

START + SHARE

SHORT RIB POUTINE (GF)

Baby new potatoes, Ontario goat cheese, pulled beef short ribs (*West Grey Farms*) and homemade au jus **12**

VEGETARIAN POUTINE (GF/VEG)

Baby new potatoes, Ontario goat cheese, caramelized onions and mushroom gravy **10**

FRIED CAULIFLOWER + BROCCOLI (GF/V)

Tossed in a Korean-inspired soy and sesame sauce and topped with toasted sesame seeds **8**

WARM OLIVES (GF/V)

Kalamata and pimento-stuffed green olives with lemon zest, rosemary, thyme, bay leaves, coriander, fennel seeds and olive oil served with housemade grilled flatbread **8**

ORGANIC POLENTA FRIES (GF/VEG)

Our famous polenta fries served with housemade garlic aioli (vegan option available) **7**

SQUASH (GF/V)

Roasted acorn squash stuffed with brown rice, cauliflower, sauteed leeks, black olives, toasted organic pumpkin seeds and cranberries and drizzled with maple syrup **9**

CRISPY GREEN BEANS (GF/VEG)

Flash-fried green beans tossed with salt, parm, garlic confit and tahini dipping sauce **7.5**

HOUSEMADE NACHOS (GF/VEG)

White corn tortillas from *La Tortilleria*, Lola's three-cheese blend, Kalamata olives, pico de gallo, charred corn, guacamole and chipotle cream **15**

Add organic black beans **3** / Add chicken **5.5**

AVOCADO TOAST (VEG)

Homemade flatbread, ripe avocado, chili flakes, paprika oil, shredded toasted coconut and crispy sweet potato chips **9.5**

SALADS & BOWLS

Add Grilled Chicken **5.5** / Grilled Tofu **4** / Grilled Shrimp **7**
 Toasted Organic Nuts + Seeds **3** / Roasted Salmon **10**
 Avocado **2.5** / Smoked Salmon **6** / Pulled Beef Short Ribs **5**

ROASTED BEET SALAD (GF/VEG)

Candied organic walnuts, housemade pickled red onions, mixed greens, Ontario goat cheese, granny smith apples and sweet Dijon vinaigrette **14 / 7.5**

KALE CAESAR SALAD (GF/V)

Purple + black kale, napa cabbage, organic polenta croutons, frizzled leeks, crispy capers and cashew Caesar dressing **15 / 8**

WARM ROCKET SALAD (GF/VEG)

Arugula, organic chickpeas, red onion, fennel, Kalamata olives, feta, toasted almonds and organic polenta croutons with a balsamic vinaigrette **16 / 9**

ISRAELI COUSCOUS BOWL (VEG)

Organic couscous, spinach, blistered tomatoes, Kalamata olives, organic chickpeas, roasted red pepper, crispy cauliflower, roasted carrots, organic nuts and seeds and housemade falafel with tahini dressing **18**

CALIFORNIA BOWL (GF/V)

Purple and black kale, napa cabbage, organic quinoa, avocado, sundried tomatoes, toasted organic nuts + seeds, grilled organic tofu and maple cider vinaigrette **17**

SANTA FE BOWL (GF/VEG)

Organic brown rice, spicy organic black beans, guacamole, roasted corn, romaine lettuce, green onion, pico de gallo, diced sweet potato, crispy tortillas from *La Tortilleria* and tangy yogurt lime drizzle **17**

Sanagan's
MEAT LOCKER



BURGERS & SANDWICHES

Served with house salad or frites

Upgrade your salad **3.5** / poutine **4**

Add bacon **2.5** / cheese **3** / guacamole **3**

Make it gluten-free **1.75**

BURGER

Ontario beef patty (*West Grey Farms*), caramelized onions, Lola's three-cheese blend, housemade pickles and ketchup, romaine and garlic aioli on a butter bun **18**

LAMB BURGER

Ontario lamb patty (*Forsyth Farms*), roasted red peppers, arugula, feta and minted yogurt on a butter bun **19**

VEGGIE BURGER (VEG)

Organic chickpea, quinoa and almond patty, guacamole, arugula, grated beets and tahini sauce on an onion bun **15**

PULLED BBQ CHICKEN SANDWICH

Juicy dark meat (*King Capon Farms*), housemade BBQ sauce, daikon coleslaw and garlic aioli served on a butter bun **16**

PORTOBELLO + BRIE SANDWICH (VEG)

Grilled portobello, double cream brie, caramelized onions, arugula + maple Dijon aioli on grilled multigrain bread **15**

SMOKED SALMON SANDWICH

Smoked salmon (*The Smoke Bloke*), natural cure bacon (*Metzger Meats*), cucumber, guacamole, red onion, arugula + garlic aioli on grilled multigrain bread **15**

EXTRAS + ADD ONS

SAUCES + DIPS

garlic aioli **1** / horseradish aioli **1** / maple dijon aioli **2**
vegan curry cashew aioli **2** / ketchup **1** / hot sauce **1**
beef au jus **3** / lime yogurt **1** / mushroom gravy **3**
pico de gallo **3** / guacamole **3** / minted yogurt **2**

GRAINS

brown rice **3** / quinoa **3** / toast **2.5** / gluten-free toast **3**
flatbread **3** / Israeli couscous **3** / polenta croutons **3**

VEGGIES

side salad **3** / frites **5** / roasted beets **2** / avocado **3**
portobello **3** / kale **3** / roasted red peppers **2** / caramelized onions **1** / cucumber **1** / pickles **1** / pickled onions **1** / arugula **3**
sundried tomatoes **2** / baby spinach **3**

MAINS

Add Grilled Chicken **5.5** / Grilled Tofu **4** / Grilled Shrimp **7**
Toasted Organic Nuts + Seeds **3** / Roasted Salmon **10**
Avocado **2.5** / Smoked Salmon **6** / Pulled Beef Short Ribs **5**

QUINOA RISOTTO (GF/VEG)

Organic quinoa, green beans, napa cabbage, button mushrooms, red peppers, garlic confit and parmesan **18**

RIBS + FRITES (GF)

Braised Ontario beef short ribs (*West Grey Farms*), au jus, pickled red onions, frizzled leeks, horseradish aioli and hand-cut frites **23**

PAN SEARED SALMON (GF)

6 oz salmon fillet (*The Smoke Bloke*) served on crispy polenta with seasonal vegetables, cauliflower puree, lemon and dill **25**

FUSAKO'S MOUSSAKA (VEG/GF)

Our chef's take on this classic Greek dish has tomatoes, onion, leeks, lentils, baked eggplant and Lola's three-cheese blend (vegan option available) **16**

STEAK FRITES (GF)

8 oz striploin (*Artisan Farms*) cooked to your specifications with a Japanese-inspired steak sauce and hand-cut frites **25**

RAJAN'S LAMB CURRY (GF)

Rajan's secret curry recipe with tender chunks of Ontario lamb (*Forsyth Farms*), organic brown rice, sauteed broccoli and carrots (mild, medium or hot) **17**

PAN SEARED WHITEFISH (GF)

Fresh-caught Lake Huron Whitefish, pan seared and oven baked, served with a crispy seasoned rice cake, sauteed seasonal vegetables and housemade pesto **25**

VEGETABLE COCONUT CURRY (V/GF)

Organic coconut milk, broccoli, carrots, diced tomato and cauliflower served with organic brown rice and topped with cilantro (mild, medium or hot) **14**

