



Snacks

- BAKED ATLANTIC OYSTERS (4)** \$14
Riverview Herb Chili Butter | House Sourdough Crust
- CREAMY CILANTRO AND CUMIN HUMMUS** \$10
Spiced Pita (VEG)
- HARBOURSTONE SNACK TRIO** \$12
Spiced Nuts | Dried Fruit | Chocolates (VEG)
- ROOT VEGETABLE CHIPS** \$12
Honey Onion Dip (VEG, GF, DFO)

To Start

- SHRIMP ENCHILADAS (3)** \$19
Toasted Flour Tortillas | Street Corn Salad | Crumbled Feta Cheese | Enchilada Sauce
- BLACKENED SCALLOPS** \$22
Forbidden Rice | Dried Mango | Toasted Coconut | Sriracha Cream (VEG OPTION, GF)
- CRAB SALAD TACO WONTONS (3)** \$20
Wonton Hard Shell | Sesame Aioli | Pickled Red Onion | Crispy Jalapeño (DF)
- HONEY BUFFALO WINGS** \$21
Flash Fried Wings | Honey Buffalo Sauce | Green Onions | Cucumber Ranch Drizzle
- TRUFFLE FRIES** \$17
Shaved Parmesan | Fresh Herbs | House Cut Fries | Rosemary Lemon Aioli (DFO)
- OXTAIL BAO (2)** \$20
Steamed Bao Buns | Braised Oxtail | Creamy Slaw | Crispy Plantains (DFO)
- MUSHROOMS ON TOAST** \$18
Maritime Gourmet Mushrooms | House Sourdough | Vegetable Demi | Vegan Feta (V)
- HARBOURSTONE NACHOS** \$19
Aged Cheddar | Maple Bacon | Caramelized Onions | Banana Peppers | Chipotle Salsa | Cilantro Sour Cream (*)
- LARDER BOARD** \$20
Selection of Cured Meats | Urban Cheeses | Cured Salmon | House Fermented Mustard | Marinated Olives | Crostini (*)
- CONCH AND CRAB FRITTERS (6)** \$16
Dehydrated Scotch Bonnet | Bahamian Calypso Sauce (DF)

Lighter Fare

- HARBOURSTONE COBB SALAD** \$24
Jerk Spiced Shrimp | Poached Atlantic Salmon | Seared Digby Scallops | Sliced Avocado | Artisan Greens | Tomato | Cucumber | Corn | Mascarpone Vinaigrette
- CHEF'S CAESAR SALAD** \$17
Confit Garlic Dressing | Asiago | Maple Bacon | Croutons (*)
- THE CHOWDER** \$19
Shrimp | Scallops | Salmon | Haddock | Mussels | Cream
- STREET CORN SALAD** \$18
Grilled Corn | Crumbled Feta | Baby Greens | Cilantro Lime Vinaigrette (VEG, VO)
- SOUP OF THE DAY** \$9
Ever Changing | Always Delicious
- FISH AND CHIPS** \$23
Garrison Beer Batter | Line Caught Haddock | House Cut Fries | Tartar Sauce | Grilled Lemon
- EVERYTHING SALMON FLAT BREAD** \$21
Local Smoked Salmon | Dill Crème Fraîche | Pickled Red Onions | Shaved Cucumber | Fried Capers

Handhelds

- On the Side: House Fries, Greens, Daily Soup, Truffle Fries \$7, Chowder \$7, Caesar Salad \$4, Gluten-Free Bread \$2
- CALAMARI PO BOY** \$17
Panini Bun | Red Chili Aioli | Fried Lemon | Leafy Lettuce
- ROASTED VEGETABLE CLUB** \$18
Toasted Sourdough | Guacamole | Lettuce | Tomato | Sundried Tomato Spread (V)
- VALLEY APPLE AND BRIE** \$17
Melted Brie | Poached Apples | Riverview Sprouts | Fig Jam | House Sourdough (VEG)
- CAB BURGER** \$24
Bourbon BBQ Sauce | Crispy Onions | Smoked Bacon | Rosemary Aioli | Ace's Brioche Bun (*)
- TURKEY CLUB** \$19
Brinded Turkey Breast | Smoked Bacon | Lettuce | Tomato | Mayo (*)
- LOBSTER ROLL** \$30
Atlantic Lobster | Panini Bun | Tarragon Sour Cream

Tap Line Up

BURNSIDE BREWING TOLLER 5% ABV Pale Ale Dartmouth, NS	\$6
GARRISON TALL SHIP 5% ABV Amber Halifax, NS	\$8
GARRISON GEORGIA PEACH 4.5% ABV Pale Ale Halifax, NS	\$8
GOOD ROBOT DIABLO 5.6% ABV Mexican Lager Halifax, NS	\$8
BRETON BREWING RED COAT 5% ABV Red Ale Cape Breton, NS	\$8
BOXING ROCK PATRICIUS IRISH 5% ABV Stout Shelburne, NS	\$8
TATA BREW DECEPTION BAY 6.2% ABV IPA Tatamagouche, NS	\$8
PROPELLER GALAXY 6.5% ABV IPA Halifax, NS	\$8
UPSTREET RHUBY SOCIAL 5% ABV Seasonal PEI	\$8
NINE LOCKS DIRTY BLONDE 5% ABV Blonde Dartmouth, NS	\$8
2 CROWS JAMBOREE (ROTATING FLAVOUR) 4.8% ABV Sour Halifax, NS	\$8
COLDSTREAM NOVA SCOTIA LAGER 5% ABV Lager Dartmouth, NS	\$8
ANNAPOLIS THE CLASSIC 5.6% ABV Cider Off-Dry Annapolis, NS	\$10
CHAINYARD STRAWBERRY BLOSSOM 6.8% ABV Cider Dry Halifax, NS	\$10
UPSTREET BLUEBERRY MOJITO 10% ABV Cocktail PEI	\$12
ROTATING TAP	

We proudly donate 50 cents to Children's Miracle Network from every craft beer sold, excluding happy hour

By the Can

PROPELLER BREWING ROOT BEER FLOAT 5% ABV Vodka Nova Scotia	\$13
TANNER AND CO. BREWING BACO NOIR MEAD 5.9% ABV Mead Nova Scotia	\$14.50
COLDSTREAM PEACH OR RASPBERRY ICED TEA 6% ABV Vodka Nova Scotia	\$6.50
COORS LIGHT	\$6.50
CORONA	\$8.50

Wine on Tap

FRANKLIN CABERNET SAUVIGNON	\$7
FRANKLIN PINOT GRIGIO Curico Valley, Chile	\$7

Wine List

GRAND PRE TIDAL BAY Annapolis Valley, NS	\$13
KIM CRAWFORD SAUVIGNON BLANC New Zealand	\$14
LIGHTFOOT AND WOLFVILLE ROSE Annapolis Valley, NS	\$15
GRANDIAL BLANC DE BLANC BRUT France	\$13

Cocktails

BEE STING Coldstream Gin Honey Ginger Syrup Lemon Juice Jalapeño	\$14
STONE'S THROW CAESAR Coldstream Vodka Clamato Tabasco Bean Rim Lime Garnish	SGL \$11 DBL \$15
STONE'S THROW MARGARITA Jose Cuervo Tequila Cointreau Lime Juice Simple Syrup	\$14
APEROL SPRITZ Aperol Grandial Club Soda Fresh Orange Wheel	\$16
RUM PUNCH Coldstream White Rum Pineapple Juice Orange Juice Lemon Juice Grenadine	\$14
MOËT & CHANDON GARDEN SPRITZ Wine Spritzer	\$18

Flights

NOVA SCOTIA ROAD TRIP Compass Royal Gin HALIFAX Still Life Night Owl Coffee Moonshine ANNAPOLIS ROYAL Fortress Rum GUYSBOROUGH Glen Breton Single Malt CAPE BRETON Served with Choice of Tonic or Soda	\$16
FLIGHT OF BEER Choose 4 from the Tap Line Up (cider not included)	\$12

Non-Alcoholic

BERGAMOT BLISS Earl Grey Simple Syrup Lemon Juice Soda Lemon Garnish	\$8
BENJAMIN BRIDGE PINK PIQUETTE ZERO 0% ABV Annapolis Valley, NS	\$14
RED BULL WATERMELON	\$5
PROPELLER GINGER BEER/ROOT BEER	\$6.50
PROPELLER NA HAZY	\$7
BULWARK NA TRIPLE BERRY CIDER	\$10
PERRIER SOFT DRINKS	\$4

happy
HOUR

daily
4-6PM

s6
craft
BEER