



LUNCH

SERVED FROM 12PM — 5PM

SOUPS

SMALL \$6 | LARGE \$8 | 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 \$15 | +CHICKEN \$5.50

CAESAR

Romaine, red onion, parmesan, cracked black pepper, bacon, crouton, 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

PANINI

INCLUDES SOUP OR SALAD
GLUTEN FREE BREAD + \$1.50

GRILLED CHEESE — \$12

Cheddar + smoked gouda, dijonaise

HAM + SMOKED GOUDA — \$14

Caramelized onions, cured ham, smoked gouda, dijonaise

CHIPOTLE CHICKEN — \$15

Bacon, tomato, chicken, cheddar, red onions, lettuce, chipotle aioli

B.L.T. — \$12

Side bacon, tomato, red onion, lettuce, mayo, cheddar, dijonaise

BBQ PULLED PORK — \$16

Pulled pork, pickles, red onion, tomato, cheddar, dijonaise

TO SHARE

FRESH VEGETABLES + DIP — \$9

Carrots, celery, tomato, cucumber + ranch

MUSSELS — \$16

Garlic, fire roasted tomatoes, fresh basil, red onion, 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

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

NACHOS — \$15

+ Chicken \$3.50 | + Beef \$3.50

Tortilla chips, mozzarella, jalapeños, red pepper, tomato. Served with pico de gallo, sour cream

WARM ARTICHOKE DIP — \$15

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

CHEESE + MEAT BOARD — \$19

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

DRY RIBS — \$14

Short ribs, salt + pepper, lemon

FOXTAIL WINGS — \$15

Served with celery, carrots, and blue cheese dip. Choice of buffalo hot or salt and pepper

CHICKEN TENDERS — \$14

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

3 CHEESE HERB + GARLIC TOAST — \$4

Grilled ciabatta bread with cheddar cheese, parmesan, green onions

BURGERS

BEEF, CHICKEN OR VEGGIE — \$15

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

Additional toppings — \$2.25

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



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 sauteed mushrooms, roasted garlic, arugula, fresh cracked white pepper

PESTO CHICKEN — \$21

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

PECCORINO — \$21

Crispy pepperoni, pepperoncini peppers, shaved pecorino cheese, mozzarella

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, mozzarella, creamy coleslaw, BBQ sauce, red onion

BLACK + BLUE — \$25

Searped 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,

Personal Pies

6 INCH PIE — \$10

Choice of: Margherita, Three Cheese, Hawaiian or Foxtail

6 INCH PIE COMBO — \$15

Choice of: Margherita, Three cheese, Hawaiian or Foxtail + soup or salad with pizza

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

