



TIME FAMILY OF WINES

SNACKS & STARTERS

CHARCUTERIE & CHEESE - 36.5

house-made and/or locally purveyed charcuterie w/ a selection of fine cheeses, spiced almonds, spreads, pickles, condiments, crostini

CONFIT DUCK WINGS - 20.5

short cured, slow cooked & crispy fried duck drumettes, tossed in house-made hot sauce, served w/ heirloom carrot crudité & scallion buttermilk dip

FEATURE FLATBREAD - MP

ask your server for today's flatbread selection

WHIPPED GOAT CHEESE - 16.5

whipped goat cheese spread w/ pickled beets, toasted pumpkin seeds, maple-dijon & sourdough crackers

WARM MARINATED OLIVES - 11.5

mixed olives w/ toasted fennel seeds, crushed chili, orange zest, herbs & extra virgin olive oil

TALLOW FRITES

hand cut kennebec frites, triple cooked in beef tallow

SALT & PEPPER - Full 11.5 / Side 6.0

salt, pepper & fine herbs w/ TIME catsup

PADANO - Full 13.5 / Side 7.0

grana padano cheese w/ black garlic mayo

SPICY - Full 12.5 / Side 6.5

hot spice blend w/ smoked fresno pepper mayo

DILL PICKLE - Full 12.5 / Side 6.5

dill pickle spice w/ dill pickle mayo

SOUPS & SALADS

TOMATO & FENNEL SOUP - Full 12.5 / Side 6.5

creamy tomato & fennel soup garnished w/ garlic croutons, grana padano cheese & olive oil

FEATURE SOUP - Full 13.5 / Side 7.0

ask your server for today's selection

HERITAGE GREENS - Full 15.5 / Side 8.0

mixed heritage greens w/ shaved apple, shaved fennel, blue cheese, candied pecans & buttermilk dressing

ADD-ONS: garlic shrimp - 12.5 | pulled roast chicken - 8.5 |

ARUGULA CAESER- Full 17.5 / Side 9.0

baby arugula dressed with roasted garlic dressing w/ warm peppered bacon lardons, toasted parmesan & garlic herb croutons

ADD-ONS: garlic shrimp - 12.5 | pulled roast chicken - 8.5 |

Menu items do not list all ingredients.
Please let your server know if you have any dietary restrictions prior to ordering.



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ON BREAD

served w/ side salt & pepper fries **OR** side tomato soup
upgrade to side specialty fries **OR** side salad - 1.5

BBLT - 23.5

thick cut & fried, house-cured & smoked beef belly
bacon, chopped heritage greens, thick cut greenhouse
tomato, on sourdough w/ peppercorn mayo

ROMANESCO ROAST PORK - 23.5

seasoned slow roasted & pulled pork shoulder on
baguette w/ provolone, red onion, on demi baguette w/
caper-parsley salsa verde

PULLED JERK CHICKEN - 22.5

pulled roast chicken tossed w/ house-made jerk sauce,
topped w/ kale & cabbage slaw & preserved peach salsa
on a sesame bun

ORIGINAL BURGER - 25.5

house ground chuck & brisket w/ pacific rock cheese,
wine-brined dill pickles, crispy fried onions, bacon jam,
smoked fresno pepper mayo & arugula on sesame bun

WILD MUSHROOMS ON TOAST - 21.5

sautéed wild mushrooms w/ garlic confit & wilted
spinach w/ sweet pea & goat cheese spread, on rye

ADD-ONS: house cured & smoked bacon - 2.5 | fried egg - 2.0 |
house cured & smoked beef bacon - 4.5 | crispy onion - 1.5 |
wild mushrooms - 2.0 | extra cheese - 1.5 |

PLATES & BOWLS

STEAK FRITES - 31.5

seared 8oz. beef shoulder tender, served w/ tallow frites,
sautéed wild mushrooms, crispy onions &
peppercorn sauce

SWEET PEA RISOTTO - 23.5

arborio rice cooked w/ pea puree, wilted spinach &
mascarpone, garnished w/ snow peas, pea shoots,
toasted parmesan & burnt onion powder

BACON MAC 'N CHEESE - 24.5

cavatappi pasta w/ aged cheddar mornay sauce, house
cured & smoked pepper bacon lardons & caramelized
onion, topped and baked w/ aged cheddar & toasted
breadcrumbs

BRAISED BEEF STROGANOFF - 25.5

cavatappi pasta w/ red wine braised and pulled beef
chuck, wild mushrooms & caramelized onion w/ sour
cream & peppercorn sauce

DESSERT

LEMON TART - 11.5

w/ lemon curd, toasted meringue & milk crumb

WARM CHOCOLATE BROWNIE - 12.5

w/ whipped a toasted marshmallow, salted caramel &
toasted almonds

We offer private tasting and dining packages. Call now to book
your custom curated dinner and tailored tasting experiences!

1 (236) 422-2556 ext. 107



COCKTAILS

nutty negroni - 15

1 oz noteworthy gin, 1 oz campari, 1 oz sweet vermouth, black walnut bitters

361 old fashioned - 14

2oz ok spirits bourbon, .25oz carrot cake syrup, bitters, grilled orange

effervescence aperol spritz - 12

4oz Evolve Effervescence, 1 oz Aperol, soda, orange garnish

bubble bee - 13

1 oz gin, 1 oz honey maker syrup, topped with TIME brut

the 'prince'ess - 12

5oz Evolve Pink Effervescence, .5 oz raspberry beret

TIME seasonal sangria - 12 glass / 40 1L pitcher

TIME family wines, triple sec, brandy, gin, fruit

TIME caesar - 12

2oz vodka, walters clamato, tabasco, pickled bean, burnt onion rim

CIDER, BEER & NON-ALCOHOLIC

draught beer, cans & bottles - 7.5

ask your server about today's craft beer & cider selections

non-alcoholic

boylan's craft sodas - 4.5

gooddrink iced tea - 4.5

eska sparkling water - 5

aqua panna still water 7.5

WINE CLUB MEMBERS RECEIVE 10% OFF!

Wine Club Members receive 10% off dine-in food& beverage, 15% off retail wine, and more.

www.timewines.ca/wineclub

WINE LIST

bubbles

	3oz	6oz	9oz	Btl	1.5L
McWatters Collection 2017 Brut				129	
Chronos Brut				69	
TIME 2018 Brut	8	15		65	
Evolve Effervescence				45	
Evolve Pink Effervescence	6	11		45	75
Evolve Élan Effervescence	6	11		39	

whites

Chronos 2020 Riesling	7	12	18	56	
Chronos 2020 Chardonnay				59	
Chronos 2020 Sémillon	7	12	19	56	
Chronos 2020 Sauvignon Blanc				56	
McWatters 2020 Chardonnay	9	17	24	69	
McWatters 2020 Meritage White				59	
TIME 2018 Riesling				49	
TIME 2018 Sauvignon Blanc	7	12	16	45	
TIME 2018 Meritage White	7	12	19	45	
TIME 2018 Viognier	7	12	16	45	

rosé

Chronos 2020 Rosé	7	12	18	49	
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reds

Chronos 2019 Ouroboros				169	
McWatters 2018 Meritage Red	11	19	27	79	
TIME 2018 Cabernet Franc	9	17	24	79	199
TIME 2018 Merlot				50	
TIME 2018 Syrah	11	19	27	79	199
TIME 2018 Cabernet Sauvignon				79	199
TIME 2018 Fourth Dimension	9	17	24	69	199
TIME 2013 Equity				149	
Evolve 2018 Momento	7	12	18	50	