

# SHARE FAIR

## SHARE GREEN

beet **salad** \$11.5  
goat cheese, pecans + arugula

garden **greens** \$10  
mixed greens, shaved carrots,  
dried cranberries, candied  
peanuts, pear vinaigrette

9030 **caesar** \$11  
romaine wedge or chopped,  
pancetta, pecorino cheese,  
herb lavash

tempura **broccolini** \$8.25  
spice, lemon + soy sauce

## SHARE WHITE

maldon salted **calamari** \$13  
chipotle aioli

white corn **nachos** \$13.5  
cheese, jalapenos, tomato,  
olives, sour cream + salsa

truffle **fries** \$6.25  
rosemary + parmigiano

**poutine** \$7.25  
beef or chicken + \$3

**flatbread** \$11.5  
margarita  
sausage + peppers + \$3  
cured meats + \$2.5  
chicken + bacon \$3

## DO IT DO IT!

## SHARE RED

beef + sausage **meatballs** \$12.75  
san marzano tomato sauce, grana padano + bread

prime **rib** bone \$5  
bbq + sriracha

lb **wings** \$12  
hot / honey garlic / caesar parmigiana / teriyaki / jerk /  
bbq + sriracha / salt + pepper

truffle **slider** \$4.5 each  
corn beef, provolone, roasted pepper spread

chicken **tenders** \$14  
shoestring fries + blue cheese dip

share **platter** \$29  
wings, nachos, poutine + chicken tenders

## MEAT + BREAD

please ask your server for our fresh bread options

veal **parmigiano sandwich** \$11.75  
rustic tomato sauce, arugula, provolone + capicola

**pan sandwich** \$12  
calabrese salami, mortadella, capicola  
provolone, arugula, olive tapenade

grilled **portobello** focaccia \$10.5  
arugula + fiore di latte

peanuts **steak sandwich** \$13.95  
6oz angus beef on garlic toast, caesar salad + shoestring fries

house **burger** \$13  
lettuce, tomato, onion ring + crusty bun  
cheddar \$1, bacon \$1, sautéed mushrooms \$1

jerk **chicken sandwich** \$12.25  
havarti, mango + red onion chutney  
crusty bun, warm olives + peppers

focaccia **chicken club** \$12.25  
grilled chicken, bacon, tomato + lettuce  
mayo + pepper spread

sub **steak fries** \$3 or **pickle fries** \$3.5

## MAINS

**fish + chips** \$15.95  
beer batter + coleslaw

potato **gnocchi** \$15  
san marzano tomato sauce  
or  
cream + bacon

fried **chicken** \$16  
herbs, burbon caramel,  
coleslaw

NY **strip** STK \$17  
house seasoned  
herb butter, truffle fries,  
coleslaw

## CRAFT SOUP

please ask server  
daily made + focaccia \$6.5  
or sub for \$3

## PLAY NICE

## SWEET EAT

craft **pie** \$9  
bourbon caramel + cream

churros + sauce \$8.5  
salted caramel

## DRINK UP!

## DRINK WHITE

	6oz	btl
redwood creek <b>chardonnay</b>	\$6.5	\$29
peller estates heritage pinot <b>gris</b>	\$7	\$30
perrin reserve <b>blanc</b>	\$7.5	\$32
kim crawford savignon <b>blanc</b>		\$45
casillero del diablo <b>sauvignon blanc</b>	\$8	\$33
grey monk estate latitude 50 <b>blend</b> vqa		\$38
batasiolo <b>moscato</b> d'asti		\$41
lamberti pinot <b>grigio</b>		\$39
ruffino orvieto classico <b>abboccato</b>	\$8.5	\$35
third generation <b>chardonnay</b>	\$8.5	\$35
lamarca <b>prosecco</b>	187ml	\$12

## DRINK RED

	6oz	btl
redwood creek <b>cabernet</b> sauvignon	\$6.5	\$39
peller estates heritage <b>merlot</b>	\$7	\$31
perrin reserve <b>rouge</b>	\$7.5	\$32
casillero del diablo <b>carménère</b>	\$8	\$33
ghost pines <b>zinfandel</b>		\$55
mcwilliam's hanwood <b>shiraz</b>	\$8.5	\$34
collazzi <b>liberta</b> rosso		\$42
lamberti <b>valpolicella</b> classico		\$39
trivento golden reserve <b>malbec</b>		\$65
nugan 3rd gen <b>shiraz</b>	\$8	\$35
cantina zaccagnini montpepulciano d'abruzzo		\$40

# THE TAPS

domestic  
canadian  
coors light  
kokanee gold  
budwiser  
\$6.5

import  
guinness  
stella artois  
kronenberg  
blanc  
peroni  
\$7.75

premium  
traditional  
grasshopper  
coors banquet  
alexander keiths  
\$7

**CRAFT \$7.5**

rotating craft beer taps  
please ask about our monthly selection

## GLASS+TIN

domestic \$5.5 / import \$7 / premium \$6.5

canadian  
coors light  
budweiser  
bud light  
labatt blue  
pilsner  
kokanee

heineken  
corona  
fruli  
negro modello  
kronenberg  
stiegl radler

mgd  
rickards red  
savanna  
strongbow  
smirnoff ice  
rock creek pear

o`douls \$3

## THE WELL+MORE

highballs \$6 / 1oz cocktail \$6.75-\$8.25 / 2oz cocktails + martinis \$10.5

2oz cocktails + martini's

germaine, black mojito, amaretto sour, whiskey sour, manhattan,  
planters punch, paloma, st. henpimmzano + build your own martini

## MOLTO MONDAYS

meatball madness

**\$4 EACH** 4oz balls

all day

## tempting tuesdays

TRUFFLE SLIDERS

**\$3.75 EACH**

all day

## WING-IT WEDNESDAY

**39¢ PER WING**

all day

## crush thursday

**1/2 PRICE WINE** bottle only

all day

## FRENCH - FRYDAY

truffle fries + french wine 2.6oz glasses

**\$14**

all day

## sin-full saturday

**39¢ WINGS + 1/2 PRICED WINE**

bottle only

all day

## SACRED SUNDAY

steak + egg

6oz steak, house veg + potato

**\$9.5**

all day

\*\* all daily specials are dine in ONLY\*\*

**Peacocks**  
PUBLIC HOUSE

**FOOD + DRINK**