











DRINKS

COCKTAILS

ask your server about classic cocktails

Director's Cut

-  **DEJADO MARGARITA** 1.5oz 13
on tap
-  **STEPHEN COLBERRY** 1.5oz 13
dillon's selby strawberry rhubarb vodka & berry bliss liqueur, fresh lemonade, soda water
-  **YOU FLAHERTY ME** 1.5oz 13
dillon's selby gin & berry bliss liqueur, fresh lemon juice, soda water, blackberries
-  **IN THE LIMELIGHT** 1.5oz 13
tequila blanco, fresh watermelon & lime juice, agave syrup, coarse salt & tajin rim
-  **SUNSET OVER LOVE PARK** 1.5oz 14
sauza silver tequila, triple sec, orange juice, grenadine
-  **LADY CATHERINE** 4oz 14
henry of pelham rosé, triple sec, fresh orange juice, citrus syrup, mixed seasonal fruits, soda water
-  **THE WILLIAMSBURG** 2.5oz 15
st-rémy vsop brandy, sweet vermouth, angostura bitters
-  **EXIT STAGE LEFT** 2oz 15
crown royal, peach schnapps, ginger beer, cranberry juice, pluck ctrl+alt+del tea, citrus syrup
-  **HIGH-BROW** 2oz 16
dillon's canoe rye whisky, citrus syrup, angostura bitters
-  **SHAGADELIQUE** 2.5oz 18
st-rémy vsop brandy, dillon's selby berry bliss liqueur, pineapple juice

The Finale

-  **SOUR CANDY** 2.5oz 18
The Second City take on a classic New York sour. Local, small-batch Dillon's Canoe rye whisky is lightened up with a citrus-infused syrup, finished with a red wine float.
-  **SUMMER SEX COMEDY** 2oz 18
Sweet and sexy with a bit of spice. We mix The Kraken spiced rum with butter ripple schnapps, add some apple and lemon juice, then seal the deal with caramel corn.
-  **THE PRODUCER** 2oz 26
An old fashioned experience, elevated. Smoky mezcal sweetened with pure agave and balanced with chocolate mole bitters. Smoked tableside for an aromatic finish.

NO & LOW ABV

-  **COUNT FLOYD**
noa italian aperitivo (0.5% abv), blood orange juice, citrus syrup
-  **CHERRY & COCOA ESPRESSO LOW-TINI**
propeller cold brew, noa amaretto (0.5% abv), agave, angostura cocoa bitters
-  **SAY HEY BLACKBERRY LIME**
-  **SAY HEY TANGERINE PEACH**

BEER & CIDER

		16oz	60oz
Draught			
	<i>Pabst Blue Ribbon</i>	9	26
13	<i>Amsterdam Brewery 3 Speed Lager</i>	10	28
	<i>Bench Brewing Ball's Falls Session IPA</i>	10	28
	<i>Blanche de Chambly</i>	10	28
	<i>Blanche de Chambly Pomme</i>	10	28
	<i>Unibroue NEIPA</i>	10	28
	<i>Henderson's Best Amber Ale</i>	10	28
	<i>Niagara Dry Cider</i>	10	28
	<i>Lost Craft Coastal Wave IPA</i>	10	28
	<i>Lost Craft Old School Pilsner</i>	10	28
	<i>Lost Craft Revivale Lagered Ale</i>	10	28
	<i>Sapporo</i>	10	28
	<i>Sleeman Clear 2.0</i>	10	28
	<i>Sleeman Original Lager</i>	10	28
	<i>Woodhouse Brewing Nordic Pale Ale</i>	10	28
Bottled & Canned			
	<i>Junction Craft Brewery Krispy Light Lager</i>		473ml 10
	<i>Lost Craft Neapolitan Stout</i>		10
	<i>Lost Craft Rocket Pop Sour</i>		10
	<i>Niagara Rose Gold Cider</i>		10
	<i>Woodhouse Brewing IPA</i>		10
	<i>Woodhouse Brewing Lager</i>		10
	<i>Woodhouse Brewing Raspberry Sour</i>		10
	<i>Woodhouse Brewing Stout</i>		10

WINES

		5oz	8oz	btl
White				
	<i>Henry of Pelham Pinot Grigio, Niagara, ON</i>	9	14	45
	<i>Fox Brook Cabernet Sauvignon, Sonoma, CA</i>	11	17	58
	<i>13th Street Sauvignon Blanc, Niagara ON</i>	12	18	62
18	<i>Henry of Pelham 'Fumé' Sauvignon Blanc, Niagara, ON</i>	-	-	62
Red				
	<i>Henry of Pelham Cabernet-Merlot, Niagara, ON</i>	9	14	45
	<i>Fox Brook Cabernet Sauvignon, Sonoma, CA</i>	11	17	58
	<i>Gérard Bertrand Grenache-Syrah, Languedoc, FR</i>	12	18	62
	<i>Family Tree 'The Boxer's Ghost' Pinot Noir, ON</i>	-	-	68
	<i>Luigi Bosca Malbec Reserva, Mendoza, AR</i>	-	-	68
26	<i>Henry of Pelham 'Speck Family' Reserve Baco Noir, Niagara, ON</i>	-	-	88
Rosé, Orange & Bubbles				
	<i>Henry of Pelham Classic Rosé, Niagara, ON</i>	9	14	45
	<i>Lazzara Bianco Secco, ON</i>	10	-	50
	<i>Les Oliviers Rosé, Languedoc, FR</i>	12	18	62
	<i>Gérard Bertrand 'Orange Gold', Languedoc, FR</i>	-	-	80
9	<i>Henry of Pelham 'Cuvée Catharine' Brut Rosé, Niagara, ON</i>	-	-	85
	<i>Taittinger Brut, Champagne, FR</i>			185

HAPPY HOUR
SERVED DAILY IN THE THEATRE LOUNGE
FROM 5-7PM

SELECTION OF BEER, WINE,
COCKTAILS & SNACKS!

THE
BENTWOOD
 TORONTO

APPETIZERS

CACIO E PEPE DEVILED EGGS (V) (GF)
four pieces, parmigiano-reggiano, chives, black pepper

CILANTRO & CUMIN FALAFEL (VG) (GF)
tahini sauce, pickled chilies, fresh cilantro & mint

LOADED HUMMUS (VG)
tahini, olives, tomato, cucumber, grilled pita

MAC & CHEESE BITES (V)
five pieces, ketchup

SMOKED BRISKET SLIDERS
caramelized onions, swiss cheese, potato rolls

CITRUS-POACHED SHRIMP COCKTAIL (GF) (DF)
six pieces, citrus cocktail sauce

JACKED NACHOS (V) (GF)
tortilla chips, tomatillo salsa, pico de gallo, avocado, shredded cheese, sour cream, jalapeño

MAINS

GINGER & SESAME GREENS (VG) (GF)
romaine, kale, grilled broccoli, cucumber, cilantro, mint, basil, crispy rice, toasted sesame seeds, ginger & sesame dressing
 add grilled chicken 9 | grilled shrimp 12

CAESAR SALAD
romaine, kale, potato chips, bacon, creamy garlic dressing, grana padano, deviled egg
 add grilled chicken 9 | grilled shrimp 12

MAC & CHEESE (V)
creamy three-cheese mix, cornbread crumbs
 add buffalo chicken 9 | smoked brisket 10

CRISPY CHICKEN FINGERS & FRIES
guajillo aioli, ketchup
 add hot sauce 0.5

RIGATONI PRIMAVERA (VG)
tomato sugo, zucchini, broccoli, basil, peas, chili & garlic oil

CHICKEN PESTO PENNE
grilled pesto chicken, alfredo & pesto sauce, penne pasta

BLACKENED SPICED SHRIMP (GF)
six pieces, lemon zucchini risotto, chili & spring pea sauce vierge, potato chips

BBQ-SMOKED BRISKET PLATTER
warmed in maple & triple crunch mustard gravy served with coleslaw, cornbread, mac & cheese

HANDHELDS

sandwiches & burgers are served with fries
 sub caesar salad 3 | house salad 3 | gluten-free bun 3

SPICY CRISPY CHICKEN SANDWICH 21
chicken thigh, buffalo hot sauce, swanky sauce, creamy coleslaw, tomato, pickles

SWANKY SMASH BURGER 21
double beef patties, swanky sauce, onion, tomato, pickles, lettuce
 add american cheese 2 | add bacon 3 | sub impossible patty 3

9 **STEAK SANDWICH** 23
giardiniera relish, beef gravy, sweet peppers, swiss cheese, ciabatta bun

12 **THICK CRUST PIZZAS**

15 **CLASSIC CHEESE PIZZA** (V) 18
mozzarella, tomato sauce, basil

17 **PEPPERONI PIZZA** 21
mozzarella, tomato sauce, pepperoni

18 **THE CAN(EH)DIAN BACON PIZZA** 22
cream sauce, mushrooms, caramelized onions, squeaky cheese curds, maple bacon

19 **FRIES**

MEDIUM-CUT FRIES (VG) (GF) 8
sea salt, ketchup

17 **TRUFFLE FRIES** (V) (GF) 13
parmigiano-reggiano, sea salt, roasted garlic & black pepper aioli

PROPER POUTINE (V) (GF) 14
medium-cut fries, squeaky cheese curds, gravy, fried rosemary

18 **SWEETS**

M&M CREAM PUFFS (V) 12
four pieces, crushed m&m whipped cream

20 **VANILLA-GLAZED BLUEBERRY FRITTERS** (V) 13
warm vanilla glaze, powdered sugar

21 **WARM CHOCOLATE OLIVE OIL CAKE** (VG) (GF) 13
toasted peanuts, chocolate sauce, fresh strawberries

21

23

28

34



DOUBLE FEATURES

BURGER & BEER
swanky smash burger with a pint of lost craft

PIZZA & BEER
classic cheese pizza with a pint of lost craft

PASTA & BEER
mac & cheese with a pint of lost craft

PRIX FIXE

THREE COURSES 45
excludes tax & gratuity

Attending a show? Bundle a prix fixe when [purchasing your tickets](#) for a discount!
Note: must be purchased in advance to receive the discount.

APPETIZERS

CAESAR SALAD

*romaine, kale, potato chips, grana padano,
bacon, creamy garlic dressing, deviled egg*

or

LOADED HUMMUS (VG)

tahini, olives, tomato, cucumber, grilled pita

or

MAC & CHEESE BITES (V)

five pieces, ketchup

MAINS

RIGATONI PRIMAVERA (VG)

*tomato sugo, zucchini, broccoli, basil,
peas, chili & garlic oil*

or

CHICKEN PESTO PENNE

*grilled pesto chicken, penne pasta,
alfredo & pesto sauce*

or

STEAK SANDWICH

*giardiniera relish, beef gravy,
sweet peppers, swiss cheese, ciabatta bun*

or

BLACKENED SPICED SHRIMP (GF)

*six pieces, lemon zucchini risotto,
chili & spring pea sauce vierge, potato chips*

SWEETS

M&M CREAM PUFFS (V)

four pieces, crushed m&m whipped cream

or

WARM CHOCOLATE OLIVE OIL CAKE (VG) (GF)

toasted peanuts, chocolate sauce, fresh strawberries