



SPECIALS

Cocktail Hour
Everyday 2-6 PM

Half Price Appetizers, Drinks
and Waterpipes

Ladies Night
Every Thursday

Half Price Bottles of Wine
Half Price Desserts

Entertainment

Thursday, Friday, Saturday
& Long Weekend Sundays
DJ 9PM to Close

*Please note, only one bill for parties of 10 or more.
Groups of 8 or more will be subject to 18% gratuity.*

STARTERS

Beef Sliders 12

braised beef short rib, whiskey jus, horseradish aioli, house made pickles, brioche bun *(add slider \$3)*

Tacos 12

Duck: warm tortilla, white cheddar salsa fresca, duck confit, chimichurri, buk choy, cilantro lime yogurt

Fish: warm tortilla, cajun spice, cilantro lime coleslaw, citrus herb yogurt, basa
add extra taco \$4

Carpaccio 12

Thinly sliced beef tenderloin, mixed greens tossed with charred lemon vinaigrette, house spices & crispy wonton

Bruschetta 08

grilled french baguette with tomatoes, shallots, garlic, jalapenos, grana padano and balsamic reduction

Tuna Roll 13

calrose rice, marinated yellowfin tuna, carrot, chive, cucumber, gochujang aioli, sweet soy reduction

Chicken Wings 12

choice of house made hot sauce, sweet soy, salt and pepper, or honey siracha served with ranch dip

Calamari 13

radish, cilantro, , house made spiced lemon basil yogurt

Roasted Eggplant Dip 09

fresh mint, house made yogurt, naan

Truffle Fries 09

Shoes String cut fries tossed with truffle oil and shredded padano cheese *Side of Truffle Aioli \$1*

Poutine 09

house cut fries, scotch gravy, cheese curds, chives

SALADS


House Salad 10

mixed greens, watermelon radish, cherry tomatoes, kalamata olives, shallots, goat cheese, charred lemon vinaigrette
(add chicken or prawns \$4)

Caesar Salad 10

brown butter croutons, grana padano, house caesar dressing, *(add chicken or prawns \$4)*

MAINS

 Spinach Tagliatelle 14
mushrooms, cherry tomatoes,
tarragon beurre blanc, truffle oil
(add chicken or prawns \$4)

Elk Ribeye 28
6 oz served medium rare,
blackberry jus, garlic basil
mashed potato,
seasonal vegetables.

Tuna Quinoa Bowl 22
6oz marinated yellowfin
served rare, quinoa pilaf,
grilled bok choy, lime glaze

Sweet & Savory Rice Bowl 15
lamb or chicken, sweet rice pilaf,
house made yogurt
(add fresh naan \$2)
(add extra chicken or lamb \$9)

Mantu 16
dumplings stuffed with ground
chuck, mixed vegetables,
beef sauce, house made yogurt
(add dumpling \$2)

Blackened Coho Salmon 24
8oz Coho Salmon, cajun cream
sauce, quinoa pilaf
season vegetables

SANDWICHES

Steak Sandwich 18
6 oz sirloin grilled to order,
sautéed mushrooms, chimichurri
ace bakery sourdough, served
with choice of fries, caesar, or
house salad
(add sautéed onions \$1)
(add poutine \$3)

XVIII Burger 18
house made beef patty,
horseradish & poblano aioli,
lettuce, tomato, house made
pickles, with mushrooms
and cheddar
(add poutine \$3)

Spicy Chicken Sandwich 15
house spice rub, roasted poblano
aioli, ace bakery ciabatta, spinach,
tomato, served with choice of fries,
caesar, or house salad
(add white cheddar \$1)
(add poutine \$3)

DESSERTS 09

Seasonal Cheesecake
rotating, ask server for details

Creme Brulee
vanilla bean, orange

XVIII Lava Cake
dark molten chocolate
served with made by marcus ice-cream

WHISKEY \$14 (2oz)

Smokey Old Fashioned
buffalo trace bourbon, orange
maple syrup, smoked
oak cask, company bitters

Blackened Julep
buffalo trace bourbon,
blackberry, mint

Smoked Manhattan
jamesons Irish whisky, sweet
vermouth, grand marnier,
angostura bitters

XVIII Sour
dillon's white rye,
simple syrup,
egg white, bitters, lemon

Will Blacksmith
buffalo trace bourbon, simple syrup
angostura bitters, village blacksmith

Kentucky Bourbon Buck
buffalo trace bourbon, simple syrup
strawberry, lemon juice, angostura
bitters, ginger beer

GIN \$14 (2oz)

Red Wedding
no 3 london dry,
la marca, raspberry,
mint, soda

75 mm
*no 3 london dry,
la marca, simple syrup,
lemon*

The Last Tango
bombay sapphire, elderflower
liquer, fresh lime, cucumber,
chilli

Smoked Rosemary
*hendrick's, tonic syrup,
smoked rosemary, soda*

Dirty Negroni
no 3 London dry, campari, sweet
vermouth

The King & Tonic
bombay sapphire, ginger liqueur,
bitters, tonic

TEQUILA \$14 (2oz)

South Of The Border

jose cuervo, de leyenda peloton, agave syrup, mole bitters, smoked birch, grapefruit

XVIII Margarita

1800 silver, agave syrup, lime juice orange juice

Jose's Revenge

jose cuervo, kahlua, angostura bitters

El Diablo

1800 silver, creme de cassis, ginger beer, lime

Candied Sapphire

1800 silver, la marca, agave nectar, pineapple juice

Agave Ginger-Rita

casamigos blanco, grand marnier, lime juice, ginger syrup, egg white

RUM \$14 (2oz)

Frozen Peach Bellini

flor de cana reserva, peach liqueur, peach syrup, alamos malbec

Dark 'n' Stormy

bacardi dark, ginger beer, lime, angostura bitters

Hawaiian Storm

bacardi white, blue curacao, coconut, pineapple

The Skinny Mojito

bacardi white, lemonade, mint, lime juice

The Blacker The Berry

flor de cana reserva, ginger juice, house made orgeat, honey, lemon, blackberry

Old Sailor

kraken black spiced, blackstrap bitters, pineapple, orange

VODKA \$14 (2oz)

Moscow's Pride

new amsterdam, ginger beer,
lime juice, mint

Classic Caesar

new amsterdam, clamato,
tabasco, worcestershire

Black Diamond

new amsterdam, sweet vermouth
lemon juice, maple syrup.

Queen Bee

citrus vodka, la marca, lemon
syrup, honey syrup

Hook & Ladder

new amsterdam, peach liqueur
buffalo trace bourbon, lemon
juice, simple syrup, soda

Peach Crush

new amsterdam, peach liqueur,
la marca, orange juice, cranberry,
soda

PROSECCO \$14 (2oz)

Sunset Fizz

la marca, 1800 silver, lime juice
blood orange syrup

The Italian Job

la marca, flor de cana reserva,
campari, simple syrup, lemon
juice, mint

The Darkhorse

la marca, simple syrup,
blueberries, mint

Aperol Spritz

la marca, aperol, soda, lime

Blueberry Collins

la marca, bombay sapphire,
simple syrup, lemon juice,
blueberries

Sorrento Hulk

la marca, ginger liqueur, ginger
syrup, lime juice

SANGRIA

White

(6 oz) 10 (jug) 25

mango rum, melon, pineapple
orange, cranberry, lime, lemon,
alamos chardonnay

Red

(6 oz) 10 (jug) 25

mango rum, melon, pineapple
orange, cranberry, lime, lemon,
alamos malbec

WINES

	6 oz 	9 oz 	Bottle 
Red			
Alamos – Malbec - Argentina	08	12	-
Prophecy - Blend - USA	08	12	-
19 Crimes – Shiraz - Australia			45
Willam Hill Central - Cab Sauv - USA			45
Antigal Uno - Malbec - Argentina			60
Meiomi - Pinot Noir - USA			75
If You See Kay - Cab Sauv - Italy			80

	6 oz 	9 oz 	Bottle 
White			
Alamos – Chardonnay - Argentina	08	12	-
Prophecy - Pinot Grigio - Italy	08	12	-
Yalumba Christobel - Moscatto - Australia			40
Chateau Souverain - Rose - USA			45
Montelvini - Pinot Grigio - Italy			45
Kim Crawford - Sauv Blanc - New Zealand			55
St. Supery Meritage - Sauv Blanc - USA			70

BUBBLES

La Marca - Italy
Veuve Clicquot - France
Moet & Chandon Rose - France
Dom Perignon - France




40
180
200
450

BOTTLED BEERS

Domestic \$7

Village Blacksmith
Village Blond
Village WIT
Village Squeeze
Wildrose Wraspberry

Import \$8

Corona
Lucky Buddah
Stella Artois
Kronenbourg Blanc
Somersby Apple

HIBALLS \$7

NON-ALCOHOLIC

\$6

Safe & Simple

mint, cucumber, basil, simple syrup, soda

Coconut Lavender Lemonade

lemon, lavender, raw sugar, coconut water

House Ginger Ale

ginger syrup, lime, soda

\$5

Redbull, Gingerbeer, Fiji, San Pellegrino

WATER PIPES

403 \$25

*apple, peach, mint flavor
with fresh mint leaves,
apple slices & peach bitters*

XVIII \$25

*white grape, mint, grapefruit flavor
with mint leaves & tiki bitters*

The Mist \$25

*fresh mist flavor with
lemon slices, lime slices,
& mint leaves*

Citrus Fusion \$25

*orange & grapefruit flavor with
lemon slices, lime slices & angostura
aromatic bitters*

Regular Pipes \$20

*Apple
Whitegrape
Mint
Peach
Strawberry
Fresh Mist
Guava
Grapefruit
Orange Mint*