

VAIR'S

BAR & RESTAURANT

STARTERS

Wings **GF**

Sauces: Buffalo Hot, Honey Garlic, 40 Creek BBQ, Carolina BBQ, Sweet Chili Heat, Dill Pickle, Sweet & Spicy Peach, Dry Greek

Served With Crudité & Buttermilk Ranch or Gorgonzola Dip (D)

SNACK (4 PC.) 11

HOUSE (8 PC.) 18

SHARE (12 PC.) 26

PLATTER (24 PC.) 50

Duck Wings

6 Confit Duck Wings, Apple Soy Glaze, Chipotle Aioli, Chili Crunch, Scallions **20**

Nachos **GF, D, V**

Seasoned Tortilla Chips, Cheese Blend, Pico de Gallo, Red Onions, Peppers, Scallions, Chipotle Crema, Micro Cilantro **19**

Served With Sour Cream and Salsa

ADD CHICKEN 8

ADD SEASONED BEEF 8

Stracchino **D**

Grilled Stracchino, Olive Oil, Tri-Coloured Grape Tomatoes, Micro Basil, Maldon Salt, Grilled Focaccia **20**

Sweet Potato Fries **V**

Seasoned Sweet Potato Fries, Ponzu Aioli **10**

Tuna Tataki **F**

Tuna, Ponzu, Pickled Asian Vegetables, Scallions, Wontons, Micro Cilantro **22**

Whipped Feta **D**

Feta, Onion Jam, Wildflower Honey, Grilled Focaccia, Micro Arugula **14**

Focaccia Bread **D**

House-Baked Focaccia Bread, Whipped Butter **12**

App Platter **D, P**

6 Wings, 3 Bacon, Cheese and Scallion Potato Skins, 3 Pc Bruschetta **28**

Served With Crudité & Buttermilk Ranch

ON THE GREENS

Caesar Salad **P, D, F**

Romaine Hearts, Creamy Caesar Dressing, Smoked Bacon, Focaccia Croutons, Grana Padano, Lemon **17**

Summer Salad **GF, D, N**

Mixed Greens, Strawberry & White Balsamic Vinaigrette, Strawberries, Candied Pecans, Goat Cheese, Breakfast Radish **16**

Cobb Salad **D, P, GF**

Mixed Greens, Red Wine Vinaigrette, Crispy Prosciutto, 6-Minute Egg, Avocado, Tri-Coloured Grape Tomato, Pickled Red Onion, Smoked Turkey **22**

ADD CHICKEN BREAST 8

ADD FLAT IRON STEAK 5oz. 12

ADD SAUTÉED SHRIMP 8

ADD SALMON 12

ADD GRILLED TOFU 6

ADD TUNA 14

VG • VEGAN

D • DAIRY

GF • GLUTEN-FREE

V • VEGETARIAN

P • PORK

SF • SHELLFISH

F • FISH

PIZZA

Stinger **P, D**

Tomato Sauce, Mozzarella, Cupping Pepperoni, Pickled Jalapeno, Hot Honey **18**

Big Mac Pizza **D**

Seasoned Ground Beef, Mozzarella, Mac Sauce, Onions, Pickles, Shredded Lettuce, Panko & Sesame Crunch **18**

Summer Tomato **D**

Heirloom Tomato, Tri-Coloured Grape Tomato, Stracciatella, Smoked Tomato Vinaigrette, Basil, Maldon Salt **18**

HANDHELDS

W-Burger **P, D**

Beef Patty, Burger Bun, White Cheddar, Whisky Bacon Jam, Bibb Lettuce, Beefsteak Tomato, Bread & Butter Pickle, Roasted Garlic Aioli **19**

Turkey Club **P**

House Smoked Turkey Breast, House Smoked Pepper Bacon, Toasted White Bread, Sundried Tomato Aioli, Bibb Lettuce, Beefsteak Tomato, Pickled Red Onions **19**

Nashville Hot **D**

Toasted White Bread, Buttermilk Fried Chicken, Nashville Sauce, Bread & Butter Pickle, Buttermilk Ranch **18**

Steak Sandwich **D**

Marinated Flat Iron, Ciabatta Bun, Arugula, Balsamic Red Onions, Chimichurri, Stracciatella **24**

Tandoori Chicken Naan Taco **D**

Mini Naan, Tandoori Chicken, Pickled Red Cabbage, Pickled Red Onions, Mint & Cilantro Yogurt, Micro Cilantro **20**

Porchetta **P, D**

Shaved Porchetta, Roasted Red Peppers, Stracciatella, Olive Oil, Ciabatta Bun, Arugula Pesto **20**

*All Handhelds are served with Fresh-Cut Fries or Spring Salad Caesar, Onion Rings, Tater Tots, Sweet Potato Fries **4***

ENTRÉES

BBQ Plate

5oz Brisket, Beef Ribs, Coleslaw, Tater Tots, Carolina BBQ **30**

Salmon **D, F**

Spiced Salmon, Orzo, Lemon & Herb Vinaigrette, Tri-Coloured Grape Tomato, Red Onion, Cucumber, Bell Pepper, Feta, Kalamata Olives, Olive Oil, Oregano, Parsley **28**

Spanakopita **V, D**

Buttery Phyllo Sheet, Spinach, Feta & Goat Cheese, Lemon Potatoes, Mediterranean Vegetables, Tzatziki **26**

Summer Pasta **V**

Rigatoni, Tomato Sauce, Zucchini, Squash, Bell Peppers, Spinach, Garlic, Shallots, Chiffonade Basil, Olive Oil **24**

Cioppino **E, SF**

Smoked Tomato, Pearl Onions, Fingerling Potatoes, Fennel, Shrimp, Bay Scallops, Cod, Fennel Fronds, Grilled Focaccia **32**

Thai Noodle Bowl **GF, V, N**

Rice Noodles, Wow Butter Sauce, Carrots, Scallions, Pickled Red Cabbage, Edamame, Bell Peppers, Cashews, Micro Cilantro **22**

Blackened Chicken Bowl **D, GF**

Blackened Chicken Breast, Romaine Hearts, Southwest Dressing, Pico de Gallo, Black Bean Salsa, Crispy Shallots, Cotija Cheese, Crispy Tortilla Strips **22**

ADD CHICKEN BREAST 8

ADD FLAT IRON STEAK 5oz. 12

ADD SAUTÉED SHRIMP 8

ADD SALMON 12

ADD GRILLED TOFU 6

ADD TUNA 14

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WHITE WINE

6oz	9oz	BTL	
11	15	40	Cave Springs 'Pearle' White Blend VQA West Niagara, Canada
13	19	50	Cave Springs 'Dolomite' Riesling VQA Beamsville Bench, Canada
14	22	55	Kim Crawford Sauvignon Blanc Marlborough, New Zealand
14	22	55	Tawse Chardonnay VQA Niagara Peninsula, Canada
		50	Piccini Pinot Grigio Italy
		55	Love Block Sauvignon Blanc Marlborough, New Zealand
		65	Drylands Sauvignon Blanc Marlborough, New Zealand
		50	Le Clos Jordanne 'Jordan Village' Chardonnay VQA Niagara Peninsula, Canada

RED WINE

6oz	9oz	BTL	
11	15	40	Cave Spring 'Pearle' Cabernet Franc VQA West Niagara, Canada
10	14	45	McGuigan Black Label Shiraz South Australia
13	19	53	Sprucewood Shores Cabernet Sauvignon VQA Ontario, Canada
		110	Big Head 'Bigger' Red Blend VQA Niagara Peninsula, Canada
		65	Tenuta Frescobaldi Cabernet / Merlot Tuscany, Italy
		65	Umberto Cesari Liano Sangiovese / Cabernet Sauvignon Emilia-Romagna, Italy
		65	Domaine du Seminare Grenache / Syrah Côtes du Rhône, France
		70	Beronia Rioja Reserva Spain

SPARKLING & ROSÉ

WINE

6oz	9oz	BTL	
12	17	48	Saintly Rosé VQA
14		55	Ruffino Prosecco Italy

NON-ALCOHOLIC

WINE

BTL	
30	Sparkling
30	White
30	Red

COCKTAILS

16	Mango Bliss Margarita 2 oz Tequila, Triple Sec, Lime Juice, Mango Juice, Simple Syrup, Candied Jalapeño
17	WB Shaken Pina Colada 2 oz Malibu Rum, Triple Sec, Pineapple Juice, Coconut Milk
17	Elderflower Spritz 2 oz Elderflower Liqueur, Prosecco, Lime Juice, Garden Mint
16	Orange Whiskey Creamsicle 2 oz Whiskey, Vanilla Syrup, Orange Soda
17	Old Cuban Cocktail 2 oz Spiced Rum, Prosecco, Lime Juice, Bitters, Garden Mint
16	Cucumber Gin Lemonade 2 oz Gin, Fresh Lemon Juice, Wild Honey, Cucumber, Rosemary
16	Classic Mule 2 oz Vodka, Lime Juice, Ginger Beer
16	Garden Mojito 2 oz Muddled Garden Mint, Lime Juice, Rum, Simple Syrup, Soda
17	WB Caesar 2 oz Vodka, House Caesar Mix, Lime Juice, Tabasco, Worcestershire Sauce, WB Spiced Rimmed Glass

COCKTAIL CAN SELECTION

9	Crafty Elk 355ML	10	Matt & Steve 473ML
7	Triple Bogey Transfusion 355ML	7	Triple Bogey Water Hazard 355ML
7	Cottage Springs 355ML	7	Sandbagger 355ML

BEER ON DRAFT

16 oz	22 oz	
9	11	Whistle Bear Lite Lager
10	12	Mic Ultra
10	12	Bud Light
10	12	Steam Whistle
10	12	Cowbell Cerveza
10	12	Cowbell Hazy Days
10	12	Goose Island
10		Cottage Springs
11		Hoegaarden
11		Guinness

BEER CAN SELECTION

8	Bud Light 355ML
8	Mic Ultra 355ML
9	Stella 355ML
8	Mill Street Organic 355ML
8	Cowbell Hazy Days 355ML
8	Cowbell Cerveza 355ML
8	Steam Whistle 355ML
7	Beaus Lug Tread 355ML
12	Guinness Tall Can 473ML
11	Craft Cider Tall Can 473ML
11	Craft Non-Alcoholic Beer 473ML
7	Craft Non-Alcoholic Beer 335ML
13	Rotation IPA Tall Can 473ML

MOCKTAILS

9	Spirit-Free Mojito Muddled Garden Mint, Lime Juice, Simple Syrup, Soda	11	Virgin Caesar House Caesar Mix, Lime Juice, Tabasco, Worcestershire Sauce, WB Spiced Rimmed Glass	10	Non-Alcoholic Spicy Margarita Lime Juice, Simple Syrup, Orange Juice, Pickled Jalapeños, Agave Syrup
12	Mango Tango Mango Juice, Ginger Beer, Mint, Grenadine, Simple Syrup, Soda Water	10	Don't Call Me Shirley Lemon Juice, Lime Juice, Grenadine, Soda, Cherries, Orange Garnish		