

# SHARE FAIR

## SHARE GREEN

beet **salad** \$15  
goat cheese, pecans + arugula

garden **greens** \$12  
mixed greens, shaved carrots,  
dried cranberries, candied  
peanuts, pear vinaigrette

9030 **caesar** \$14  
chopped romaine,  
pancetta, pecorino cheese,  
herb lavash

add: 6oz chicken \$8  
6oz steak \$12  
crispy buffalo chicken \$5  
bacon \$3

## SHARE WHITE

maldon salted **calamari** \$16  
chipotle aioli

white corn **nachos** \$16 1/2-\$8  
cheese, jalapenos, tomato,  
olives, sour cream + salsa  
**buffalo** style + \$5

truffle **fries** \$8  
rosemary + parmigiano

**poutine** \$10  
beef or chicken + \$4

**flatbread** \$15  
margarita  
mushroom + \$3  
cured meats + \$4  
chicken + bacon + \$4

**DO IT DO IT!**

## SHARE RED

beef + sausage **meatballs** \$14  
san marzano tomato sauce, grana padano + bread

road kill **steak** bites + seared + spicy ranch \$16

prime **rib** bone \$7  
bbq + sriracha

lb **wings** \$15  
hot / honey garlic / caesar parm / teriyaki / jerk / cajun /  
bbq + sriracha / salt + pepper / lemon pepper / sweet chilli

truffle **slider** \$5 each  
corn beef, provolone, roasted pepper spread

chicken **tenders** \$16  
shoestring fries + plum sauce

share **platter** \$33  
wings, nachos, fries + chicken tenders

## MEAT + BREAD

veal or chicken parmigiano sandwich \$16  
rustic tomato sauce, arugula, provolone + capicola

**pan sandwich** \$15  
calabrese salami, mortadella, capicola  
provolone, arugula, olive tapenade

buffalo **chicken** caesar wrap \$15  
crispy bufflo chicken, caesar salad, bacon,  
grilled flour tortilla

grilled **portobello** focaccia \$13  
arugula + provolone

peanuts **steak** sandwich \$17.5  
6oz angus beef on garlic toast, caesar salad + shoestring fries  
add: sautéed mushrooms or onion \$1.5

house **burger** \$16  
lettuce, tomato, onion ring + fluffy bun  
cheddar \$1.5, bacon \$1.5, sautéed mushrooms or onion \$1.5

jerk **chicken** sandwich \$15  
fluffy bun, havarti, jerk + sautéed onion

focaccia **chicken** club \$15.5  
grilled chicken, bacon, tomato + lettuce  
mayo + pepper spread

sub steak fries \$4 or pickle fries \$5 or soup \$4

## MAINS

fish + chips \$17  
beer batter + coleslaw

potato **gnocchi** \$16  
san marzano tomato sauce  
or  
cream + bacon + chilli flakes

**schnitzel** \$20  
house seasoned chicken  
herb butter, lemon, capers  
coleslaw, fries

## CRAFT SOUP

please ask server  
daily made + focaccia \$10

## PLAY NICE

## SWEET EAT

apple pie \$10  
caramel + ice cream

## DRINK UP!

## DRINK WHITE

	6oz	9oz	bitl
cavaliere reali pinot grigio	\$7.25	\$10.75	\$32
l'oise du perigord sauvignon blanc	\$8	\$12	\$36
mount riley estate sauvignon blanc			\$45
estación sauvignon blanc			\$35
tenuta iuzzolini crio bianco			\$39
louis guntrum riesling			\$35
the original chardonnay	\$7.75	\$11.5	\$35
gancia pinot grigio doc			\$34
las falleras blanco			\$31
cantine e mangilli prosecco doc	\$9.5	\$14	\$40

## ROSE ALL DAY

tenuta iuzzolini crio rosato	\$9.75	\$14.5	\$40
paladin pinot rose			\$42
las falleras rosado	\$6.75	\$10	\$31
miraval provence rose			\$66

## DRINK RED

	6oz	9oz	bitl
beneventano rosso igr (magnum)	\$7	\$9.5	\$75
terrae toscanae sangiovese	\$8.75	\$13	\$39
perrin reserve rouge	\$8	\$12	\$36
estación cabernet sauvignon	\$7.75	\$11.5	\$35
ghost pines zinfandel			\$55
tenuta iuzzolini crio rosso			\$39
a. henriques porto blend			\$41
terre cevico appassimento doc			\$66
the original pinot nior	\$7.75	\$11.5	\$35
gancia chianti docg			\$34
trapezio vineyard selection malbec			\$45
las falleras tinto			\$31
king of clubs shiraz	\$8.75	\$13	\$39
louis.m martini cabernet sauvignon sanoma			\$49

# THE TAPS

domestic  
canadian  
coors light  
kokanee gold  
budwiser  
\$7

import  
guinness  
stella artois  
kronenberg  
blanc  
peroni  
\$8.5

premium  
traditional  
grasshopper  
coors original  
alexander keiths  
\$7.5

**CRAFT \$8.5**

rotating craft beer taps  
please ask about our monthly selection

based on 20oz pour

# GLASS+TIN

domestic \$6 / import \$7.25 / premium \$7.5

canadian  
coors light  
budweiser  
bud light  
labatt blue  
pilsner  
kokanee

heineken  
corona  
negro modello  
stiegl radler  
  
o`douls \$4  
bud zero \$4

mgd  
strongbow  
smirnoff ice  
rock creek pear

# THE WELL+MORE

highballs \$6.5 / 1oz cocktails \$7.5-\$8.5 / 2oz cocktails + martinis \$11

2oz cocktails + martinis

old fashion, germaine, amaretto sour, whiskey sour, manhattan,  
or build your own martini

# MOLTO MONDAYS

meatball madness

**\$6 EACH** 4oz balls

premium & craft draught on special

all day

# tempting tuesdays

TRUFFLE SLIDERS

**\$4.5 EACH**

corona & negra modelo on special

all day

# WING-IT WEDNESDAY

**59¢ PER WING**

double highballs

all day

# crush thursday

**1/2 PRICE WINE** bottle only

all day

# FRENCH - FRYDAY

truffle fries + french wine 2.6oz glasses

**\$16**

all day

# sin-full saturday

**59¢ WINGS + 1/2 PRICED WINE** bottle only

bottle only

all day

# SACRED SUNDAY

steak + egg

6oz steak, house veg + potato

**\$12**

\$5 caesars

all day

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

**Peacocks**  
PUBLIC HOUSE

**FOOD + DRINK**