



martinis 2 oz | \$12

Lemon Drop Vodka, lemon, simple syrup, lemon sugared rim

Chambord Royal 1 oz Vodka, 1 oz Chambord raspberry liqueur, cranberry, pineapple juice

Peartini Beefeater Gin, Amaretto, fresh lemon & pear juice

Bayshore Bikini Martini Malibu Rum, Polar Ice Vodka, pineapple, grenadine

deerhurst mixes 1.5 oz | \$8.5

Lobby Lemonade Gin, Amaretto, fresh pressed pear juice, fresh lemon juice

Pavilion Punch Gin, Apricot Brandy, pear juice, citrus, soda

Sunset Bay Sangria Triple sec, red wine, fresh berries, citrus, splash of soda

Classic Caesar Vodka, spices & salted rim

Raspberry Rickey Vodka, raspberry puree, fresh lemon soda, lemon twist

Mai Tai Rum, Coconut Rum, orange juice, pineapple juice, grenadine

frozen favorites 1.5 oz | \$8.5

Raspberry Bellini Polar Ice® Vodka, Raspberry Sour, raspberry purée

Birchcliff Blue Bayou Polar Ice® Vodka & Blue Curaçao, pineapple & grapefruit

Piña Colada Malibu rum, pineapple, coconut & lime

Oakridge Rum Runner Spiced rum, Banana Liqueur, fresh citrus & raspberry purée

Daiquiris White Rum with choice of strawberry, raspberry, banana

white wine by the glass 5 oz. 8 oz. btl

Rockway white, Niagara,	\$7.25	\$11.25	\$33
Chardonnay, Peninsula Ridge	\$8.5	\$13	\$40
Sauvignon Blanc, Peter Yealands	\$11	\$16.5	\$55
Pinot Grigio, Villa Sandi, Italy	\$9.5	\$14	\$52

beer

domestic draft beer Gl **\$4.75**, Pint **\$6.75**, Pitcher **\$18.99**
Canadian | Coors Light | Banquet Coors

premium draft beer Gl **\$5.25**, Pint **\$7.75**, Pitcher **\$21.75**
Muskoka Brewery – Cream and Lager | Rickard's Red

imported draft beer Gl **\$6.15**, Pint **\$8.75**, Pitcher **\$21.75**
Dos Equis

local craft beer 341 ml | \$6.25

Lake of Bays Brewery | Cross Winds & Rock Cut Lager
Muskoka Brewery | Cream Ale, Lager, Detour, Mad Tom
(Local breweries open to the public)

domestic beer
341 ml | \$5.5
Canadian | Coors Light

premium beer
341 ml | \$6
Lot 9 Pilsner
Creemore Springs

imported beer
341 ml | \$6.5
Heineken | Guinness
Sol | Dos Equis

coolers & cider
341 ml | \$6.75
Smirnoff Ice
Twisted Raspberry
Strongbow Cider

specialty coffee 1.5 oz | \$9

Spanish Coffee Kahlua, Brandy, Grand Marnier

Monte Cristo Kahlua and Grand Marnier

Blueberry Tea Grand Marnier, Amaretto and black tea

Muskoka Mocha Irish Cream, Kahlua, Grand Marnier, Amaretto, coffee hot chocolate

pitchers \$16.5

Sunset Bay Sangria Triple sec, red wine, pear juice, fresh berries, citrus, splash of soda

Classic Caesar Vodka, spices, salted rim

Miami Vice Malibu rum, pina colada & strawberry daiquiri blend

Margarita Need we say more!

red wine by the glass 5oz 8oz btl

Rockway red, Niagara,	\$7.25	\$11.5	\$34
Cab / Merlot, Peninsula Ridge	\$9	\$13.5	\$42
Pinot Noir 2011, Flatrock Cellars	\$11	\$16.5	\$55
Cab/Sauv, Meridian Cellars	\$11	\$16.5	\$55

DAILY BEVERAGE SPECIALS

Monday – Pint of Canadian or Coors Light | \$5

Tuesday – Glass of 5 oz house wine | \$5

Wednesday – Molson domestic pitchers | \$14.99

Thursday – Pint of Dos Equis | \$5.5

Friday - Pint of Canadian or Coors Light | \$5

FINALLY THE WEEKEND

SATURDAY & SUNDAY

SUMMER PATIO PITCHERS | \$14.99

MOLSON DOMESTIC PITCHERS | \$14.99



* indicates kids portion available for 1/2 price. Ages 12 & under

starters, snacks & sharing

***From the soup kettle** | today's fresh creation \$7

***Fries** \$6 | with gravy \$7.5

***Kettle chips** | chipotle mayo \$5

Sweet potato fries | chipotle mayo \$8

Onion rings | sweet chili dip \$8

Classic poutine | fries, Northern Ontario Thornloe cheese curds, traditional gravy \$9

Vegetarian quesadilla | tomatoes, spinach, feta, peppers, avocado, chipotle mayo, sour cream \$13

Fried calamari | spiced seafood sauce \$12.75

Chicken wings | blue cheese dip & vegetable sticks | choice of mild, medium, hot, suicide, spicy Thai chili, maple bacon, honey garlic, or Muskoka Cream Ale barbecue \$8.95 1/2 lb. | \$17 per lb.

Nacho dip | cream cheese, spinach, tomato salsa, cheese, green onions, deep fried pitas, tortilla chips vegetarian | \$14.5 ground Beef | \$16.5

fresh from the garden

***Garden salad** | crisp red oak, frisee, radicchio, cucumber, cherry tomatoes, wildflower honey vinaigrette \$8

***Caesar salad** | romaine lettuce, croutons, bacon, parmesan cheese, creamy garlic dressing \$10

Deerhurst crunch salad | spinach, arugula, mesclun, strawberries, mandarin oranges, crunchy maple and toasted pepitas granola, raspberry vinaigrette \$14

Sugar shack maple smoked trout salad | local Milford Bay smoked trout, spinach, arugula, pickled beets, dried cranberries, toasted pepitas, sugar shack maple - Vidalia onion vinaigrette \$16

Greek salad | grilled peppers, red onions, cucumber, tomato, feta, olives, fresh oregano dressing \$14

add grilled & chilled chicken \$8 | shrimp \$8 | smoked trout \$8

beverages

dark roast coffee / decaffeinated \$3

café au lait, cappuccino, espresso \$5 single

iced coffee \$5 | **Teas** \$3 | **Soya milk** \$4

hot chocolate with whipped cream \$3

milk or **Chocolate milk** \$3.5 | \$1.99 children size

fountain pop \$3 | **pint** \$4 with free refills

mocktails \$5 | **Shirley Temple** \$3 | **juice** \$3.5

eska sparkling water 333ml \$4

bites & burgers

choice of soup, salad or fries

substitute caesar salad or sweet potato fries with chipotle mayo \$3

add gravy \$1.5 | *substitute side of poutine* \$4

Veggie burger | tomatoes, spinach, guacamole, brie cheese \$13

our beef burgers are served with caramelized onions, lettuce, tomato and pickle

***Maple classic burger** | 6.oz. \$14

***Double cheese & bacon burger** | 6 oz. bacon, cheddar, Swiss \$16

Maple goat cheese & bacon burger | 6oz maple syrup, back bacon, chipotle mayo \$15

Lakeside burger | 6 oz. brie cheese, back bacon, avocado relish, spicy cranberry mayo \$16

Black pepper burger | 6oz Swiss cheese, black peppercorn sauce, 2 onion rings \$15

***Chicken tenderloin strips** | plum dipping sauce \$13
gluten free chicken strips additional \$2

Buffalo chicken Caesar wrap | \$15
with medium BBQ sauce

Cuban sandwich | \$15

Smoked pork shoulder, swiss cheese, maple mustard, pickle

Milford Bay smoked trout soft shell tacos | apple slaw, guacamole, cilantro, lime, roasted corn salsa | \$17

*** Beer battered half pound haddock** | tartar sauce apple slaw \$18

Chicken parm sandwich | house breaded chicken breast, tomato sauce, smoked gouda, spinach, grilled red pepper & basil pesto \$14

Stacked turkey club | house smoked turkey breast, apple slaw, lettuce, brie cheese, bacon, tomato, cranberry mayo, multigrain pan bagnat \$16

Grilled steak sandwich | 8oz marinated petite shoulder tender steak, chimichuri, wild mushrooms, smoked gouda \$18

stone oven pizzas

switch any pizza crust to gluten free \$2

Hawaiian | pineapple, tomato sauce, mixed cheese, back bacon, fresh herbs \$16

Pepperoni | tomato sauce, mixed cheese, pepperoni \$17

Wild mushroom | Oyster, shiitake, king eryngi mushroom back bacon, mixed cheese \$19

Bruschetta | tomato, basil pesto, feta cheese, balsamic glaze \$17

desserts | from the sugar shack & more

***Maple swirl ice cream** \$6 | **Strawberry frozen yogurt** \$6

Maple flan | meringue, fresh berries \$8.5

Lemon lavender cheesecake | raspberry sauce, fresh berries \$8.5

Chocolate chunk brownie | strawberry frozen yogurt, fresh berries \$9

Flourless chocolate ganache cake | vanilla ice cream, fudge sauce \$9

Maple cheese cake | whipped cream, chocolate fudge, fresh berries \$9