GATHER
CRAFT KITCHEN & BAR

HAPPY HOUR

3pm - 5pm & 9pm - close

BITES

Gather Cheeseburger 22
Certified Angus Beef, provolone and cheddar, house-made bacon, aioli, shredded lettuce, red pepper relish, dill pickles, Martin's potato roll with house cut fries

Sub Truffle Fries 4 | Side Salad 4

Brioche 6
Whipped brown butter, honey, thyme

Truffle Fries 8
Crispy French fries finished with truffle oil, sea salt, grated Parmesan cheese, and fresh herbs

DRINKS

House Wine 6oz | 9 9oz | 13

Leaf Lager 16oz | 7 20oz | 9

Tiramisu Espresso Martini 2oz | 12
Vodka, Kahlua, Bailey's, mascarpone, simple syrup, chocolate bitters, fresh brewed espresso

Cinnamon Bun Espresso Martini 2oz | 12
Vodka, Kahlua, house made gingerbread syrup, fresh brewed espresso

House Liquors 1oz | 6
Vodka, gin, rum, tequila, whisky

Grey Goose Martini 2.5oz | 14
Grey Goose Vodka, dry vermouth, orange bitters

A Really Good Sour 2oz | 13
Whitley Gin, Lillet Blanc, fresh lemon juice, simple syrup, egg whites

Hendricks Martini 2.5oz | 15
Hendrick's Gin, dry vermouth

Join us every Wednesday, all day, and receive 25% off all bottles of wine

25% OFF ALL BOTTLES OF WINE

Happy Hour cocktails and share plates available daily 3 - 5 PM & 9 PM to close. Valid for dine-in only. Prices exclude tax and gratuity. Alcohol service restricted to guests 18+ with valid ID. We reserve the right to amend or cancel promotions at any time. Please drink responsibily

LUNCH MENU

11am - 4pm

Banana Bread French Toast 21

Banana brioche bread, cherry compote, banana crème anglaise, shortbread crumble, maple syrup glaze (GP)

Shakshuka 19

Slow roasted tomatoes and red peppers, poached Nature's Farm eggs, preserved lemon, herbs, sourdough

Soy Curl Tostada 19

Soy curl tostada, avocado crema, pickled tomatillos, radish, roasted pineapple, mole (V)

Fall Salad 22

Baby gem lettuce, pickled garden squash, candied walnuts, radish, dehydrated blueberries, aged Mimolette cheese, smoked maple vinaigrette, fennel pollen

Add Chicken Breast 9 | Crispy Soy Curls 8

Glazed Chicken Harvest Bowl 22

Miso hoisin glazed fried chicken, charred sweet corn, herb aioli, pickled grapes, fresh scallion, jasmine rice cooked in chicken jus

Cavatelli Pasta 29

Housemade cavatelli, white ragù, seasonal greens, chili, Parmesan

Roasted Carrots 18

Buttermilk dressing, kale, salsa macha, dill (SIG)

Roasted Squash 18

Local squash, sherry vinaigrette, toasted cashews, poached cranberries, parmesan cream, frisee

Coconut Korma Curry (V)(L) 25

Charred cauliflower and sweet potato, sweet pepper chutney, toasted cashews, vegan yogurt, chili threads, cilantro (V)

Available with Mozzarella Naan or Jasmine Rice
Add Chicken Breast 9 | Crispy Soy Curls 8

Gather Cheeseburger 28

Certified Angus Beef, provolone and cheddar, house-made bacon, aioli, shredded lettuce, red pepper relish, dill pickles, Martin's potato roll with house cut fries

Sub Truffle Fries 4 | Side Salad 4

Steak Sandwich 29

Marinated flank steak, baguette, Welsh rarebit cheese sauce, onions, peppers, aioli, arugula, jus with house cut fries

Sub Truffle Fries 4 | Side Salad 4

Burrata 29

Grilled Castelvetrano olives, Fresno chili, pine nuts, za'atar, mint, smoked red pepper vinaigrette, sourdough

ADD ONS

Breakfast Bravas 9
Triple cooked potatoes, harissa, aioli, chives

Brioche 9
Whipped brown butter, honey, thyme (L)

Bacon 5

French Fries 7

Truffle Fries 11

Guests with food allergies or sensitivities are encouraged to inform a member of our team before placing their order so we can assist them in making an informed choice.

(V) Vegan (SIG) Signature (GP) Grown at The Park (L) Local

DINNER MENU

4 pm - close

SMALL PLATES

Brioche 9
Whipped brown butter, honey, thyme

Roasted Brussels Sprouts 18
HyLife pork belly lardon, lemon, Parmesan, walnuts

Potato Gnocchi 17
Wild mushroom XO, oyster mushroom conserva, pangrattato, parmigiana, lemon

Buckwheat Salad 20
Buckwheat groats, blood orange, beets, feta, herbs

Hokkaido Scallops 26
Hokkaido scallops, Aleppo pepper, chives

Roasted Squash 18
Local squash, sherry vinaigrette, toasted cashews, poached cranberries, Parm cream, frisee (L)

Potato Paillassons 14
Fried potato cakes, jammy yolk, chives

Roasted Carrots 16
Buttermilk dressing, kale, salsa macha, dill (SIG)

Beef Tartare 28
Beef tartare, brioche, confit capers, green peppercorn, sunflower seeds, lemon, egg yolk, Manchego

Burrata 29
Burrata, grilled Castelvetrano olives, Fresno chili, za'atar, mint, smoked red pepper vinaigrette, sourdough

Guests with food allergies or sensitivities are encouraged to inform a member of our team before placing their order so we can assist them in making an informed choice. For everyone's safety, we remind you of the increased risk of foodborne illness associated with eating raw or undercooked animal food such as eggs, meat, poultry or seafood.

DINNER MENU

4 pm - close

LARGE PLATES

Cavatelli Pasta 29

Housemade cavatelli, white ragù, seasonal greens, chili, Parmesan (GP)

Grilled Pork Steak 38

HyLife Manitoba pork steak, locally grown beans, roasted tomato and Espelette pepper sauce, braised garden greens, pork belly, lardo (L)

Fried Pickerel 38

Warm potato salad, cultured cream sauce, smoked paprika brown butter, herbs (L)

Fall Salad 21

Baby gem lettuce, pickled garden squash, candied walnuts, black radish, dehydrated blueberries, Mimolette cheese, smoked maple vinaigrette, fennel pollen

Add Chicken Breast 9 | *Crispy Soy Curls 8*

Grilled Prawn 32

Paella rice, saffron aioli, gastrique, chervil

Striploin 90

10oz Striploin, poivrade sauce, charred shallot, locally grown mushrooms (L)

Chicken Schnitzel 38

Three Sisters succotash, vadouvan butter sauce, salsa verde, (L)

Gather Cheeseburger 28

Certified Angus Beef, provolone and cheddar, house-made bacon, aioli, shredded lettuce, red pepper relish, dill pickles, Martin's potato roll with house cut fries (SIG)

Sub Truffle Fries 4 | *Side Salad 4*

Leeks and Lentils 25

Braised leeks, Manitoba beluga lentils, fennel soffritto, frisée salad (L) (V)

(V) Vegan (SIG) Signature (GP) Grown at The Park (L) Local

Guests with food allergies or sensitivities are encouraged to inform a member of our team before placing their order so we can assist them in making an informed choice.

SEASONAL DESSERTS

Burnt Lemon Meringue Tart 14
Miso tarte shell, charred lemon curd, torched Italian meringue

Basque Cheesecake 14
Strawberry, mint

AFTER DINNER LIQUERS

1oz

Amaro | Averna 7
Bailey's | Irish Cream 7
Campari | Italian Bitter 6
Drambuie | Scotch Whisky 9
Kahlua | Coffee 7
Frangelico | Hazelnut 6
Grand Marnier | Cognac & Bitter Orange 9
Luxardo | Sambuca 7
Sandro Bottega | Grappa 7

DESSERT BEVERAGES

Tiramisu Espresso Martini 14
Vodka, Kahlua, Bailey's, mascarpone, simple syrup, chocolate bitters, fresh brewed espresso (SIG)

Cinnamon Bun Espresso Martini 14
Vodka, Kahlua, house made gingerbread syrup, fresh brewed espresso

DESSERT WINE

Port 10 YO Tawny Taylor Fladgate POR 2oz | 12
Pinot Gris (Off-Dry) | Clark Estates NZL 3oz | 14
Vidal Icewine | Inniskillin CAN 2oz | 16

HOT BEVERAGES

Brewed Coffee 5
Americano 4.25
Teas 5
Espresso 4
Specialty Coffees Flavour shot 5.50
Deluxe Gather Hot Chocolate 6

(V) Vegan (SIG) Signature

HANDCRAFTED COCKTAILS

The Crimson Old Fashioned 17
Cranberry infused Lot 40 Whisky, cranberry syrup, orange bitters

A Really Good Sour 17
Whitley Rhubarb Gin, Lillet Blanc, fresh lemon juice, simple syrup, egg whites

Rotating Leaf Cocktail 16
A cocktail featuring fresh or preserved ingredients from our biomes, kitchen garden & herb wall (GP)

Espresso Martini 14
Vodka, Kahlua, simple syrup, espresso

Pistachio Espresso Martini 17
Pistachio infused vodka, Crème de cacao, kahlua, espresso, topped with pistachio creme

Tropical Rum Punch glass | 17 pitcher (serves 2-4) | 60
Cherry infused Bacardi White Rum, acid adjusted pineapple juice, cherry syrup, topped with soda

Hibiscus Paloma 17
1800 Silver Tequila, hibiscus syrup, grapefruit juice, lime juice, pineapple foam

Violet Hour 18
Patent 5 Purple Blossom Gin infused with rosemary, St. Germain Elderflower, Luxaardo Maraschino liqueur, fresh lime juice

Drop the Beet 17
Disaronno, Northern Keep Vodka, beet syrup, cucumber, fresh mint, lime juice

Robin Hood 18
400 Conejos, Pineapple infused Aperol, simple syrup, fresh lemon juice, pineapple foam

Ruby Refresher 17
Bombay Gin, Ginger Liqueur, cucumber, hibiscus syrup, fresh grapefruit juice

Peppercorn Caesar 17
Peppercorn infused Vodka, Parmesan infused Vermouth, Worcestershire, Clamato, crispy smoked pork belly

Please ask your server about our complete selection of classic cocktails

HANDCRAFTED MOCKTAILS

Add a spirit shot to any mocktail

Apple Cinnamon Sour 13
Apple cinnamon syrup, fresh lemon juice, egg whites

The Crimson Mule 13
Cranberry syrup, fresh lime juice, ginger beer

Espresso Martini 13
Non-alcoholic vanilla vodka, non-alcoholic coffee liqueur, espresso

Berry Spritzer 13
Non-alcoholic prosecco, cherry syrup, strawberry syrup, fresh lime juice, soda

(GP) Grown at The Park

DRAFT BEER

Please ask your server about our rotating taps & selection

Leaf Lager 16oz | 9 20oz | 11

BEERS, CIDERS & RADLERS

Nonsuch | Pilsner 473ml	11.25
Nonsuch | Hazy IPA 473ml	11.75
Nonsuch | Amber 473ml	11.25
Stella Artois | Belgian Lager 473ml	11.25
Corona | Cerveza 473ml	11.25
Michelob Ultra | Light Lager 473ml	11.25
Dead Horse | Hard Cider 355ml	12
Kilter | Crush Radler Series 473ml	11.25

CANADIAN WHISKY

	1oz
Gibson's Finest | Rare 12 Year Old	7
Crown Royal | Deluxe	7.50
Lot 40 | Single Copper Pot Still	8
Crown Royal | Reserve	12
JP Wiser's | 18 Year Old Blended	16

SCOTCH WHISKY

	1oz
Glenfiddich | 12 Year	12
The Glenlivet | 1824	15
Macallan | 12 Year	16
Oban | 14 Year	18
Lagavulin | 16 Year	19
The Glenlivet | 18 Year	28
Glenmorangie | 18 Year	35
Johnnie Walker | Blue Label	40

COLD BEVERAGES

Fruit Juices	4.50
Soft Drinks	4
San Pellegrino Sparkling Water	10
Acqua Panna Still Water	10
Flavoured Lemonade Raspberry, pineapple, mango, hibiscus, strawberry	9
Corona Cero 355ml	8
Saint Non-Alcoholic Lager 355ml	8
Non-Alcoholic Sparkling Wine 6oz	8
Non-Alcoholic Wine 250ml	17.50

RED WINE

	6oz	9oz	Bottle
Cabernet Sauvignon | Heron Bay CAN	12	17	42
Malbec | Los Cardos ARG	12	17	45
Pinot Noir | Chevalier de Dyonis ITA	13	19	48
Carinena | Marques de Toso Reserva ESP	14	20	51
Cabernet Sauvignon | La Linda ARG	15	22	55
Bordeaux | Chateau Clos Mansio FRA	15	22	56
GSM | Gerard Bertrand FRA			53
Cabernet Sauvignon | Grant Burge Barossa Ink AUS			55
Cotes du Rhone | Pierre Amadieu Roulepierre FRA			61
Corvina Blend | Zenato Valpolicella ITA			62
Pinot Noir | Escarpment the Edge NZL			63
Merlot | Dirty Laundy CAN			73
Garnacha | Botijo Rojo ESP			75
Primitivo | Zolla Riserva ITA			80
Sangiovese Blend | Tolaini Al Passo ITA			85
Cabernet Franc | Catena San Carlos ARG			89
Shiraz | Torbeck Woodcutter's AUS			90
Cabernet Sauvignon | Pirramimma AUS			95

WHITE WINE

	6oz	9oz	Bottle
Sauvignon Blanc | Heron Bay CAN	12	17	42
Chardonnay | Chacabuco ARG	13	18	45
Vinho Verde | Aveleda Fonte POR	13	18	45
Sauvignon Blanc | Selaks NZL	13	18	47
Pinot Grigio | Zenato ITA	14	20	51
Riesling | Tawse CAN	15	22	56
Chenin Blanc | Arabella RSA			40
Sauvignon Blanc | Clark Estates NZL			49
Chardonnay | Crios ARG			55
Pinot Gris | Malivoire CAN			56
Riesling | Wildner Feinherb GER			59
Gewurztraminer | Dirty Laundry Woo CAN			55
Viognier | d'Arenberg Hermit Crab AUS			65
Tidal Bay | Benjamin Bridge CAN			69
Trebbiano | Zenato "San Benedetto" ITA			69
Semillon | Tyrrell's AUS			83

ROSÉ & BUBBLES

	6oz	9oz	Bottle
Pinot Noir/Gamay | Malivoire Ladybug CAN	14	20	51
Prosecco | Filipetti ITA	12		43
Cava | Hola ESP			55
Lambrusco | Baldini Montelocco ITA			70
Provence Rose | Miraval FRA			90
Champagne | Veuve Clicquot Brut FRA			185

HALF BOTTLES

	375ml
Pinot Grigio | Santa Margherita ITA	30
Malbec | Crios ARG	35
Sauvignon Blanc | Kim Crawford NZL	35
Rosso Blend | Masi Campofiorin ITA	37

DESSERT WINE

	2oz	Bottle
Tawny Port | Taylor Fladgate 10 POR	11	110
Vidal Icewine | Inniskillin CAN	14	99

RESERVE

	Bottle
Cabernet Sauvignon | Tolaini Legit ITA	110
Pinot Noir | Philippe le Hardi Mercurey FRA	120
Chablis | Jean Marc Brocard FRA	125
Amarone | Soripa ITA	140
Shiraz | Torbeck Struie AUS	150
Barolo | Raineri ITA	160
Malbec | Catena Alta ARG	175
Cabernet Sauvignon | Wolf Blass Black Label AUS	235
Supertuscan | Marchesi Antinori Tignanello ITA	350
Champagne | Dom Pérignon Brut FRA	550

CHEF'S SELECTION

Tempranillo Reserva | Ontanon Rioja ESP	85