
CEVICHE+

NUVO

RAW

CEVICHE

Take your pick

PROTEIN

Basa 16
Shrimp 16
Salmon 20
Mahi Mahi 20

STARCH

Jasmine Rice
Quinoa

Served with: Charred Avocado /
Corn / Plantain Chips / House Salad /
Onions / Cilantro

FLAVOUR

PERU Leche de Tigre / Lime /
Orange / Aji Pepper

MEXICO Lime / Rocoto
Pepper / Tomato Juice / Salsa

CUBA Lime / Spiced Rum /
Allspice

ASIA Lime / Hoisin / Sriracha
Wasabi / Pickled Ginger /
Soya sauce

JAMAICA Lime / Spiced Rum /
Cajun Spice

HEAT

Mild / Medium / Hot

TARTARE

BEEF

5oz Sirloin Beef /
Pickled Veg / Smoked
Oyster Aioli / Quail Egg /
Crostoni / House Salad
21

ATLANTIC SALMON

6oz Atlantic Salmon /
Horseradish / Shaved
Asparagus / Dill / Capers
Tzatziki / Crostoni /
House Salad
21

HANDHELD

BRAISED PULLED PORK

Brioche Bun / House Pickled Onion /
Garlic Butter / Smoked Cheddar /
Arugula / House Salad 16

SMOKED MEAT

Brioche Bun / House Pickled Onion
Grainy Dijon / Dill Pickle / Cheddar
House Salad 16

SMOKED SALMON

Brioche Bun / Cream Cheese / Dill Capers /
House Pickled Onion / Grainy Dijon /
Arugula / House Salad 16

GRILLED CHEESE

Sourdough / Cheese Blend / Dill Pickle
House Salad 11

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SHAREABLES

NACHOS

Corn Tortilla Chips / Jalapenos /
Onions / Olives / Cheese Blend /
Corn / Guacamole / Salsa 16

WINGS

Oven-Baked Classic Wings
Celery / Carrot / Sour Cream
16

POUTINE

Oven-Baked Fries /
Gravy / St-Albert Cheese
Curds 14

SAUCES: BBQ / Teriyaki /
Cajun / Hot

SALADS

CAESAR

House Caesar Dressing / Lettuce / House
Croutons / Parm / Bacon Bits / Charred
Asparagus 14

WATERMELON TOMATO

Cherry Tomatoes / Cucumber Rolls /
Balsamic Glaze / Feta Cheese / Lemon-
Herb Vinaigrette / Arugula 14

SWEETS

ADD-ONS

NEW YORK CHEESECAKE

Strawberry Gel / Blueberry Vanilla
Compote 9

BROWNIE

Strawberry Gel / Vanilla Ice Cream 9

Chicken 5
Bacon 5
Pulled Pork 5
Sub Caesar 5

Chef Aneesh Swarup

Prices do not include tax and gratuity, please let the server know of any allergies before ordering.