

## SMALL PLATES

- Chicken Wings**      **1 lb**      **14**  
                                 **2 lbs**      **26**  
buffalo & blue cheese, nashville hot & pickles, honey garlic, salt & pepper, bbq (mild, medium), garlic parm, suicide smoked peach
- Fries Supreme** (Vegetarian)      **8**  
fresh cut fries, cheese sauce, pickled red onion, jalapeños, pickled chili peppers, sour cream, cilantro
- Smoked Haddock Chowder**      **11**  
leeks, potato, onion, house smoked haddock, buttermilk biscuit
- Mushroom Gratin**      **14**  
wild mushroom medley, panko & parm gratin, house pickles, garlic bread

## SANDWICHES

SERVED WITH FRIES OR GREENS  
SUB CAESAR \$2  
SUB FRIES SUPREME,  
OR SWEET POTATO FRIES \$3

- Royal Burger**      **18**  
chuck patty, american cheese, bacon, iceberg, red onion, pickle, russian dressing  
ADD ANOTHER PATTY WITH CHEESE \$4
- Buttermilk Fried Chicken**      **18**  
breaded chicken breast, american cheese, iceberg, onion, pickle, 1000 island dressing  
MAKE IT NASHVILLE OR BUFFALO HOT \$0.50
- Nashville Hot Portobello**
- Mushroom** (Vegetarian)      **17**  
crispy-fried mushroom, nashville hot, ranch, pickles, iceberg
- Pork Belly Grilled Cheese**      **18**  
confit pork belly, brie, swiss cheese, apple butter, grainy mustard, brioche bread

## LIGHTER STUFF

- Caesar Salad**      **14**  
romaine lettuce, croutons, bacon, parmesan  
ADD FRIED CHICKEN \$7
- Red Lentil & Ricotta**
- Falafel Salad** (Vegetarian)      **15**  
mixed greens, lemon yogurt, raddish, pickled red onion, torn mint, cherry tomato
- Roasted Cauliflower**      **15**  
& **Halloumi** (GF, Vegetarian)  
hot pepper relish, cherry tomatoes, roasted brussel leaves, green goddess dressing, almond crumble
- Burrito Bowl** (GF)      **19**  
pulled pork or crispy tofu, lime-cilantro rice, black beans, pickled chili peppers guacamole, sour cream, green onions, corn chips

SUB BRISKET \$2

## PLATES

- Smoked Chicken & Ribs**      **22**  
hickory smoked baby rack ribs, smoked chicken, pickled potato salad, slaw
- Mac & Cheese** (Vegetarian)      **15**  
american cheese sauce, cheetos and parm crust  
ADD BRISKET \$6  
ADD PULLED PORK \$4
- Short Rib Gnocchi**      **19**  
hand made gnocchi, braised beef short rib ragu, tomato jam, cured egg yolk, honey ricotta, parm
- Royal Barbeque Board**  
smoked chicken, hickory smoked baby back ribs, maple bourbon pulled pork, smoked brisket
- 1 lb**      **36**  
                                 **2 lbs**      **67**  
all boards served with mac and cheese, pickled potato salad, coleslaw, house pickles, buttermilk biscuits

## DRAUGHT

16OZ 7.10

**Royal Electric House Lager**  
*(25oz Stein of House Lager -10-)*

**CobbleStone Stout**

**Steam Whistle (Pilsner)**

**Beau's Lugtread**

**Wellington SPA**

**Royal City Exhibition (IPA)**

**Great Lakes Blonde (Lager)**

**Rotating Fall Line**

**Rotating IPA Line X2**

**Rotating Sour Line**

**Rotating Cider Line**

**FLIGHT OF ANY 4 LINES**

## WINE

### RED

**Cab Sauv D'avolo** Montalto (ITA)  
60Z8.20 90Z11.05 BTL30

**Malbec** AG 47 (ARG)  
60Z10.00 90Z14.60 BTL42

**Chianti** Rocca Delle Macie Vernaiolo (ITA)  
60Z10.00 90Z14.60 BTL42

**Cab Sauv** Drifting (CALI)  
60Z9.50 90Z14.00 BTL40

### WHITE

**Pinot Grigio** Montalto (ITA)  
60Z8.20 90Z11.05 BTL30

**Pinot Grigio** Argento (ARG)  
60Z9.00 90Z12.00 BTL33

**Chardonnay** Drifting (CALI)  
60Z9.50 90Z14.00 BTL40

### ROSÉ

**Rosé** Vendanges Nocturnes (FR)  
60Z9.00 90Z12.00 BTL33

## PITCHERS

GLASS12.25

PITCHER 42

### Rosé Sangria

Rosé, Elderflower Liqueur, Bombay Gin,  
Charred Orange Simple Syrup, Spiced  
Cherry Simple Syrup, Soda

## HOT DRINKS

### NON ALCOHOLIC

16OZ 5

### Hot Chocolate

### Warm Apple Cider

### ADULT

16OZ 11

### Canadian Cobblestone Cocoa

Hot Chocolate, 1 oz Horseshoe Falls Niagara  
Rye, ½ oz Carolans, Cobblestone Stout  
Simple Syrup, Whipped Cream

### Spice Up your Life

Hot Apple Cider, 1 oz Bacardi Spiced Rum,  
½ oz Cointreau, Marsala Rosemary Simple  
Syrup

### Mull It Over Wine

Terra Vega Carmenère Red Wine,  
½ oz Cointreau, Cloves, Star Anise, Charred  
Orange Simple Syrup

## COCKTAILS

11.95

### Spiced Cherry Sour

1 ½ oz Bombay Gin, ½ oz Chambord, Lemon  
Juice, Spiced Cherry Simple Syrup, Whites

### Who Gives a Spritz

Martini Fiero, Apple Cider, Prosecco,  
Cranberry Cinnamon Simple Syrup

### Rosemary Chai Old Fashioned

2 oz Evan Williams Bourbon, Chai Rosemary  
Simple Syrup, Orange Bitters, Charred  
Cinnamon Stick