

# Edibles

## BREADED CHICKEN WINGS

Mild or Hot Sauce

15

## HOUSE MADE CHARCUTERIE

Jam | Pickles | Mustard

17

## PANKO CRUSTED SHRIMP

Thai Chili Dip

15

## WARM MUSHROOM DIP

Herb Cream Cheese | Fried Tortilla Chips

12

## BREADED DUTCH MEATBALLS

Chipotle Mayo

12

## SOUTHWESTERN NACHOS

Sausage, Black Bean, Chipotle Sour Cream

16

## THAI CHICKEN SATAYS

Black Bean Lime Mayo

14

## BEER BATTERED ONION RINGS

9

## SWEET POTATO FRIES

Curried Mayo

8

Heartier Fare is Available from Our  
All Day Churchill's Menu  
Please Ask Your Server

# Potation

## Domestic

Keith's, Keith's Light, Budweiser, Bud Light, Moosehead,  
341 ml bottle 5.75

## Imported Beer

Heineken & Corona 330 ml bottle 6.50

## On Tap

Keith's 397 ml glass 4.65 1818ml Pitcher 21.50  
Craft Beer 397 ml glass 5.50 1818ml Pitcher 23.00

## Craft Beer, Ciders & Radlers

Annapolis Brewing Company: Fenwick Ale, Railway IPA  
and Acadian Honey 355 ml 6.75

Tusket Falls: Smoked Ale and Kettle Sour  
473 ml 7.00

Moosehead: Angry Orchard Hard Rose Cider  
Pink Grapefruit, Blueberry and Watermelon Radlers  
355 ml 6.75

Oland's Bud Light Lemonade Radler  
355 ml 6.75

Casa Nova Fine Beverages:  
1606 Cider and Buddys Cider  
500 ml 6.75

## Non Alcoholic Beer

Budweiser Prohibition Beer  
355 ml 4.00

## House Wine Domestic

Jackson Triggs Proprietors Chardonnay  
& Proprietor's Merlot  
6 oz. Glass 9 / ½ litre 21 / litre 42

## House Wine Import

Siete Soles Sauvignon Blanc Italy  
Siete Soles Cabernet Sauvignon Chile  
6 oz. Glass 9 / ½ litre 21 / litre 42

Please ask your server for our complete Wine list.

## Signature Cocktails

### Signature Scallop Caesar

1.5 oz. Grey Goose Vodka

### Aqua Thunder

1 oz. Midori Melon Liqueur 5 oz. Blue Curacao,  
.5 oz. Banana Liqueur  
Lemon juice & Club Soda

### Azure Sangria

1 oz. Hpnotiq 1 oz. White Wine  
Splash of Ginger Ale

### Blue Crush

1 oz. Hpnotiq 1 oz. Blueberry Vodka  
Lemonade & Club Soda

### Blue Italian Heaven

.5 oz. Amaretto Disaronno 1 oz. Dark Rum  
.5 oz. Blue Curacao  
Pineapple & Lime Juice

### Honey Ole Fashion

1.5 oz. Jack Daniels Honey  
Lemon Juice & Bitters

### Pomegranate Cosmo

1 oz. Grey Goose .5 oz. Cointreau  
Pomegranate & Lime Juice

### Blueberry Disarrona

1 oz. Amaretto .5 oz. Supercassis  
Blueberries & Soda

### Blushing Betty

1.5 oz. Bourbon Pink Grapefruit Juice

### The Screwdriver Mule

1.5 oz. Grey Goose Vodka .5 oz. Ginger Beer  
Orange Juice

### Angry Pirate

.5 oz. Grey Goose Vodka .5 oz. Triple Sec,  
.5 oz. Blue Curacao  
Pineapple & Orange Juice

### Blackberry Smash

1.5 oz. Grey Goose  
Lemon Juice and Muddled Blackberries

Signature Cocktails \$8

## FINISHING TOUCHES

*From the creative minds of our Pastry Chef's  
...enjoy!*

Blueberry Lavender Panna Cotta  
Blood Orange Coulis | Lemon Curd | Tuile Cookie  
9

Triple Chocolate Mousse Roulade  
Salted Caramel | Almond Nougatine | Joconde Sponge  
10

Earl Grey Crème Brulee Tart  
Sweet Almond Crust | Raspberry Coulis | Macaron  
10

Strawberry Angel Food Cake  
Strawberry Compote | Port Sauce | Vanilla Mint Ice  
Cream  
10

“Dome Royal 2018”  
Chocolate Glazed | Strawberry Mousse | Cointreau  
Orange Coulis  
12

Stuffed Apple Cheesecake  
Caramelized Apples | Port Wine Sauce | Graham  
Crumble  
10

Lemon Almond Tart with Toasted Meringue  
Passion Fruit Gel | Crushed Pistachio  
9

Home Made Sorbet and Ice Cream  
Shortbread Cookie and Fresh Berries  
9

Canadian and Local Cheeses  
Crackers, Condiments, Grapes  
18

### Consumer Advisory

Raw meat and shellfish can increase your risk of illness. Consumers, who are  
Vulnerable to food borne illness should only eat thoroughly cooked seafood,  
Meat and poultry. If you have allergies or special requests, please notify your server.

Taxes & Gratuities Not Included