

WINGS \$15

Honey Garlic, Hot, Hot Honey, Thai Chilli,
BBQ, Cajun, Mango Habonaro

FLAMING MOZZA STICKS \$14

Flaming hot Cheeto crusted mozzarella sticks
with a side of chipotle

DEEP FRIED PICKLES \$14

Breaded pickle spears fried and paired with a
side of ranch

NACHOS \$15

Corn nachos with cheese, peppers, onions,
lettuce, tomatoes

+ \$4 add chicken

+ \$5 add pulled pork

JALAPENO POPPER DIP \$15

Deconstructed jalapeño poppers made into a
cheesy dip, topped with bacon bits and served
with corn chips

GARLIC PARM FRIES \$12

Garlic Spiced fries with parmesan cheese and
our house made garlic aioli

ASIAN GLAZED BRUSSEL SPROUTS \$13

Brussels sprouts coated in a Asian reduction,
topped with apples, red chilies, and sesame
seeds.

STEAK FRITES \$15

chimichurri marinated steak on top of fries,
with chipotle mayo, and green onions.

PULLED PORK TACOS \$16

corn tottillas filled with spiced slow roasted
pulled pork and topped with lime creme

SIGNATURE COCKTAILS

EMERALD CITY \$16

A VIBRANT, BRIGHT BALANCE OF SWEET & SOUR.
White rum, Melon Liqueur, Lime Juice, 7-up

THE SMOKE SIGNAL \$18

COMPLEX, BITTER, AND INTENSELY SMOKY.
Whisky, Black Lable, Licor 43, Angostura Bitters, Orange Bitters.

COTTON CANDY MARTINI \$15

INDULGENTLY SWEET AND LUXURIOUSLY CREAMY.
Oxygen, Cotton Candy Syrup, Cream, Vanilla Bean Ice Cream.

TWILIGHT ELIXIR \$17

AN ENCHANTING, BUBBLY FLORAL EXPERIENCE.
Vodka, Crème De Violette, Pea Flower Tea, Simple Syrup, Lemon Juice, Prosecco.

CHERRY BOMB \$16

FIZZY, DARK, AND BEAUTIFULLY FRUITY.
Spiced Rum, Cherry Liqueur, Lemon Juice, Aromatic Bitters, Pepsi

GREEN LANTERN \$17

EARTHY, SMOOTH, SOPHISTICATED BLEND.
Japanese Whisky, Melon Liqueur, Lemon Juice, Honey, Matcha Powder, Club Soda.

FRESH CUT \$16

CRISP, HERBAL, AND VIBRANTLY EFFERVESCENT.
Gin, Basil Simple Syrup, Lemon Juice, Cranberry Juice, Club Soda, Basil Sprigs.

CRISP CONCOCTION \$16

ZESTY, MINTY, AND DEEPLY REFRESHING.
Vodka, Orange Liqueur, Orange Juice, Lime Juice, orange Simple Syrup, Club Soda.

FUZZY PEACH \$15

SWEET, TANGY, AND NOSTALGIA-DRIVEN.
tequila, Peach Schnapps, Peach Juice, Lime Juice, Grenadine.

SPICY BLUE \$17

A FIERY CLASH OF SPICE & TROPICAL SWEETNESS.
tequila, Blue Curaçao, Mango Juice, Lime Juice, Chilli Simple Syrup, Hot Bitters.

CLASSIC COCKTAILS

OLD FASHIONED \$16

Whiskey, Sugar Cube, Angostura Bitters.

DIRTY MARTINI \$15

Gin Or Vodka, Dry Vermouth, Olive Brine (Optional)

THE DISTRICT CEASER \$14

Vodka, Clamato Juice, Worcestershire Sauce, Hot Sauce.

MARGARITA \$15

Tequila, orange liqueur, agave syrup, lime juice

WHISKEY SOUR \$16

Rye Whiskey, Lemon Juice, Simple Syrup, Egg Whites

APEROL SPRITZ \$14

Aperol, Sparkling Prosecco, Soda Water

BEE'S KNEES \$14

Gin, Lemon Juice, Honey

DRAUGHT BEER

FAIRWEATHER 'HIGH GRADE' IPA

\$8 ABV: 6.5%

Exploding with bright notes of ripe mango, fresh pineapple, nectarine, & juicy peach.

FAIRWEATHER 'DONNA'

PILSENER \$8 ABV: 4.8%

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.

MOCKTAILS

COTTON CANDY VELVET \$8

SWEET AND LUXURIOUSLY CREAMY.

Cotton Candy Syrup, Cream, Vanilla Bean Ice Cream.

APEROL ALTERNATIVE \$8

FIZZY, CRISP, AND DEEPLY REFRESHING.

Non-Alcoholic Aperol Mix, Lemon Juice, Soda Water.

BITTER DREAM \$6

COMPLEX, BITTER, EFFERVESCENT.

Lemon Juice, Simple Syrup, Grapefruit Juice, Non-Alcoholic Aromatic Bitters, Soda Water.

PINEAPPLE HALO \$8

ZESTY, FIERY, AND FULL OF EFFERVESCENCE.

Pineapple Juice, Lime Juice, Ginger Beer.

DISTRICT SOUR \$7

A BALANCE OF TART AND SWEET.

Lemon Juice, Grenadine, Soda Water, Egg White

SPICED MANGO POP \$7

A FUSION OF WARM SPICE AND BRIGHT CITRUS.

Mango Juice, Cardamom Syrup, Soda Water.

REFRESHMENTS

BOTTOMLESS SOFT DRINKS \$4

Pepsi, Diet Pepsi, Ginger Ale, 7UP, Dr Pepper, Brisk Iced Tea, Tonic, Soda Water, Ginger Beer

FRUIT JUICES \$4

Apple, Orange, Mango, Grapefruit, Cranberry, Pineapple, Peach, Passionfruit

COFFEE & TEA \$3

Orange Pekoe, Earl Grey, Peppermint, Chamomile, Chai, Green tea

MILK \$3

2% OR Chocolate Milk

CANS & BOTTLES

CRAFT & FEATURES \$8

- Collective Arts Local Cider
- Rotating Local Craft Beer

DOMESTICS \$7

- Coors Light
- Molson Canadian
- Rickard's Red
- Budwizer
- Busch
- Blue Ribbon

IMPORTS \$8

- Corona Extra
- Michelob Ultra
- Stella Artois
- Guinness
- Heineken

FLAVORED CANS \$6

- White Claw
- Twisted Tea

PITCHERS - 60OZ

DRAUGHT PITCHERS \$25

SANGRIA PITCHERS \$25

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

TAPAS

FIVE-SPICE DUCK BAO (?) \$15

Smoked duck with a rich Korean BBQ sauce and authentic five-spice, nestled in soft steamed bao buns with pickles, pickled onion, and crunchy fried onions.

SPICY CHICKEN SLIDER TRIO \$16

Three distinct crispy chicken sliders. The Chipotle Maple with arugula & fresh apple slices; the Nashville Hot with pickles & arugula; & the Mango Habanero finished with our house-made pineapple slaw.

CHIMICHURRI STEAK FRITES \$15

Chimichurri marinated steak sliced over a bed of golden fries, layered with a smoky chipotle mayo drizzle, & topped with green onions.

PULLED PORK POUTINE \$16

Crisp fries topped with pulled pork, gravy, fresh mozzarella, and a drizzle of lime creme and finalized with fried onions and green onions.

ARTISAN ALFREDO GNOCCHI \$13

Soft potato gnocchi tossed in a house-crafted Alfredo sauce, elevated with aged Parmesan & a sprinkle of freshly cut greens.

GREEK STREET MEATBALLS \$16

Lamb meatballs infused with garlic, fresh herbs, and warm spices, served with our house-made tzatziki.

SPICED PULLED PORK TACOS (?) \$16

Tender pulled pork simmered in spiced red enchilada reduction, nestled in warm corn tortillas & finished with a bright lime crema & fresh cilantro.

BOURBON GLAZED PORK BELLY \$16

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

BAO MAC (?) \$14

Two soft steamed bao buns stuffed with juicy beef patties, melted cheese, lettuce, pickles, pickled onion, and our house-made burger sauce.

ASIAN GLAZED BRUSSELS SPROUTS \$13

Flash-fried Brussels sprouts coated in a sticky Asian sauce, balanced with fresh apples, fresh red chilies, & a sprinkle of toasted sesame seeds.

HERBILICIOUS CROQUETTES \$14

Lightly breaded & fried herb and cheese croquettes. Paired with bright cilantro lime aioli and a rich chipotle mayo for the perfect dip.

DISTRICT OLIVE TAPENADE \$14

House-made Mediterranean tapenade with kalamata & green olives, sun-dried tomatoes, capers, fresh herbs, & fresh feta, mixed with olive oil & fresh lemon. Served with toasted baguette.

DISTRICT STIR FRY \$15

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.

BOOM BOOM SHRIMP \$16

Panko-crusted bang bang shrimp, our pineapple slaw, & our house-made mango habanero sauce.



DAILY SPECIALS

TUESDAY

3 for 2 tapas
\$14 Signature cocktails

WEDNESDAY

\$1 per oz of wine
10% off your bill over \$120

THURSDAY

5 for \$50 tapas
\$12 classic cocktails

FRIDAY

\$5 Domestic beers
Dinner for 2 for \$75

SATURDAY

\$6 shots*
BOGO 50% off desserts

SUNDAY

\$20 bottomless ceasers
\$18-34 Bao & Brew

SPECIAL
DISCOUNT