

TAYLORS

LANDING

BAR • GRILL • HUB

SMALL PLATES

-  **OYSTERS** 9-3PCS | 18-6PCS | 34-12PCS
cocktail sauce, ginger lime mignonette
-   **EL CHAPO STREET CORN** 4
grilled sweet corn, ancho pepper, sea salt, lime crema, queso
-  **MEZZE DIP** 9
layers of red pepper hummus, guacamole, tzatzki, pico de gallo, olives, feta, naan, corn chips
-   **STEAMED EDAMAME** 7³/₄
ancho pepper, sea salt, charred lemon, gluten-free soy dipping sauce
- BRISKET MAC 'N CHEESE** 9¹/₂
14 hour smoked brisket, aged cheddar mac 'n cheese, smoked onion aioli, poblano bbq
- BEEF SLIDER** 5
beef, cheddar cheese, lettuce, tomato, pickle, landing sauce
- BRISKET POUTINE** 10
house cut fries, beef brisket, house pickled peppers, gravy, cheese curds
-  **BIG WINGS** 9-5PCS | 17-10PCS | 25-15PCS
HOT | BBQ | ANCHO PEPPER LIME | HONEY GARLIC
- CRISPY CALAMARI** 12
pickled red chilies, chimichurri aioli
- BEEF AND RICOTTA MEATBALLS** 10³/₄
house made, san marzano tomato sauce, garlic toast
ADD MEATBALL 4
- CHIANG MAI MUSSELS** 9³/₄
1 lb. pei mussels, red curry, lemongrass, coriander, spicy red chilies, toast
-  **MAC 'N CHEESE** 8
aged white cheddar, parmesan
-  **BUENOS NACHOS** 19
all the fixins', beef or cajun chicken
ADD GUACAMOLE 3
-  **BEER BATTERED ONION RINGS** 6
chipotle aioli
-   **HOUSE CUT FRIES** 5

TACO BAR

- BEEF BRISKET** 5
charred corn, smoked onions, salsa cruda, queso, lime crema, flour tortilla
- SMOKED PORK** 5
poblano bbq, pico de gallo, charred pineapple, cabbage, lime crema, flour tortilla
-  **VEGGIE** 5
roasted squash, quinoa, black beans, charred corn, cheddar cheese, lime & avocado crema, flour tortilla
- SIGNATURE FISH** 5
grilled pineapple & jicama slaw, avocado crema, cheddar, smoked chili sauce, flour tortilla

 CORN TORTILLA AVAILABLE UPON REQUEST

BURGER/SANDWICH BAR

- LANDING BURGER*** 12³/₄
fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato
- TAYLORS BURGER*** 13³/₄
fresh canadian beef chuck, pulled pork, poblano bbq, charred pineapple, slaw, cheddar
- TURKEY BURGER*** 13³/₄
ground turkey blended with apples and dijon, chipotle aioli, slaw, tomato
- HERB & CITRUS CHICKEN CLUB*** 12³/₄
roasted citrus chicken, house cured back bacon, cheddar, arugula, tomato, multigrain croissant, chipotle aioli
- KOREAN CHEESE-STEAK SANDWICH*** 12³/₄
ginger-soy chopped steak, onions, peppers, cheddar, dijon, hot sauce aioli
- TEMPEH SANDWICH*** 12³/₄
chipotle, cashew cheese, zucchini, avocado, rocket greens, chimichurri sauce

ADD CRISPY STRIP BACON 2 | CHEDDAR CHEESE 2 | LANDING SALAD 5 | CAESAR SALAD 5 | HOUSE CUT FRIES 4 | SWEET POTATO FRIES 5

BRUNCH

SERVED FROM 10 AM – 3 PM

THE LANDING CURE 16
absolut vodka (2 oz) caesar, east coast lobster tail, street corn, jalapeño havarti, strip bacon, house peameal bacon, fresh cut vegetables

START ME UP 45
nua prosecco-style sparkling wine (750 ml) + 1/2 litre fresh orange juice

  **FRESH CUT SEASONAL FRUIT** 7
honey, yoghurt

LANDING BREAKFAST 14
two free run eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, hash brown potatoes

STEAK 'N EGGS 18
4 oz. steak, two free run eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, hash brown potatoes

  **HUEVOS RANCHEROS** 16
two free run eggs sunny, pico de gallo, avocado, black beans, queso, chimichurri, tortillas

CHEESECAKE FILLED FRENCH TOAST 14
cinnamon-egg dipped challah bread stuffed with whipped cheesecake, blueberry compote, crispy bacon, maple syrup


CHICKEN & WAFFLES 16
fried chicken tenders, house waffles, bacon white gravy, maple sherry

BREAKFAST SANDWICH 14
peameal bacon, jalapeño havarti, multigrain toast, free run egg sunny, hash brown potatoes

THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

THE POST 14
peameal bacon, two poached free run eggs, hollandaise, multigrain toast

 **THE WINDFIELD** 13
avocado, jalapeño cream cheese, baby kale, two poached free run eggs, hollandaise, focaccia toast


THE BRIDLE PATH 15
smoked salmon, pickled red onions, two poached free run eggs, hollandaise, multigrain croissant


BUY YOUR COOKS A TEQUILA! \$5! EVERYONE WILL BE HAPPY!
[SEE OUR EXTENSIVE TEQUILA/MEZCAL SELECTION]

SALADS

-   **BEET AND GOAT CHEESE SALAD** 13
fresh sliced and house pickled beets, goat cheese, candied walnuts, rocket greens, raspberry vinaigrette
- CAESAR** 6 SML 11 LRG
romaine, baby kale, parmesan, croutons, bacon, garlic dressing
-   **LANDING** 6 SML 11 LRG
cheddar cheese, apple, grapes, spiced sunflower seeds, agave lime vinaigrette
-  **SKINNY CHICKEN** 15
marinated chicken, ancient grains, pickled vegetables, smoked jalapeño crema, black garlic sumac vinaigrette
- SALMON FREEKEH** 15
grilled sustainable salmon, freekeh grains, kale, yogurt, almonds, apricots, za'atar dressing

ADD GRILLED STEAK 9
GRILLED SALMON 9
MARINATED CHICKEN BREAST 6

 DISHES ARE GLUTEN FRIENDLY.
*AVAILABLE GLUTEN FREE BUN +2

 DISHES ARE EITHER VEGETARIAN OR VEGAN.
PLEASE CLARIFY WITH YOUR SERVER