

## Appetizers / Great for Sharing

### Seafood:

#### **Bam Bam Shrimp (GFr) 12**

6 tempura shrimp tossed in bam bam sauce, topped with sesame seeds, green onion, cilantro

#### **Digby Scallops on Apple Butter (GF) 14**

3 pan-seared scallops

#### **PEI Mussels 19 (GF opt.)**

1lb PEI Mussels in a white wine and garlic sauce, served w. sourdough (not GF)

### Dips:

#### **Artichoke Dip (VGT, GF opt.) 17**

Served with fried pita points or corn chips

#### **Roasted Red Pepper Hummus (VGT, GF opt.) 16**

Served with naan and mix raw veggies

### From the Fryer:

#### **House Seasoned Fries (GFr) 9**

#### **Poutine (GFr) 12**

Curds & House Gravy

#### **Truffle Fries (GFr) 12**

Truffle oil, asiago cheese and chives

#### **Sweet Potato Fries (GFr) 12**

#### **Mozza Sticks (VGT) 10**

#### **Onion Rings (VGT) 10**

### **Welcome!**

**Please inform us of any allergies so we can do our best to provide a safe dining experience.**

Gluten Friendly (GFr) items do not contain gluten, but may have been in contact with items containing gluten as we do not have a separate fryer. Please do note we use nuts in our kitchen.

We cook fresh to order; we ask for your patience during busy periods. Groups of 10 or more can be charged an automatic 18% gratuity.

## Pub Fare

1 regular side included.

### **Tacos 18**

#### **Beer Battered Fish or Crispy Battered Shrimp or Chickpea (VGT)**

2 soft shell tortillas, lettuce, pico de gallo, spring onion, side of sour cream. Lemon aioli or chipotle mayo

#### **Chipotle Chicken Ciabatta (GF opt.) 19**

Chicken, bacon, smoked Swiss, lettuce, tomato, pickles, pickled red onion, chipotle mayo on a ciabatta

#### **Chicken Parmesan Sandwich (GF opt.) 19**

Marinara sauce, breaded chicken, parmesan, arugula and cheddar on a ciabatta bun

#### **Pulled Pork Sandwich (GF opt.) 19**

BBQ pulled pork, dill pickles, in house slaw, banana peppers on a brioche bun.

#### **Sydney Street Burger (GF opt.) 18**

6oz juicy beef patty, lettuce, tomato, dill pickles, pickled red onion, smoky BBQ sauce on a brioche bun

#### **Sweet and Stout Burger (GF opt.) 21**

6oz juicy beef patty, Guinness blueberry reduction, old cheddar, crispy bacon, crunchy onion, pickled red cabbage, lettuce, tomato, on a brioche bun

#### **Steak and Cheese Sandwich (GF opt.) 22**

1/2lb shaved beef steak, old cheddar, caramelized onion on ciabatta. With a horseradish aioli dip.

### **Add On Options:**

Gluten Free / Vegan Bun \$2:50

Side of Gravy \$2

Side of Chipotle Mayo \$1

Add Bacon or Cheese \$2

Add Banana Peppers \$2

### **Regular Sides:**

fries, rice, garlic mash, roasted potato, coleslaw

### **Side Upgrade Options (4):**

onion rings, poutine, sweet potato fries, truffle fries,

Sydney garden salad, Caesar salad,

Waldorf style salad

### **Premium Upgrades (6):**

Summer Berry salad, Blue Cheese salad

(GFr) gluten friendly, (GF) Celiac, (VGT) vegetarian, (VGN) vegan.

## Seafood favourites

### **Fish Tostada 19**

Deconstructed tostada. Smokey whiskey seasoned blackened haddock, crispy fried tortilla, with avocado crema & pico de gallo. Choice of regular side

### **Scotian Fish & Chips**

**1pc 17/ 2pc 22**

Lazy Bear Brew battered haddock, coleslaw, house tartar

### **Pan-Seared Digby Scallops (GF) 36**

6 ounces of Digby Scallops pan-seared in a garlic herb butter, Waldorf style salad, choice of reg. side

### **Butter-fried Halibut (GF) 29.95**

Butter-fried local halibut filet with summer berry salad & choice of regular side

### **Cioppino 35**

Italian style seafood stew. Halibut, scallops, shrimp, mussels in a tomato-fennel-clam juice base. Served with multigrain sourdough

### **Seafood Linguini 35**

Digby scallops, mussels and shrimp in a garlic Dijon cream sauce with arugula and asiago

## Flavorful Vegetarian

### **Jackfruit Sammie 19**

**(VGT, VGN opt., GF opt.)**

Pulled smoked bbq jackfruit with dill pickles, banana peppers & cheese melt on ciabatta. Choice of reg. side

### **Veggie Burger (VGT, VGN opt.) 17**

Falafel-black bean-chickpea patty w. cranberry, lettuce, tomato, dill pickle, onion, apple butter. Choice of reg. side

### **Chickpea Curry 18 (VGT, VGN opt., GF opt.)**

Trad. Indian Makhani Sauce (coconut cream tomato base), raita, cashew cream, chat masala (contains MSG).  
On rice, with naan (not GF)

### **Mushroom Ravioli (VGT) 22.50**

Wild mushroom filled ravioli folded into an earthy wild mushroom cream sauce, arugula, cremini, wild mushrooms and Asiago cheese. Finished with a touch of truffle

## A World of Meats

### **Rib-Eye Steak (GF) 29.95**

7oz rib-eye with choice of chimichurri or peppercorn sauce, salad (blue cheese, Caesar or garden), and choice of regular side

### **Chicken Souvlaki (GF)**

**1 Skewer 18 / 2 Skewers 24.50**

Rice, tomato, red onion, cucumber, peppers, Greek vinaigrette, tzatziki.

**Add black olive, feta or naan (not GF) for \$1**

### **Tandoori Butter Chicken Curry (GF opt.) 24.50**

Trad. Indian Makhani Sauce (coconut cream tomato base), raita, cashew cream, chat masala (contains MSG).  
On rice, with naan (not GF)

### **Jaeger Schnitzel 23.95**

House-made pork schnitzel, with mushroom jaeger gravy, coleslaw, choice of regular side

## Wings

### **Wings (GFr) 19**

10 large wings, includes 1 basic sauce

Basic sauce choices (GF) (2<sup>nd</sup> sauce \$1):

Smokey BBQ, Sweet Thai Chili, Medium Hot, Franks, Honey Garlic (not GF), Blue Cheese, Ranch

### **Gochujang Wings (GFr) 20**

10 large wings, tossed in a Korean Gochujang sauce

### **Buffalo Wings (GFr) 20**

10 large wings, tossed in Buffalo, side of blue cheese

### **Bahas Wings (GFr) 20**

**Wings with local hot sauce, choice of:**

**- Bear River Berry Reaper**

Nova Scotia blueberry, local Carolina Reaper, lime

**- Mango Pepper Punch**

Passion fruit, mango, local aji Amarillo peppers

**- Sissiboo Sun Kissed**

Local organic cayenne, local garlic

**- Pineapple Mala**

Pineapple, fermented habanero, szechuan pepper

**Buy a bottle of Bahas for \$15!**

(GFr) gluten friendly, (GF) Celiac, (VGT) vegetarian, (VGN) vegan.

## Lunch Timers

(Available all day)

### Flatbreads

#### **Margherita Flatbread (VGT) 15**

cherry tomato, bocconcini, basil, romesco, balsamic glaze

#### **BBQ Chicken Flatbread 15**

chicken, peppers, onion, mixed cheese, bbq sauce

#### **Mediterranean Shrimp Flatbread 16**

shrimp, herb butter, roasted red pepper, olives, cucumber, pickled red onion, feta, tzatziki

### Soups and Salads

#### **Smoked Haddock Chowder (GF opt.) 19**

Locally smoked haddock, fresh haddock, shrimp and mussels in a fennel dulse cream base.

With multigrain sourdough on the side

#### **Soup of the Day 10**

Ask your server.

Add a grilled Cheese Sandwich for \$5

#### **Caesar Salad (VGT, GF opt.) Full 14 / 9 Side**

Romaine, croutons, asiago, simulated bacon bits, Caesar

#### **Waldorf Style Salad (VGT, GF) Full 14 / 9 Side**

Mixed greens, apple, cucumber, dill pickle ranch dressing, grapes, dried cranberry, candied walnut

#### **Syd Garden Salad (VGN, GF) Full 14 / 9 Side**

Mixed greens, fruits & veggies, house maple balsamic

#### **Summer Berry Salad (VGT, VGN opt., GF) 12**

Arugula, blueberry, strawberry, mandarin, dried cranberry, bocconcini, toasted almonds, raspberry vinaigrette

#### **Blue Cheese Salad (VGT, GF) 12**

Mixed greens, boiled egg, pickled red onion, avocado, tomato, blue cheese, carrot, cashew

#### **Select your add-ons:**

Jackfruit/Chicken 6

Cashews or Almonds 5

Bam Bam Shrimp 11

Scallops (6oz) 25

(GFr) gluten friendly, (GF) Celiac, (VGT) vegetarian, (VGN) vegan.

(GFr) gluten friendly, (GF) Celiac, (VGT) vegetarian, (VGN) vegan.