BALANCE OF TART AND SWEET. Freshly squeezed lemon juice, sweet grenadine, and soda water, shaken with egg white for a velvety, frothy finish

THE COTTON CANDY VELVET \$8

INDULGENTLY SWEET AND LUXURIOUSLY CREAMY. A nostalgic blend of artisanal cotton candy syrup and rich cream, served with a scoop of premium vanilla bean ice cream.

APEROL ALTERNATIVE \$8

FIZZY, CRISP, AND DEEPLY REFRESHING. Non-alcoholic Aperol liqueur paired with fresh lemon juice, topped with soda water.

BITTER DREAM \$6

COMPLEX, BITTER, AND BEAUTIFULLY EFFERVESCENT. A crisp blend of fresh lemon and pure cane simple syrup, and a touch of grapefruit. Elevated with non alcoholic aromatic bitters and finished with soda water.

SPICED MANGO POP \$7

A FUSION OF WARM SPICE AND BRIGHT CITRUS. Lush mango juice infused with house-crafted cardamom syrup, topped with a crisp splash of soda.

PINEAPPLE HALO \$8

ZESTY, FIERY, AND FULL OF EFFERVESCENCE. Tropical pineapple juice and zesty lime, finished with the bold, spiced kick of premium ginger beer.

REFRESHMENTS

COFFEE & TEA \$3

Please ask your server for our current herbal and black tea varieties.

BOTTOMLESS SOFT DRINKS \$4

Pepsi, diet pepsi, gingerale, 7up, dr pepper, brisk iced tea, tonic, soda water, ginger beer

FRUIT JUICES \$4

Apple, orange, mango, grapefruit, cranberry, pineapple, peach, passionfruit

MILK \$3

2% or chocolate milk

ROTATING NON ALCOHOLIC BEERS
AVAILABLE ASK YOUR SERVER



CANS & BOTTLES

DOMESTICS \$7

- Coors Light
- Molson Canadian
- Rickard's Red

IMPORTS \$8

- Corona Extra
- Michelob Ultra
- Stella Artois
- Guinness

CRAFT & FEATURES \$8

- Collective Arts Local Cider
- Rotating Local Craft Beer

Please ask your server for our current craft selections.

SELTZERS & TEAS \$6

- White Claw Hard Seltzer
- Twisted Tea Hard Iced Tea

Please ask your server for our current available flavors.

DRAUGHT BEER

FAIRWEATHER 'HIGH GRADE' IPA \$8

ABV: 6.5% | PROFILE: TROPICAL, JUICY & VIBRANT A LUSH, HAZY INDIA PALE ALE BREWED WITH BARLEY, OATS, AND A HEAVY HAND OF SIMCOE, IDAHO 7, CITRA, AND MOSAIC HOPS. Exploding with bright notes of ripe mango, fresh pineapple, nectarine, and juicy peach.

FAIRWEATHER 'DONNA' PILSENER \$8

ABV: 4.8% | PROFILE: CRISP, CLEAN & REFRESHING A TRADITIONAL, ELEGANT GERMAN-STYLE PILSENER-LAGER BREWED WITH FINE EUROPEAN NOBLE HOPS AND DIVINE PATIENCE. Delivers a beautiful balance of spicy floral aromas, subtle herbal notes, and a crisp bread-crust finish.

FAIRWEATHER SEASONAL \$8

Ask your server on the flavour notes

PITCHERS

DRAUGHT PITCHERS \$25

SANGRIA PITCHERS \$25

Try our red, white, and rosé sangria. Ask your server for flavour notes.



ASK YOUR SERVER ABOUT OUR
ROTATING WINE SELECTIONS

THE DISTRICT

HAMILTON

TAPAS + BAR

DINNER

TAPAS



VEGETARIAN



SPICY

BOURBON GLAZED PORK BELLY \$16

Crispy pork belly skewers, rich bourbon reduction, fried glazed carrots, 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.

SPICY 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.

ASIAN 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, 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.

SHROOMZ BOONZ 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 cut greens. 

DISTRICT OLIVE TAPANADE \$14

House-made Mediterranean tapenade with kalamata and green olives, sun-dried tomatoes, capers, fresh herbs, and whipped feta, blended with extra-virgin olive oil and brightened with fresh lemon. Served with toasted baguette.

BAO MAC (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 green onions, zesty pickled onions, and a cooling cilantro lime crema. 

HERBILICIOUS CROQUETTES (4) \$14

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

SPICED PULLED PORK TACOS (2) \$16

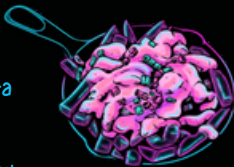
Tender, succulent pulled pork simmered in a rich, spiced red enchilada reduction, nestled in warm tortillas and finished with a bright lime-avocado crema and fresh cilantro.

BOONZ BOONZ SHRIMP \$16

Panko-crusted bang bang shrimp, pineapple slaw, and sweet-heat mango habanero sauce. Crispy, crunchy, and packed with flavor.

GREEK STREET MEATBALLS \$16

Tender lamb meatballs infused with garlic, fresh herbs, and warm spices, served with our cool, creamy house-made tzatziki.



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





SPICY

TAKEOUT MENU



VEGETARIAN

TAPAS

BOURBON GLAZED PORK BELLY \$16

Crispy pork belly skewers, rich bourbon reduction, fried glazed carrots, topped with fried onions.

SPICY 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.

ASIAN 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, 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.

BOOM BOOM SHRIMP \$16

Panko-crusted bang bang shrimp, pineapple slaw, and sweet-heat mango habanero sauce. Crispy, crunchy, and packed with flavor.

DISTRICT OLIVE TAPANADE \$14

House-made Mediterranean tapenade with kalamata and green olives, sun-dried tomatoes, capers, fresh herbs, and whipped feta, blended with extra-virgin olive oil and brightened with fresh lemon. Served with toasted baguette.

GREEK STREET MEATBALLS \$16

Tender lamb meatballs infused with garlic, fresh herbs, and warm spices, served with our cool, creamy house-made tzatziki.

HERBILICIOUS CROQUETTES (4) \$14

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

ENTREES

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. served with fries.

PULLED PORK POUTINE \$17

Crisp fresh-cut fries topped with slow-roasted pulled pork, house-made gravy, fresh mozzarella, and a drizzle of lime creme and finalized with fried onions and green onions.

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.

DISTRICT CHURROS \$8

Warm cinnamon-sugar churros with a crisp exterior and soft center, paired with a velvety house-made cream cheese dip and decadent caramel sauce for dipping.

KIDS ITEMS

CHICKEN BITES & FRIES \$8

MINI CHEESEBURGER & FRIES \$9

CHEESY ALFREDO PASTA \$8

SPAGHETTI WITH MARINARA \$8



905-577-7779

THE DISTRICT

DINNER

ENTREES

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.



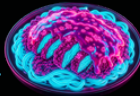
PULLED PORK POUTINE \$17

Crisp fresh-cut fries topped with slow-roasted pulled pork, house-made gravy, fresh mozzarella, and a drizzle of lime creme and finalized with fried onions and green onions.

DISTRICT STIR FRY \$18

A vibrant stir fry featuring tender steak, fresh Brussels sprouts, carrots, peppers, and onions, served over steamed rice and coated in rich Korean BBQ sauce. Paired with a side of our chilli soy sauce.

VEGAN VERSION AVAILABLE



CHICKEN PARM PASTA \$20

Crispy breaded chicken breast served over spaghetti, tossed in rich marinara sauce and topped with melted mozzarella and Parmesan cheese. Finished with fresh herbs for the perfect Italian comfort dish.

DISTRICT BUTTER CHICKEN \$20

A flavorful Indian-inspired favorite featuring tender chicken in a rich, buttery tomato curry sauce seasoned with a blend of aromatic spices. Served over steamed rice for a warm, satisfying meal that's both creamy and comforting.

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 croutons for the ultimate crunch.

SIDE ORDERS

SIDE FRIES \$3

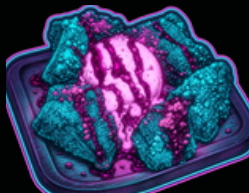
SIDE CAESAR SALAD \$4

SIDE SAUCE \$1

MORE FRENCH BREAD \$3

SINGLE CHICKEN SLIDER ADDED \$6

SINGLE BAO BUN ADDED \$6



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.

DISTRICT CHURROS \$8

Warm cinnamon-sugar churros with a crisp exterior and soft center, paired with a velvety house-made cream cheese dip and decadent caramel sauce for dipping.



SPICY



VEGETARIAN



**SERVED 8PM - 10PM
TUESDAY-SUNDAY**

\$6 BEERS

\$6 BAR RAIL

½ PRICE BOTTLES

HOUSE WINE

\$10 FLAMIN HOT

MOZZA STICKS

\$19 DISTRICT

TASTER

**1 CHICKEN SLIDER, 4 BOOM BOOM SHRIMPS,
2 CROQUETTES, 5 CHURROS WITH CARAMEL**