



EVENING

SERVED FROM 5PM — LATE

SOUPS

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

WILD MUSHROOM + DILL

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

THREE SISTERS

Butternut squash, black beans, corn, bacon, fresh herbs

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

BEEF 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

TO SHARE

FRESH VEGETABLES + DIP — \$9

Carrots, celery, tomato, cucumber + ranch

BRUSCHETTA — \$12

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

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 chile con queso

WARM ARTICHOKE DIP — \$15

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

CHORIZO TACOS — \$15

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

BLACKENED FISH TACOS — \$15

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

DRY RIBS — \$14

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

FOXTAIL WINGS — \$15

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

POLENTA FRIES

Crispy polenta fries, garlic, and chipotle aioli

MUSSELS

FIRE ROASTED TOMATO — \$16

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

CHEF'S CHOICE — \$16

Served with fresh, in - house made Foccacia

BURGERS

BEEF
CHICKEN
VEGGIE



✦ **HAND CRAFTED BEEF BURGER — \$15**

★ **BLACKENED CHICKEN BURGER — \$15**

☀ **VEGGIE BURGER — \$15**

Made in house and served on brioche bun with choice of **soup** or **salad**. Includes lettuce, tomato, red onion, pickle, dijonaise + aged cheddar

Additional toppings — \$2.25

Caramelized onions crispy bacon, chipotle aioli, blue cheese, smoked gouda, banana peppers, creamy coleslaw

PASTA

+ CHICKEN \$5.50 | + MUSSELS \$5.50

PENNE CARBONARA — \$19

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

GREEN GODDESS — \$19

Spinach, pesto, goat cheese, garlic, heirloom tomatoes, mushrooms, cream, white wine

MEDITERRANEAN — \$19

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

BAKED MAC + CHEESE — \$19

Penne, cheddar, mozza, parmesan, salt, pepper, bacon

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 — \$19

Cured ham, pineapple, mozzarella, cheddar

PEPPERONI + MUSHROOM — \$19

Fresh mushrooms, pepperoni, mozzarella

CLASSICS

FOXTAIL — \$23

House made chorizo, goat cheese, arugula, mozzarella

CINDER + SMOKE — \$24

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

THE 204 — \$24

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

PESTO CHICKEN — \$23

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

MEAT LOVERS — \$24

Bacon, pepperoni, ground beef

THE TROP DADDY — \$24

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

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

GREEN GODDESS — \$25

Spinach, pesto, red onion, heirloom tomato, chicken, goat cheese, garlic, mushrooms

MEDITERRANEAN — \$25

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

BUILD YOUR OWN PIZZA

CHEESE + SAUCE — \$15

PROTEIN \$3.50 | VEGGIE \$2.50

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 — \$7

VANILLA BEAN
CHEESECAKE — \$7