



FROM THE BAR

CLUB COCKTAILS \$13

Aperol Spritz
The Madras
Moscow Mule
Classic FGH Caesar
Old Fashioned
Negroni
Malibu Bay Breeze

ON DRAFT

\$9 PINT (16 OZ) / **\$30** PITCHER (54 OZ)

Trans-Canada Craft Light
Good Neighbour Premium Lager
Little Brown Jug House Draft
Fort Garry Dark

KING CANS \$12

Stella
Kilkenny
Stiegl
Sapporo

CLASSIC HIGHBALLS \$8

DOUBLE THE FUN (ADD 1 OZ **+\$4**)

PICK YOUR POISON:

Absolut Vodka
Beefeater Gin
Bacardi White, Amber, Dark
Tequila Espolon Blanco or Reposado
J.P. Wiser's Deluxe Canadian Whisky
Four Roses Bourbon

WINE LIST

\$10 GLASS / **\$40** BOTTLE

BUBBLES

Trevigiana Prosecco (Italy)

WHITE

Tisdale Pinot Grigio (California)
Orchard Lane Sauvignon Blanc (New Zealand)
Long Barn Chardonnay (California)

RED

Leaping Horse Cabernet Sauvignon (California)
Ripaille Pinot Noir (France)
Lunaris Malbec (Argentina)



FROM THE KITCHEN

FGH SEASONED FRIES \$12

tossed with our house seasoning blend

CORNDOGS & FRIES

\$12 (1 corndog) **\$20** (2 corndogs)

FRENCH ONION DIP \$14

and house-made chips

HUMMUS & TAPENADE \$15

with crudité, endive, olive oil,
Maldon salt and lavosh

PULLED PORK TACOS (4) \$18

pulled BBQ pork, pickled zucchini and spicy mayo
served on a house-made soft tortillas

CRISPY CHICKEN WINGS \$20

buttermilk brined salt & pepper or hot chicken wings,
with a side of ranch & crudité

CHICKEN FINGERS & FRIES \$21

with house made plum sauce

NACHOS \$24

crisp tortilla chips, spiced ground beef,
melted cheese, jalepenos, pickled onions served
with Pico de Gallo and lime crema