

## BAR SNACKS

<b>Whipped Feta</b> Roasted beets kissed with orange reduction, whipped feta cloud, pine nut crunch & toasted house warm ciabatta.	\$15
<b>Mac &amp; Cheese</b> With cheesy velveta sauce and crispy prosciutto for a naughty twist.	\$12
<b>Golden Brie Purse</b> Phyllo pastry wrapped brie, melted into apple-cranberry chutney bliss.	\$16
<b>Crispy Calamari</b> Lemon pepper crusted, golden fried, and tzatziki sauce.	\$17
<b>Shrimp Sambuca Bruschetta</b> Flambe shrimp with sambuca fire, served with toasted ciabatta.	\$18
<b>Prosciutto Pizzette</b> Topped with silky bocconcini, arugula, prosciutto ribbons and grana padano.	\$17
<b>Apple Goat Cheese Pizzette</b> Balsamic glaze, green apple, goat cheese and caramelized onions.	\$15
<b>Pork Belly</b> Slow braised BBQ pork belly with vibrant mango chili glaze.	\$14
<b>Cleaver Wings</b> Tossed your way: Hot, honey garlic, BBQ, teriyaki, salt pepper, lemon pepper.	\$16
<b>Alberta Wagyu Gyoza</b> Pan-seared dumplings packed with wagyu beef, soy-chili sauce.	\$16
<b>Tocos (Choose Any Two) Beef, Chicken and Shrimp</b> Chipotle slaw, avocado, sriracha mayo and pico de gallo on grilled flour tortillas.	\$12

## SLIDERS & FRESH PICKS

<b>Chipotle Melt Slider</b> Smoky chipotle beef and cheesy melt magic.	\$7
<b>PB and Quack Slider</b> Thai peanut butter, duck leg, crunchy Asian slaw and teriyaki glaze.	\$8
<b>Buffalo Kick Slider</b> Spicy buffalo chicken, cabbage slaw ranch drizzle & cheese sauce.	\$7
<b>Tomato Bocconcini Salad</b> Ripe tomatoes, creamy bocconcini and aged balsamic.	\$12
<b>Blackened Steak Salad 6oz Sirloin</b> 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.**

<b>Blackened Chicken Alfredo</b> Fettuccine in white wine parmesan cream, mushrooms & peas.	\$22
<b>Shrimp Limoncello Linguini</b> Linguini tangled in zesty limoncello cream.	\$24
<b>Butter Chicken</b> Succulent chicken in a spiced tomato cream sauce with a hint of fenugreek served with basmati rice and naan bread.	\$23
<b>Crispy Buffalo Chicken Burger</b> Spicy-crispy chicken with ranch & cheese sauce, and coleslaw served with fries or market salad.	\$21
<b>Chuck Burger</b> Alberta beef patty, chipotle mayo, burger toppings served with choice of fries or market salad.	\$22
<b>Wild Elk Burger</b> 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> Cleaver seasoning, chipotle mayo, pepperoncini, cilantro, spring onion.	\$9
<b>Tempura Beans</b> Crisp, fried beans with spicy mayo.	\$8
<b>Brussels Sprouts &amp; Bacon Gratin</b> Charred sprouts, creamy cheese sauce & smoky bacon.	\$14
<b>Truffle &amp; Parmesan Fries.</b>	\$12

## MEAT & FISH

**Hearty mains for when you're serious about supper.**

<b>Stuffed Chicken Breast</b> Filled chicken breast with goat cheese and arugula, daily veg and mushroom cream sauce.	\$28
<b>Salmon</b> Wild caught pan seared with lemon butter sauce and daily veg.	\$30
<b>Prime Beef Carpaccio</b> Cured beef slices, arugula, shaved parmesan lemon garlic aioli and crispy onion.	\$20
<b>Bone Marrow</b> Garlic butter chimichuri dressing, toasted house ciabatta, and shot of irish whiskey for bone luge.	\$22
<b>Steak Oscar (8oz) (AAA)</b> Flat iron cooked to your choice topped with succulent crab meat, tender greens, and a velvety béarnaise sauce.	\$35
<b>Pork Chop</b> Grilled To perfection served with daily veg and peppercorn sauce.	\$28

## SWEET TOOTH

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

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

**Happy Hour - Every Day  
2 PM to 6PM & 9PM to Close**

**Cocktails: 30% Off  
Appetizers: 25% Off  
Draft Beers: \$7  
Highballs: \$6  
Shots: \$5  
House Wine (5oz): \$6**

## COCKTAIL

### 2 Oz Pours

<b>Bowsie</b> Butterfly pea infused gin, grapefruit juice, blueberries, lemon.	\$14
<b>Ghosted</b> 🍷 Strawberry rhubarb infused gin, grapefruit, tonic, strawberries, bitters.	\$14
<b>Mighty Craig</b> White & dark rum, grapefruit, mango, peach bitters, syrup, grated nutmeg.	\$15
<b>Tob Mohone</b> Kahlua, frangelico, creme de cacao, brown cinnamon syrup, coffee, Amaretto cream and coco.	\$15
<b>Sins With Tonic</b> Butterfly pea flower infused gin, tonic, lime, cucumber mint and kiwi extracted ice.	\$15
<b>Immigrant</b> 🍷 Tequila, triple sec, muddled fresh kiwi, lime, jalepeno syrup.	\$15
<b>G-Spot</b> Gin, grapefruit, guava. All my G's and passion fruit.	\$15
<b>Anti-Depressant</b> 🍷 Mezcal, melon liquor, watermelon juice, lime and grenadine.	\$16
<b>Moby Chick</b> Vodka, st-germaine, peach, prosecco.	\$16
<b>P.P.W.P</b> Vodka, lemongello, basil.	\$16
<b>Sticky Wicket</b> Jalapeno infused vodka, st-Germaine, peach and Prosecco.	\$16
<b>Turning Japanese</b> Gin, blue curacao, pineapple, egg whites and blue berries.	\$16
<b>Feckin Lunatic</b> Vodka, white rum, blue curacao, pineapple, blueberries.	\$16
<b>Blue Balls</b> Pisco, grapefruit, lemon ,egg whites, blueberries and kiwi.	\$16
<b>Slap Your Mama</b> 🍷 Whiskey, ginger liquor, pineapple , pineapple infused ice topped with ginger beer.	\$16
<b>Deadly Buzz</b> Bourbon, maraschino, lime, cherries, smoked glass.	\$17
<b>Spiced Bag</b> 🍷 Mango, crushed red chili, ginger beer, lychee, spiced rum, ginger liquor and grape fruit.	\$17
<b>Cleaver Believer</b> Pisco, apricot, peach, frangelico cream, egg whites.	\$17

<b>Cute Hoor</b> 🍷 Pick tequila, pick mezcal, blood orange, chocolate, orange.	\$17
<b>Tikki Tinker 6oz Pour</b> White, dark, spiced rum, maraschino, lemongello, campari, grapefruit, pineapple.	\$26
<b>The Catholic</b> Whiskey, apple brandy, apple cinnamon, brown sugar cream, frangelico, creme de cacao.	\$20
<b>The Cleaver Experience</b> High proof bourbon, disaronno, lemon, egg whites and love.	\$21
<b>Caesar Stack</b> A tower of indulgence: fried chicken wing and drum, waffle, beef or chicken slider & bacon.	\$26
<b>Smoked Old Fashion</b> Bourbon, simple syrup, angostura bitters, in a apple wood smoked glass.	\$18
<b>Moby Dick</b> Jameson, egg whites, lemon juice and truffle oil.	\$16
<b>Yespresso Martini</b> Double espresso, vodka, kahlua, cold press, and vanilla almond layer.	\$18
<b>Dose Of Original Sin</b> Botanist gin, cointreau, pineapple juice, cranberry juice and cucumber.	\$18
<b>Acting The Maggot</b> Botanist gin, cointreau, grapefruit, rosemary, egg whites.	\$18
<b>Whos Your Daddy</b> Blanco 1800 tequila, cointreau, tamarind, grapefruit juice and tabasco.	\$18
<b>Cloud 9</b> Bourbon, chambord, grape juice, vanilla, prosecco and cotton candy.	\$16
<b>Drinks marked with 🍷 can be crafted sprit and alcohol free</b>	\$8

## REDS

	5oz	Bottle
<b>Longshot Cabernet Sauvignon</b> United States	\$10	\$60
<b>Beringer Cabernet Sauvignon</b> California, United States	\$10	\$55
<b>Alamos Malbec</b> Mendoza, Argentina	\$10	\$60
<b>Carnivor Zinfandel</b> Modesto Ca, United States	\$11	\$65
<b>Whitehaven Pinot Noir</b> New Zealand	\$14	\$80
<b>Barossa Shiraz</b> Barossa Valley, Australia	\$12	\$80

## WHITES

	5oz	Bottle
<b>Longshot Pinot Grigio</b> California, United States	\$11	\$70
<b>Beringer, Pinot Grigio</b> California, United States	\$10	\$60
<b>Beringer, Chardonnay</b> California, United States	\$12	\$80
<b>Mansion House Bay Sauvignon Blanc</b> New Zealand	\$10	\$60
<b>Oyster Bay Sauvignon Blanc</b> Renwick, New Zealand	\$12	\$80
<b>Gray Monk Pinot Gris</b> Okanagan Valley, Canada	\$14	\$85
<b>La Crema, Chardonnay</b> Sonoma Coast, California, USA	\$14	\$85

## ROSE

	5oz	Bottle
<b>Emiliana Adobe Reserva Organic</b> Buin, Chile	\$10	\$55
<b>Cote Mas</b> Malras, France	\$11	\$65
<b>Whitehaven Pinot Noir Rose</b> New Zealand	\$12	\$80

## 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