



# COCKTAILS

ask your server about classic cocktails




## DIRECTOR'S CUT

-  **DEJADO MARGARITA** 1.5oz 13  
on tap
-  **STEPHEN COLBERRY** 1.5oz 13  
dillon's selby strawberry rhubarb vodka & berry bliss liqueur, fresh lemonade, soda
-  **YOU FLAHERTY ME** 1.5oz 13  
dillon's selby gin & berry bliss liqueur, fresh lemon juice, soda water, blackberries
-  **SUNSET OVER LOVE PARK** 1.5oz 14  
sauza silver tequila, triple sec, orange juice, grenadine
-  **LADY CATHERINE** 4oz 14  
henry of pelham rosé, triple sec, fresh orange juice, citrus syrup, mixed seasonal fruits, soda
-  **MISTLETOE SPRITZ** 2.5oz 14  
lazzara prosecco, vodka, cranberry juice, soda, sage syrup
-  **THE WILLIAMSBURG** 2.5oz 15  
st-rémy vsop brandy, sweet vermouth, angostura bitters
-  **HIGH-BROW** 2oz 16  
dillon's canoe rye whisky, citrus syrup, angostura bitters
-  **PEPPERMINT MOCHA MARTINI** 2oz 16  
baileys, kahlúa, crème de cacao, peppermint schnapps, propeller cold brew, cocoa bitters
-  **HARVEST SANGRIA** 3oz 16  
white wine, st-rémy vsop brandy, apple cider, ginger ale, agave

## THE FINALE

-  **SOUR CANDY** 2.5oz 18  
The Second City take on a classic New York sour. Local, small-batch Dillon's Canoe rye whisky is lightened up with a citrus-infused syrup, finished with a red wine float.
-  **SUMMER SEX COMEDY** 2oz 18  
Sweet and sexy with a bit of spice. We mix The Kraken spiced rum with butter ripple schnapps, add some apple and lemon juice, then seal the deal with caramel corn.

# NO & LOW ABV

-  **COUNT FLOYD** 9  
noa italian aperitivo (0.5% abv), blood orange juice, citrus syrup
-  **CHERRY & COCOA ESPRESSO LOW-TINI** 9  
propeller cold brew, noa amaretto (0.5% abv), agave, angostura cocoa bitters
-  **SAY HEY BLACKBERRY LIME** 5
-  **SAY HEY TANGERINE PEACH** 5

# BEER & CIDER

- DRAUGHT**
- Pabst Blue Ribbon 16oz 9 26
- Amsterdam Brewery 3 Speed Lager 10 28
- Bench Brewing Ball's Falls Session IPA 10 28
- Blanche de Chambly 10 28
- Blanche de Chambly Pomme 10 28
- Unibroue NEIPA 10 28
- Henderson's Best Amber Ale 10 28
- Niagara Dry Cider 10 28
- Lost Craft Coastal Wave IPA 10 28
- Lost Craft Old School Pilsner 10 28
- Lost Craft Revivale Lagered Ale 10 28
- Sapporo 10 28
- Sleeman Clear 2.0 10 28
- Sleeman Original Lager 10 28
- Woodhouse Brewing Nordic Pale Ale 10 28

- BOTTLED & CANNED** 473ml
- Left Field Squeeze Play Rainbow Sherbert Sour (355ml) 9
- Junction Craft Brewery Krispy Light Lager 10
- Lost Craft Neapolitan Stout 10
- Lost Craft Rocket Pop Sour 10
- Niagara Rose Gold Cider 10
- Woodhouse Brewing IPA 10
- Woodhouse Brewing Lager 10
- Woodhouse Brewing Raspberry Sour 10
- Woodhouse Brewing Stout 10

# WINES

- WHITE**
- Henry of Pelham Pinot Grigio, Niagara, ON 5oz 8oz btl 9 14 45
- Fox Brook Chardonnay, Sonoma, CA 11 17 58
- 13th Street Sauvignon Blanc, Niagara ON 12 18 62
- Henry of Pelham 'Fumé' Sauvignon Blanc, Niagara, ON - - 62
- RED**
- Henry of Pelham Cabernet-Merlot, Niagara, ON 9 14 45
- Fox Brook Cabernet Sauvignon, Sonoma, CA 11 17 58
- Gérard Bertrand Grenache-Syrah, Languedoc, FR 12 18 62
- Family Tree 'The Boxer's Ghost' Pinot Noir, ON - - 68
- Luigi Bosca Malbec Reserva, Mendoza, AR - - 68
- Henry of Pelham 'Speck Family' Reserve Baco Noir, Niagara, ON - - 88
- ROSÉ, ORANGE & BUBBLES**
- Henry of Pelham Classic Rosé, Niagara, ON 9 14 45
- Lazzara Bianco Secco, ON 10 - 50
- Les Oliviers Rosé, Languedoc, FR 12 18 62
- Gérard Bertrand 'Orange Gold', Languedoc, FR - - 80
- Henry of Pelham 'Cuvée Catharine' Brut Rosé, Niagara, ON - - 85
- Taittinger Brut, Champagne, FR - - 185

## HAPPY HOUR

SERVED DAILY IN THE THEATRE LOUNGE  
FROM 5-7PM

**SELECTION OF BEER, WINE,  
COCKTAILS & SNACKS!**



THE  
**BENTWOOD**

TORONTO

## TABLE SNACKS

- CACIO E PEPE DEVILED EGGS** **V/GF** 9  
parmigiano-reggiano, chives, black pepper
- CILANTRO & CUMIN FALAFEL** **V/G/GF** 10  
tahini sauce, pickled chilies, fresh cilantro & mint
- MAC & CHEESE BITES** **V** 13  
ketchup
- LOADED HUMMUS** **VG** 14  
tahini, olives, tomato, cucumber, grilled pita, feta
- SMOKED BRISKET SLIDERS** 16  
caramelized onions, swiss cheese, potato rolls
- GINGER & SESAME SHRIMP SATAYS** **GF** 16  
peanut sauce, scallions, lime
- JACKED NACHOS** **V/GF** 19  
tortilla chips, tomatillo salsa, pico de gallo, avocado, shredded cheese, sour cream, jalapeño

## SALADS

add grilled chicken 9    grilled shrimp 12

- GINGER & SESAME GREENS** **V** 17  
romaine, kale, grilled broccoli, cucumber, cilantro, mint, basil, crispy rice, toasted sesame seeds, ginger & sesame dressing
- CAESAR** 18  
romaine, kale, potato chips, bacon, creamy garlic dressing, grana padano, deviled egg

**VG** - VEGAN | **V** - VEGETARIAN | **GF** - GLUTEN-FREE

PLEASE INFORM US OF ANY ALLERGIES. WE WILL DO OUR UTMOST TO ACCOMMODATE, THOUGH WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN.

## FRIES

- MEDIUM-CUT FRIES** **VG/GF** 7  
sea salt, ketchup
- TRUFFLE FRIES** **V/GF** 13  
parmigiano-reggiano, sea salt, roasted garlic & black pepper aioli
- PROPER POUTINE** **V/GF** 14  
medium-cut fries, squeaky cheese curds, gravy, fried rosemary

## HANDHELDS

- served with fries or salad  
sub gluten-free bun 2
- SPICY CRISPY CHICKEN SANDWICH** 22  
chicken thigh, buffalo hot sauce, swanky sauce, creamy coleslaw, tomato, pickles
- THE BENTWOOD SMASH BURGER** 22  
double beef patties, swanky sauce, onion, tomato, pickles, lettuce  
add american cheese 2    add bacon 3    sub impossible patty 3
- PHILLY CHEESESTEAK SANDWICH** 24  
braised beef, giardiniera relish, provolone, sautéed mushrooms, crispy onion

## PIZZAS

- CLASSIC CHEESE PIZZA** **V** 18  
mozzarella, tomato sauce, basil
- PEPPERONI PIZZA** 21  
mozzarella, tomato sauce, pepperoni
- THE CANADIAN BACON PIZZA** 22  
cream sauce, mushrooms, caramelized onions, squeaky cheese curds, maple bacon

## MAINS

- MAC & CHEESE** **V** 18  
creamy three-cheese mix, cornbread crumbs  
add buffalo chicken 9    smoked brisket 10
- CRISPY CHICKEN FINGERS & FRIES** 21  
guajillo aioli, ketchup  
add hot sauce 0.5
- MUSHROOM TAGLIATELLI** **V** 21  
roasted oyster & cremini mushrooms, parmesan cream, basil
- CHICKEN PENNE** 23  
roasted chicken, pesto cream sauce, black olives, sun-dried tomatoes, grana padano
- BLACKENED SPICED SHRIMP** **GF** 30  
lemon zucchini risotto, chili & spring pea sauce, potato chips
- BRAISED SHORT RIBS** 38  
warmed in maple & triple crunch mustard gravy, served with rosemary fingerling potatoes & garlic butter mushrooms

## SWEET TOOTH

- M&M CREAM PUFFS** **V** 12  
crushed m&m whipped cream
- PINEAPPLE UPSIDE-DOWN CAKE** **V** 13  
caramel sauce, toasted coconut, whipped cream
- WARM CHOCOLATE OLIVE OIL CAKE** **VG/GF** 13  
toasted peanuts, chocolate sauce, fresh strawberries

## DOUBLE FEATURES

**BURGER & BEER**  
swanky smash burger with a pint of lost craft

**PIZZA & BEER**  
classic cheese pizza with a pint of lost craft

**PASTA & BEER**  
mac & cheese with a pint of lost craft

\$25

# PRIX FIXE

## THREE COURSES 45

excludes tax & gratuity

Attending a show? Bundle a prix fixe when purchasing your tickets for a discount!

Note: must be purchased in advance to receive the discount.

### APPETIZERS

#### CAESAR SALAD

romaine, kale, potato chips, bacon, creamy garlic dressing, grana padano, deviled egg

or

#### LOADED HUMMUS **v**

tahini, olives, tomato, cucumber, grilled pita, feta

or

#### MAC & CHEESE BITES **v**

ketchup

### MAINS

#### MUSHROOM TAGLIATELLE **v**

roasted oyster & cremini mushrooms, parmesan cream, basil

or

#### PHILLY CHEESESTEAK SANDWICH

braised beef, giardiniera relish, provolone, sautéed mushrooms, crispy onion

or

#### BLACKENED SPICED SHRIMP **GF**

lemon zucchini risotto, chili & spring pea sauce, potato chips

### SWEETS

#### M&M CREAM PUFFS **v**

crushed m&m whipped cream

or

#### WARM CHOCOLATE OLIVE OIL CAKE **VG/GF**

toasted peanuts, chocolate sauce, fresh strawberries

or

#### PINEAPPLE UPSIDE-DOWN CAKE **v**

caramel sauce, toasted coconut, whipped cream