

STARTERS		FLATBREADS		HANDHELDS		AFTER 5	
	<p>CHICKEN WINGS Served with carrots, celery, blue cheese dip. Your choice of sauce: mild, medium, house hot, buffalo hot, dry cajun, buffalo blue, whisky BBQ, Korean, Nashville hot, maple chili, honey garlic, BBQ ranch, salt & pepper</p> <p>\$11 SNACK (4 PIECE)</p> <p>\$18 HOUSE (8 PIECE)</p> <p>\$26 SHARE (12 PIECE)</p> <p>\$50 PLATTER (24 PIECE)</p>	<p>\$18 ROASTED WILD MUSHROOMS (P) Ricotta cheese, bacon jam, shaved red onions, truffle cream sauce, rosemary</p> <p>\$20 THE BEAR (P) Pepperoni, pastrami, chorizo sausage, smoked bacon, BBQ ranch, mozzarella, Pico de Gallo, pomodoro sauce</p> <p>\$16 CAPRESE (V) Blistered grape tomatoes, bocconcini, pomodoro sauce, pesto, fresh basil</p>	<p>\$20 WB SIGNATURE BACON CHEDDAR (P) Beef & pork burger, cheddar, lettuce, tomato, onion, house brine pickles, Applewood smoked bacon, WB signature sauce, toasted potato bun</p> <p>\$19 THE LAMB Lamb patty, tomato chutney, griddle onions, cheese sauce, arugula, toasted potato bun</p> <p>\$19 NASHVILLE HOT CHICKEN SAMMY Buttermilk brined crispy chicken thigh, house made pickle, lettuce, tomato, Nashville aioli, garlic sauce, toasted potato bun</p> <p>\$19 CLASSIC REUBEN Shaved pastrami, Swiss cheese, griddle onions, sauerkraut, house made pickle, WB signature sauce, toasted rye</p> <p>\$22 BEARS CLUB (P) Cajun chicken, shaved pastrami, Swiss cheese, arugula, tomato, Applewood smoked bacon, chipotle aioli, toasted triple layer rye</p> <p>\$18 ALOO TIKKA (V) Potato and quinoa patty, lettuce, tomato, onion, house made pickle, chipotle aioli, mint chutney, toasted potato bun</p>	<p>\$22 SHRIMP TOSTADA Crunchy corn tortilla, Cajun shrimp, Pico de Gallo, fresh jalapeno, pickled red onions, chili pineapple, Cheeto crema, spicy mayo, fresh lime, queso fresco, cilantro Served with side fries or house salad. Make it vegetarian sub crispy cauliflower UPGRADE TO CAESAR SALAD OR ONION RINGS \$4</p> <p>\$23 TUSCAN SHRIMP MAC & CHEESE Shell pasta, mushrooms, spinach, grape tomatoes, shaved padano, Tuscan tomato and cheese sauce, panko parmesan, micro greens</p> <p>\$21 CHICKEN & FRIES Peri Peri spiced roasted chicken thigh, pan roasted vegetables, chili pineapple salsa, Cheeto fries, Nashville aioli, house made pickle</p> <p>\$20 FAJITA BOWL (V) Black bean and corn salsa, spiced chickpeas, fajita vegetables, avocado crema, pickled onions, savory rice, fresh lime, cilantro, queso fresco</p> <p>\$20 THAI CURRY (V) Marinated tofu, seasonal vegetables, house made yellow Thai curry, red chilies, cilantro, jasmine scented rice ADD - CHICKEN \$8, SHRIMP \$7 OR SALMON \$10</p>			
		ON THE GREENS				THE CUB MENU (12 AND UNDER)	
		<p>\$18 BEET SALAD (V) Pickled beets, truffle goat cheese mousse, field greens, poached pears, candied seeds, yam chips, maple sherry vinaigrette</p> <p>\$17 WB CAESAR (P) Chopped romaine hearts, bacon lardons, shaved padano, fresh lemon, panko parmesan, crispy capers</p> <p>\$22 SALAD NIÇOISE White wine poached potato and shrimp, green beans, grape tomatoes, romaine hearts, pickled shallots, candied zest, egg, lemon caper vinaigrette, béarnaise aioli</p> <p>\$18 WB CHOPPED SALAD (GF) Shredded iceberg, grilled artichokes, chickpeas, sundried tomatoes, cucumber, bocconcini, parmesan, pomegranate, pickled red onions, pomegranate vinaigrette</p> <p>\$24 POKE SALAD Ponzu marinated salmon, greens, cucumber, radish, carrots, edamame, chili pineapple, fresh jalapenos, Teriyaki, spicy mayo, sesame seeds, nori</p> <p>\$17 GREEK SALAD Peppers, cucumber, red onion, Kalamata olives, chop romaine, feta cheese, creamy avocado Greek dressing ADD- CHICKEN \$8 GARLIC SHRIMP 5 PC \$7</p>				<p>★ ★ ★ \$14 FOR EACH MEAL ★ ★ ★</p> <p>JUNIOR CHICKEN FINGERS 3PC. (GF) Plum sauce</p> <p>CHEETO MAC & CHEESE Seashell pasta, Cheeto cheese sauce</p> <p>JUNIOR GRILLED CHEESE ADD BACON \$3 Cheddar blend on choice of toast</p> <p>JUNIOR FLAT BREAD (P) Pomodoro sauce, pepperoni, mozzarella cheese</p> <p>JUNIOR CHEESE BURGER (P) Cheddar cheese</p> <p>JUNIOR HOT DOG Toasted bun</p> <p>*ALL THE ABOVE ARE SERVED WITH CRUDITÉ, FRIES AND A FOUNTAIN DRINK</p>	
	<p>\$19 WB CHEESY NACHO (GF) Corn chips, cheese blend, Pico de Gallo, pickled red onions, Cheeto crema, fresh cilantro, salsa, sour cream</p> <p>\$12 WHIPPED FETA & GREEK YOGURT DIP (V) Spiced chickpeas, sea salt, EVOO, pita shards</p> <p>\$16 BEEF BITES (GF) Za'atar crusted top sirloin, hummus, pickled red onions, garlic sauce, pomegranate, corn chips</p> <p>\$18 BOMBAY SHRIMP 5 PC. (GF) Cilantro garlic shrimp, pickled peppers, jalapenos, chili pineapple, chipotle aioli</p> <p>\$15 BUTTERMILK FRIED CALAMARI (GF) Nashville aioli, pickled peppers, micro greens</p> <p>\$14 KUNG PAO CAULIFLOWER (GF) (V) Battered florets, peppers, onion, Kung Pao glaze, roasted cashews, sesame seeds, scallions</p> <p>\$15 POPCORN CHICKEN Buttermilk brined chicken, BBQ ranch, spicy mayo, house made pickles, scallions, Cheeto dust</p>						
	<p>★ ★ COME FOR THE GOLF ★ ★ — STAY — FOR THE FOOD</p>						
	<p>GLUTEN FREE (GF) VEGETARIAN (V) CONTAINS PORK (P)</p>						



ALL DAY BREAKFAST SANDWICH
Fried egg, Applewood smoked bacon, cheddar cheese, lettuce, tomato, chipotle aioli, toasted potato bun **\$9**

CHICKEN FINGERS & FRIES 5 PIECE (GF)
Plum sauce and crudité **\$18**

WINE		DRAFT BEER			CAN BEVERAGES		COCKTAILS	
RED	INNISKILLIN CABERNET MERLOT \$8.00 \$12.00 \$28.00	16oz	22oz		\$10.00	STELLA ARTOIS	\$13.00	PINEAPPLE GINGER SPRITZ • PINEAPPLE JUICE • 1.5oz APEROL • 3oz PROSECCO • PINEAPPLE JUICE • GINGER BEER
RED	CALLIA MALBEC \$13.00 \$19.00 \$52.00	\$8.25	N/A	GUINNESS	\$9.00	BUD LIGHT		
RED	WOODBRIDGE BY ROBERT MONDAVI CABERNET SAUVIGNON \$10.00 \$14.00 \$35.00	\$7.50	N/A	COTTAGE SPRINGS RASPBERRY LEMONADE SELTZER	\$9.00	MILL ST. ORGANIC		
RED	MCGUIGAN BLACK LABEL SHIRAZ \$10.00 \$14.00 \$35.00	\$7.00	\$9.50	COWBELL	\$8.50	HAZY DAYS IPA - COWBELL	\$13.00	BUTTERFLY • 1.5oz KETEL ONE VODKA • .25oz BLUE CURAÇAO • LEMON JUICE • LEMON • EGG WHITE
RED	MCMANIS PETIT S. \$14.00 \$20.00 \$53.00	\$6.50	\$8.50	STEAM WHISTLE	\$8.00	STEAM WHISTLE PILSNER		
RED	TOM GORE CAB. SAUV \$13.00 \$19.00 \$49.00	\$7.00	\$9.50	BROKEN RAIL	\$7.00	WATERLOO IPA		
WHITE	INNISKILLIN PINOT GRIGIO \$8.00 \$12.00 \$28.00	\$7.00	\$9.50	WATERLOO IPA	\$9.25	MICHELOB ULTRA		
WHITE	INNISKILLIN CHARDONNAY \$8.00 \$12.00 \$28.00	\$8.25	\$11.00	MIC ULTRA	\$9.00	BRICKWORK CIDER	\$13.00	SWEET GRENADINE MARGARITA • 1.5oz JOSE CUERVO TEQUILA • .5oz TRIPLE SEC. • LIME JUICE • GRENADINE
WHITE	SCARPETTA PINGO GRIGIO \$10.00 \$14.00 \$35.00	\$8.25	\$10.25	BUD LIGHT	\$9.00	MATT & STEVE CAESAR		
WHITE	RUFFINO PINOT GRIGIO \$11.00 \$16.00 \$43.00	\$7.50	\$10.00	MILL ST ORGANIC	\$8.00	GIN SMASH		
WHITE	SAINTLY ROSE \$11.00 \$16.00 \$43.00	\$7.50	\$10.00	ROTATING TAP	\$5.00	COTTAGE SPRINGS	\$13.00	WHISKEY SMASH • 1.5oz BULLET BOURBON • SIMPLE SYRUP • MINT LEAVE • 7UP • LEMON JUICE
WHITE	CAVE SPRING RIESLING \$13.00 \$19.00 \$51.00	<p>★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★</p> <p>COME FOR THE GOLF — STAY — FOR THE <i>Drinks!</i></p> 			\$9.00	WHITE CLAW		
WHITE	CANTINA RAUSCEDO PINOT GRIGIO \$14.00 \$20.00 \$53.00				\$8.00	CRAFT NON-ALCOHOLIC BEER		
WHITE	KIM CRAWFORD SAVU BLANC \$14.00 \$20.00 \$53.00	<p>★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★</p> 					\$13.00	BLACKBERRY TOM COLLINS • 1.5oz TANQUERAY GIN • LIME JUICE • BLACKBERRIES • SIMPLE SYRUP • CLUB SODA
WHITE	KENDELL JACKSON CHARDONNAY \$17.00 \$25.00 \$66.00				<p>★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★</p> <p>★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★</p>			
								<p>IF YOU DRINK ★ ★ <i>Don't Drive</i> ★ ★ DON'T EVEN ★ ★ <i>Putt!</i> ★ ★ - DEAN MARTIN</p>