

APPETIZERS & SHARING

SWEET POTATO TURMERIC SOUP 6 1/2 ^{GF} ^{V+}

Homemade sweet potato soup lightly seasoned with turmeric, ginger and winter spice. Served with crostini for dipping.

HUMMUS FLIGHT 9 3/4 ^{GF} ^{V+}

Garlic, carrot & beetroot hummus served with corn chips & naan bread bites.

MUSHROOM TOASTS 9 3/4 ^{V+}

Wild Mushrooms sautéed in umeboshi vinaigrette nestled atop our house hummus trio served on a crostini & finished with citrus splashed arugula.

AVOCADO WONTON 12 ^V

Fresh avocado, red onion, thai chili & red pepper stuffed wonton served with cilantro crema.

SMOTHERED SWEET POTATO 8 3/4 ^V ^{GF}

Freshly baked sweet potato wedge topped with chili sin carne, arugula, cilantro, pea shoots & drizzled with a tequila lime crema.

STREET CORN - YAKI TOMOROKOSHI 6 1/2 ^V ^{GF}

Sous-vide corn cob brushed with miso soy butter, grilled & served with togarashi, goma dressing, parmesan & nori flakes.

JALAPEÑO BITES 12 ^{GF}

Fresh jalapeños filled with garlic herbed cream cheese & wrapped in apple wood smoked bacon with green goddess dressing, bell peppers & microgreens.

District QUESADILLAS

VEGAN QUESADILLA • Bean medley and vegan mixed cheese inside a baked flour tortilla topped with a coconut crema, served with a side of pomegranate & Asian pear pico de gallo. 12 1/2 ^{V+}

KIMCHI QUESADILLA • Kimchi chicken and mixed cheese inside a baked flour tortilla topped with a tequila lime crema, served with a side of pomegranate & Asian pear pico de gallo. 13 1/2

SANDWICHES & WRAPS

VEGAN BURGER 11 ^{V+} ^{GF}

Fresh grilled seasoned veggie burger, topped with garlic hummus, semi-dried tomato, chimichurri & shaved iceberg lettuce. Served on a gluten free, vegan bun.

MANGO AVOCADO CHICKPEA WRAP 12 1/2 ^{V+}

Baked spiced chickpea with mango avocado salsa and arugula wrapped in a tomato basil tortilla.

STEAK & MUSHROOM 14 1/2

10oz grilled Canadian AAA sirloin marinated for 48 hours with in-house recipe, topped with breaded oyster mushrooms, horseradish aioli, campfire mayo & crisp apple slaw. ^{GF} ^{GLUTEN FREE BUN AVAILABLE}

District MIXED BERRY GRILLED CHEESE 12 3/4

Marble rye bread topped with aged cheddar, havarti, berry jam, fresh jalapeños & applewood smoked bacon, grilled to a wonderful gooey mess.

^{GF} ^{GLUTEN FREE BUN AVAILABLE}

CHICKEN CLUB SANDWICH 12 3/4

Roasted sliced chicken with applewood smoked bacon, Havarti cheese, lettuce tomato with, a paprika yoghurt aoli on freshly toasted rye bread.

^{GF} ^{GLUTEN FREE BUN AVAILABLE}

District

MAINS & SHARING PLATES

NAAN BREAD NACHOS 12 1/2 ^V

Pull apart naan bread smothered with Makhani & baked with cheddar & mozzarella cheese. Finished with cilantro crema, coriander pesto, date & tamarind chutney, green onions, diced peppers & micro herbs.

CAULIFLOWER CURRY BOWL 15 1/2 ^{V+} ^{GF}

Roasted cauliflower, peppers, onions and chickpeas sautéed in a house made vegan coconut curry served on a bed of quinoa.

DISTRICT VEGAN MEATLOAF DINNER 17 1/2 ^{V+} ^{GF}

House made vegan meatloaf including soy milk, parsnip mash & vegan gravy.

GRILLED TEMPEH 11 3/4 ^{V+} ^{GF}

Slices of tempeh marinated in a soy ginger marinade & grilled to a golden brown then drizzled with bourbon sauce.

BOURBON CHICKEN 15 3/4 ^{GF}

Fresh, local chicken marinated in bourbon & gluten free tamari. Served with ancient grains, corn, black bean & bell peppers, green onions and sesame seeds.

CHICKEN SONOMA 14 1/2 ^{GF}

Fresh, local, grilled chicken breast diced & tossed with celery, apples, pecans & grapes in a creamy poppy seed & agave dressing. Served atop crisp lettuce cups.

PIRI PIRI ROASTED 1/2 CHICKEN 18 ^{GF}

Fresh local chicken marinated in Piri Piri, slow roasted & then grilled. Served with grilled lime & piri piri sauce.

PORK CHOP 17 1/2 ^{GF}

Two grilled pork loin chops marinated in our apple molasses recipe. Served with mixed berry jam.

AAA FLAT IRON STEAK 18 1/2 ^{GF}

10oz grilled Canadian AAA sirloin marinated for 48 hours with in-house recipe. Accompanied by chimichurri & horseradish aioli.

ARCTIC CHAR 19 ^{GF}

Pan seared Canadian arctic char served over a bed of bean medley and tomato ragout.

ADD STEAK	7
ADD CHICKEN	5
ADD AVOCADO	3
ADD TEMPEH	5

SALAD & BOWLS ^{GF}

CHANA BOWL 14 1/2 ^{V+}

Chana masala, tomatoes, red cabbage, cucumber, arugala, carrots, coconut raita & coriander pesto.

KALE CAESAR 14 1/2 ^{V+}

Chopped kale, spiced chickpeas, matchstick carrots, cherry tomatoes, tossed in a vegan tahini caesar dressing.

SIMPLE SALAD 11 ^{V+}

Arugula & our kale crunch blend with heirloom tomato, cucumber, carrots & pea tendrils with your choice of lemon thyme, jalapeño lime or ume vinaigrette.

District BOWL 14 3/4 ^{V+}

Quinoa, grilled tempeh, roasted yam & cauliflower, red cabbage, heirloom tomato & beetroot with pomegranate, sunflower & sesame seeds & a jalapeño lime vinaigrette.

ROASTED BEET SALAD 12 1/2 ^V

Medley of roasted beets, parsnips, sweet potato, arugala and crumbled feta & tossed in a light extra virgin olive oil and balsamic dressing

CHICKEN KARAAGE SALAD 14 1/2

Ginger & soy marinated chicken deep-fried with potato starch, served on shredded crunchy kale tossed with thai dressing & drizzled with goma dressing.

BOWL OF ZEN 15 1/4

Sustainably sourced ahi tuna sashimi tossed in sesame oil, gluten free tamari & lime served with warm ancient grains & our crunchy kale blend. Topped with avocado, cucumber, fresh Thai chilies, carrots, radish & green onion. Splashed with goma dressing, white & black sesame seeds & nori flakes.

ADD STEAK 7 • ADD CHICKEN 5 • ADD AVOCADO 3 • ADD TEMPEH 5

SIDES ^{GF}

5 3/4

SIDE SALAD ^{V+}

Arugula & our kale crunch blend with heirloom tomato, cucumber, carrots & pea tendrils with your choice of lemon thyme, jalapeño lime.

ROASTED CAULIFLOWER ^{V+}

Roasted cauliflower tossed in a pear vinaigrette.

ROASTED BRUSSELS SPROUTS

Roasted brussels sprouts topped with bacon & parmesan cheese.

ROASTED POTATO TRIO ^{V+}

Fried & seasoned purple, Yukon gold & sweet potatoes.

ANCIENT GRAINS ^{V+}

Red quinoa, millet, farro, wheat berries & lentils.

PARMESAN & PEPPER FRIES ^V

Fresh cut Ontario grown potatoes, french fried & seasoned with fresh cracked pepper & shaved parmesan.

CHILI SIN CARNE ^{V+}

Vegan 4 bean chili made in house.

SEASONAL VEGETABLES

Please ask your server.

ALL SIDES CAN BE MADE VEGAN UPON REQUEST

ITEMS IN PINK CAN BE MADE VEGAN UPON REQUEST

^{V+} VEGAN

^V VEGETARIAN

^{GF} GLUTEN FREE OPTION AVAILABLE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD PREFERENCES OR ALLERGIES

DISTRICT IS NOT A GLUTEN FREE RESTAURANT AND CROSS CONTAMINATION CAN OCCUR.

*ALL PRICES DO NOT INCLUDE TAXES

31 05 17

NORTH NEGRONI

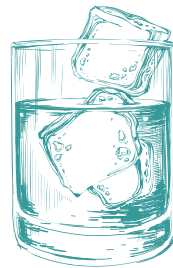
All the flavour of a Negroni without the colour. A twist on the traditional cocktail adapted for the wintertime, bitter, sweet & floral finished with orange blossom water.

(BITTER BIANCO, WHITE VERMOUTH, CIN, ORANGE BLOSSOM WATER)

GINGERBREAD SOUR

Gingerbread & bourbon work together to create a smooth & balanced cocktail with fall flavours that will make you want to cosy up to the fireplace with and, enjoy over & over again.

(GINGERBREAD LIQUEUR, BULLEIT BOURBON, LEMON, SUGAR, BITTERS, EGG WHITE)



THE SERRANO 6IX

A spicy kick to your margarita. Watermelon & agave with just enough serrano chili to wake up your taste buds, finished with Hawaiian black lava salt.

(ALTOS TEQUILA, ORANGE LIQUEUR, WATERMELON, CHILI, LIME & SALT)

RHUBARB & FENNEL GIN FIZZ

A refreshing drink that gets better the more you drink it, sour & sweet with a herbal undertone that hits all the right spots.

(BEEFEATER GIN, RHUBARB LIQUEUR, LEMON, EGG WHITES & FENNEL BITTERS)

TURMERIC PUNCH

A fresh mix fruit & vegetable juice loaded with the health benefits of turmeric & ginger, spiked with a generous splash of rum.

(LAMB'S WHITE RUM, TURMERIC, FRESH ORANGE & CARROT JUICE, GINGER BEER)

MOSCOW MULE

Our genuine Moscow mule made to the original recipe, vodka, ginger beer & lime, sublimely uncomplicated. A cocktail doesn't come much more simple than this.

(ABSOLUT VODKA, GINGER BEER & LIME)

94oz MASSIVE MOSCOW MULE 7 1/2

8 oz absolut vodka, all natural ginger beer & lime in a large copper cup. Limited supplies.

TORONTO COCKTAIL 13

Originally dating back to 1922, this cocktail was adopted by Toronto to be called its own. Batched & barrel aged this is a beautifully balanced cocktail with a long smooth finish.

(GOODERHAM & WORTS RYE, FERNET BRANCA, BITTERS, DEMERARA SUGAR)

KING ST. SLING 12

Strawberry & cucumber add a summer vibe to this cocktail. This is the summer drink of 2017 - get your Instagram ready!

(ABSOLUT VODKA, STRAWBERRY, CUCUMBER, MINT, LEMON & PINEAPPLE JUICE)

THE BIG SMOKE OLD FASHIONED 12

Batched & barrel aged, Canadian rye & maple join forces to create a complex yet simple cocktail that is smooth & balanced with smoky undertones.

(LOT 40 RYE, MAPLE SYRUP, SMOKE RINSE, BITTERS)

BEET GLORY 12

In-house made beet juice paired with summer flavours giving you a healthy twist on a cocktail.

(ABSOLUT VODKA, IN-HOUSE JUICED BEETS, FRESH ORANGE, CRANBERRY & LIME JUICE.)

POWER TEAS

OUR TEAS CONTAIN 1 OZ ALCOHOL PER SERVING / 3 OZ PER BOTTLE
Our daily made teas, bottled for sharing and packed full of proteins, vitamins & minerals, the healthiest, tastiest cocktail you could ask for. Modernized from a 300 year old recipe, try one of our 3 flavours today.

NUTTY PROFESSOR

19 • 18oz **VEGAN**

Full of flavour and slightly sweet ending with a nutty finish.

(RYE, ORANGE CURACAO, ORANGE EXTRACT, VANILLA EXTRACT, ALMOND EXTRACT, SUGAR LEMON, EARL GREY TEA., COCONUT MILK)

PINEAPPLE EXPRESS

19 • 18oz **VEGAN**

Light & tangy, with refreshing tropical flavours.

(ABSOLUT MANDRIN, AGAVE, LEMON, LIME, PINEAPPLE JUICE, MANGO ACAI & PASSIONFRUIT HEBAL TEA. COCONUT MILK)

JACK & GINGER

19 • 18oz

Robust, yet smooth in flavour with an earthy finish from the freshly grated ginger.

(JACK DANIELS, LEMON, FRESH GINGER, HONEY & GREEN TEA, 2% MILK.)

HOUSE WINE \$1 PER OZ **BY THE OUNCE**

RED
PELLER ESTATES CABERNET MERLOT

WHITE
PELLER ESTATES CHARDONNAY

WINE LIST

WHITE

GRAFFIGNA PINOT GRIGIO
Argentina **GLS 8 • BTL 34**

STONELEIGH SAUVIGNON BLANC
New Zealand **GLS 10 • BTL 43**

GHOST PINES CHARDONNAY
California **GLS 11 • BTL 46**

SPARKLING

LAMARCA PROSECCO
Italy **GLS 9 • BTL 38**



RED

GRAFFIGNA CENTENARIO MALBEC
Argentina **GLS 8 • BTL 34**

CAMPO VIEJO TEMPRANILLO
Spain **GLS 8 • BTL 36**

SANTA RITA GRAN HACIENDA CABERNET SAUVIGNON
Chile **GLS 8 • BTL 35**

ROSÉ

BERINGER WHITE ZINFANDEL
California **GLS 9 • BTL 36**

WINTER FEATURE

MULLED WINE 10 1/2 • 6oz

Our house red warmed with cloves, cinnamon, star anise, orange peel, cardamom & allspice berries.

PICK UP NO. 26 pilsner

6 1/2

Locally brewed Czech style pilsner, clear gold in colour with the perfect balance of malt & hops. 4.8% ABV.

AMSTERDAM BLONDE light lager

6 1/2

One of Toronto's original craft beers! Pale amber colour; light toasty & malty notes on the nose. 5% ABV.

COORS BANQUET american lager

6 1/2

Full flavored malty taste with a smooth finish. 5% ABV.

LOT 9 pilsner

6 1/2

Locally brewed by Creemore Springs, this golden pilsner is traditionally crafted with a sweet, rich malt flavour & balanced hop finish. 4.7% ABV.

ENGLISH BAY pale ale

6 1/2

A dry amber ale that is medium bodied with of caramel, toffee, dried fruit & a mild hop bitterness. 5% ABV.

LIONS WINTER ALE winter warmer ale

7

Premium malt with aromatic specialty hops, with a vanilla-like finish. 5.5% ABV.

8TH SIN BLACK LAGER black lager

7

Brewed with 8 different types of malt with hints of espresso & chocolate, a medium body and a smooth sweet taste in the finish. 5% ABV.

BONESHAKER unfiltered IPA

7

Locally brewed by Amsterdam this IPA is full-bodied, with a kick. 7.1% ABV.



16oz

KOMBUCHA NON-ALCOHOLIC FERMENTED HEALTHY TEA

5

A lightly-effervescent fermented tea made by combining sweet tea with kombucha culture. It is a natural source of energy & is full of vitamins, antioxidants, healthy enzymes & amino acids.



District HOUSE-MADE CRAFT SODA

VANILLA BEAN ROOTBEER

STRAWBERRY

RASPBERRY

We craft **ALL** the syrups & flavours used in our cocktails in house. We use carefully selected ingredients to create our syrups daily, to ensure an authentic craft cocktail experience.

4 1/2