

# FOOD



## SNACK PLATES

### OTR SIGNATURE WINGS 🍷 12

#### SAUCES

Hot, Mild, Korean BBQ, Honey Garlic, Teriyaki, Sriracha, Memphis BBQ, Sweet Chili, Honey Mustard, Valentina Hot, Garlic Parmesan, Maple, Habanero, Kung Pao, Garlic Soy, Garlic Parmesan Ranch, Guinness BBQ

#### DRY RUBS

Salt + Pepper, Lemon Pepper, Jerk, Cajun, BBQ, Peri Peri, Maple Bacon, Dill Pickle, All Dressed, Frank's RedHot, Mango Habanero, Montreal Spice, Shawarma, Coconut Lime, Mediterranean

### KUNG PAO CAULIFLOWER BITES V 12

Cauliflower florets, tempura batter, red onion, red pepper, kung pao sauce

### CHICKEN TENDERS 8

Frosted Flake coating, buttermilk + buffalo hot marinade, Sriracha aioli  
Fries +3, Root Vegetable Fries +3

### NACHOS V GF 14

Corn tortillas, cheese blend, banana peppers, roma tomato, green onions, salsa, herb sour cream, sour cream drizzle

Atlantic Lobster +5, Black Forest Ham +4, Cajun Beyond Meat +4, Cajun Chicken Breast +4, BBQ Pulled Pork +4, Short Rib +4, Smoked Bacon +3, Wild Mushrooms +3, Pickled Jalapeno +2

### BROCCOLINI Vo GF 9

Charred broccolini, smoked bacon, lemon aioli, lemon zest

### KOREAN BBQ TACOS Vo 10

Braised short rib, Korean BBQ sauce, lettuce, Sriracha aioli, kimchi slaw, sesame seeds  
Fries +3, Root Vegetable Fries +3

### ROOT VEGETABLE FRIES V GF 8

Magenta beets, glazed parsnip, vibrant carrots, thyme oil, sea salt, lemon zest, garlic dill dip

### SOUP + BREAD 7

Daily selection of our signature handcrafted soup + bread

### BABY BACK BBQ DRY RIBS ★ 12

Grasshopper beer braised, BBQ dry rubbed baby back ribs, Memphis style BBQ sauce

### CALAMARI TENDERS 12

Humboldt squid tenders, Mediterranean seasoning, dill dip, charred lemon

### POUTINE V GF 9

Yukon Gold potatoes, Quebec cheese curds, poutine gravy  
Atlantic Lobster +5, Black Forest Ham +4, Grilled Chicken Breast +4, Beyond Meat +4, Pulled Pork +4, Short Rib +4, Smoked Bacon +3, Wild Mushrooms +3, Smoked Gouda +2.5, Cheese Curds +2.5, Avocado +2.5, Fried Egg +2, Caramelized Onion +2, Pickled Jalapeno +2, Banana Peppers +1, Crispy Onions +1

## FRESH PRODUCE

### OFF THE ROCKS SALAD ★ V GF 10

Dried cranberries, toasted pumpkin seeds, cherry tomatoes, artisan greens, feta, dijon vinaigrette

### KALE CAESAR SALAD Vo GFo 10

Baby kale, romaine, smoked bacon, brioche croutons, parmesan, house dressing

### BEET SALAD V GF 12

Gold beets, arugula, goat cheese, cashews, cherry tomatoes, apple cider vinaigrette

### LOBSTER MAC + CHEESE 16

Ocean Wise Atlantic lobster, cavatappi pasta, lobster cheese sauce, panko

### MUSSELS + FRIES GF 15

Ocean Wise PEI mussels, heirloom tomato sauce, root vegetable fries

### BUTTER CHICKEN GFo 15

Traditional Indian spices, marinated chicken breast, house butter sauce, jasmine rice, buttered naan

### HUEVOS RANCHEROS GFo 14

Spiced potatoes, ancho aioli, pickled jalapenos, avocado, pulled pork, sunny side up egg, tortilla

### JASPER STEAK + BREAD GFo 16

Certified Angus Beef sirloin CAP, grilled herb bread, crispy onions, root vegetable fries  
Wild Mushrooms +3, Caramelized Onion +2

## FARE

## BETWEEN THE BREAD

### THE ROCKSTAR BURGER ★ Vo GFo 12

Beef brisket patty, house sauce, lettuce, tomato, pickle slices  
Atlantic Lobster +5, BBQ Pulled Pork +4, Short Rib +4, Black Forest Ham +4, Wild Mushrooms +3, Smoked Bacon +3, Swiss +2.5, Smoked Gouda +2.5, Provolone +2.5, Avocado +2.5, Fried Egg +2, Caramelized Onion +2, Pickled Jalapeno +2, Grilled Tomato +2, Banana Peppers +1, Crispy Onions +1

### THE DRUID BURGER Vo GFo 14

Stuffed beef brisket patty, bacon, white cheddar, lettuce, tomato, Guinness BBQ sauce, caramelized onion, charred lemon aioli

### GOURMET GRILLED CHEESE V GFo 13

Brie, provolone, smoked Gouda  
Atlantic Lobster +5, Grilled Chicken Breast +4, Beyond Meat +4, Pulled Pork +4, Short Rib +4, Black Forest Ham +4, Smoked Bacon +3, Wild Mushrooms +3, Smoked Gouda +2.5, Provolone +2.5, Swiss +2.5, Avocado +2.5, Fried Egg +2, Grilled Tomato +2, Caramelized Onion +2, Pickled Jalapeno +2, Banana Peppers +1, Crispy Onions +1

### SMOKED BLT Vo GFo 12

Smoked bacon, artisan greens, roma tomato, truffle aioli  
Black Forest Ham +4, Smoked Gouda +2.5, Swiss +2.5, Provolone +2.5, Avocado +2.5, Fried Egg +2

### JERK CHICKEN CLUB Vo GFo 14

Marinated jerk chicken breast, maple bacon, smoked Gouda, avocado, artisan greens, roma tomato, Sriracha aioli

### CLASSIC CUBANO 14

Pulled pork, black forest ham, dill pickles, mustard, Swiss, smoked Gouda

### SHORT RIB DIP 14

Braised short rib, provolone, banana peppers, crispy onions, dijonaise, au jus

#### SIDES

Choose: Fries, Soup, Off the Rocks Salad, Jasmine Rice

Caesar Salad +2, Root Vegetable Fries +2, Broccolini +2, Mac + Cheese +2, Poutine +2

GFo Sub your bread for a gluten free bun. Ask your server.

## BRUNCH

### BACON, EGGS + SAUSAGE GFo 8

2 choice eggs, breakfast sausage, bacon, potato hash, multigrain toast

### BAGEL SAMMY V GFo 8

Everything bagel, truffle aioli, smoked Gouda, one fried egg, lettuce, tomato, potato hash

### EGGS BENNY Vo GFo 8

Butter croissant, Canadian bacon, poached eggs, hollandaise, potato hash

### CHICKEN + WAFFLE 8

Fried chicken breast, Belgian waffle, sunny side up eggs, maple aioli, microgreens

#### BRUNCH SIDES

2 Eggs +3, Bacon +3, Breakfast Sausage +3, Croissant +2, Multigrain +2, Fruit +2, Potato Hash +2, Belgian Waffle +2

SATURDAY, SUNDAY + HOLIDAY MONDAY served until 2pm

### DEEP FRIED ICE CREAM 7

French vanilla ice cream, Frosted Flakes, caramel sauce, fresh fruit

### CHOCOLATE TORTE GF 7

Flourless chocolate torte, mixed berry coulis, cinnamon icing sugar  
French Vanilla Ice Cream +2

## SWEETS

★ OTR Favourite

V Vegetarian

GF Gluten Friendly (may contain trace amounts of gluten)

GST not included in prices

Vo Ask your server for Vegetarian options

GFo Ask your server for Gluten Friendly options (may contain trace amounts of gluten)

# DRINK



## SHOTS + BOMBS

Jägermeister	1oz	5.25
Fireball	1oz	5.25
Jameson	1oz	5.25
Basic Shot	1oz	7.25
Premium Shot	1oz	8.00
Jägerbomb	1oz	7.00
Other Bombs	1oz	8.00
Drop Shot	1oz	8.00
Hand Grenade	2oz	14.25

## COOLERS + CIDER

Mike's Hard		
Cranberry Lemonade		8.00
Smirnoff Ice		8.00
Twisted Tea		8.00
Magners Irish Cider	568mL	9.75

Coffee		3.00
Tea		3.00
Pop		3.00
Juice		3.00
San Pellegrino	250mL	3.75
Red Bull Energy Drink		5.25
Regular, Sugar Free, Blue Edition, Yellow Edition, Seasonal Edition		

## NON-ALCOHOLIC

★ ASK YOUR SERVER TO SEE OUR BEER + WINE + COCKTAIL MENU. ★

## BACK OF THE BAR

### VODKA

Polar Ice (Well Brand)	1oz	7.25	2oz	12.25
Three Olive Cherry, Three Olives Grape, Absolut Elyx, Absolut Mandrin, Absolut Raspberri, Absolut Vanilla, Absolut Lime, Absolut Grapefruit, Grey Goose, Stoli Blueberi, Van Gogh Espresso, Pink Whitney	1oz	8.00	2oz	14.25

### WHISKEY

Wiser's Special Blend (Well Brand)	1oz	7.25	2oz	12.25
Crown Royal, Gibson's Finest 12 YR, Wiser's Deluxe, Wiser's Spiced Vanilla, Jack Daniel's, Jack Daniel's Fire, Jack Daniel's Honey	1oz	8.00	2oz	14.25

### IRISH WHISKEY

Jameson	1oz	8.00	2oz	14.25
Bushmills Black Bush	1oz	9.00	2oz	17.00

### RUM

Lamb's White (Well Brand)	1oz	7.25	2oz	12.25
Lamb's Navy (Well Brand)	1oz	7.25	2oz	12.25
Lamb's Spiced (Well Brand)	1oz	7.25	2oz	12.25
Kraken Black Spiced, Appleton Estate, Bacardi White, Bacardi Limon, Malibu, Flor De Caña	1oz	8.00	2oz	14.25

### TEQUILA

Olmecca Gold (Well Brand)	1oz	8.00	2oz	14.25
1800 Coconut	1oz	8.00	2oz	14.25
Casamigos Reposado	1oz	13.00	2oz	25.00
Patron Silver	1oz	13.00	2oz	25.00

### GIN

Beefeater (Well Brand)	1oz	7.25	2oz	12.25
Bombay Sapphire	1oz	8.00	2oz	14.25
Tanqueray	1oz	8.00	2oz	14.25
Hendrick's	1oz	9.00	2oz	17.00

### BOURBON

Jim Beam	1oz	8.00	2oz	14.25
Woodford Reserve, Maker's Mark	1oz	9.00	2oz	17.00

### SCOTCH

#### Blended ★

Ballantine's Finest	1oz	7.25	2oz	12.25
Chivas Regal 12 YR	1oz	9.00	2oz	17.00
Johnnie Walker Black	1oz	9.00	2oz	17.00

#### Single Malt ★

Bowmore 12 YR, Glenfiddich 12 YR, Glenlivet 12 YR	1oz	9.00	2oz	17.00
Lagavulin 16 YR, Oban 14 YR, Talisker 10 YR	1oz	13.00	2oz	25.00

### BRANDY

Stock 84	1oz	7.25	2oz	12.25
Metaxa 7 Star	1oz	8.00	2oz	14.25

### COGNAC

Courvoisier VS, Hennessy VS	1oz	9.00	2oz	17.00
Rémy Martin VSOP	1oz	11.50	2oz	22.00

Prices include GST