



EVENING

SERVED FROM 5PM — LATE

SOUPS

SMALL \$5.95 | LARGE \$7.95 | COMBO \$14

FIRE ROASTED TOMATO + BASIL

Wood fired tomatoes, sautéed vegetables, roasted red peppers + fresh basil

WILD MUSHROOM + DILL

Rich cream broth, smoked paprika, sautéed vegetables, sour cream + fresh dill

SOUP + SALAD COMBO

Choice of any soup and salad, served with fresh, in-house made Foccacia

SALAD

SMALL \$9 | LARGE \$14.95 | +CHICKEN \$5.50

CAESAR

Romaine lettuce, bacon, crouton, red onion, parmesan, cracked black pepper, house made Caesar dressing

BEET ROOT + GOAT CHEESE

Artisanal lettuce, shaved beets, goat cheese, walnuts, orange zest, house made burnt orange vinaigrette

APPLE + CANDIED WALNUT

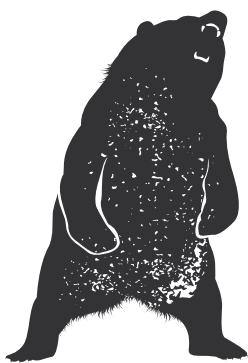
Mixed greens, apple, feta cheese, tomato, red onion, house made mustard + apple cider vinaigrette

BLUE CHEESE WEDGE

Iceberg lettuce, tomato, red onion, bacon, blue cheese, creamy dill dressing

CAPRESE

Heirloom tomatoes, olive oil, fresh garlic, bocconcini, balsamic reduction, fresh basil, arugula



BURGERS

BEEF, CHICKEN OR VEGGIE — \$15

Made in house + served on a freshly baked bun. Includes lettuce, tomato, red onion, pickle, dijonnaise + aged cheddar

Additional toppings — \$2.25

Drunken mushrooms, caramelized onions, crispy bacon, chipotle aioli, blue cheese, smoked gouda, banana peppers, creamy coleslaw

STARTERS

FRESH VEGETABLES + DIP — \$9

Carrots, celery, tomato, cucumber + ranch

MUSSELS — \$16

Fire roasted tomatoes, fresh basil, red onion, garlic, Sambuca cream sauce served with fresh, in-house made Foccacia

BRUSCHETTA — \$12

Served with fresh, in - house made Foccacia, basil, fire roasted tomatoes, garlic, red onion, olive oil, goat cheese + reduced balsamic glaze

3 CHEESE HERB + GARLIC TOAST — \$4

Grilled ciabatta bread with cheddar cheese, parmesan and green onions

NACHOS — \$15

+ Chicken \$3.50 | + Beef \$3.50

Tortilla chips, mozzarella, jalapeños, green onions, tomatoes, red pepper. Served with pico de gallo + sour cream

WARM ARTICHOKE DIP — \$15

Artichokes, spinach, red pepper, asiago cheese, tortilla chips

CHORIZO TACOS — \$15

Spicy chorizo, flour tortilla, cabbage slaw, white onion, cherry tomato, cilantro, lime, pico de gallo, chipotle aioli

BLACKENED FISH TACOS — \$15

Smoked + blackened basa fillets, flour tortilla, cabbage slaw, white onion, cherry tomato, cilantro, lime, pico de gallo, chipotle aioli

CHEESE + MEAT BOARD — \$19

Artisanal cheese, specialty meats, cured olives, dried fruit, roasted almonds, and focaccia bread

DRY RIBS — \$14

Salt and pepper dry ribs, served with fresh celery, carrots, ranch

CHICKEN TENDERS — \$14

Three chicken tender strips served with celery, carrots, and honey dill mustard

FOXTAIL WINGS — \$15

Served with celery, carrots, and ranch. Choice of buffalo hot or salt + pepper

PASTA

+ CHICKEN \$5.50 | + MUSSELS \$6.50

PENNE CARBONARA — \$19

Penne, cream sauce, parmesan, lemon, garlic, bacon, white wine, salt + pepper, served with in-house made Foccacia

FIRE ROASTED TOMATO PENNE — \$19

Penne, red sauce, roasted tomato, garlic, parmesan, salt + pepper, served with in-house made Foccacia

MEDITERRANEAN — \$19

Penne, kalamata olives, sundried tomatoes, artichoke hearts, feta, tomatoes, garlic, parmesan, olive oil, salt + pepper, served with in-house made Foccacia

BAKED MAC + CHEESE — \$17

Penne, cheddar, mozza, parmesan, salt, pepper, bacon, served with a side salad or soup

WOODFIRED PIZZA

GLUTEN FREE OPTION AVAILABLE + \$2.50

13"

FAMILY FAVOURITES

THREE CHEESE — \$16

Cheddar, mozzarella, parmesan

MARGHERITA — \$17.50

Cherry tomatoes, fresh basil, bocconcini, cracked black pepper

HAWAIIAN — \$21.50

Cured ham, pineapple, mozzarella, cheddar

PEPPERONI + MUSHROOM — \$21.50

Fresh mushrooms, pepperoni, mozzarella

MEAT LOVERS — \$25

Bacon, pepperoni, ground beef

CLASSICS

FOXTAIL — \$23

House made chorizo, goat cheese, arugula, mozzarella

CINDER + SMOKE — \$25

Chicken, charred corn, bacon, red pepper, mozzarella, smoky chipotle aioli

THE 204 — \$25

Potato, bacon, caramelized onions, sour cream, cheddar, dill, mozzarella

MEDITERRANEAN — \$25

Kalamata olives, red peppers, goat cheese, spicy eggplant, spinach, reduced balsamic glaze

DRUNKEN MUSHROOM — \$25

White sauce, red onion, white wine sautéed mushrooms, roasted garlic, arugula

PESTO CHICKEN — \$21

White sauce, pesto, roasted garlic, goat cheese, chicken, mozzarella

PECCORINO — \$21

Crispy pepperoni, shaved pecorino cheese, mozzarella, peperoncino peppers

SPECIALTIES

CHICKEN CAESAR — \$24

Chicken, bacon, romaine hearts, parmesan, red onion, mozzarella, Caesar dressing

THE DUKE — \$24

Italian sausage, green peppers, red onion, mushrooms, bacon, mozzarella, cheddar, sour cream

THE TROP DADDY — \$24

Bacon, chicken, red onion, pineapple, mozzarella, cheddar, BBQ sauce

FIRE MASTER — \$25

House made pulled pork, creamy coleslaw, BBQ sauce, mozzarella, red onion

BLACK + BLUE — \$25

Seared pepper crusted steak, BBQ sauce, caramelized onions, blue cheese, red peppers and mushrooms



BUILD YOUR OWN PIZZA

CHEESE + SAUCE — \$15

Toppings — \$ 2.25 each

Cheddar, bocconcini, feta, goat cheese, charred corn, red pepper, roasted garlic, potato, red onion, olives, arugula, prosciutto, tomato, green pepper, banana peppers, artichokes, pineapple, spinach, mushrooms, basil, pesto, caramelized onions, roasted chicken, salami, ham, chorizo, bacon, pepperoni, anchovies

SPECIALTY DIPS — \$2

Reduced Balsamic, Buffalo hot sauce, BBQ sauce, Ranch Dressing, Garlic Parmesan, Chipotle Aioli

DESSERTS

ALL DESSERTS MADE IN HOUSE WITH LOVE

LEMON CURD + PISTACHIO CRUMBLE — \$5.50

BOURBON CHERRY CHOCOLATE CAKE
+ WHIP CREAM (GF) — \$5.50

SALTED TOFFEE CHEESECAKE + CHOCOLATE GANACHE — \$5.50

introducing our new

SUMMER FEATURES

HAPPY HOUR
2PM - 5PM

SATURDAY
NIGHT HIP HOP
9PM - LATE

CABIN FEVER
9PM - LATE

