

Then Now

Spring & Summer 2024

AS A CERTIFIED LIVING WAGE EMPLOYER, TIP PROMPTS ARE OFF OUR MACHINES. IF CASH TIPS ARE GIVEN FROM THE BOTTOM OF YOUR HEART, WE WILL SHARE IT EVENLY WITH OUR ENTIRE TEAM. THANK YOU!

SNACKS

CHICKEN DUMPLINGS | 8

3 dumplings, deep fried, mirepoix, miso aioli

BBQ PORK BUN | 7

1 bun, sweet pork shoulder + belly, pickled veggies, chili crisp oil

LOBSTER BAO | 15

1 bao, fresh lobster, mornay sauce, truffle paste, lemon, shallots, radish, chives

SHRIMP SKEWERS | 10

2 skewers, grilled honey garlic shrimp, spicy mango sauce

LAMB SKEWERS | 9

2 skewers, house dry rub, chili aioli

APPS

OTORO SUSHI | 35

8pcs, pressed bluefin tuna belly, wasabi tobiko, cornichon, watermelon radish, miso aioli

WAGYU SUSHI | 27

8pcs, pressed flame-torched wagyu beef, wasabi aioli, pickled ginger, chives

SALMON SUSHI | 23

8pcs, pressed atlantic saku loin, chili aioli, jalapeno, furikake

RICOTTA DUMPLINGS | 19

prawns, lemon butter sauce, radish, chili oil, furikake

SEARED SCALLOPS | 32

kaluga caviar, crème fraiche, emerald grapeseed oil, chives

FRIED TOFU | 16

medium-firm, braised lotus roots, fried lotus root chips, gluten-free soy jus

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MAINS

GLASS NOODLES | 28

ground beef, sweet & spicy garlic lemon sauce, bok choy, cherry tomato, mushroom
**Can be made vegan*

WAGYU BURGER | 33

potato bun, cheese, lettuce, pickled veggies, tomato, red onion, lotus root chips, chili aioli, fries
**sub fries with salad / + \$3 sub truffle fries*

STEAK FRITES | 62

12oz AAA grassfed striploin, fries, mornay sauce, truffle butter, beef jus, chili aioli
**sub fries with salad / + \$3 sub truffle fries*

HALIBUT | 47

pan-seared, beurre blanc, braised lotus roots, bok choy, herb oil, soy glaze

SIDES

HOUSE MADE SAUCES | 3

choice of chili aioli, miso aioli, wasabi aioli, spicy mango, mornay, beurre blanc, lemon vinaigrette, beef jus, regular mayo

FRENCH FRIES | 9

choice of house sauce

TRUFFLE FRIES | 12

truffle oil, truffle paste, parmigiano reggiano

SEASONAL GREEN | 14

steamed bok choy, chili oil, shallot crisps

SALAD | 14

lemon ginger vinaigrette, lettuce, cherry tomato, cucumber, watermelon radish, toasted almonds

DESSERTS

CHOCOLATE MOUSSE | 14

dark salted chocolate, matcha ice cream, maraschino cherry, icing sugar

ICE CREAM | 10

4 small scoops - choice of matcha or black sesame



T&N Cocktails: \$15 each

Lady Brandy

St-Remy VSOP Brandy, Disaronno, Malibu Rum, Aperol, Syrup, Lemon Juice

Crémant de Chine

Pear Syrup, Bombay London Dry Gin, Lemon, Prosecco, Edible Gold

Summer Picnic

Tito's Vodka, Cucumber Syrup, Mint Syrup, Soda Water, Lime Juice

Copper Cloud

Rum, Cynar, Grand Marnier, Triple Sec, Smoked with Cherry Oak

Rice & Bees

Nigori Sake, Tito's Vodka, Strong Jasmine Tea, Honey Syrup, Lemon Juice

Dragon's Blood

Tequila, Lime, Agave, Dragon Fruit Syrup, Lychee Liqueur, Blood Orange Bitters

Non-Alcoholic Beverages

Fresh Breeze 12

Mint syrup, Blueberry, Fresh Lime Juice, Soda Water,

Hibiscus Dream 9

Hibiscus Tea, Raspberry Syrup, Lime, Egg White

Ginger at the Beach 11

Fresh Ginger, Mint, Lime Juice, Pineapple Juice, Syrup, Cinnamon

Hazy Pale Ale 7

Collective Arts, Non-Alc, 355ml, Toronto

Coffee & Tea

Tea 5

Espresso 4

Americano 5



Classic Cocktails: \$15 each

Espresso Martini

**Tequilla or Vodka, Coffee Liqueur, Shot of Espresso, Agave or Syrup*

New York Sour

Bourbon, Red Wine, Lemon, Syrup, Egg White

Paper Plane

Whiskey, Amaro, Aperol, Lemon

Penecillin

Whiskey, Honey Syrup, Lemon Juice, Crushed Ginger

Paloma

Tequilla, Grapefruit, Lime, Syrup, Salt

Last Word

Gin, Chartreuse, Luxardo, Lime

Cosmopolitan

Vodka, Cranberry, Triple Sec, Lime, Syrup

Black Manhattan

Bourbon, Amaro, Angostura & Orange Bitters

Amaretto Sour

Whisky, Dissaronno, Syrup, Lemon, Bitters, Egg White

Margarita

Tequila, Triple Sec, Lime, Agave

Long Island

Vodka, Gin, Rum, Tequila, Triple Sec, Lemon, Syrup, Coca-Cola

Elderflower Spritz

Elderflower Liqueur, Sparkling Wine, Soda

Aperol Spritz

Aperol, Sparkling Wine, Soda

Moscow Mule

Vodka, Ginger Beer, Lime

Old Fashioned

whiskey, Brown Sugar Cube, Bitters, Orange Peel

Negroni

Gin, Sweet Vermouth, Campari

Boulevardier

Whiskey, Vermouth, Campari



Red Wine

- Kindred Red** 10/45
Cab. Franc blend, St. Williams, ON, ABV 13%, VQA, NV
- Silver Fox Block** 18/80
Pinot Noir, 2020, Wellington, ON, ABV 13%, Twenty Mile Bench
- Wines of Substance** 16/70
Cab. Sauv. 2019, Washington State, ABV 14.5%, Charles Smith
- Therianthropy: David Eagle** 17/75
Gamay, 2021, St-David's Bench ON, ABV 11.5%

Orange Wine

- Therianthropy: Mouflon** 18/80
Viognier Marsanne Chardonnay blend, 2021, ABV 11% St-David's Beach ON.

Sparkling Wine

- Rotating Prosecco** 12/55
Italian, DOC
- Aimery Grand Cuvee** 14/60
Crémant de Limoux, Roussillon France ABV 12.5%, NV

Rosé Wine

- Ladybug** 12/55
Cab. Franc blend, 2020, Beamsville ON, ABV 12.5% Malivoire
- Villa Burklin Cuvee** 17/75
Pinot Noir, 2022, Pfalz Germany, ABV 11%, Dr. Burklin-Wolf



White Wine

- Kindred White** 10/45
Riesling blend, St. Williams, ON, ABV 13%, VQA, NV
- La Chablisienne: Les Venerable** 17/75
Chardonnay, 2020, Chablis Bourgogne France, 12.5% ABV, Vieilles Vignes
- Rosehall Run** 16/70
Pinot Gris, 2021, Prince Edward County, ON, ABV 12% Rosehall Vineyards
- Nuit Blanche Hidden Bench** 18/80
Sauvignon Blanc. 2021, ABV 13.3%, Beamsville, ON

Beer & Cider

- Red River**
Rice Lager, ABV 4.9%, 355ml, Toronto, ON. Something in the Water Brewery 8
- Ochame Green Tea IPA** 9
Toronto, ON, ABV 6.0%, 355ml, Godspeed Brewery
- Collective Lager** 9
Toronto, ON. Super Easy Drinking, ABV 4.9%, 473ml
- Local Press Cider** 12
Made from Ontario apples, Collective Arts Brewery, ABV 5.6%, 473ml
- Collective Arts: Guava Gose** 11
Tropical Sour-Like Beer, ABV 4.9%, 473ml
- Beyond Reason Pale Ale** 9
Low Alcohol Brew, Mosaic & Citra Hops, ABV 2.9%, 473ml