

# FROM THE BAR

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## FROZEN MARGARITA \$14

Traditional Lime or Mango

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## CLUB COCKTAILS \$13

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

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## 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

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## KING CANS \$12

Stella  
Kilkenny  
Stiegl  
Sapporo

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## CLASSIC HIGHBALLS \$8

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

### PICK YOUR POISON:

Iceberg Vodka  
Beefeater Gin  
Captain Morgan's Spiced Rum  
Bacardi White, Amber, Dark  
Tequila Cazadores Blanco or Reposado  
J.P. Wiser's Deluxe Canadian Whisky  
Four Roses Bourbon

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## WINE LIST

**\$13** GLASS / **\$48** BOTTLE

### BUBBLES

Prosecco (ITA)

### WHITE

Rioja Blanco, Casa La Rad Solarce, Rioja (SPN)  
Sauvignon Blanc, Viña Carmen Alario, Central Valley (CHL)  
Pinot Grigio, Tisdale, California (USA)  
Unoaked Chardonnay, La-Vis Dipinti Vigneti Delle Dolomiti (ITA)

### RED

Carmenère, Luis Felipe Edwards Claro, Central Valley (CHL)  
Rioja Tinto, Casa La Rad Solarce, Rioja (SPN)  
Malbec, Callia Lunaris, San Juan (ARG)  
Cabernet Sauvignon, Leaping Horse Vineyards, Lodi (USA)

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Please drink responsibly. Ask your server for non-alcoholic drink options.



## FROM THE KITCHEN

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### **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 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

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### **DEEP FRIED MARS BARS (2) \$12**

### **CHURROS (6) \$14**

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