

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

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

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

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!



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 Latte 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 Mojito 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

play

bar + grill

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

COGNAC / 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