

SPARKLING & ROSE

	6 oz/9 oz
Dominio Espinal/Rose Spain	9.5/10.5
Les Fleurs du Mal Cevennes/Rose FRA	10.5/14.25
Tread Softly Prosecco AUS	12

WHITE WINE

	6 oz/9 oz
Mare di Sirena/Pinot Grigio Italy	8.75 / 12.5
MT. Boucherie/Pinot Gris BC	13.5 / 18.5
Mer Soleil Reserve/Chardonnay USA	14 / 19
Gehringers Brothers/Riesling BC	10.5 / 14.25
Kim Crawford/Sauvignon Blanc NZ	11.5 / 16
Vina Esmeralda/Gewurtraminer Spain	9.5 / 12.75
Meyer/Chardonnay BC	10.50/14.25

RED WINE

	6 oz/9 oz
Las Campanitas/Tempranillo Spain	8.75 / 12.5
Meomi/Pinot Noir USA	11.5 / 15.75
Peter Lehmann Clancy's/Cab/Shiraz/Mer AUS	11.5 / 15.75
Tinhorn Creek/Merlot BC	10.5 / 13.25
Tom Gore/Cab Sauv CA	14.5 / 20
Sandhill/Cab/Merlot CA	13.5 / 19
Take it to the Grave/Shiraz AUS	10.5 / 15.25
Andeluna/Malbec ARG	11.5 / 15.25
Monte Zovo Valpolicella Ripasso Sa Solin Italy	14.5/20
Penfold Grandfather 20YR Port	2 oz 18.75

SUNDAY BRUNCH

Sneak Peak 11:45 am - 3:00 pm, full menu available

Cornbread Benny

House-made cornbread muffins, two poached eggs, guacamole, salsa, and hollandaise. Choice of pulled pork or guajillo mushrooms (can be made a single)
17

Huevos Rancheros

Two corn tortillas, two sunny side up eggs, salsa verde, refried beans, sour cream, feta cheese and pickled red onions
16 GF

Green Bowl

Brussels sprouts, kale, mixed greens, spinach, bacon bits, cottage cheese, nutritional yeast, balsamic glaze, and olive oil
16 GF

Baked French Toast

Brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh berries
16

Maple Sriracha Fried Chicken Sandwich

Brioche bun, mayo, cucumber, carrot, mixed greens, juicy fried chicken tossed in a sweet and spicy glaze
20



BEER

TAP 16oz	9.00	BOTTLE 12oz	8.85
Four Winds IPA		Stella	
Four Winds Nectarous Sour		Budweiser	
Four Winds Huftgold Pilsner		Coors light	
33 Acres of Sunshine French Blanche		Corona	
Hoyne Down Easy Pale Ale		Heineken	
Hoyne Dark Matter		Kokanee	
Guinness Stout 10 20 oz		Strongbow 330 ml	
Peroni Lager 9.5		Glutenberg IPA 11 453 ml	
		Glutenberg Blonde 11 453 ml	
		Four Winds Juxtapose 11 453 ml	

NON ALCOHOLIC

Sober in Paradise	7.5
<i>Mango juice, pineapple juice, coconut syrup, lime and soda</i>	
Berry White	7.5
<i>Muddled raspberries, vanilla and lemon juice topped with Sprite</i>	
Mango Mule	7.5
<i>Mango juice, lime and ginger beer</i>	
Philips Pilsner (non-alcoholic)	7.95
Philips Hazy IPA (non-alcoholic)	7.95
Guinness 0.0%	8.5
Non-Alcoholic Margarita	8
Non-Alcoholic Whiskey Sour	8
Non-Alcoholic Raspberry Gin Fizz	8
Pellegrino	7.95

LIVE MUSIC

Friday - Saturday and Long Weekend Sundays

Find the schedule on our website

<https://marioskitchen.ca/>



PRIVATE PARTIES

Private parties and event bookings!

Go to <https://marioskitchen.ca/> for more information.

Feel free to ask your server about it!

Scan for **MORE**, wine list and cocktail menu, food menu, brunch menu.



GRACIE'S
NEXT DOOR

Monday: BOGO Burgers **Tuesday:** BOGO Tacos **Wednesday:** Wings 25% off **Thursday:** HH Drinks all day **Friday:** Live Music **Saturday:** Live Music **Sunday:** Brunch

HAPPY HOUR

Drinks	3:30pm-5:00pm	Food	
Tempranillo Red 6 oz	7.50	Guajillo Mushrooms	7.00
Pinot Grigio White 6 oz	7.50	Honey Bourbon Wings	7.00
Draught 16 oz	7.50	Poblano Mini Mac + Cheese	7.50
Peroni Lager/Guinness Stout 16 oz	7.75	Chicken Tortilla Soup	7.50
Prosecco 6oz	9.50	Beef Pepito Sliders	9.50
Moscow Mule 1.5 oz	9.50	Chips + 7 Layer Dip	9.00
English Country Garden 2 oz	9.50	Prawn Ceviche Tostadas	10.00
Spiced Blackberry Gimlet 2 oz	9.50	Brussels and Mushroom Poutine	10.00

TAPAS

Tapas of the Day

Ask your server for the seasonal catch of the day

Taco Volteados

Crispy mozzarella, guajillo mushrooms, salsa verde, sour cream, feta, cilantro + pickled onion
13 GF V

Seafood Tacos

Prawn, halibut, salmon, guacamole + salsa verde, coleslaw, chipotle mayo
15 GF

Pulled Pork Tacos

Braised pork, salsa verde, pico de gallo + fried leeks
15 GF

Poblano + Corn Tacos (vegan options)

Sour cream, pickled onion + feta.
14 GF V

Beef Asada Tacos

Thinly shaved beef, caramelized onion, pico de gallo + guacamole, radishes
15 GF

Chicken Taquitos

Crispy tortillas, pulled chicken, salsa verde, shredded lettuce, sour cream + feta
15 GF

Guacamole + Salsa

Fresh guacamole, salsa verde and pico de gallo + chips
10 GF V

Chips + 7 Layer Dip

Guacamole, pico de gallo, sour cream, refried beans, kalamata olives, topped with fried jalapeños + mozzarella cheese
14 GF V

Prawn Ceviche Tostadas

Guacamole, prawns, cucumber, pico de gallo, pickled purple cabbage, citrus ponzu + sesame seeds
17 GF

Brussels Sprouts Tostadas

Refried beans, zucchini, jalapeños, salsa verde, guacamole, pickled onions + feta
15 GF V

Tuna Tostadas

Crispy tortillas, guacamole, ahi tuna + leeks drizzled in chipotle mayo
17 GF

Halibut Bites

Marinated fried halibut served with balsamic mayo
15 GF

Coconut Prawns

Deep fried served with sweet chilli sauce + japanese mayo
15 GF

Charcuterie Board (comes with 6 items)

Brie, smoked white cheddar, peppered herb goat cheese, prosciutto, pepperoni + capicola
27

Guajillo Mushrooms

Mildly spiced with ancho rub, feta, cilantro and chips
9 GF V

Truffle Parmesan Cauliflower Popcorn

Deep-fried marinated cauliflower, truffle parmesan and ancho seasoning + chipotle mayo dip
17 GF

Sundried Pesto Flatbread

Mozzarella cheese, grape tomato medley, arugula, balsamic glaze + pickled red onions
16 V

Chicken Sliders

Thinly cut chicken with BBQ chipotle, fresh coleslaw + leeks
16

Beef Pepito Sliders

Thinly shaved beef, chimichurri, pickled red onions + guacamole
16

Honey Bourbon Wings

Homemade honey bourbon BBQ sauce. Ranch dip on the side
17 GF

Ancho Rubbed Wings

Seasoned with ancho rub. Caesar dip on the side
17 GF

Maple Sriracha Wings

Tossed in a sweet, spicy sauce
17 GF

Habanero Rib Bites

Full-pound, orange habanero glaze, garlic aioli dip
17 GF

Smashed Nugget Potatoes + Leeks

Ancho, garlic butter + caramelized leeks
9 GF V

Brussel Sprouts + Bacon

Lemon zest + gremolata
11 GF

Chicken Tortilla Soup

Sliced chicken, avocado, sour cream, feta, cilantro, and tortilla strips on the side
10 GF

House Garden Salad

Mixed greens, tamari soy vinaigrette with quinoa, edamame, cucumber, pickled red onions, radishes, onion ribbons + sesame seeds
16 GF

+ 6 Salmon

Catch of the Day

Ask your server for the seasonal catch of the day

Leisa's Pasta

Creamy alfredo, penne, pesto, roasted red pepper and zucchini, grilled chicken breast, topped with brussel sprouts + bacon
25 GF

Linguine Puttanesca

Goat cheese, arugula, garlic, sundried tomatoes, olives, capers (GF option and V+ option)
21 V

Mushroom Ravioli

Handmade ravioli, sundried pesto, gremolata, grana padano, topped with thyme leaves, parsley and garlic bread
21 V

Poblano Mac + Cheese

Creamy poblano sauce, shredded cheese, GF pasta, gremolata + a zucchini salad on the side. Add bacon, prosciutto, chicken or capicola + 6
Add prawns + 9
20 GF V

Seafood Linguine Arrabbiata

Ancho prawns, baby scallops, mussels, basil, zesty tomato sauce (GF option)
25

AAA Ribeye

14 Oz with seasonal vegetables and smashed nugget potatoes + leeks
67 GF

Chocolate Torte

Flourless chocolate cake with raspberry coulis
10 GF

Churros

Spanish fried dough, dusted icing sugar on top with rich caramel sauce
11 GF

Crème Brûlée

French custard with a caramelized glass of sugar on top
10 GF

NY Cheese Cake

Homemade cheesecake with raspberry coulis and whipped cream
11 GF

Grilled Caesar

Lightly charred romaine heart, house croutons, asiago, creamy caesar dressing
16

Tuna Poke Salad

Fresh greens tossed in lemon vinaigrette with avocado, carrots, ahi tuna, cucumbers, radishes, seaweed strips, crispy tortilla strips, sesame seeds + ponzu vinaigrette and wasabi mayo
22 GF

SOUPS & SALADS

Kale + Cashew Salad

Baby kale, golden beets, coleslaw, carrots, cashews, goat cheese, dried cranberries, sun dried tomato vinaigrette
20 GF V

Chicken Taco Salad

Sliced chicken, black beans, corn, pickled onions, red peppers, radishes, fried jalapeños, pico de gallo, crispy tortilla chips, chipotle lime vinaigrette
22 GF

MAINS

Tenderloin

6 oz with seasonal vegetables, smashed nugget potatoes + leeks
58 GF

Roast Lamb Shank

Lamb shank topped with a carrot, onion, celery purée, seasonal vegetables, smashed nugget potatoes and leeks
26 GF

New York Striploin

12 oz AAA with seasonal vegetables, smashed nugget potatoes + leeks and chimichurri sauce
62 GF

Tahini Chipotle Chicken

Two grilled chicken breasts, tahini chipotle house-made sauce, smashed nugget potatoes + leeks and seasonal vegetables
27 GF

Chicken Enchilada

Pulled chicken, guajillo sauce, shredded lettuce, feta, radishes, sour cream, side of guacamole
18 GF

Chili Bowl

Roasted red peppers, corn, tomato, onion, ancho pepper, vegan ground beef, vegan cheese and a side of guacamole tostadas
18 GF V+

Brussels Sprouts and Mushroom Poutine

Fries, cheese curds, smoked corned beef, red wine gravy and wild mushrooms. Topped with sweet sriracha brussels sprouts + parsley
16 GF

DESSERT

GF Bun Options Available

Affogato

Ice cream and espresso
6 GF

+ 5 Baileys

Mango Sorbet

Mango purée. Light and refreshing.
6 GF + Vegan