



WINIFRED'S

+ ENGLISH PUB +

LIGHT BITES

BREAD AND BUTTER 7.
warm ace bakery baguette |
truffle butter

CHIPS 6.
hand cut chips | salt

SALT & PEPPER CHIPS 6.
hand cut chips | salt & pepper

Sauces: Aioli, Spicy Aioli, Malt
Vinegar Aioli + 0.25.

FALAFEL 5.
baba ganoush

MIXED OLIVES 4.

POSH CHIPS 9.
hand cut chips | parmesan |
truffle oil

FILTHY FRIES 8.
hand cut chips | malt vinegar aioli |
bacon

TO SHARE

PORTO HELI GREEK PLATTER 35.
naan | hummus | falafel | baba ganoush | tzatziki |
mixed olives | assorted vegetables
serves up to 4 people

CAST IRON SEARED STRIPLOIN 58.
14 oz center cut NY | baby grilled tomatoes | flamed rosemary |
truffle butter | demi | hand cut chips
serves up to 2 people

SALADS

SEXY SALAD 34.
lobster, shrimp & crab meat | strawberries | cucumber | avocado |
iceberg lettuce | spicy mayonnaise

AUTUMN APPLE SALAD 18.
red apple | toasted walnuts | sweet potato | dried cranberries |
goat cheese | arugula & kale | apple cider dressing

PROPER CAESAR SALAD gf 16.
romaine | rustic croutons | parmesan cheese | bacon |
winifred's signature caesar dressing
* add 6oz chicken breast +9
* add 3 jumbo poached shrimp +9

VEGAN SUNRISE SALAD 22.
quinoa | roasted sweet potatoes | beetroot | dried cranberries |
squash puree | sun dried tomatoes | kale | baby radish |
mustard | lemon dressing

COBB SALAD gf 24.
chicken breast | streaky bacon | romaine | tomatoes | cucumber |
red onion | blue cheese | egg | buttermilk dressing

SALMON TERIYAKI 28.
seared salmon | bok choy | carrots | 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
* add 1pc fish +9

BUTTER CHICKEN gf 26.
masala marinated roasted chicken thigh | coconut rice | garlic naan |
tzatziki

WINIFRED'S BEEF BOURGUIGNON 28.
red wine beef braised | roast potatoes | cipollini onions | glazed
carrots | snow peas | warm ace bakery baguette

MAIN COURSES

BUTTERNUT SQUASH RAVIOLI 22.
roasted squash | sage | butter parm sauce

LENTIL CURRY v 20.
creamy tomato brown lentil stew | coconut rice | garlic naan | tzatziki |
cilantro

LOBSTER LINGUINI 35.
lobster bisque | lump lobster | butter poached lobster tail | parsley |
confit tomatoes

MACARONI & CHEESE 19.
four cheese sauce | chives
* add 6oz chicken breast +9
* add 3 jumbo poached shrimp +9, add lobster & crab + 14

APPETIZERS

THE FALL SOUP 10.
roasted butternut squash & carrot soup | ginger | turmeric |
fried sage | tzatziki | parmigiano cheese

1 LB JUMBO WINGS 17.
salt & pepper | blue cheese dip | carrot | celery |
toss them in your choice of sauce: buffalo butter + 1.00,
honey garlic or bbq sauce + 0.75

TEMPURA SHRIMP TACOS (2) 16.
shrimp tempura | flour tortillas | pico de gallo | lettuce |
avocado & lime aioli

BANG BANG SHRIMP 16.
jumbo fried shrimp | sriracha mayo | sesame seeds | green onion

BRUSSELS SPROUTS 16.
maple | parmesan cheese

HUMMUS & GARLIC NAAN v 14.
chickpea hummus | naan | garlic | tahini

CALAMARI 18.
lightly breaded | parsley | fried squash spirals | spicy aioli

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 | iceberg lettuce |
pickle | winnie's aioli | hand cut chips

CRISPY CHICKEN SANDWICH 19.
24hr buttermilk brined chicken thigh | iceberg lettuce | chili mayo |
pickle | hand cut chips

GRILLED CHICKEN CLUB WRAP 21.
grilled chicken | bacon | baby kale | avocado | parmesan shavings |
spinach wrap | caesar dressing | hand cut chips

REUBEN PASTRAMI BAGUETTE 21.
smoked pastrami | swiss cheese | pickles | english mustard |
sauerkraut | thousand island dressing | ace bakery baguette |
hand cut chips



WE LOVE A POOCH. DOGS WELCOME ON THE PATIO.

*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.

18% Gratuity May Apply to Tables of 6 or More. Plus Applicable Taxes 2024-09-06



SIGNATURE SERVES

WINNIE'S CAESAR

ketel one vodka, clamato, lime, olive brine, pickle juice, worcestershire, tabasco, house celery salt rim 1.0oz/12

WINNIE'S G&T

tanqueray gin, sloe gin, st. germain, lime, tonic, strawberry 1.5oz/14

SANGRIA

house red or white wine, triple sec, white cranberry, pineapple, orange soda 3.5oz/15

CLASSIC COCKTAILS



APEROL SPRITZ

aperol, prosecco, soda, orange 3oz/15



MARGARITA

blanco tequila, triple sec, fresh lime, sugar, salt 1.5oz/14



GIMLET

tanqueray gin, lime, sugar 2oz/12



MULE

tito's vodka, ginger beer, lime 1.5oz/13



IRISH COFFEE

jameson, sugar, coffee, cream 1oz/12
make it a double +6



OLD FASHIONED

crown royal, sugar, bitters, orange zest 2oz/14
sub bulleit bourbon +3

NON - ALCOHOLIC

GINGER FIZZ

ginger beer, lime, strawberry 8

WINNIE'S VIRGIN CAESAR

clamato, lime, olive brine, pickle juice, worcestershire, tabasco, house celery salt rim 9

HOT CHOCOLATE

chocolate, milk, whip cream 8.5

SPARKLING

JOSEP MASACHS, cava brut, spain 5oz 13 | btl 55
VEUVE CLICQUOT brut champagne, france | btl 165
VEUVE CLICQUOT rose champagne, france | btl 200

WHITE WINE

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

WINE

ROSÉ

CAZAL VIEL syrah rose, france 5oz 11 | 8oz 15 | btl 46
DOMAINE DE LA SANGLIERE "juliette" rose, côtes de provence, france, 2022 | btl 53
FIGUIERE, méditerranée, rosé, provence, france, 2022 | btl 65

RED WINE

SEASON'S, cab./merlot, ON 5oz 9 | 8oz 13 | btl 43
MIQUEL LAURENT, syrah, france 5oz 11 | 8oz 15 | btl 46
BAYWOOD CELLARS, cab. sauv. california 5oz 11.5 | 8oz 16 | btl 49
CHATEAU BARRABAQUE, bordeaux, 2018 (merlot, cab franc, cab sauv) | btl 60
QUERCIABELLA, chianti classico, DOCG, tuscan, italy, 2020 | btl 99
BLACK STALLION, cabernet sauvignon, napa, california, 2019 | btl 110

BEER ON TAP

LOCAL CRAFT

	abv%	472ml 16oz	591ml 20oz	Pitcher 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	10	29
CREEMORE SPRINGS lager	5%	9	10	29
CREEMORE SPRINGS crisp pilsner	4.7%	9	10	29
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	-
MADRI excepcional golden lager	4.6%	10.25	-	-

CIDER

THORNBURY premium apple cider	4.8%	9	10	29
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TEA & COFFEE

ASHANTI DRIP COFFEE, ASSORTED TEAS 4

WATER

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

BEER CANS & BOTTLES

SOL lager 330ml 5.0%	7
DOS EQUIS lager 355ml 4.2%	7
HEINEKEN lager 330ml 5.0%	8
KILKENNY cream ale 500ml 4.3%	8
PERONI 0.0	6
GUINNESS 0.0	6
HEINEKEN 0.0	6

SOFT DRINKS

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

HAPPY HOUR

3-5pm, 8:30pm - close
Drinks starting at \$6