



STRATUS Breakfast



FRESH JUICES

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

SMOOTHIES

AVOCADO DELIGHT 12
*vanilla protein, avocado,
peach, banana, yogurt,
honey, coconut water*

STRATUS SMOOTHIE 12
*chocolate protein, skim milk,
banana, peanut butter, honey*

CHOCOLATE COVERED 12
ALMOND
*chocolate protein,
almond butter, banana,
oat milk or
coconut water*

RECOVERY REFRESHER 12
*vanilla protein, strawberries,
banana, coconut water,
glutamine*

MAINS

2 EGGS ANY STYLE
*choice of double smoked bacon or peameal bacon,
served with home style fries & multigrain toast, house ketchup*
20

HOUSE MADE FLAX SEED GRANOLA
Balkan yoghurt
18

BAGEL WITH OAK SMOKED SALMON
whipped cream cheese, red onion, caper, lemon
21

THICK CUT OATMEAL
*orange spiced stone fruit compote, toasted pumpkin seeds,
honey, oat milk*
16

WILD MUSHROOM OMELETTE
herbed goat cheese, baby spinach, leeks, home style fries, toast
23

SMOKED SALMON EGGS BENEDICT
*oak smoked salmon, potato latka, spinach,
poached eggs, bernaise sauce*
25
(For one additional egg benedict add 11)

BARISTA BAR

COFFEE 4.75
rain forest alliance island reserve

ESPRESSO 5.25

CAPPUCCINO 5.5

CAFÉ LATTE 5.5

AMERICANO 5.15

MACCHIATO 5.5

PLUCK PREMIUM TEA 5

TO ACCOMPANY

SMALL FRESH BERRIES 11

FRESH BERRIES 16

DOUBLE SMOKED BACON 9

PEAMEAL BACON 9

HOME STYLE FRIES 8

SMOKED SALMON 12

TOAST 6
choice of multigrain or gluten free



STRATUS

APPETIZERS

SOUP OF THE DAY	13	BABY SPINACH SALAD ^{GF}	17
ORGANIC MIXED GREENS ^{V / GF}	13	Sautéed shiitake mushrooms, double smoked bacon, breakfast radish, ranch dressing	
GREEK SALAD STRATUS STYLE ^{GF}	18	WILD ARUGULA SALAD ^{GF}	18
Little gem lettuce, Macedonian feta cheese, grilled red onion, tomato, Kalamata olives, creamy oregano vinaigrette		Grilled radicchio, napa cabbage, ricotta salata, lemon vinaigrette	
JUMBO SHRIMP COCKTAIL ^{GF}	22	BREAD BASKET ^V	5
Classic dipping sauce		Fred's ancient grain and wild honey sourdough, French white baguette, house made hummus	
STEAK TARTARE	22		
Gochujang dressed hand chopped filet of beef, carrot ginger purée, cucumber rounds			

ENTRÉES

TIGER'S BUTTER CHICKEN	36	CRISP SKINNED BC CHINOOK SALMON ^{GF}	42
Creamy cashew sauce, basmati rice, naan bread, cucumber raita		Fingerling potato, artichoke heart and sweet pea ragout, lemon chive beurre blanc	
<i>Riesling, Cave Spring 'Adam Steps', Beamsville Bench, Canada*</i>		<i>Pinot Grigio, Monte San Giorgio, Colli Berici, Veneto, Italy*</i>	
BRAISED BEEF SHORT RIB ^{GF}	45	CREAMY WILD MUSHROOM CROSTINI	36
Crispy duck fat potatoes, grilled rapini, french beans, grape tomato, manchego cheese, natural jus		Garlic grilled sourdough, lemon ricotta, wild mushroom ragout, baby spinach, kale pesto, poached egg	
<i>Merlot-Cabernet, Two Sisters 'Eleventh Post', Niagara, Canada*</i>		<i>Chardonnay, On Seven 'The Pursuit', Niagara, Canada*</i>	
PREMIUM GROUND CHUCK & BRISKET BURGER	32	ALBACORE TUNA POKE BOWL	35
Oven dried tomato, smoked cheddar, grilled red onions, rosemary lemon aioli, served with Yukon Gold fries, house ketchup		Rare albacore tuna, ginger soy wild rice salad, edamame hummus, sesame marinated cucumber, ponzu aioli	
<i>Montepulciano, Veneza Burbero, Abruzzo, Italy*</i>		<i>Nebbiolo - Barbera, Ridaroca Barùs Rosato, Piemonte, Italy*</i>	
ROASTED HEIRLOOM TOMATO & PARMESAN RISOTTO ^{GF}	34	HARISSA ROASTED CAULIFLOWER TAJINE ^{V/GF}	38
Sundried tomato, balsamic grape tomato relish, herbed goat cheese		Spiced chickpea and tomato stew, roasted heirloom carrots, grilled baby eggplant, shaved fennel, orange and sumac slaw	
<i>Pinot Noir, Leaning Post, Niagara, Canada*</i>		<i>Stratus Augusta Lager (by Kensington Brewing Co.)*</i>	
OMELETTE OF THE DAY ^{GF}	25	DUCK CONFIT CARBONARA	38
Served with mixed green salad		Tagliatelle, baby spinach, scallion pesto, poached egg	
<i>Niagara Oast House Pilsner Beer*</i>		<i>Sangiovese, Fattoria di Luiano, Chianti Classico, Tuscany, Italy*</i>	

ACCOMPANIMENTS

SWEET POTATO FRIES ^V	9	YUKON GOLD FRIES ^V	8
Roasted garlic aioli		Lemon aioli	
ADD CHICKEN SUPREME ^{GF}	17	ADD SALMON FILLET ^{GF}	18

**Please ask Server
for Dessert Features**

Digestives

1.5 oz

Amaro Nonino	11
Dom Benedictine	9
Lemoncella	8
Gold Schlager	10
Lustau Amontillado	8

Ports

2oz

Taylor Fladgate L.B.V.	12
Taylor Fladgate 10 yr	15
Taylor Fladgate 20 yr	25



Champagne & Sparkling Wines

6oz 9oz 750ml

Prosecco, Antica Vigna, Veneto, Italy	18	70
Rosè Brut, Tenuta Santome, Veneto, Italy		70
NV Champagne, Tarlant, Champagne, France		168
🍁 NV Brut 'Dolomite' Riesling, Cave Spring, Niagara, Canada		75
NV Rosé Brut Champagne, Collard Picard, Champagne, France		235
NV Rosè, Saint-Cry 'Pet Nat', Beaujolais, France		85
'15 Vintage Rosé, Conti Ducco, Franciacorta, Italy		199
NV Crémant, Danjean Berthoux, Burgundy, France		140

Dessert Wine

3oz 375ml

🍁 '19 Riesling, Cave Spring Indian Summer, Niagara, Canada	15	64
🍁 '19 Cabernet Icewine, Reif Estate, Niagara, Canada		199

White Wines

6oz 9oz 750ml

by the Grape Variety

Blended Whites

'22 Château Des Léotins, Entre-deux-Mers, France	18	23	78
<i>Sauvignon Blanc, Semillon</i>			
🍁 '19 Stone Eagle, 'Eagle Eye', Niagara Peninsula, Canada			220
<i>Semillon, Sauvignon blanc</i>			

Arneis *Typically shows citrus, almond and white flower notes with refreshing acidity*

'22 RiDaRoca Roero, Asti, Italy	17	24	76
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Chardonnay *Rich & textured with enticing tropical fruits & floral notes*

🍁 '21 On Seven 'The Pursuit', Niagara, Canada	17	24	80
'19 Domaine Garnier & Fils, 'Grains Dorés', Chablis, France			172
'19 Plump Jack Estate, Napa Valley, California			228
'19 Vasse Felix, Margaret River, Australia			128
'18 Le Domaine d'Henri, 1er Cru 'Troesmes', Chablis, France			246
'17 Domaine Danjean-Berthoux, 1er Cru 'La Plante', Givry, France			145
'21 Tenuta Aquilaia, Maremma, Tuscany, Italy			84
'21 Stephen Vincent, North Coast, California			102
'22 Domaine Séguinot-Bordet 'Vieilles Vignes', Chablis, France			125

White Wines

by the Grape Variety

Chenin Blanc *Lean, dry & aromatic sparklers*

'23 Pearce Predhomme, Stellenbosch, South Africa 18 27 76

'22 Jean-Michel Gautier, Vouvray Sec, Loire, France 85

Garganega *Lean, dry with tangerine and toasted almond notes*

'20 Villa Canestrari, Soave Superiore Riserva, Veneto, Italy 98

Gewurztraminer *Fruity & vibrant with intense floral notes*

'20 Antonutti, 'Traminer Aromatico', Friuli, Italy 78

Grüner Veltliner *Lean with herbaceous & peppery notes*

'22 Johannes Zillinger, Weinviertel, Austria 16 23 79

'21 Domaine Gobelsburg, Kamptal, Austria 85

'23 Lehner Lukas, Weinviertel, Austria 75

Falanghina *Zesty with mineral & nutty notes*

'21 La Guardiense Janare, Campania, Italy 68

Pecorino *Crisp whites with citrus fruit and floral notes*

'22 St Angelum, 'Colline Pescaresi', Monteseiva, Italy 82

Pinot Grigio/Gris *Light & mild with zesty fruit notes*

'23 Monte San Giorgio, Colli Berici, Veneto, Italy 18 25 82

'22 Antonutti, 'Ramato', Friuli, Italy 74

'22 Anchorage, Nelson, New Zealand 86

Riesling *Light aromatic with citrus fruit & floral notes*

🍷 '23 Cave Spring 'Adam Steps', Beamsville Bench, Canada 16 22 68

'20 Plan B! 'Dry', Frankland River, Australia 76

'20 Wittmann Estate, Trocken, Rheinhessen, Germany 89

Sauvignon Blanc *Refreshing aromatic with tropical fruits & herbaceous notes*

'22 Loveblock, Marlborough, New Zealand 82

'20 Berthier, Coteaux du Giennois, France 85

'21 Kinges - Kessel, Rheinhessen, Germany 87

'22 Domaine du Nozay Sancerre, Loire Valley France 142

Vermentino *Dry, light bodied with citrus fruit notes*

'21 Giacomelli, 'Pianacce', Colli di Luni, Liguria, Italy 91

'22 Piero Mancini, Sardinia, Italy 80

Premium PLUCK Teas

5

BLACK & GREEN TEAS

EARL GREY CREAM

A mellower version of classic Earl Grey, featuring a soft & creamy finish

ENGLISH BREAKFAST

A bright, robust, malty & well-balanced breakfast tea, delicious hot

FIELDS OF GREEN

Full green tea flavor with high antioxidant levels

HERBAL TEAS

HARVEST MINT

Bold organic peppermint, delicious hot

CHAMOMILE FLOWER

A soothing and fragrant chamomile with a slightly sweet finish & brilliant yellow liquor

Barista Bar

COFFEE

Rain forest alliance island reserve

4.75

ESPRESSO

5.25

CAPPUCCINO

5.50

CAFÉ LATTE

5.50

AMERICANO

5.25

MACCHIATO

5.50

Non-Alcoholic Beers & Wines

HENDERSON 9
IPA

COLLECTIVE ARTS 9
Hazy Pale Ale

GRÜVI GOLDEN 9
Lager

GRÜVI DRY SECCO 11
Sparkling White Wine

Non-Alcoholic Mixed Drinks

DREAMING OF SAN PANCHO 14
Seedlip Citrus, Lime Juice, Jalapeño Syrup, Soda Water

HIGH TEA SPRITZ 14
Seedlip Spice, Lemon Juice, Cranberry Syrup, Pomegranate Tea

HIGHBALL 11
*(Choice of Tanqueray 0.0 Gin, Tequila Reposado, Bourbon, Seedlip Citrus)
Served with Soda, Tonic or Pop*

CREATE YOUR OWN NON-ALCOHOLIC COCKTAIL 15

Rosè Wines 6oz 9oz 750ml

'22 Barus Rosato Ridaroca, Piemonte, Italy 18 27 78
Nebbiolo, Barbera

'22 La Piu Belle Rosè, Cachapoal Valley, Chile 86
Cabernet Sauvignon, Cabernet Franc, Syrah, Carmenere

'20 Domaine Denizot Rosè, Loire valley, France 120

Red Wines by the Grape Variety 6oz 9oz 750ml

Blended Reds

🇨🇦 '18 Two Sisters, 'Eleventh Post', Niagara, Canada 19 28 99
Cabernet Sauvignon, Merlot, Cabernet Franc

'20 Château Les Paruades Macau en Médoc 110
Bordeaux Supérieur, France
Merlot, Cabernet Sauvignon, Cabernet Franc

'20 Acinatico, Amarone della Valpolicella Classico, Veneto, Italy 272

'20 Trentadue Winery, 'Cuvee 32', Sonoma County, California 232
Sangiovese, Montepulciano, Malbec, Syrah, Zinfandel, Merlot

'19 Jermann Blau & Blau, Trevenezie, Italy 115
Blaufränkisch, Pinot Nero

'20 Rute Bolgheri Rosso, Tuscany, Italy 108
Cabernet Sauvignon, Merlot

'20 Villa Canestrari 'i Lasi' Valpolicella Ripasso 142
Superiore, Veneto, Italy

'21 Giusti ' Massimo', Veneto, Italy 125
Cabernet Sauvignon, Merlot

'19 Montecrocetta 'Roncaiolo', Apassite, Veneto, Italy 105
Cabernet Franc, Cabernet Sauvignon

Aglianico Spicy & layered with black fruit & savory notes

'20 Cantina di Venosa, 'Verbo del Vulture', Basilicata, Italy 78

Cabernet Sauvignon Aristocratic & elegant, concentrated black fruits with cedar wood notes

'21 Beato Bartolomeo Breganze Savardo Superiore, 18 26 98
Veneto, Italy

'20 Hayes Valley, Central Coast, California 80

'19 Ernest Vineyards 'Bei Ranch', Sonoma Coast 135

'21 Tin Barn, Sonoma County, California 158

'17 Anthem, Mt. Veeder, Napa Valley, California 372

'19 Mathew Fritz, Sanoma County, California 102

Red Wines

by the Grape Variety

Malbec *Bold and rich with black fruit notes & chocolaty finish*

'22 Punti Ferrer, 'Gran Reserva', Cachapoal Valley, Chile 91

Montepulciano *Notes of cherry & blackberry, accompanied by notes of herbs & spices*

'22 Venev, 'Burbero', Abruzzo, Italy 17 26 78

'17 Monteselve, 'Ilikias', Abruzzo, Italy 98

Nebbiolo *Delicate & layered with red fruit & baking spice notes*

'21 Ellena Giuseppe, Langhe, Piedmont, Italy 18 27 92

'17 Castello di Verduno, Barolo, Piedmont, Italy 192

'17 Pelissero, Barbaresco, 'Nubiola', Piedmont, Italy 172

Nerelle Mascalese *Red fruit flavors with notes of floral dried herbs*

'21 Irene Badala, Etna Rosso, Sicily, Italy 175

Petite Sirah *Bold & complex with black fruit & peppery notes*

'22 McManis Vineyards, Ripon, California 78

'20 Trentadue 'La Satoria', Alexander Valley, Sanoma County 165

Pinot Noir *Soft & mild notes with red fruits & spice notes*

🍁 '21 Leaning Post, Niagara Peninsula, Canada 18 26 88

'20 Domaine Denis Carré 'La Perriere', Beaune, France 142

'22 Pearce Predhomme, Willamette Valley, Oregon 120

'17 Long Meadow Ranch 'Farmstead', Anderson Valley, California 135

'19 Robert Schätzle - Schloss Neuweier, Baden, Germany 110

Shiraz *Rich & powerful with black fruits and spicy notes*

'21 Mollydooker 'The Boxer', McLaren Vale, Australia 20 29 96

Sangiovese *Mild & delicate with red fruits & coffee notes*

'22 Fattoria di Luiano, Chianti Classico, Tuscany, Italy 19 28 85

'15 Collepiccino, Brunello di Montalcino, Tuscany, Italy 220

'21 La Mannella, Rosso di Montalcino, Tuscany, Italy 105

'22 San Filippo 'Lo Scorno', Rosso di Montalcino, Tuscany, Italy 162

Tempranillo *Spicy & layered with red & dried fruit notes*

'20 Maisulan 12 'Crianza', Rioja, Spain 17 26 86

'19 Plan B! 'TV', Frankland River, Australia 82

'16 Santa Alba 'Ogga', Reserva, Rioja, Spain 175

Tequila

1oz

Tromba Blanco 16

Cabo Wabo Reposado 22

Don Julio Blanco 18

Don Julio Reposado 22

Patrón Silver 20

Cazadores Añejo 16

Cazadores Blanco 14

1800 Blanco 12

Centenario Añejo 20

Jose Cuervo Reserva Platino 28

Clase Azul 40

Cognacs & Brandy

Armangac de Montal 22

Dujardin VSOP 12

Remy Martin XO 45

Remy Martin VSOP 22

Hennessy XO 55

Hennessy VSOP 26

Whisky/Bourbon

Bulleit Bourbon 14

Maker's Mark Bourbon 14

Basil Hayden's Bourbon 20

Woodford Reserve Bourbon 22

KnobCreek Bourbon 16

Buffalo Trace Bourbon 16

Wild Turkey Bourbon 12

JP Wiser's 15yr Rye 20

🍁 Crown Royal Northern Harvest Rye 14

Nikka Whisky Miyagikyo, Japan 18

Bushmills 10yr Single Malt 16

Vodka

1oz

Grey Goose	16
Belvedere	16
Ketel One	12
Chopin	18
Tito's	12
Phoenix Triple Distilled	14

Gin

Tanqueray Ten	16
Hendrick's	18
Bombay Sapphire	12
Tanqueray	12
Botanist	16
Empress	18

Rum

Sailor Jerry Spiced	12
Ron Zacapa Centenario	20
Appleton Estate	12
El Dorado 12 yr	18
El Dorado 15 yr	28
Goslings Black Seal	12
Wray & Nephew White Overproof	16

Please inquire about our extended selection

 Draught Beer	Types & Styles	ABV %	\$	oz
Woodhouse Brewing	Nordic Pale Ale	5.2	12	22
Life In The Clouds	IPA	6.1	12	22
High Park Lightwave	Session Ale	4.5	12	22
Niagara Oast House	German Pilsner	4.8	12	22
Stratus Augusta <i>by Kensington Brewing Co.</i>	Lager	4	12	22
Lost Craft Coastal Wave	IPA	6	12	22

Beer (Bottles & Cans)

ABV % \$ ml

 Craft				
Collingwood Orange Honey	Wheat	5	9	473
Woodhouse Earl Grey	Ale	4.4	8	355
Caledon Hills	Vienna Lager	5	9	473
Collective Arts Beyond Reason	Micro Pale Ale	2.9	9	473
Left Field Piña Power	Pineapple IPA	6	9	355
Stranger Than Fiction	Porter	5.5	10	473

Ciders and More

LSDC Whisky Soda Lemon		6	9	355
Lost Craft Dry Rose	Apple Cider	6	9	473
Duxbury Heritage	Dry Apple Cider	6.5	10	473
Collective Arts Guava	Sour Beer, Gose	4.9	10	473
Mascot Watermelon Beet	Sour Beer	4.5	10	473
Collective Arts Brewing Passion Mojito	Rum Cocktail	5	8	355

Feature Cocktails*

(curated by Mathew Gulyas)

19

TORONTO

Crown Royal Whisky, Fernet Branca, Maple Syrup

SPICY MARG

1800 Tequila Blanco, Triple Sec, Lime Juice,
Fresh Jalapeno Syrup

THE CARRIE BRADSHAW

Kettle One Vodka, Triple Sec, Lime Juice,
Raspberry Syrup, Cranberry Juice

JALISCO FASHIONED

Cazadores Anejo Tequila, Sombra Mezcal,
Honey Syrup

THE ENGLISH CHANNEL

Tanqueray Gin, St. Germain Liqueur, Lemon Juice,
Raspberry Syrup, Pomegranate Tea

SOUTHSIDE ROYALE

Tanqueray Gin, Lemon Juice, Simple Syrup,
Prosecco, Mint leaves

THE REAL McCOY STRAWBERRY DAIQUIRI

Wray & Nephew Rum (Strawberry Infused),
Lime Juice, Simple Syrup

NEGRONI SBAGLIATO

Campari, Sweet Vermouth, Prosecco

*In addition, we can make classic cocktails.
Please ask your server for further assistance.

Scotch / Single Malts

1oz

Speyside (Typical flavours: Apple, Vanilla, Oak, Malt, Nutmeg & Dried Fruit)

Glenfiddich 12yr	16
Macallan 12yr	26
Glenlivet 15yr	24
Glenfiddich 15yr	20
Glenlivet 18yr	28
Macallan 15yr	34
Dalwhinnie 15yr	24
Balvenie 12yr	20

Lowlands (Typical flavours: Grass, Honeysuckle, Cream, Toffee,
Toast & Cinnamon)

Auchentoshan 12yr	18
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Highlands (Typical flavours: Fruit Cake, Malt, Oak, Heather,
Dried Fruit & Smoke)

Glenmorangie 10yr	18
Oban 14yr	22
Tullibardine 15yr	24

Islay (Typical flavours: Seaweed, Brine, Carbolic Soap, Apple, Smoke & Kippers)

Ardbeg 10yrs	22
Laphroaig 10yr	20
Lagavulin 16yr	24
Bowmore 12yr	18

Islands (Typical flavours: Smoke, Brine, Oil, Black Pepper & Honey)

Talisker 10yr	26
Highland Park 18yr	32

Blended & Other Scotch

TeBheag	16
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	47
Johnnie Walker Platinum Label	32

Bar Menu

Available from 3pm

ROSEMARY & ROAST GARLIC MARINATED OLIVES	10
WILD MUSHROOM & PROVOLONE ARANCINI	17
DAILY HUMMUS WITH GRILLED FLATBREAD	11
CRISPY POLENTA CAKES WITH BRIE AND OLIVE TAPENADE	15
FLATBREAD WITH SMOKED SALMON, DILL CREAM CHEESE, CAPERS & RED ONION	17
CLASSIC SHRIMP COCKTAIL	22
FRIED CHICKEN WITH HOUSE PIMENTO CHEESE DIP	18

SMOOTHIES

\$12^{+hst}

AVOCADO DELIGHT

Loaded with protein to replenish your body's necessities post workout.

Vanilla Protein, Avocado, Peaches, Banana, Yogurt, Honey, Coconut Water

Protein 45g | Carbs 42g | Sugar 32g | Fibre 12g | Fat 14g
Calories 436

CHOCOLATE COVERED ALMOND

Helps manage blood sugar levels & maintain good cholesterol.

Chocolate Protein, Almond Butter, Banana, Oat Milk or Coconut Water

Protein 35g | Carbs 26g | Sugar 16.2g | Fibre 3.5g | Fat 12g
Calories 344

RECOVERY REFRESHER

Provides ultimate hydration as well as immune & digestive system support.

Vanilla/Chocolate Protein, Strawberries, Banana, Coconut Water, Glutamine

Protein 37g | Carbs 37g | Sugar 19g | Fibre 3g | Fat 0g
Calories 294

STRATUS SMOOTHIE

Nutrient dense & perfect for a post workout supplement.

Chocolate Protein, Peanut Butter, Banana, Honey, Milk

Protein 42g | Carbs 41g | Sugar 34.5g | Fibre 2.5g | Fat 8.3g
Calories 406



Chocolate
Covered
Almond



STRATUS HAPPY HOUR

Enjoy our signature Bar Bites Menu accompanied with

- Featured Cocktails: \$15
- Temperance Drinks: \$10
- Stratus Decoy Lager: \$9
- Wine: \$12/6oz glass



**Reserve your spot
now and get ready to
Elevate Your Evening**

MONDAY TO FRIDAY 4-6PM

Book your table



STRATUS