

MISFITS *THEY ARE SO GOOD WE DIDN'T KNOW WHERE TO PUT THEM.*

POPCORN (GF) *truffle honey* 10

DILL PICKLE CHICKPEAS *crispy chickpeas, dill pickle dust* 5

HUNTER FRIES (GF) *gravy, black pepper aioli* 9

CRISPY BRUSSELS (GF) *black garlic emulsion* 12

KIM MAC & CHEESE *shell pasta, kimchi queso* 12

OH' RINGS *Heineken beer battered, ranch dip* 10

CHIPS + DIP (GF) *all dressed chips, cool ranch dip* 9



SHARES

FRESH OYSTERS (GF) – *Chef's fresh selections* M|P

'LEMON PIE' *fontina, mozzarella, citrus zest, olive oil, oregano, oven-baked pizza dough* 14

DEILED EGGS (GF) *panko fried, hot sauce pearls, black pepper, chives* 12

'HOGS IN A BLANKET' *Gigi's signature Italian sausage, warm pretzel dough, sea salt, stadium-style cheese, house mustard* 16

WINGS (GF) *fire-roasted, kimchi hot sauce, chili butter, ranch dip* 19

'BORN TO BRIE' (GF) *brie cheese, truffle, blueberry honey, thyme, crispy french fries* 22

STEAK TARTARE *beef tenderloin, bone marrow, mustard seed, egg yolk, EVOO, garlic aioli, Dijon, toasted baguette* 24

'PEROGIES+PEARLS' *potato, cheddar, pearl onions, fresh chives, creme fraîche, cracked black pepper* 16

SALMON CRUDO (GF) *Atlantic salmon, sesame, avocado, citrus, green onion, jalapeño, crispy chips* 20

FIRE & FLOWERS (GF) *fire-roasted cauliflower florets, pansies, herbs, sesame, miso aioli* 17

MILLIONAIRES POTATO SKINS *black tobiko caviar, Yukon Gold potatoes, shaved truffle, creme fraîche, aged cheddar* 19

STINGRAY STICKY RIBS *twice cooked pork ribs, sweet chili hoisin sauce, chillies, lime, scallions* 15

MEAT + CHEESE *charcuterie meats, aged cheeses, honey, condiments, baked brioche ~ perfect for sharing ~* 45

SOUP & SALAD

FIRE ROASTED TOMATO SOUP *fresh herbs, croutons, Dillon's Dry Gin 7 & tonic, crème fraîche* 9 cup | 13 bowl

"I'LL JUST HAVE A SALAD" (GF) *arugula, apple, toasted walnuts, blueberries, chèvre, white balsamic* 14

CAESAR *crisp romaine, olive oil croutons, shaved parmesan, roasted garlic vinaigrette, lemon* 15

'THE' COBB (GF) *grilled chicken, mozzarella, tomato, cucumber, bacon, egg, crisp romaine, avocado ranch dressing* 23

SINGAPORE SLAW *baby greens, crispy taro root, spicy cucumber, radish, carrot, red onion, pansies, sesame, pistachio, plum vinaigrette* 21

Add ~ salmon +12 | chicken +9 | prawns +10

880° DEGREES

Our signature pizzas are hand-crafted from our custom fired oven made with only the freshest ingredients and locally sourced whenever possible

HONEY BUNNY *shaved mortadella, pistachios, sriracha honey, mozzarella fior di latte* 18

THE CLASSIC *dry cured pepperoni, forest mushrooms, mozzarella, crushed tomato sauce* 19

CHEESE PLEASE *mozzarella, aged cheddar, parmesan, fontina, EVOO, roasted garlic* 18

'MEAT MARKET' *mortadella, pepperoni, prosciutto, ham, mozzarella, marinara sauce* 21

GRILLED CHICKEN *grilled chicken breast, lemon pepper, spring onion pesto, fresh herbs* 24

THE LU'AU *capocollo ham, fresh pineapple, mozzarella, bacon* 22

BULGOGI *Certified Angus Beef, house made kimchi, gochujang BBQ sauce, mozzarella, green onions, sesame* 26

SHROOMS *roasted forest mushrooms, truffle oil, mozzarella, peppercorn honey, shaved parmesan, spring onion pesto* 21

MAINS

STK + FRITES *8oz Alberta NY striploin, toasted baguette, peppercorn sauce, arugula, french fries* 32

CHICKEN MILANESE *panko crusted chicken breast, grilled citrus, arugula, grana padano, capers, roasted Yukon Gold potatoes* 26

'JUICY LUCY'S' *ground Certified Angus Beef, American cheddar, house mayo, pickles, Martin's famous potato bun, crispy fries* 22

SALMON (GF) *fire-roasted, chimichurri, mustard melon, crispy taro, avocado risotto* 30

RIGATONI BIANCO *pistachio crema, grana padano, herb oil, black pepper, arugula, garlic toast* 26 *Add ~ sausage +8 | shrimp +10*

TRUFFLE GRILLED CHEESE *double crème brie, honey, truffle, fresh baked brioche bread, your choice: fries or house salad* 24

SPAGHETTI + MEATBALLS *Certified Angus Beef, slow simmered marinara, garlic toast, shaved pecorino, fresh basil, EVOO* 25

GNOCCHI *pan crisped potato gnocchi, spring onion pesto, shaved parmesan, green peas, pearl onions* 24

'ALL DAY BABY' *breakfast all day, 2 farm fresh eggs, 2 bacon strips, brioche toast, hash browns, fresh tomato* 20

"MEAT & MARROW"

The Baller's STK Board – Alberta Prime 44oz Bone-In Tomahawk, rich bone marrow, onion rings, peppercorn sauce, grilled prawn skewer, roasted Yukon gold potatoes, crispy brussels ~for two~ M|P

SWEETS

CARROT CAKE *rich nine layers, walnuts, raisins, cream cheese icing* 12

BIRDOG BEIGNETS *warm fried dough, powdered sugar, custard cream, bourbon caramel* 14

CHOCOLATE DEEP & D'LISH *a twist on the classic, moist pan-size serving, rich chocolate icing* 13

PECAN PARFAIT *whisky ice cream, whipped cream, candied pecans, caramel* 12

BIRDOG

