

Appetizers

- 1 LB JUMBO WINGS 19.
blue cheese | carrot | celery |
choice of: buffalo butter, honey garlic, s&p, bbq
- TOMATO GAZPACHO 12.
chilled tomato peppers and cucumbers soup | sourcream | chives |
sourdough croutons
- SMOKED TROUT & CAVIAR DIP 18.
milford bay trout | salmon roe | crème fraîche | naan chips
- TEMPURA SHRIMP TACOS (3) 19.
shrimp tempura | flour tortillas | farm tomatoes | lettuce |
avocado & lime aioli
- SHRIMP COCKTAIL 16.
poached shrimp | brandy cocktail sauce
- BRUSSELS SPROUTS & BACON 16.
applewood smoked bacon | maple | parmesan cheese
- HUMMUS & GARLIC NAAN v 14.
chickpea hummus | naan | garlic | tahini
- CALAMARI FRITTO 22.
lightly breaded | parsley | fried zucchini | spicy aioli
- FRESHLY SHUCKED OYSTERS* (6 pcs min) 26.
oysters | lemon wedges | horseradish | mignonette
- CHIPS 11.
hand cut chips | with curry mayo, | ketchup | malt vinegar aioli

Salads

- SEXY SALAD 34.
lobster meat | shrimp | crab meat | mango | cucumber | avocado | bibb
lettuce | spicy mayonnaise
- LOCAL SUMMER APPLE SALAD 18.
local red apple | walnuts | celery |
raisins | yogurt sauce | blueberries | baby gem
- VEGAN SUNRISE SALAD 22.
quinoa | roasted sweet potatoes | beetroot | goji berries | carrot | confit
cherry tomatoes | kale | baby radish | mustard and lemon dressing
- COBB SALAD gf 24.
chicken breast | crisp streaky bacon | romaine | tomatoes | cucumber |
red onion | blue cheese | egg | buttermilk dressing
- PROPER CAESAR SALAD gf 16.
baby gem leaves | rustic croutons | parmesan cheese | winifred's
signature caesar dressing
add 6oz chicken breast +9
* add 3 jumbo shrimp +9

Sandwiches & Wraps

- substitute chips with side caesar salad +3
add bacon + 4, cheddar + 3, blue cheese + 3.5, avocado 2.5
- PRIME RIB CHEESEBURGER 21.
prime rib beef | brioche bun | cheddar cheese | lettuce |
pickle | winnie's aioli | hand cut chips
- CRISPY CHICKEN SANDWICH 19.
24hr buttermilk brined chicken thigh | chili mayo |
pickle | hand cut chips
- GRILLED CHICKEN AVOCADO WRAP 21.
grilled chicken | baby kale | avocado | parmesan shavings |
spinach wrap | caesar dressing | hand cut chips
- PASTRAMI REUBEN SANDWICH 21.
smoked pastrami | sauerkraut | swiss cheese | thousand island
dressing | pickle | sourdough | hand cut chips

To Share

- SEAFOOD PLATTER 150.
dozen oysters | dozen shrimp | two butter poached lobster
tails | cocktail sauce | horseradish | mignonette |
spicy mayo | naan chips
- PORTO HELI GREEK PLATTER 35.
naan | hummus | falafel | baba ganoush | tzatziki |
mixed olives | assorted vegetables
- CAST IRON SEARED STRIPLOIN 65.
14 oz center cut NY | hand cut chips | baby grilled
tomatoes | flamed rosemary | herb butter | demi glace

Main Courses

- SALMON TERIYAKI 28.
seared salmon | bok choy | carrots | red pepper | snow peas | teriyaki
jasmine rice | sesame seeds | cilantro
- WINIFRED'S FAMOUS FISH & CHIPS 22.
ale battered oceanwise cod | mushy peas | proper tartar | charred
lemon | chunky chips
- BUTTER CHICKEN gf 26.
masala marinated roasted chicken thighs |
coconut rice | garlic naan | cucumber raita
- WINIFRED'S BEEF BRAISE 29.
red wine beef braised | buttery mashed potatoes |
glazed carrots | snow peas
- ZUCCHINI BOWTIE PASTA v 21.
zucchini pesto | zucchini seared and fried |
confit cherry tomatoes
add 6oz chicken breast +9
* add 3 jumbo shrimp +9, add lobster & crab + 14
- LENTIL CURRY v 20.
creamy tomato brown lentil stew | coconut rice |
garlic naan | cucumber raita | cilantro
- LOBSTER LINGUINI 35.
lobster bisque | lump lobster | butter poached lobster tail |
parsley | confit tomatoes
- MACARONI & CHEESE 19.
four cheese sauce | chives
* add 3 jumbo shrimp +9, add lobster & crab + 14

Dessert

- ENGLISH STICKY TOFFEE PUDDING 10.
house-made traditional toffee pudding | toffee sauce |
vanilla ice cream
- CRÈME BRÛLÉE 10.
caramelized sugar crust
- FLOURLESS CHOCOLATE CAKE 11.
chantilly cream | creme anglaise | berries
- 2 SCOOPS OF ICE CREAM 7.
chocolate or vanilla

WE LOVE A POOCH. DOGS WELCOME ON THE PATIO.

18% Gratuity May Apply to Tables of 6 or More.
Plus Applicable Taxes 2024-05-28

*Dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish,
sesame and gluten. While all reasonable efforts are taken to accommodate guest
dietary needs, we cannot guarantee that our food will be allergen free.



• ENGLISH PUB •

Virgin Creations

WINNIE'S VIRGIN CAESAR
clamato, lime, olive brine, pickle juice,
worcestershire, tabasco, house celery salt rim 9

VIRGIN MOJITO
lime, sugar, mint, soda 10

GARDEN FIZZ
lemonade, soda, mint, lemon, lime, cucumber 10

VIRGIN 'G'8T
sobrii 'gin', lime, strawberries, rhubarb, tonic 10

WINNIE NOLADA
pineapple, coconut cream 10

VIRGIN MARGARITA
sobrii 'tequila', lime, sugar, salt 10

Classic Cocktails

MARGARITA
blanco tequila, triple sec, lime, sugar, salt 1.5oz/15

MOJITO
captain morgan white rum, lime, sugar, mint, soda
1.5oz/15

NEGRONI
tanqueray gin, campari, sweet vermouth 3.0oz/16

PAPER PLANE
bulleit bourbon, aperol, amaro montenegro, lemon
2.25oz/16

ESPRESSO MARTINI
ketel one vodka, kahlua, good grief cold brew,
chocolate bitters 2.0oz/16

Fun in the Sun

FROZEN WINNIE COLADA
captain morgan dark rum, pineapple, coconut
cream 1.5oz/16

PALOMA
blanco tequila, grapefruit, lime, soda, tajin 1.5oz/15

GARDEN G&T
tanqueray gin, seasonal fruit, tonic 1.5oz/14

PASSIONFRUIT DAIQUIRI
captain morgan white rum, triple sec, passionfruit,
lime, sugar 2.0oz/15

WINNIE'S MULE
tito's vodka, lime, ginger beer, cucumber 1.5oz/15

Hail Caesar!

WINNIE'S CAESAR
ketel one vodka, clamato, lime, olive brine, pickle
juice, worcestershire, tabasco, house celery, salt rim
1.5oz/14

G'EASAR
tanqueray gin, clamato, lime, olive brine, pickle juice,
worcestershire, tabasco, cucumber, house celery
salt rim 1.5oz/14

TEQUILA CAESAR
blanco tequila, clamato, lime, olive brine, pickle juice,
worcestershire, tabasco, tajin 1.5oz/15

Beer on tap

LOCAL CRAFT

	473ml / 591ml/ pitcher	16oz / 20oz / 60oz
COLLINGWOOD sunset point lager 4.4%	8.5	9.5 26.5
COLLINGWOOD english pale ale 5.8%	8.5	9.5 26.5
MACLEANS farmhouse blonde ale 4.8%	8.5	9.5 26.5
MACLEANS lazy hazy ipa 4.8%	8.5	9.5 26.5

DOMESTIC

BLUE MOON belgian white, wheat 5.4%	9.0	10.0 29.0
CREEMORE SPRINGS lager 5.0%	9.0	10.0 29.0
CREEMORE SPRINGS crisp pilsner 4.7%	9.0	10.0 29.0
COORS LIGHT lager 4.2%	8.5	9.5 26.5
WINIFRED'S OWN PILSNER 4.2%	8.5	9.5 26.5

IMPORT

GUINNESS dark stout 4.2%	-	11.0 -
MADRI excepcional golden lager 4.6%	10.25	- -

CIDER

THORNBURY premium apple cider 4.8%	9.0	10.0 29.0
------------------------------------	-----	-----------

Beer cans & bottles

SOL lager 330ml 5.0%	7.0
DOS EQUIS lager 355ml 4.2%	7.0
HEINEKEN lager 330ml 5.0%	8.0
KILKENNY cream ale 500ml 4.3%	8.0
PERONI 0.0	6.0
GUINNESS 0.0	6.0
HEINEKEN 0.0	6.0

Wine

SPARKLING

	5oz / 8oz / bottle
JOSEP MASACHS, cava brut, spain	13 / - / 55
VEUVE CLICQUOT brut champagne, france	- / - / 165
VEUVE CLICQUOT rose champagne, france	- / - / 200

ROSÉ

	5oz / 8oz / bottle
CAZAL VIEL syrah rose, france	11 / 15 / 46
DOMAINE DE LA SANGLIERE "juliette" rose, côtes de provence, france, 2022	- / - / 53
FIGUIERE, Méditerranée, Rosé, Provence, France, 2022	- / - / 65

WHITE

	5oz / 8oz / bottle
SEASON'S, chardonnay, niagara, on	9 / 13 / 43
BAYWOOD CELLARS, chard, california	11 / 15 / 46
SAN MARTINO, pinot grigio, italy	11 / 15 / 46
BRUCE JACK, sauv blanc, south africa	11 / 15 / 46
NAUTILUS ESTATE, sauv. blanc, NZ 2023	- / - / 60
LAROCHE, st.martin chablis, FR 2022	- / - / 82
ALAIN GUENEAU, sancerre FR 2011	- / - / 95

RED

	5oz / 8oz / bottle
SEASON'S, cab./merlot, ON	9 / 13 / 43
MIQUEL LAURENT, syrah, FR	11 / 15 / 46
BAYWOOD CELLARS, cab.sauv. Cal	11.5 / 16 / 49
CHÂTEAU BARRABAQUE, bordeaux, '18 merlot, cab franc, cab sauv)	- / - / 60
QUERCIABELLA, chianti classico, docg, tuscan, italy, 2020	- / - / 99
BLACK STALLION, cabernet sauvignon, napa, california, 2019	- / - / 110

To Share

XXL MARGARITA

blanco tequila, triple sec, lime, sugar, salt
60oz xxl shaker serves 4-6 / 55

JUMBO FROZEN WINNIE COLADA

captain morgan dark rum, pineapple,
coconut cream, 60oz pitcher serves 6-8 /
55

SANGRIA

house white or red wine, triple sec, white
cranberry, pineapple, orange, passionfruit,
soda, 60oz pitcher serves 5-6 / 40

Spritz

APEROL SPRITZ

aperol, prosecco, soda, orange 3oz/16

HUGO SPRITZ

st. germain, prosecco, soda, mint, lemon, lime,
cucumber 3.0oz/16

CHEEKY PEACH SPRITZ

ketel one vodka, peach schnapps, grapefruit,
lemon, prosecco 3.0oz/16

Sangria

WHITE SANGRIA

house white wine, triple sec, white cranberry,
pineapple, orange, passionfruit, soda, pineapple
slice 3.5oz/16

RED SANGRIA

house red wine, brandy, cranberry, pineapple,
orange, passionfruit, soda 3.5oz/16

ROSE SANGRIA

house rosé wine, triple sec, white cranberry,
pineapple, orange, passionfruit, soda, rhubarb
3.5oz/16

Soft Drinks

FOUNTAIN POP	4
DAD'S ROOT BEER, ICE TEA	5
RED BULL 250ml	6
FEVER TREE TONIC 200ml	5
ORANGE, APPLE, PINEAPPLE, GRAPEFRUIT, CRANBERRY, PASSIONFRUIT 237ml / 355ml	5,7

Water

FLAT water 750ml bottle	8
SPARKLING water 750ml bottle	8

Tea & Coffee

GOOD GRIEF COLD BREW	5.5
ASHANTI DRIP COFFEE, ASSORTED TEAS	4

HAPPY HOUR

3-5, 8.30-CLS

\$6 DRINKS*

\$5 FOOD*

*starting at

plus applicable taxes and gratuity
18% gratuity may apply to parties of 6 or more