

## BAR SNACKS

|                                                                                                                               |      |
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| <b>Whipped Feta</b><br>Roasted beets kissed with orange reduction, whipped feta cloud, pine nut crunch & warm house focaccia. | \$15 |
| <b>Mac &amp; Cheese</b><br>With cheesy velveta sauce and crispy proscuitto for a naughty twist.                               | \$12 |
| <b>Golden Brie Purse</b><br>Phyllo pastry wrapped brie, melted into apple–cranberry chutney bliss.                            | \$18 |
| <b>Crispy Calamari</b><br>Lemon pepper crusted, golden fried, and tzatziki sauce.                                             | \$17 |
| <b>Shrimp Sambuca Basket</b><br>Flambé shrimp with sambuca fire, served in a crunchy wonton basket and baby greens.           | \$18 |
| <b>Prosciutto Pizzette</b><br>Topped with silky bocconcini, arugula, prosciutto ribbons and grana padano.                     | \$17 |
| <b>Confit Duck Pizzette</b><br>Duck leg, roast potatoes, goat cheese, lyonnaise onion, bechemel & sticky glaze.               | \$19 |
| <b>Pork Belly</b><br>Slow braised BBQ pork belly with vibrant mango chili glaze.                                              | \$14 |
| <b>Cleaver Wings</b><br>Tossed your way: Hot · Honey Garlic · BBQ · Lemon Pepper.                                             | \$15 |
| <b>Alberta Wagyu Gyoza</b><br>Pan-seared dumplings packed with wagyu beef, soy-chili sauce.                                   | \$16 |

## SLIDERS & FRESH PICKS

One-bite wonders & crisp refreshing bowls.

|                                                                                                                                                                           |      |
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| <b>Chipotle Melt Slider</b><br>Smoky chipotle heat & cheesy melt magic.                                                                                                   | \$7  |
| <b>Duck Slider</b><br>Rich duck, crunchy Asian slaw, peanut butter & teriyaki glaze.                                                                                      | \$8  |
| <b>Buffalo Kick Slider</b><br>Spicy buffalo chicken, cabbage slaw ranch drizzle & cheese sauce.                                                                           | \$7  |
| <b>Caesar Salad</b><br>Traditional caesar dressing, romaine, bacon, parmigiano-reggiano and croutons                                                                      | \$12 |
| <b>Blackened Steak Salad 6oz Sirloin</b><br>Market greens topped with blackened steak, goat cheese, banana peppers, sundried cranberries, pumpkin seeds & house dressing. | \$25 |

# Cleaver



## ACTION STATION

Bold flavour, crafted Cleaver-style.

|                                                                                                                                                                                                              |      |
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| <b>Blackened Chicken Alfredo</b><br>Fettuccine in white wine parmesan cream, mushrooms & peas.                                                                                                               | \$22 |
| <b>Shrimp Limoncello Linguini</b><br>Linguini tangled in zesty limoncello cream.                                                                                                                             | \$24 |
| <b>Butter Chicken</b><br>Tender pieces of marinated chicken simmered in a rich, creamy tomato-based sauce, infused with aromatic Indian spices, and a touch of fenugreek. Served with basmati rice and naan. | \$23 |
| <b>Crispy Buffalo Chicken Burger</b><br>Spicy-crispy chicken with ranch & cheese sauce, and coleslaw served with fries or market salad.                                                                      | \$21 |
| <b>Chuck Burger</b><br>Alberta beef patty, chipotle mayo, burger toppings served with choice of: fries or market salad.                                                                                      | \$22 |
| <b>Wild Elk Burger</b><br>Grass-fed elk, poblano garlic aioli, caramelized onion, goat cheese & golden nectar, served with fries or market salad.                                                            | \$24 |

## VEGGIE VIBES & SIDES

Snack plates that steal the show.

|                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------|------|
| <b>The Bomb Fries</b><br>Cleaver seasoning · chipotle mayo · pepperoncini · cilantro.                      | \$9  |
| <b>Butter Chicken Poutine</b><br>Golden fries , layered with cheese curd and velvety butter chicken sauce. | \$15 |
| <b>Tempura Beans</b><br>Crisp, fried beans with spicy mayo.                                                | \$6  |
| <b>Brussels Sprouts &amp; Bacon Gratin</b><br>Charred sprouts, creamy cheese sauce & smoky bacon.          | \$14 |

## MEAT & FISH

Hearty mains for when you're serious about supper.

|                                                                                                                           |      |
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| <b>Stuffed Chicken Breast</b><br>Bacon-wrapped, chicken breast with garlic mash, peas & red wine thyme jus.               | \$30 |
| <b>Rainbow Trout</b><br>Pan-seared with lemon-garlic butter, creamy mash & grilled vegetables.                            | \$28 |
| <b>Prime Beef Carpaccio</b><br>Paper-thin prime beef, arugula, shaved parmesan & truffle-lemon drizzle.                   | \$18 |
| <b>Bone Marrow</b><br>Garlic butter chimichuri dressing, toasted house focaccia, and shot of irish whiskey for bone luge. | \$22 |
| <b>Bangers &amp; Mash</b><br>Grilled sausages with creamy mash, sweet peas and onion gravy.                               | \$20 |
| <b>Steak Oscar (8oz)</b><br>Flat iron steak topped with crab & hollandaise, with grilled vegetables.                      | \$35 |
| <b>Lamb Chops</b><br>Dijon crust, rosemary red wine glaze, mashed potato & charred greens.                                | (MP) |

## SWEET TOOTH

Save room. You'll regret it if you don't.

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| <b>Chocolate Lava Cake</b>                                                                    | \$12 |
| <b>New York Cheesecake</b><br>Silky smooth, classic indulgence.                               | \$11 |
| <b>Waffle &amp; Pistachio Gelato</b><br>Golden waffle, creamy pistachio gelato, nutty finish. | \$12 |

COCKTAIL

2 Oz Pours

|                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------|-----|
| <b>Bowsie</b><br>Butterfly pea infused gin, grapefruit juice, blueberries, lemon.                               | \$7 |
| <b>Ghosted</b><br>Strawberry rhubarb infused gin, grapefruit, tonic, strawberries, bitters.                     | \$7 |
| <b>Mighty Craig</b><br>White & dark rum, grapefruit, mango, peach bitters, syrup, grated nutmeg.                | \$7 |
| <b>Tob Mohone</b><br>Kahlua, frangelico, creme de cacao, brown cinnamon syrup, coffee, Amaretto cream and coco. | \$7 |
| <b>Sins With Tonic</b><br>Butterfly pea flower infused gin, tonic, lime, cucumber mint and kiwi extracted ice.  | \$8 |
| <b>#immigrant</b><br>Tequila, triple sec, muddled fresh kiwi, lime, jalepeno syrup.                             | \$8 |
| <b>G-Spot</b><br>Gin, grapefruit, guava. All my G's and passion fruit.                                          | \$8 |
| <b>Anti-Depressant</b><br>Mezcal, melon liquor, watermelon juice, lime and grenadine.                           | \$8 |
| <b>Moby Chick</b><br>Vodka, st-germaine, peach, prosecco.                                                       | \$8 |
| <b>P.P.W.P</b><br>Vodka, lemoncello, basil.                                                                     | \$8 |
| <b>Sticky Wicket</b><br>Jalapeno infused vodka, st-Germaine, peach and Prosecco.                                | \$8 |
| <b>Turning Japanese</b><br>Gin, blue curacao, pineapple, egg whites and blue berries.                           | \$8 |
| <b>Feckin Lunatic</b><br>Vodka, white rum, blue curacao, pineapple, blueberries.                                | \$8 |
| <b>Blue Balls</b><br>Pisco, grapefruit, lemon ,egg whites, blueberries and kiwi.                                | \$8 |
| <b>Slap Your Mama</b><br>Whiskey, ginger liquor, pineapple , pineapple infused ice topped with ginger beer.     | \$8 |
| <b>Deadly Buzz</b><br>Bourbon, maraschino, lime, cherries, smoked glass.                                        | \$7 |
| <b>Acting The Maggot</b><br>Gin, cointreau, grapefruit, rosemary, egg whites.                                   | \$8 |
| <b>Spiced Bag</b><br>Mango, crushed red chili, ginger beer, lychee, spiced rum, ginger liquor and grape fruit.  | \$8 |

|                                                                                                                    |      |
|--------------------------------------------------------------------------------------------------------------------|------|
| <b>Cleaver Believer</b><br>Pisco, apricot, peach, frangelico cream, egg whites.                                    | \$17 |
| <b>Dose or Original Sin</b><br>Gin, cointreau, pineapple, apple, cranberry, cucumber, lime.                        | \$17 |
| <b>Cute Hoor</b><br>Pick tequila, pick mezcal, blood orange, chocolate, orange.                                    | \$17 |
| <b>Tikki Tinker 6oz Pour</b><br>White, dark, spiced rum, maraschino, lemoncello, campari, grapefruit, pineapple.   | \$20 |
| <b>The Catholic</b><br>Whiskey, apple brandy, apple cinnamon, brown sugar cream, frangelico, creme de cacao.       | \$20 |
| <b>The Cleaver Experience</b><br>High proof bourbon, disaronno, lemon, egg whites and love.                        | \$21 |
| <b>Caesar Stack</b><br>A tower of indulgence: fried chicken wing and drum, waffle, beef or chicken slider & bacon. | \$26 |
| <b>Smoked Old Fashion</b><br>Bourbon, simple syrup, angostura bitters, in a apple wood smoked glass.               | \$18 |

REDS

|                                                                 | 5oz  | Bottle |
|-----------------------------------------------------------------|------|--------|
| <b>Longshot Cabernet Sauvignon</b><br>United States             | \$10 | \$55   |
| <b>Beringer Cabernet Sauvignon</b><br>California, United States | \$9  | \$50   |
| <b>Alamos Malbec</b><br>Mendoza, Argentina                      | \$10 | \$55   |
| <b>Carnivor Zinfandel</b><br>Modesto Ca, United States          | \$11 | \$60   |
| <b>Clos du Bois Pinot Noir</b><br>Modesto Ca, United States     | \$12 | \$75   |
| <b>Barossa Shiraz</b><br>Barossa Valley, Australia              | \$12 | \$75   |

WHITES

|                                                              | 5oz  | Bottle |
|--------------------------------------------------------------|------|--------|
| <b>Longshot Pinot Grigio</b><br>California, United States    | \$11 | \$65   |
| <b>Beringer, Pinot Grigio</b><br>California, United States   | \$10 | \$55   |
| <b>Beringer, Chardonnay</b><br>California, United States     | \$11 | \$75   |
| <b>Mansion House Bay Sauvignon Blanc</b><br>New Zealand      | \$9  | \$50   |
| <b>Oyster Bay Sauvignon Blanc</b><br>Renwick, New Zealand    | \$12 | \$75   |
| <b>Gray Monk Pinot Gris</b><br>Okanagan Valley, Canada       | \$14 | \$80   |
| <b>La Crema, Chardonnay</b><br>Sonoma Coast, California, USA |      | \$80   |

ROSE

|                                                      | 5oz  | Bottle |
|------------------------------------------------------|------|--------|
| <b>Emiliana Adobe Reserva Organic</b><br>Buin, Chile | \$9  | \$50   |
| <b>Cote Mas</b><br>Malras, France                    | \$11 | \$55   |
| <b>Whitehaven Pinot Noir Rose</b><br>New Zealand     | \$12 | \$70   |

BUBBLES

|                       | 5oz | Bottle |
|-----------------------|-----|--------|
| <b>Lamarca</b>        |     | \$65   |
| <b>House Prosecco</b> | \$8 | \$45   |

BEERS ON TAP

|                                                        |      |
|--------------------------------------------------------|------|
| <b>Cleaver Lager</b>                                   | \$9  |
| <b>Velvet Fog, Wild Rose</b>                           | \$9  |
| <b>Wraspberry Ale, Wild Rose</b>                       | \$9  |
| <b>New England IPA, Annex</b>                          | \$9  |
| <b>Pale Ale, Annex</b>                                 | \$9  |
| <b>Guinness</b>                                        | \$10 |
| “Don't forget to ask your server for our rotating tap” |      |

CANS & BOTTLES

|                                 |     |
|---------------------------------|-----|
| <b>White Claw Lime or Peach</b> | \$9 |
| <b>Kronenbourg 1664 Blanc</b>   | \$9 |
| <b>Strongbow</b>                | \$9 |
| <b>Corona</b>                   | \$8 |
| <b>Heineken</b>                 | \$8 |
| <b>Heineken %0</b>              | \$6 |