# **Bar Menu**

## Mags Fries \*

Hand Cut Bistro Style Frites | Parmesan Cheese Newfoundland Savoury

\$8.50

Dressing \$3.00 Gravy \$3.00

Suggested Wine Pairing: Your Choice of Beer

### **Mags Poutine**

Our Fries Topped With Curds, Gravy & Dressing \$14.25

Suggested Wine Pairing: Your Choice of Beer

## **Mags Duck Confit Poutine**

Our Fries Topped with Cheese Curds, Gravy, Dressing PLUS Duck Confit

\$19.25

Suggested Wine Pairing: Pelee Island Pinot Noir

### Mags Wings \*

Ask your server for today's preparation \$16.00

Suggested Pairing: Your Choice of Beer or

Suggested Wine Pairing: J. Moreau et Fils Vouvray

### **Leon's Onion Rings**

\$13.75

Suggested Pairing: Your Choice of Beer

### Kickin' Chicken Burger

Texas Deep Fried Chicken | Ranch Sauce | Coleslaw | Homemade Bun

\$16.00

Suggested Wine Pairing: J. Moreau et Fils Vouvray

### Mags Burger \*

Pork & Beef Patty | Bacon Jam | Cheddar Cheese | Screech Aioli

\$16.00

Suggested Wine Pairing: Long Shot Cabernet Sauvignon

#### Prime Rib Burger \*

Tender & Juicy Shaved Prime Rib | Ranch Sauce | Slaw \$19.00

Suggested Wine Pairing: Marques de Riscal Tempranillo

#### Fish Taco

Crispy Fried Cod | Pico de Gallo | Chipotle Lime Crema | Shaved Cabbage | Grilled Flour Tortilla \$11.00 each
Suggested Wine Pairing: J. Moreau et Fils Vouvray

### **Duck Confit Nachos**

Fried Wontons | Carrot & Ginger Slaw | Sweet & Spicy Sesame Soy | Duck Confit Full \$22.00 Suggested Wine Pairing: Pelee Island Pinot Noir

# Fresh Oysters \*

Chef's Preparation

\$4.50 each

Suggested Wine Pairing: William Fevre Chablis

### Calamari

House Tartar | Beet Cocktail Sauce \$17.75

Suggested Wine Pairing: Long Shot Cabernet Sauvignon

#### Potato Skins \*

Bacon Jam | Sour Cream | Green Onion | Cheddar Cheese \$13.00

Suggested Wine Pairing: Mirassou Pinot Noir

## Traditional Caesar Salad \*

Romaine | Double Smoked Bacon Lardons | Parmesan |
Crostini
\$15.50

Suggested Wine Pairing: Kim Crawford Sauvignon Blanc

Follow us on Facebook, Twitter & Instagram to keep up on current events such as wine tastings, lobster boils, roasts etc.

Wine Bar & Lounge Menu
Open 7 Days a Week at 5pm
Happy Hour
5 - 7pm Daily

\*Can be Gluten Free Upon Request to your Server on the Evening of your Visit

\*Prices & Happy Hour are subject to change