

COCKTAIL

SIGNATURE SANGRIA 9OZ 12 60oz 38 house red/white/rose wine, raspberry vodka, peach schnapps, pineapple juice, cranberry juice.	MARGARITA (2oz) 13 tequila, cointreau, lime.	MANHATTAN (3oz) 13 crown royal, sweet vermouth, angostura bitters, stirred over ice, strained & served with a maraschino cherry.
SIGNATURE CAESAR (1oz) 11 polar ice vodka, clamato, special spices.	WATERMELON MARGARITA (2oz) 14 tequila, cointreau, lime, watermelon juice.	OLD FASHIONED (2oz) 13 bulleit bourbon, simple syrup, angostura & orange bitters.
FOX MULE (1 ½ oz) 12 kettle one vodka, fever-tree ginger beer, fresh pressed lime.	SPICY JALAPENO MARGARITA (2oz) 14 reposado tequila, st. germain, lime, jalapeno, cilantro, smoked chili salt.	NEGRONI (3oz) 13 bombay sapphire gin, campari, red vermouth & orange zest.
CLASSIC MOJITO (1 ½oz) 12 lamb's rum, muddled fresh mint, simple syrup & lime with soda.	APEROL SPRITZ (3oz) 12 aperol, prosecco, soda and orange.	ESPRESSO MARTINI (2oz) 15 kettle one vodka, Kahlua, espresso, simple syrup, coffee beans.

BEER

DOMESTIC	20OZ	60OZ	BOTTLES	
MOLSON CANADIAN	7.95	21.95	MOLSON CANADIAN	6.50
COORS LIGHT	7.95	21.95	COORS LIGHT	6.50
MILLER LIGHT	7.95	21.95	BUDWEISTER	6.50
PREMIUM			CORONA	7.50
COORS ORIGINAL	8.95	24.95	STELLA	7.50
CREEMORE SPRINGS LAGER	8.95	24.95	HEINEKEN	7.50
RICKARD'S RED	8.95	24.95	TALL CANS	
STEAM WHISTLE	8.95	24.95	SOMERSBY CIDER	8.50
HIGH PARK ACROSS THE POND	8.95	24.95	STRONGBOW CIDER	8.50
BELGIAN MOON	8.95	24.95	DINOSOUR STONE FRUIT	8.50
GREAT LAKES OCTOPUS IPA	8.95	24.95	STIEGL LAGER	8.50
MUSKOKA DETOUR IPA	8.95	24.95	STIEGL RADLER GRAPEFRUIT	8.50
BEAU'S LUG TREAD	8.95	24.95	COLLECTIVE ARTS - LIFE IN THE CLOUD IPA	8.50
ROTATING TAP	8.95	24.95	COLLECTIVE ARTS LAGER	8.50
IMPORT			COOLERS	
GUINNESS	9.75	28	SMIRNOFF ICE	6.75
HEINEKEN	9.75	28	WHITE CLAW	8
STELLA	10	28.25	TOPO CHICO HARD SELTZER	8
			NON ALCOHOLIC	
			HEINEKEN 0.0	7
			CLAUSTHALER	8

WINE

WHITE	6oz	9oz	750ml	RED	6oz	9oz	750ml
CHATEAU DES CHARMES Chardonnay Unoaked, Ontario	10	14	41	CHATEAU DES CHARMES Cabernet-Merlot, Ontario	10	14	41
FONTAMARA Pinot Grigio, Italy	11	15	45	JACOB'S CREEK Shiraz Cabernet, Australia	11	15	45
CAVE SPRING NIAGARA Riesling, Ontario	11	15	45	DOMINIC Cabernet Sauvignon, South Australia	12	16	48
PIROVANO Pinot Grigio, Italy	12	16	48	VINA AMIIA Malbec, Argentina	12	16	48
COLLEVENTO 921 Sauvignon Blanc, Italy	12	16	48	J. LOHR SEVEN OAKS Cabernet Sauvignon, California			65
STONELEIGH MARLBOROUGH Sauvignon Blanc, New Zealand			58	SPECK BROTHERS Pinot Noir, Ontario			55
OYSTER BAY Pinot Grigio, New Zealand			60	SPARKLING & ROSE	6oz	9oz	750ml
				SAN MARTINO Cuvée, Italy	11		45
				TEUNTA SANTOME Rose, Italy	12	16	48
				BLU GIOVELLO Prosecco, Italy	12		48

LIQUOR

VODKA (1OZ)

POLAR ICE	7½
TITO'S	8½
KETEL ONE	8½
GREY GOOSE	11
BELVEDERE	11

RUM (1OZ)

BACARDI WHITE	7½
CAPTAIN MORGAN DARK RUM	7½
CAPTAIN MORGAN SPICE	8
EL DORADO 12 YR	11

COGNAC/ BRANDY

ST.REMY VSOP	7½
COURVOISIER VS	11
HENNESSY VS	12
D'USSE VSOP	14

SINGLE MALT SCOTCH (1OZ)

GLENFIDDICH 12 YR	12
GLENLIVET 12 YR	12
GLEN MORANGLE	12
MACALLAN GOLD	18
OBAN 14 YR	22

TEQUILA (1OZ)

1800 GOLD	8½
1800 ALTOS	8½
CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	14
PATRON SILVER	13
PATRON REPOSADO	14
DON JULIO BLANCO	14
DON JULIO REPOSADO	15½
CLASE AZUL	32

WHISKY + BOURBON (1OZ)

WISER SPECIAL BLEND	7½
SOUTHERN COMFORT	7½
CROWN ROYAL	7¾
JACK DANIELS	8
JAMESON	8
JOHNNIE WALKER RED LAB.	8
MAKER'S MARK KENTUCKY	8
BULLIET BOURBON	8½
WOODFORD RESERVE	10
JOHNNIE WALKER BLACK	10½

GIN (1OZ)

BEEFEATER	7¾
TANQUERAY	8
BOMBAY SAPPHIRE	8½
HENDRICKS	11

STARTERS & SHAREABLES

TRUFFLE FRIES \$12
truffle oil, fresh herbs, parmesan, garlic mayo.

FETA BRUSCHETTA (V) 14
tomatoes, red onion, garlic, fresh basil, herbs on garlic toast with feta cheese, garlic aioli drizzled with balsamic glaze.

PEROGIES \$14
caramelized onions, bacon, green onion, sour cream.

CHICKEN DUMPLING \$14
served with korean bbq sauce.

BUFFALO CAULIFLOWER (V) \$16
crispy Fried Cauliflower tossed in buffalo butter sauce finished with buttermilk ranch and arugula.

CALAMARI \$17 ½
hand cut lightly dusted in seasoned flour, crisp jalapenos, red peppers, garlic aioli lemon wedge.
Add Shrimp \$8

SPINACH & ARTICHOKE DIP (V) \$17
a perfect blend of artichokes, spinach and cream cheese, tortilla chips and warm naan bread.

HUMMUS VEGETABLE PLATTER (VG) \$17 ½
carrot, celery, cucumber, broccoli, kalamata olives.
Add Naan Bread \$3

GRILLED CHICKEN QUESADILLAS \$18
flour tortilla, tex-mex cheese, salsa fresca, green onions, salsa, sour cream.

TRIO BEEF SLIDERS \$18
hand-pressed Angus Beef, secret sauce, lettuce, cheddar, onions, pickles.

MINI BUFFALO CHICKEN SLIDERS \$18 ½
buttermilk breaded chicken breast tossed in buffalo sauce, cheddar, pickles and creamy slaw.

NACHOS GRANDE (GF) \$20
corn tortilla chips topped with tex-mex cheese, tomatoes, green onions, pickled jalapenos, black olives, salsa, sour cream.
Add Guacamole \$3 ½
Add Grilled Chicken \$6
Add Spicy Beef \$6
Add Extra Cheese \$3
Add Extra Sour Cream \$1 ½
Add Extra Salsa \$1 ½

SOUPS

FEATURED SOUP \$9 ½
creation made in our kitchen.

GARLIC BREAD UPCHARGE \$5

FRENCH ONION SOUP \$9 ½
our rich beef onion broth baked with seasoned croutons topped with Swiss and parmesan cheese.

GREENS & BOWLS

FOX & JOHN'S SALAD
SMALL: \$10 LARGE: \$14
house blend mixed greens, radish, cucumbers and cherry tomatoes and balsamic vinaigrette.

GREEK SALAD
SMALL: \$11 ½ LARGE: \$15 ½
lettuce, crumbled feta cheese, tomatoes, bell peppers, cucumbers, onions, kalamata olives, greek dressing.

CAESAR SALAD
SMALL: \$11 LARGE: \$15
romaine hearts, croutons, bacon, parmesan cheese, creamy caesar dressing.

APPLE PECAN HARVEST SALAD (V) \$17
mixed greens, fresh apple, roasted sweet potato, roasted cauliflower, radish, spicy glazed pecans, honey citrus vinaigrette.

TURKEY COBB SALAD (GF) \$21
romaine hearts, bacon, hard boiled egg, blue cheese, cherry tomatoes, avocado and honey citrus vinaigrette.

GRILLED SALMON AVOCADO (GF) \$25
Baby arugula, avocado, cherry tomatoes, red pepper, pickled red onions, feta, walnuts and honey citrus vinaigrette.

GRILLED VEG & GOAT CHEESE SALAD (V) \$18 ½
grilled sweet pepper, zucchini, portabello mushroom, red onion, goat cheese with balsamic glaze over house blend mixed greens.

FOX ENERGY BOWL (GF) \$18 ½
baby arugula, quinoa, chickpea, avocado, red peppers, roasted cauliflower, cherry tomatoes, hard boiled egg, pickled red onions, honey citrus vinaigrette.

UPGRADE WITH

TOFU	\$5	GRILLED SHRIMP	\$8	STEAK (7OZ)	\$11
GRILLED CHICKEN	\$6	GRILLED SALMON (5OZ)	\$10		

Not all ingredients are listed. Please speak directly to a manager if your allergy is severe. Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

WINGS & RIBS

CHICKEN WINGS

1LB- \$18 | 2LB-\$32

try our famous wings lightly dusted with seasoned flour or naked with your choice of sauce or dry rub!

HALF RACK + ONE POUND OF WINGS \$38

slow cooked pork back ribs, smothered in smokey bbq sauce, 1lbs wings served with fries and coleslaw.

BBQ BACK RIBS

HALF: \$20 FULL \$34

slow cooked pork back ribs, smothered in smokey bbq served with coleslaw and fries.

FULL RACK + TWO POUND OF WINGS \$59

slow cooked pork back ribs, smothered in smokey bbq sauce, 2 lbs wings served with fries and coleslaw.

WING SAUCES

Medium • Hot • Buffalo Hot
Hot & Honey • BBQ • Korean BBQ
Honey Garlic • Sweet Chilli Thai
Suicide • Baja Chipotle • Buffalo Ranch

DRY RUB

Cajun • Sea Salt & Pepper
Lemon Pepper

UPGRADE WITH

FRIES \$5 | TRUFFLE FRIES \$6 | SWEET FRIES \$6 | ONION RINGS \$6 | CEASAR SALAD \$6 | GREEK SALAD \$7

PUB GRUB

FRENCH FRIES \$8

POUTINE \$12
hot crispy coated fries topped with Quebec cheese curds and beef gravy.

SWEET POTATO FRIES \$10½

BUFFALO CHICKEN POUTINE \$18
buffalo chicken tenders tossed in frank's hot sauce, cheese curds, gravy served over hot crispy fries topped with creamy ranch & green onions.

ONION RINGS \$10½

PHILLY STEAK POUTINE \$19
hot crispy fries topped with philly steak and cheese curds, garnished with caramelized onions, red peppers and sauteed mushrooms.

HANDHELD

BUFFALO CRISPY CHICKEN \$18½

buttermilk breaded chicken breast tossed in buffalo hot sauce, chipotle mayo, pickles, cheddar cheese, creamy coleslaw on toasted bun.

BRISKET RUBEN \$19

Montreal smoked meat, swiss cheese, creamy coleslaw, chipotle aioli on brioche bun.

CHICKEN CLUB \$18

grilled marinated chicken, bacon, lettuce, tomato, garlic mayo on ciabatta.

TURKEY AVOCADO CLUB \$19

slow cooked turkey breast, bacon, lettuce, tomato, avocado, garlic mayo on toasted panini multigrain bread.

FRENCH BEEF DIP \$20

shaved roast beef piled high on a garlic ciabatta melted with swiss cheese, caramelized onion served with hot au jus.

STEAK SANDWICH \$23

7oz (AAA) striploin, sauteed mushrooms, caramelized onions, horseradish crema, ciabatta.

Add Swiss Cheese \$2½

GLUTEN-FREE BUN UPCHARGE \$3

TACOS

BUFFALO CHICKEN TACO \$16

2 warm soft tortillas, crispy chicken tossed in buffalo hot sauce, shredded lettuce, salsa fresca, creamy ranch.

CARNE ASADA STREET TACO \$18

2 warm soft tortillas, grilled steak, pico de gallo, shredded cabbage, sriracha lime crema.

FISH TACO \$17

2 warm soft tortillas, crispy beer-battered cod fish with shredded cabbage, guacamole, salsa fresca, sriracha lime crema.

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WRAPS

BUFFALO CHICKEN WRAP \$17½

crispy chicken tossed in buffalo hot sauce, chipotle mayo, lettuce, tomato, tex-mex cheese and ranch sauce.

CHIPOTLE BBQ CHICKEN WRAP \$17½

grilled chicken, tomato, shredded lettuce, tex-mex cheese, chipotle mayo.

GREEK CHICKEN SOUVLAKI WRAP \$18

marinated chicken, tomato, cucumber, shredded lettuce, onions, feta, tzatziki.

GRILLED VEGETABLE GOAT CHEESE WRAP (V) \$19

grilled vegetables, hummus, baby arugula, tomato and balsamic glaze.

HAMBURGERS

Our homemade fresh 6oz angus ground beef patty is topped with our signature sauce, lettuce, tomato, pickle and onion on a brioche bun, served with fries or house salad.

TRADITIONAL BURGER \$17

plain and simple.

FOX & JOHN'S \$19

bacon, chipotle bbq caramelized onions, cheddar cheese.

FULLY LOADED BURGER \$20½

bacon, fried egg, pickled jalapeno, chipotle bbq caramelized onions, cheddar cheese.

BLACK BEAN BURGER (V) \$19

sliced avocado, sauteed mushroom.

MONTREAL SMOKED MEAT SMASH BURGER \$21½

Angus beef burger, montreal smoked meat, cheddar, onion rings, chipotle aioli.

Gluten-free bun upcharge \$3

SWISS & MUSHROOM \$18½

sauteed mushrooms, swiss cheese.

BURGER TOPPINGS

Cheddar \$2½	Coleslaw \$2½	Bacon \$3½
Sautéed Mushroom \$2½	Pickled Jalapenos \$2½	Fresh Avocado \$3½
Sautéed Onions \$2½	Fried Egg \$2½	

SUBSTITUTE

Caesar Salad \$4	Onion Rings \$4
Greek salad \$4	Truffle Fries \$5
Sweet Potato \$4	Poutine \$6

PASTAS

PENNE PRIMAVERA (V) \$20

sauteed onion, garlic, broccoli, peppers, sun dried tomatoes, white wine cream sauce.

PESTO POLLO PENNE \$22

chicken, sun dried tomatoes, spinach garlic, basil pesto, creamy alfredo sauce, parmesan.

BAKED LOBSTER AND SHRIMP MAC & CHEESE \$24

macaroni, creamy cheddar sauce, fresh herb bread crumbs, parmesan

CHICKEN CARBONARA \$22

linguine, sauteed onion, garlic, bacon, egg yolk, creamy alfredo sauce.

SEAFOOD LINGUINE \$25

shrimp, calamari, mussels, salmon, onion, sauteed peppers, white wine, tomato sauce or rose sauce.

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RICE BOWLS

FOX & JOHN'S CHICKEN CURRY

\$20

chicken and potato mixed in our own curry sauce served over a bed of basmati rice with naan bread and raita.

THAI COCONUT RED CURRY BOWL

\$17

jasmine rice, red thai coconut curry sauce, roasted cauliflower, sweet potatoes, snow peas, carrots, cucumber.

VEGETARIAN TERIYAKI RICE BOWL (V)

\$16

broccoli, onion, peppers, cabbage, carrots, snow peas.

UPGRADE WITH

TOFU

\$5

GRILLED CHICKEN

\$6

GRILLED SHRIMP

\$8

GRILLED SALMON (5OZ)

\$10

STEAK (7OZ)

\$11

PUB FAVOURITES

CHICKEN FINGERS

\$17

breaded chicken tenders served with fries, and plum sauce.

BANGERS AND MASH

\$18

English style farmer's sausage, baked beans, sautéed onions and mashed potatoes.

CHICKEN POT PIE

\$21

a blend of carrots, onion, celery and chicken in a creamy sauce, puff pastry, mashed potatoes and vegetables.

SHEPHERD'S PIE

\$18

ground beef, green peas, carrots, gravy topped with mashed potatoes and salad.

FISH AND CHIPS

\$21

2 homemade beer battered haddock fillets, tartar sauce, coleslaw and fries.

ENTREES

CHICKEN SOUVLAKI DINNER (GF)

\$22

double skewers marinated chicken served with rice pilaf, greek salad and tzatziki.

PAN FRIED SALMON (GF)

\$26

fresh Atlantic salmon prepared in vodka dill cream sauce served with rice and vegetables.

NEW YORK STEAK (GF)

8OZ \$29

10OZ \$33

AAA striploin, grilled to your perfection served with mashed potatoes and seasonal vegetables.

12OZ RIBEYE (GF)

\$39½

our ribeye steak grilled to your perfection served with mashed potatoes and seasonal vegetables.

VEAL PARMIGIANA

\$22

pan-fried breaded veal, baked with tex-mex cheese served with linguine, tomato sauce.

SURF & TURF (GF)

\$36

7oz (AAA) centre cut angus top-sirloin smothered with garlic butter, sautéed shrimp, mashed potatoes and seasonal vegetables.

POT-ROAST BEEF AND YORKSHIRE PUDDING

\$26

pot-roast beef served with beef gravy, mashed potatoes and seasonal vegetables.

STEAK FRITES

\$27

7oz top sirloin served with crispy fries, chimichurri

UPGRADE WITH

MADAGASCAR PEPPERCORN SAUCE \$3

PORCINI MUSHROOM WINE SAUCE \$3

CHIMICHURRI \$3

GARLIC SHRIMP \$8

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BRUNCH MENU

Saturday and Sunday: 10am to 3pm

TRADITIONAL BREAKFAST \$14
two eggs with your choice of bacon or sausage served with home fries and toast.

STEAK AND EGGS \$23
7oz NY (AAA) steak and eggs served with home fries and toast.

GRAND SLAM BREAKFAST \$17
three eggs with 3 bacon and 3 sausage served with home fries.
Add french toast \$4.95

FOX & JOHN'S FRENCH TOAST \$13
served with maple syrup.

ENGLISH BREAKFAST \$18
two eggs with banger sausage, bacon, baked beans, grilled tomatoes and homefries.

OMELETTES

Made with 3 eggs, served with our famous home fries and toast.

FETA MUSHROOM & SPINACH \$16
made with 3 eggs, mushroom, spinach, feta cheese, served with our famous home fries and toast.

SMOKED BACON & CHEDDAR OMELETTE \$18
made with 3 eggs, red peppers, onion, melted cheddar served with our famous home fries and toast.

WESTERN OMELETTE \$17
made with 3 eggs, ham, red pepper, onion, cheddar cheese.

EGGS BENEDICTS

TRADITIONAL \$16
peameal bacon, 2 poached eggs, hollandaise sauce served with home fries.

FLORENTINE \$17
wilted spinach, 2 poached eggs, hollandaise sauce served with home fries.

SMOKED SALMON AVOCADO TOAST \$21
grilled multigrain bread, 2 poached eggs, smashed avocado, grilled tomatoes, hollandaise sauce served with home fries.

MONTREAL SMOKED MEAT HASH \$17
home fries with sauteed Montreal smoked meat, onion, peppers, baked with mix cheese topped with a sunny side up.

UPGRADE ANY BRUNCH ITEM WITH

CHEDDAR	\$2½	BACON	\$3½	AVOCADO	\$3½
EGG	\$2½	SAUSAGE	\$3½	SMOKED SALMON	\$6

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BRUNCH ALCOHOLIC DRINKS

SUNRISE MIMOSAS
orange juice, champagne

8 ½

TEQUILA SUNRISE MIMOSAS 9 ½
tequila, orange juice, pineapple juice, and
grenadine

CLASSIC BLOODY CAESAR 9 ½
vodka, clamato, t&w, celery salt, celery
stalk and pickled beans

BEVERAGES

SOFT DRINKS
COFFEE
TEA
SPECIALTY TEA

4
3 ½
3 ½
4

PERRIER
DAD'S ROOT BEER
MILK

5
5
4

HOT CHOCOLATE
WATER BOTTLE
JUICES (ORANGE, APPLE)

4 ½
2 ¾
4

SPECIALTY COFFEE (10Z.)

BAILEY'S COFFEE
1 oz. Bailey's Irish Cream

8 ½

IRISH COFFEE
½ oz. Jameson Irish Whiskey, ½ oz. Bailey's
Irish Cream

8 ½

B-52 COFFEE
⅓ oz. Kahlua, ⅓ oz. Bailey's, ⅓ oz Grand
Marnier

8 ½

SPANISH COFFEE
½ oz. Kahlua, ½ oz. Brandy

8 ½

DESSERTS

STICKY TOFFEE
CHOCOLATE
FUDGE CAKE

\$9 ½
\$9 ½

TIRAMISU
FRENCH VANILLA
ICE CREAM

\$10
\$4

APPLE CRISP
WITH ICE CREAM

\$10

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