

# play

bar + grill

**ALLERGIES & PREFERENCES:** Please inform your server of any allergies and always feel free to ask questions to get the info needed to be confident in your order!

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. Deep fried items are subject to cross contamination with gluten and animal products. If this concerns you due to allergy or personal choice please speak with your server so we will do our best to accommodate you. It is ultimately up to the Guest to make an informed choice that is best for their particular allergy.

\*prices do not include HST or gratuity

## BRUNCHABLES

fun fact: brunch is scientifically proven to brighten one's day - to further increase the potency of the "brunch effect", pair with a crisp mimosa, caesar, or mocktail for maximum mood boosting.

### 3-Egg Omelette 23

sliced mushrooms, smoked ham and cheddar cheese, cajun tater tots, 12-grain toast

### Eggs Benny 24

virginia ham, 2 poached eggs, toasted english muffin, hollandaise sauce, cajun tater tots

### Avo Classic 23.50

toasted sourdough, smashed and seasoned avocado, poached eggs, crisp bacon slice, dressed salad greens, sweet potato tots

### Power Play 24

roasted cajun sweet potato bowl with black beans, sliced avocado, feta, poached eggs, chipotle yoghurt drizzle, toasted sourdough, sprouts

### Egg Me On 23

2 eggs baked on buttered sourdough, served with dressed salad greens, sweet potato tots

### Morning Glory Breakfast Bowl 24

fried tater tots, shredded cheese, green onion, peppers, tomatoes, poached eggs, hollandaise sauce, warmed ham, crisp bacon slice

## NIBBLES N BITES

### Soup of the Day 12

### Calamari Crunch 24

crispy and tender fried calamari seasoned with sea salt and chili pepper, topped with a spicy aioli drizzle and served with lemon dill aioli to dip

### Mussels 23

sweet red curry and white wine scented PEI mussels, cilantro, baguette slices

### Whipped Feta 19

savory whipped feta dip, sweet honey and fig jam, crushed pistachio, pumpkin seeds, grilled pita  
VEGETARIAN

### Charcuterie Board 28

prosciutto, cappicola, salami, beef bresaola, smoked duck breast, cacciatore sausage, house mustard and pickled vegetables, red pepper ice wine jelly, bocconcini, daily cheeses, sourdough foccacia crisps

### Pear de Luxe 20

thick cut crostini, whipped ricotta, red wine poached pear, balsamic drizzle, pea sprout  
VEGETARIAN

### Feta Bruschetta Perfecta 22.50

baked calabrese loaf brushed with garlic butter and topped with fresh tomato, onion, basil, feta cheese and balsamic drizzle  
VEGETARIAN

### Buffalo Wings 23.50

one pound of wings with your choice of sauce, served with blue cheese dip, celery and carrots

#### CHOOSE YOUR ADVENTURE:

buffalo, bbq, honey garlic, cajun, salt & pepper, butter parmesan, lemon pepper

### Crispy Ravioli 18.50

fried ravioli stuffed with ricotta and mozzarella, served with warmed marinara sauce and parmesan

### Fried Pickles 18.50

fried dill pickle spears, buttermilk ranch dressing

### Quinoa Bites 18.50

quinoa, green onion, vegan cheese, franks hot sauce, fried and drizzled with vegan aioli  
VEGAN

## play fan fave

### Macho Nacho whole 24 / half 19

nacho chips, with shredded cheese, jalapeños, shredded lettuce, tomatoes, green onion, bell peppers, black beans, black olives, and chipotle aioli drizzle, served with sour cream and salsa  
VEGETARIAN

⊕ add chicken or beef +8

⊕ add guacamole +4

▲ substitute for Daiya vegan cheese +4

## BOWL'D CHOICES

a masterclass in being an overachiever...packed with punch and ready to party, these salads and bowls come dressed to impress and are proof that healthy choices can still bring the heat

### Mr. Hamilton's Lentils

whole 20.75 / half 17.50

green lentil and arugula with shredded carrot, vine tomato, wild mushroom mix, green onion, feta, red wine vinaigrette  
VEGETARIAN | GLUTEN FREE

### Caesar

whole 19.50 / half 16.50

this one always hits the spot... crisp romaine, smoked bacon, parmesan, seasoned toasted panko crumbs, fresh lemon, creamy garlic dressing

### Harvest Salad 22

spinach, apple, roasted sweet potato, beets, red onion, feta, pumpkin seeds, white balsamic pink peppercorn vinaigrette  
VEGETARIAN | GLUTEN FREE

### Health Nut 3.0

whole 21.50 / half 18.75

red and white quinoa, diced cucumber, green onion, cherry tomato, feta, vegan avocado aioli, red wine vinaigrette  
VEGETARIAN | GLUTEN FREE

### ump it up

- ⊕ add grilled chicken breast +8
- ⊕ add cajun seasoned atlantic salmon fillet +11

### Strawberry Fields 21

strawberry, mint, cucumber, arugula, and feta, topped with a sweet balsamic reduction  
VEGETARIAN | GLUTEN FREE

### The Mack Biggsley 27

8oz grass fed lean ground beef or ground turkey, shredded lettuce, diced tomato, red onion, pickle, grated cheese, greek yogurt special sauce  
KETO | GLUTEN FREE

### Cauli Burrito Bowl 27

cauliflower rice, mexican spiced grass fed beef or lean turkey, coconut oil, shredded lettuce, onion, diced tomato, shredded cheese, chili lime greek yogurt and guacamole drizzle, cilantro  
KETO | GLUTEN FREE

### Power Bowl 24

red and white quinoa, spinach, wild mushrooms, bean medley, grated hard boiled egg, green onion, seasoned with tamari

## HUMBLE HANDHELDS

all of the following are served with your choice of side: green salad, caesar salad, lentil salad, quinoa salad, french fries, sweet potato fries (+2), or baked sweet potato (+2)

### The Club 24

crisp bacon, grilled chicken breast, sliced cheddar, lettuce, tomato and lemon dill aioli on hearty 12-grain bread

### Focaccia BLT 24

sliced tomato, olive oil and balsamic dressed arugula, hand sliced double smoked bacon, aioli

### The Reuben 24

a classic combo of shaved corned beef, sauerkraut, dijon, and swiss cheese on rye

### Chicken Pesto 23

grilled chicken breast, pesto aioli, dressed arugula, basil oil, roasted red pepper, and bocconcini on focaccia

### Pressed Parm 23.50

breaded chicken breast topped with marinara and provolone on naan bread, perfectly pressed and grilled

### Hot Honey Chicken 23.50

breaded chicken breast tossed in Frank's hot honey, cheddar, lettuce, tomato, and mayonnaise on a brioche bun

### prefer g-free?

looking to change it up?  
that's a-ok with us!

- ⊕ swap to gluten free bread or bun +2

### Prime-Time Burger 26

8 oz burger made with 100% grass fed beef topped with bacon, white cheddar, lettuce, pickles, red onion and tomato on an egg brioche roll

### Big Turk 25

8 oz turkey burger topped with pesto aioli, caramelized onions and arugula on a fluffy multigrain roll

### Zen Burger 26

sweet potato, black bean, brown rice, lentil and cilantro burger, with guacamole, baby spinach, vine tomato and vegan aioli on a multigrain roll  
VEGAN | DAIRY FREE

### Chick'un Wrap 23

vegan chicken tossed in Frank's Red Hot, roasted garlic, spinach, sautéed onions, and vegan Daiya cheese wrapped up in a soft whole wheat tortilla wrap  
VEGAN | DAIRY FREE

### The Fingers 23

everyone's favourite, you know you love them...crispy breaded chicken fingers served with your choice of side

### 'Pub' Fish Plate

1 piece 24.50 / 2 piece 29

classic beer battered pub fish served with lemon, coleslaw and house-made tartar sauce and your choice of side

## THE MAIN EVENT

### Shrimp Taco 24

crispy breaded shrimp, purple cabbage slaw, cilantro lime sour cream, and pickled red onion, served with black bean and corn salad

### Cajun Shrimp Linguini 43

linguini tossed in a creamy sundried tomato sauce, topped with cajun spiced shrimp, shaved parmesan, and fresh parsley, served with warmed calabrese garlic wedge

### The Chicken 43

tandoori marinated chicken suprême served with turmeric scented jasmine rice, cool cucumber raita, and daily vegetable

GLUTEN FREE

### The Steak 55

grilled 10oz New York striploin steak topped with chimichurri and pickled red onion, served with bravas potatoes and daily vegetable

GLUTEN FREE | DAIRY FREE

### The Salmon 45

pan roasted salmon fillet with avocado salsa, mango coulis, coconut rice, daily vegetable

GLUTEN FREE | DAIRY FREE

## PIZZA PARTY

enjoy any of the following as a personal flatbread, personal gluten free flatbread (+2), or 12 slice pizza - sharing is optional, let your hunger lead the way.

### Margherita

flatbread 18.50 / 12-slice 36

fresh tomato sauce, basil, mozzarella

VEGETARIAN

### OG Pepperoni

flatbread 19.50 / 12-slice 37

fresh tomato sauce, basil, mozzarella, and dry cured pepperoni

### Match Point

flatbread 20 / 12-slice 39

garlic purée, mozzarella, crumbled chorizo, red onion, sliced mushroom, creamy garlic drizzle

looking for some inspo before you order? visit us @white\_oaks on Instagram for some sneak peeks of our dishes and drinks to get those tastebuds excited and ready to party.



don't forget to tag @white\_oaks when sharing your PLAYful pics!

## drink features

### Pear Necessities 16

dark rum, amaro Montenegro, pear nectar, lime juice

### Shell Shocked 17

vodka, pistachio lemon syrup, ginger beer, black walnut bitters

### Turn of the Season 18

in-house infused cinnamon brown sugar tequila, Grand Marnier, peach puree, lime juice, agave

### Hocus Smokus 12

iced apple cider, iced lapsang souchong tea, caramel, cinnamon maple syrup, whipped cream

FREE SPIRITED & SPIRIT FREE  
OR SPIKE IT WITH: WHISKEY 18

## LOCAL CRAFT BEERS

TALL CANS | 473mL

### Silversmith Brewing Co

Dark Lager 10

### Kame & Kettle Beer Works

Minivan Kolsch 9.50

### Coldbreak Brewing

Sublime Hazy IPA 10

### Blackburn Brew House

Tunnels Amber Lager 9.50

### Bridgewater Brewery

Lift Bridge Light Lager \$9.50

### Bench Brewing Company

Berry Fields Sour 10

### Decew Falls Brewing Company

32k IPA 9.50

## SHAKE N STIR

### TRIED AND TRUE

- Aperol or Limoncello Spritz** 16.50  
**Amaretto or Whisky Sour** 14.00  
**Caesar** 14.95  
**Cosmopolitan** 17.25  
**Espresso Martini** 19.00  
**Long Island** 11.50  
**Manhattan** 16.75 / 19.00 premium  
**Margarita** 14 (frozen, lime, strawberry, spicy)  
**Martini** 16.50 / 19.50 premium  
**Moscow Mule** 16.75  
**Old Fashioned** 16.75 / 20.00 premium  
**Red, White or Rosé Sangria** 12.25 / 30.50 pitcher

### SIGNATURE SIPS

**Niagara-on-the-Vine** 16  
gin, Campari, muddled grapes, lemon juice, simple syrup, salt, grape skewer

**Passionate Sol** 15  
mezcal, tequila, Cointreau, passionfruit purée, lime juice, agave, habanero bitters, Tajin rim

**NOTL Sour** 17  
whisky, peach purée, lemon juice, simple syrup, peach bitters, red wine foam, red wine salt

**Play @ The Club** 17  
gin, dry vermouth, raspberry simple syrup, lemon juice, egg white, fresh raspberries

**On Holiday** 14  
rum, Aperol, pineapple juice, lime juice, simple syrup

**Act One** 18  
cachaça, sake, lime juice, simple syrup, dragon fruit powder, egg white

**Royal Oak Gardens** 17  
white wine, vodka, St Germain, rosewater, agave, dried rose petals

### THE HOT ONES

**Almond Kick** 16  
whisky, Amaretto, coffee, whipped cream

**Maple Latt-eh** 16  
Gretzky cream whisky, maple syrup, espresso, milk, maple flakes

**Spiced Toddy** 16  
spiced rum, drambuie, grand marnier, honey, ground cloves, boiling water, cinnamon stick

**After Hours Boost** 16  
butter ripple, vanilla vodka, coffee, whipped cream, caramel drizzle

### ZERO PROOF

**Coco Noir** 10  
espresso, coffee syrup, coconut water

**Lychee Bloom** 10  
lychee juice, rose water, lemonade, dried rose petals

**Seasonal Basil Nojito** 12  
muddled seasonal fruit, muddled basil, simple syrup, ginger beer, Garden Seedlip, fresh basil

**Olé Margarita, Paloma, or Chili Mango** 7.00

**Corona Sunbrew or Heineken Zero** 5.50

**Beck's Non-Alcoholic** 4.95

**Soft Drinks** 3.85 / **Juice** 4.25

**Still Water** 6.25 / 9.75

**Sparkling Water** 6.25 / 9.75

## BOTTLES / BREWS

**Brews on Tap** **12 oz / 20 oz / Pitcher**  
Domestic Beers 7.25 / 11.75 / 25.25  
Imported Beers 8.25 / 12.50 / 27.00

**Domestic Bottles** 7.75  
Labatt Blue, Labatt Blue Light, Bud Light, Budweiser, Keith's IPA, Coors Light, Molson Canadian, Old Vienna, Moosehead, Miller Genuine Draft, Michelob Ultra, Sleeman's Cream Ale, Upper Canada Dark Ale

**Imported Bottles** 8.95  
Heineken, Corona, Stella Artois

**Ciders** 9.25  
Ironwood Cider, Strongbow

**Coolers** 8.50  
Vizzy Hard Seltzer, Mike's Hard Black Cherry, Smirnoff Ice, Mike's Hard Lemonade, Georgian Bay Gin Smash

## CORKED

**SPARKLING** **GLASS/BOTTLE**

**Jackson-Triggs Cuvée Close** 14 / 60  
Niagara VQA

**Henry of Pelham Cuvée Catherine Brut** 17 / 75  
Niagara VQA

**Henry of Pelham Cuvée Catherine Rosé** 17 / 75  
Niagara VQA

**WHITE & ROSÉ** **5oz / 9oz / BOTTLE**

**Saintly Rosé** 11 / 19 / 50  
Niagara VQA

**Fielding Pinot Grigio** 12 / 21 / 55  
Niagara VQA

**Jackson-Triggs Sauvignon Blanc** 10 / 18 / 45  
Niagara VQA

**Inniskillin Late Autumn Riesling** 13 / 23 / 60  
Niagara VQA

**13 Kings Dry Riesling** 13 / 23 / 60  
Niagara VQA

**Konzelmann Gewürztraminer** 13 / 23 / 60  
Niagara VQA

**Bella Terra Sur Lie Chardonnay** 12 / 21 / 55  
Niagara VQA

**Pillitteri Market Chardonnay** 14 / 25 / 65  
Niagara VQA

**Selaks Sauvignon Blanc** 12 / 21 / 55  
New Zealand

**RED** **5oz / 9oz / BOTTLE**

**Chateau des Charmes Gamay Nouveau** 14 / 25 / 65  
St Davids Bench VQA

**Inniskillin Merlot** 13 / 23 / 60  
Niagara VQA

**Henry of Pelham Baco Noir** 14 / 25 / 65  
Niagara VQA

**Queenston Mile Pinot Noir** 19 / 30 / 83  
St Davids Bench VQA

**Trius Cabernet Franc** 14 / 25 / 65  
Niagara VQA

**Konzelmann Shiraz** 14 / 25 / 65  
Niagara VQA

**M.W. Cellars Cabernet** 15 / 26 / 70  
Niagara VQA

**13 Kings Royal Reserve** 16 / 27 / 75  
Niagara VQA

**Chateau de Ruth Cotes du Rhone** 18 / 28 / 80  
France

**Bodega Murviedro Cabernet Sauvignon** 19 / 30 / 83  
Valencia, Spain

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According to Google "dessert stomach" is the real deal, meaning that the saying "there's always room for dessert" is rooted in fact! Apparently this is due to special neurons in our brains that just can't get enough sugar. Yep, you heard it here first folks, unless you've also Googled this before.

## DESSERT

### Chocolate Power 11.50

warm fudgey brownie, drizzled with homemade chocolate and caramel sauce, whipped cream

### Vegan Chocolate Avocado Cake 11.50

decadent vegan and gluten free chocolate avocado cake with chocolate glaze

### Cheesecake of the Day 11.50

## 2 OZ GLASSES

### ICEWINE

Inniskillin Vidal 19

Kew Select Late Harvest Riesling 10

### GRAPPA

Grappa Rialto Veneta 11.50

### PORT

2018 Taylor Fladgate Late Bottle Vintage 14.75

Taylor Fladgate 10 yr 16.75

Taylor Fladgate 20 yr 24

## TEQUILA

Jose Cuervo Especial Silver 10.25

Jose Cuervo Especial Gold 10.25

Casamigos Blanco 20

Cincoro Blanco 26

Patron Silver 20

Cava de Oro Rose Gold 25

Hussong's Reposado 20

Catrina Reposado 22

Los Arango Reposado 14.50

Clase Azul Reposado 44

Cava de Oro Anejo Cristalino 25

Maestro Dobel Cristalino 15.50

Don Julio 1942 Anejo 44

Cincoro Anejo 38

## CONGNAC / AMAGNAC

Hennessy VS 15.50

Hennessy XO 35

Rémy Martin XO 34

Courvoisier VS 14.75

Courvoisier VSOP 17.75

Armagnac du Montal VSOP 13.75

## SCOTCH

JW Red 10.50

JW Black 12.50

JW Gold 14.75

Chivas 12.50

Dewars 8.50

Ballantine 9.50

J&B 9.50

### SINGLE MALT

Bowmore 12 yr 11.50

Glenmorangie 10 yr 12.50

Glenlivet 12 yr 12.50

Glenfiddich 12 yr 12.50

Glenkinchie 10 yr 14.75

Laphroaig 10 yr 14.75

Macallan 12 yr 15.50

Dalwhinnie 15 yr 15.50

Talisker 10 yr 16.75

Lagavulin 16 yr 19