

Cabot Bar

SOUP & SALAD

Lobster Cobb Salad 25
Nova Scotia Lobster | Cherry Tomatoes
Bacon | Egg | Roquefort | Avocado
Ranch Dressing

Kale Salad 12
Local Kale | Beets | Pickled Fennel
Torched Grapefruit
Pomegranate Vinaigrette

BAR SNACKS

House-Made Breads 8
Rosemary Focaccia | Sourdough | Olives

Hummus & Grilled Pita 8

Sweet Potato Fries 6
Green Onion | Chipotle Aioli

Oysters 3.75 each / 18 per ½ Dozen
Local Maritime Oysters | Lemon
Horseradish | Honey Jalapeno Mignonette

Smoked Salmon 18
Crispy Capers | Pickled Red Onion
Fennel Lavosh | Crème Fraiche

Fish Tacos 19
Blackened Haddock | Guacamole
Cilantro | Chaoyte Slaw | Lime Crema
Mango Salsa

Braised Short Rib Poutine 17
Fresh-Cut Fries | Gravy | Truffle Aioli
Quebec Cheese Curds | Fried Onion
Pickled Jalapenos

Tuna Tataki 18
Lemongrass Cucumber | Avocado
Crispy Ginger | Miso Yuzu Gastrique

Peri Peri Chicken 14
Spicy Chicken | Brown Rice
Pineapple Salsa | Lime Yoghurt

Mussels 18
Cherry Tomato | Saffron Cream Sauce
Grilled Garlic Baguette | Chorizo

Charcuterie and Cheese Board 35
Nova Scotia Cured Meats
Artisanal Cheese | Grilled Bread
Green Tomato Chutney

Seafood Platter 120
Oysters | Nova Scotia Lobster
Prawns | Clams | Mussels | Snow Crab
Drawn Butter | Honey Jalapeno Mignonette

East Coast Seafood Chowder 12 / 17
Lobster | Scallops | Haddock | Bacon
Potato Cheddar Chive Biscuit

Caesar Salad 13
Romaine Hearts | Cured Egg Yolk
Bacon | Croutons | Anchovy | Grana Padano

MAINS

*All sandwiches served with fresh-cut fries.
Sub Salad \$4 or Chowder \$10*

The 15th Club 17
Roasted Chicken Breast | Bacon | Romaine
Aged White Cheddar | Tomatoes | Spicy Aioli

Cabot Bar Burger 18
Freshly Ground Canadian Beef | Tomato
Smoked Bacon | Aged White Cheddar
Remoulade

Veggie Burger 16
Lettuce | Tomato | Pickled Red Onion
Avocado | Chili Tofu Mayonnaise

Lobster Roll 23
Romaine Hearts | Tarragon Aioli
Ginger | Tomatoes | Toasted Bun

Fish & Chips 20
Beer Battered Fresh Atlantic Haddock
Coleslaw | Lemon | Fresh-Cut Fries

Chicken Burrito Bowl 16
Chipotle Chicken Breast | Brown Rice
Roasted Corn & Black Bean | Pico de Gallo
Guacamole

Falafel Bowl 16
Mint Cous Cous | Kalamata Olive | Feta
Cucumber | Tomato | Cilantro | Tzatziki

Chicken Tikka Masala 16
Curry Chicken | Yoghurt | Lime | Cilantro
Mango Chutney | Garlic Naan Bread

Steak Frites 28
8oz Striploin | Café de Paris Butter
Roasted Mushroom & Onion
Fresh-Cut Fries | Green Peppercorn Sauce

Seafood Tagliatelle 30
Prawns | Mussels | Clams | Parmesan
Oven Dried Tomato | Cured Egg Yolks
White Wine Cream Sauce

Local Halibut 32
Seared Halibut | Spaetzle | Asparagus
Sea Lettuce Tempura | Edamame
Ponzu Butter Sauce

Wine, Spirits & Beer

BEER

Draught

Cabot Lagered Ale	7.00
Black Angus	7.00
Stella Artois	9.00
Guinness	9.00

Bottled Beer

Keith's	5.25
Keith's Light	5.25
Bud Light	5.25
Michelob Ultra	5.25
Stella Artois	6.25
Heineken	6.25

Tall Cans

Breton Island Time Lager	7.00
Breton Black Angus IPA	7.50
Breton Red Coat Irish Red	7.50
Breton Let's Jam Sour	8.00
9 Locks Watermelon Blonde	8.00
9 Locks Dirty Blonde	8.00
Guinness	10.00

Partake Non-Alcoholic Beer

Blonde Red Stout IPA	4.50
----------------------------	------

CIDER & COOLERS

NS Spirit Blue Lobster Vodka/Soda	7	Luvo Wine Muscat Mint Spritzer	10
Lemon Lime Sour Cherry		Luvo Sparkling Rosé	10
NS Spirit Blue Lobster Rocket	9	Sourwood Sour City Cider	10
Georgian Bay Gin Smash	9	Chainyard Foundation Cider	10
Windmill Propeller Perfect Storm	9	Chainyard Strawberry Cider	10
		Chainyard Hopped Up Cider	10

WINE BY THE GLASS

Sparkling

N/V	Brut' Benjamin Bridge, Nova Scotia, Canada	18
N/V	Pierre & Gomonnet, Blancs de Blancs, Champagne	20

White

2017	Quails Gate, Pinot Gris, British Columbia	12
2013	Gaspereau Vineyards, Riesling, Nova Scotia	13
2018	Lenz Moser, Gruner Veltliner, Austria	14
2015	Agroland, Albarino, Uruguay	15
2017	Pine Ridge, Chenin Blanc, Napa, USA	16
2017	William Fevre, Chablis, France	20

Rose

2018	Benjamin Bridge, Cabernet France	15
2018	Chateau Trinquedev, Rhone, France	17
2018	Whispering Angel, Provence, France	18

Red

2016	Charles & Charles, Blend, Napa, USA	13
2017	Trapiche, Cabernet Sauvignon, Argentina	13
2015	Zenato Ripasso, Veneto, Italy	15
2017	Meyer Family, Pinot Noir, Okanagan, BC	16
2013	Borgono & Figli, Nebbiolo, Piedmont Italy	19
2012	Wolf Blass Brown Label, Australia	22