CAMBRIDGE ^{ON} ★ ★ ★ ★ 1316 DICKIE SETTLEMENT RD



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	STARTERS		FLATBREADS		HANDHELDS		AFTER 5
	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	\$18 \$20	ROASTED WILD MUSHROOMS (P) Ricotta cheese, bacon jam, shaved red onions, truffle cream sauce, rosemary THE BEAR (P) Pepperoni, pastrami, chorizo sausage, smoked bacon,	\$20 \$19	WB SIGNATURE BACON CHEDDAR (P) Beef & pork burger, cheddar, lettuce, tomato, onion, house brine pickles, Applewood smoked bacon, WB signature sauce, toasted potato bun THE LAMB	\$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
\$11 \$18	SNACK (4 PIECE) HOUSE (8 PIECE)	\$16	BBQ ranch, mozzarella, Pico de Gallo, pomodoro sauce CAPRESE (V) Blistered grape tomatoes, bocconcini, pomodoro sauce,		Lamb patty, tomato chutney, griddle onions, cheese sauce, arugula, toasted potato bun	\$23	TUSCAN SHRIMP MAC & CHEESE Shell pasta, mushrooms, spinach, grape tomatoes, shaved padano, Tuscan tomato and cheese sauce,
\$26 \$50	SHARE (12 PIECE) PLATTER (24 PIECE)		pesto, fresh basil	\$19	NASHVILLE HOT CHICKEN SAMMY Buttermilk brined crispy chicken thigh, house made	\$21	panko parmesan, micro greens CHICKEN & FRIES
\$19	WB CHEESY NACHO (GF) Corn chips, cheese blend, Pico de Gallo, pickled red		ON THE GREENS		pickle, lettuce, tomato, Nashville aioli, garlic sauce, toasted potato bun	<i>\$2</i> 1	Peri Peri spiced roasted chicken thigh, pan roasted vegetables, chili pineapple salsa, Cheeto fries, Nashville
\$12	onions, Cheeto crema, fresh cilantro, salsa, sour cream WHIPPED FETA & GREEK YOGURT DIP (V) Spiced chickpeas, sea salt, EVOO, pita shards	\$18	BEET SALAD (V) Pickled beets, truffle goat cheese mousse, field greens, poached pears, candied seeds, yam chips, maple sherry vinaigrette	\$19	CLASSIC REUBEN Shaved pastrami, Swiss cheese, griddle onions, sauerkraut, house made pickle, WB signature sauce,	\$20	aioli, house made pickle FAJITA BOWL (V) Black bean and corn salsa, spiced chickpeas, fajita vegetables, avocado crema, pickled onions, savory rice,
\$16	BEEF BITES (GF) Za'atar crusted top sirloin, hummus, pickled red onions, garlic sauce, pomegranate, corn chips	\$17	WB CAESAR (P) Chopped romaine hearts, bacon lardons, shaved	\$22	toasted rye BEARS CLUB (P)	\$20	fresh lime, cilantro, queso fresco
\$18	BOMBAY SHRIMP 5 PC. (GF) Cilantro garlic shrimp, pickled peppers, jalapenos, chili pineapple, chipotle aioli	\$22	padano, fresh lemon, panko parmesan, crispy capers SALAD NIÇOISE White wine poached potato and shrimp, green beans,		Cajun chicken, shaved pastrami, Swiss cheese, arugula, tomato, Applewood smoked bacon, chipotle aioli, toasted triple layer rye		Marinated tofu, seasonal vegetables, house made yellow Thai curry, red chilies, cilantro, jasmine scented rice ADD - CHICKEN \$8, SHRIMP \$7 OR SALMON \$10
\$15	BUTTERMILK FRIED CALAMARI (GF) Nashville aioli, pickled peppers, micro greens		grape tomatoes, romaine hearts, pickled shallots, candied zest, egg, lemon caper vinaigrette, béarnaise aioli	\$18	ALOO TIKKA (V) Potato and quinoa patty, lettuce, tomato, onion,		THE CUB MENU (12 AND UNDER)
\$14		\$18	WB CHOPPED SALAD (GF) Shredded iceberg, grilled artichokes, chickpeas, sundried tomatoes, cucumber, bocconcini, parmesan, pomegranate, pickled red onions, pomegranate vinaigrette		house made pickle, chipotle aioli, mint chutney, toasted potato bun ALL THE ABOVE SERVED WITH FRIES OR HOUSE SALAD	Plum CHE	* * * \$14 FOR EACH MEAL * * * NIOR CHICKEN FINGERS 3PC. (GF) In sauce EETO MAC & CHEESE
\$15	POPCORN CHICKEN Buttermilk brined chicken, BBQ ranch, spicy mayo, house made pickles, scallions, Cheeto dust	\$24	POKE SALAD Ponzu marinated salmon, greens, cucumber, radish, carrots, edamame, chili pineapple, fresh jalapenos,		ALL DAY BREAKFAST SANDWICH	JUN Ched	shell pasta, Cheeto cheese sauce IIOR GRILLED CHEESE ADD BACON \$3 Idar blend on choice of toast IIOR FLAT BREAD (P)
	$\star \star c^{O^{ME}FOR THE} G^{O_{1}} \star \star \star$ FOR THE FOOD	\$17	Teriyaki, spicy mayo, sesame seeds, nori GREEK SALAD Peppers, cucumber, red onion, Kalamata olives,		Fried egg, Applewood smoked bacon, cheddar cheese, lettuce, tomato, chipotle aioli, toasted potato bun \$9	Pome JUN Ched	iodoro sauce, pepperoni, mozzarella cheese IIOR CHEESE BURGER (P) ddar cheese
G	LUTEN FREE (GF) VEGETARIAN (V) CONTAINS PORK (P)		chop romaine, feta cheese, creamy avocado Greek dressing		CHICKEN FINGERS & FRIES 5 PIECE (GF) Plum sauce and crudité \$18	Toas	IIOR HOT DOG sted bun THE ABOVE ARE SERVED WITH CRUDITÉ, FRIES AND

ADD- CHICKEN \$8 GARLIC SHRIMP 5 PC \$7

*ALL THE ABOVE ARE SERVED WITH CRUDITE, FRIES AND A FOUNTAIN DRINK

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BAR & RESTAURANT

WINE		DRAFT BEER			CAN	BEVERAGES	COCKTAILS			
ED	INNISKILLIN CABERNET MERLOT	16 oz	22oz		\$10.00	STELLA ARTOIS	\$13.00	PINEAPPLE GINGER SPRITZ		
	\$8.00 \$12.00 \$28.00	\$8.25	N/A	GUINNESS	\$9.00	BUD LIGHT		 PINEAPPLE JUICE 1.5oz APEROL 		
ED	CALLIA MALBEC \$13.00 \$19.00 \$52.00	\$7.50	N/A	COTTAGE SPRINGS RASPBERRY LEMONADE SELTZER	\$9.00 \$8.50	MILL ST. ORGANIC HAZY DAYS IPA - COWBELL		 3 oz PROSECCO PINEAPPLE JUICE GINGER BEER 		
ED	WOODBRIDGE <i>BY</i> ROBERT MONDAVI CABERNET SAUVIGNON	\$7.00	\$9.50	COWBELL	\$8.50	BOBCAT RED ALE - COWBELL	\$13.00	BUTTERFLY		
	\$10.00 \$14.00 \$35.00	\$6.50	\$8.50	STEAM WHISTLE	\$8.00	STEAM WHISTLE PILSNER		 1.5oz KETEL ONE VODKA .25oz BLUE CURAÇAO 		
ED	MCGUIGAN BLACK LABEL SHIRAZ	\$7.00	\$9.50	BROKEN RAIL	\$7.00	\$7.00 WATERLOO IPA		LEMON JUICE LEMON		
	\$10.00 \$14.00 \$35.00	\$7.00	\$9.50	WATERLOO IPA	\$9.25	MICHELOB ULTRA		• EGG WHITE		
ED	MCMANIS PETIT S.	\$8.25 \$11.00		MIC ULTRA	\$9.00	BRICKWORK CIDER	\$13.00	SWEET GRENADINE		
	\$14.00 \$20.00 \$53.00	\$8.25	\$10.25	BUD LIGHT	\$9.00	MATT & STEVE CAESAR		MARGARITA • 1.5 oz JOSE CUERVO TEQUIL		
ED	TOM GORE CAB. SAUV \$13.00 \$19.00 \$49.00	\$7.50	\$10.00	MILL ST ORGANIC	\$8.00	GIN SMASH		 1.5oz JOSE COERVO TEGUL .5oz TRIPLE SEC. LIME JUICE 		
HITE	INNISKILLIN PINOT GRIGIO \$8.00 \$12.00 \$28.00	\$7.50	\$10.00	ROTATING TAP	\$5.00	COTTAGE SPRINGS		• GRENADINE		
HITE	INNISKILLIN CHARDONNAY	* * * * * * * * * *		\$9.00	WHITE CLAW	\$13.00	WHISKEY SMASH			
HITE	\$8.00 \$12.00 \$28.00 SCARPETTA PINGO GRIGIO \$10.00 \$14.00 \$35.00	COME FOR THE GOLA TOR THE Drinks!			* *	.00 CRAFT NON-ALCOHOLIC BEER		 1.5oz BULLET BOURBON SIMPLE SYRUP MINT LEAVE 7UP LEMON JUICE 		
HITE	RUFFINO PINOT GRIGIO \$11.00 \$16.00 \$43.00	FOR THE D/WWW.				\$13.00	BLACKBERRY TOM COLLINS			
HITE	SAINTLY ROSE \$11.00 \$16.00 \$43.00							 1.5oz TANQUERAY GIN LIME JUICE 		
HITE	CAVE SPRING RIESLING \$13.00 \$19.00 \$51.00							 BLACKBERRIES SIMPLE SYRUP CLUB SODA 		
HITE	CANTINA RAUSCEDO PINOT GRIGIO			KIE EY				IF YOU DRINK		
\$14.00 \$20.00 \$53.00 WHITE KIM CRAWFORD SAVU BLANC \$14.00 \$20.00 \$53.00 WHITE KENDELL JACKSON CHARDONNAY \$17.00 \$25.00 \$66.00							* * Don't Drive * * ^{DON'T EVEN} * * Putt! * *			
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