

Menu

SHAREABLES

Charcuterie Board \$30

A rotating selection of imported meats and cheeses with house made accompaniments

Hummus + Naan \$16

Velvety blend of chickpeas, tahini, and olive oil. Paired with warm and crispy Naan bread

Hot Honey Popcorn Chicken \$18

Crispy breaded chicken bites finished with a sweet and spicy honey butter sauce with crisp garlic and chili flakes. Served with garlic ranch aioli

Roasted Brussels Sprouts GF \$14

Oven roasted brussel sprouts, toasted shaved almonds, truffle thyme honey and parmesan

Calamari \$23

Tender calamari, perfectly seasoned with lemon and pepper then lightly fried to a golden crispness. Served with a spicy garlic aioli

Bruschetta \$16

Crusty bread slices, toasted to perfection. Topped generously with fresh ripe tomatoes, fragrant basil, a drizzle of extra virgin olive oil and balsamic glaze

Parmesan Truffle Fries GF \$16

Crispy fries tossed in truffle oil, salt, pepper and shaved parmesan. Served with garlic aioli

Wings GF \$19

BBQ | Hot | Chipotle | Salt & Pepper | Honey Garlic

Nachos GF \$25

Tortilla chips layered with melted cheese. Topped with pickled jalapeno, pico and black olives. Served with sour cream and salsa

Add: Ground Beef \$5 Chicken \$6 Guacamole \$3

HANDHELDS

Roasted Veggie Panini \$18

Grilled eggplant, roasted red pepper, sauteed onions, avocado, bocconcini cheese, garlic aioli and pesto.

Chicken + Fig Panini \$22

Grilled chicken breast, fig jam, garlic aioli, melted brie, spinach and crisp apple served on toasted Ciabatta.

Crispy Chicken Burger \$20

Crispy breaded chicken, topped with coleslaw, red onion and mozzarella cheese and garlic aioli served on a Brioche bun

Classic Lynx Burger + Cheese \$20

Made in house 7oz AAA beef patty, served with lettuce, onion and tomato on a brioche bun.

Add: Bacon \$3 | Extra Cheese \$2 | Onion Rings \$2
Sub Gluten Free Bun \$2

Grilled Chicken Avocado Wrap \$19

Grilled chicken wrapped up with caesar salad tossed greens, avocado, bacon, cheese and basil pesto

Chicken Quesadilla \$22

Grilled chicken breast, peppers, and onions cooked in our homemade seasoning with a side of sour cream and salsa

Maple Bacon BLT \$18

Crispy maple bacon, crisp lettuce, and juicy tomatoes are stacked high between two slices of freshly baked bread, lightly toasted to perfection

Tacos \$18

Two flour tortillas with crispy fish or pulled pork served open faced with melted cheese, pico, green onions, crunchy slaw and spicy mayo drizzle. Add Taco \$4

*Handhelds choice of side: House salad or Fries

Upgrade to: Yam Fries \$2 | Truffle Fries \$2 | Soup \$2
Kale Caesar Salad \$3 | Onion Rings \$3

SOUP + SALAD

Curried Pumpkin Soup GF \$9

Fall squash with a hint of curry, topped with roasted pumpkin seeds, sourdough croutons, and coconut cream drizzle

French Onion Soup \$9

A comforting classic featuring rich caramelized onions in a savory broth, topped with melted cheese and pastry top baked in the oven until crispy.

House Salad GF \$16

Tomato, cucumber, red onion and crumbled feta over mixed greens, tossed in a homemade balsamic vinaigrette

Winter Harvest Salad GF \$18

Roasted squash, honey roasted almonds, dried cranberries, roasted brussel sprouts, goat cheese and crispy bread crumbs over mixed greens with a homemade maple dijon vinaigrette

Kale Caesar Salad \$17

Kale, prosciutto, seasoned panko breadcrumbs, parmesan, and tossed in a light caesar vinaigrette

Add to any salad: Chicken \$8 | Prawns \$8 | Salmon \$10 | Steak \$8 | Tofu \$5

The Lookout

SUSHI + SUCH

Spicy Tuna Roll \$20

Premium tuna, spicy mayo, avocado, cucumber and mango all rolled up in seaweed and rice

Dynamite Roll \$19

Tempura prawns, creamy avocado, cucumber and mango wrapped in seaweed and rice

Avocado Roll \$17

creamy avocado, cucumber and mango wrapped in seaweed and rice

Tempura Prawns \$18

Served with tentsuyu dipping sauce

Tuna Poke Bowl \$24

Fresh, sushi-grade tuna marinated in a spicy ginger sesame soy sauce. Nestled on a bed of rice, garnished with crisp cucumber, avocado slices, green onions, pea shoots, and a sprinkle of crunchy bread crumbs with a spicy mayo drizzle. *Make it vegetarian and sub for crispy tofu.*

Chicken Katsu \$22

House-made crispy breaded chicken cutlet on top of a bed of steamed rice and Japanese slaw. Served with a side of Japanese curry sauce.

BOWLS

Chicken Parmesan \$22

Tender breaded chicken cutlet smothered in homemade sauce, topped with melted mozzarella. Served with a side of pasta. Side of grilled sourdough.

Creamy Shrimp Pesto Penne \$22

Topped with roasted cherry tomatoes, freshly grated parmesan and balsamic drizzle. Served with grilled sourdough

Linguine Alfredo \$19

Linguine pasta tossed in a rich and velvety Alfredo sauce, made with parmesan cheese, butter, and a touch of garlic. Served with grilled garlic ciabatta

Add: Chicken \$8 | Prawns \$8 | Salmon \$10 | Steak \$8 | Tofu \$5

Shanghai Noodles \$21

Stir-fried with a medley of fresh vegetables, coated in our homemade ginger chilli sauce with your choice of shrimp, beef, chicken or tofu

Fajita Rice Bowl \$19

Pan-tossed bell peppers and onions with your choice of protein. All combined with rice, corn, feta, avocado, pico and a warm naan. Protein choice of shrimp, beef, chicken or tofu.

Poutine \$14

Crispy french fries topped with fresh cheese curds and rich gravy *Add: Pulled Pork \$6*

MAINS

Miso Coconut Salmon \$29

Panko crusted salmon filet marinated in miso and coconut milk, served over steamed rice, with grilled broccolini

Fish + Chips \$25

Golden crispy battered fish served with french fries, tartar sauce, coleslaw and a wedge of lemon.
2 Piece Fish + \$8

Chicken Fingers + Fries \$18

Juicy and tender chicken fingers breaded to perfection and served with a side of crispy golden fries

Steak Frites \$32

AAA New York striploin cooked to your liking, served with crispy fries and horseradish aioli

AAA New York Striploin \$34

AAA New York striploin cooked to your liking served with roasted baby potatoes, grilled broccolini and honey-roasted carrots

Add on: Garlic Prawns \$8 | House Salad \$3 | Kale Caesar \$4

PIZZAS

\$25

Prosciutto Caprese

Basil pesto base, topped with oven-roasted cherry tomatoes, crispy smoked prosciutto and bubbling bocconcini cheese. Finished with fresh arugula and a balsamic glaze

\$22

Roasted Red Pepper

Fire roasted red peppers, crumbled feta, sauteed onions, bocconcini, and chilli flakes, topped with fresh basil and a balsamic drizzle
Add: Grilled chicken \$4

\$24

Donair

Donair meat layered on homemade pizza dough with sweet sauce, red onions, fresh tomatoes and mozzarella cheese

\$27

Super Hawaiian

Tomato base topped with ham, pineapple and banana peppers

\$25

BBQ Pulled Pork

Caramelized onions, extra saucy BBQ pulled pork, mozzarella cheese, BBQ ranch drizzle,

\$22

Pepperoni

Homemade crust, topped with generous slices of savory pepperoni, cheese and perfectly seasoned with a blend of herbs and spices

\$20

Cheese

Homemade crust, tomato sauce, generously sprinkled with shredded mozzarella cheese

\$28

Meatlover

Tomato base topped with pepperoni, salami, bacon and sausage

Drinks

SIGNATURE COCKTAILS

Empress 75	\$14
Empress Gin, Prosecco, Fresh Lemon 4oz.	
The Orchard	\$14
Emperess Gin, Cocchi Vermouth, Apple Cider, Fresh Lemon and Rosemary Thyme Simple Syrup 2.5oz.	
Hugo Spritz	\$13
St. Germain Elderflower, Mint, Fresh Lime, Orange Slices and Prosecco 5oz.	
Rose Gold Spritz	\$14
Prosecco, Cocchi Rosa, Cocchi Americano, Grapefruit, Fresh Rosemary and Club Soda. 5oz.	
Earl Grey Blackberry Bourbon	\$14
Bulleit Bourbon, Spiced Pear liqueur, chilled Earl Grey, muddled Blackberries and Fresh Rosemary 2oz.	
Canberry Moscow Mule	\$12
Vodka, Cranberry Juice, Fresh Lime, Ginger Beer 1.5oz.	
Cinnamon Toast Crunch	\$11
Rum Chata, Fire Ball and Rootbeer 2oz.	
Frosty Flurry	\$12
Malibu Rum, Blue Curacao, Peppermint Schnapps, pineapple juice, Club Soda and 7-up 2oz.	
Jingle Juice	\$13
Captian Morgans white rum, Peach Schnapps, Blue Curacao, Orange juice and 7-up 2.5oz.	
Winter Sangria	\$12
Red wine, Grand Marnier, Orange Juice, Simple Syrup and Winter Spices 5oz.	
Mango Bellini	\$10
A blend of White Rum, Peach Schnapps, Prosecco, Mango Slush 2.5oz.	

CLASSIC COCKTAILS

Old Fashion	\$14
Makers Mark, Orange Bitters, Raw Simple Syrup 2oz.	
Margarita	\$13
On The Rocks. Sauza Silver Tequila, Fresh Lime, Triple Sec 2oz.	
Mojito	\$13
White Rum, Grand Marnier, Mint, Fresh Lime 2oz.	
Manhattan	\$12
Bulleit Bourbon, Sweet Vermouth, Orange Bitters 1.5oz.	
Negroni	\$14
Bombay Gin, Sweet Vermouth, Campari 3oz.	
Whiskey Sour	\$14
Bulleit buourbon, fresh lemon, simple syrup & egg white 2oz	
Caesar	\$10
Vodka or Gin, Motts Clamato, Worcestershire, Tabasco 1.5oz.	

MARTINIS

Classic	\$14
Grey Goose Vodka or Tanqueray Gin, Dry Vermouth, Bitters 3oz.	
Espresso	\$16
Kettle One Vodka, Baileys, Kahlua, Espresso 2.5oz.	
Chai Martini	\$15
Vanilla Vodka, Baileys, Frangelico, Chai simple syrup 3oz.	

MOCKTAILS

Pineapple Ginger Fizz	\$5	Virgin Margarita	\$4.5
Pineapple chunks & Juice, Ginger Ale, & Mint		Fresh lemon & Lime Juice, Plus a Secret Ingredient!	
Virgin Cosmo	\$4.5	Mango Ice Tea	\$5
Cranberry, Lime Juice, Orange Bitters		Mint, Mango Puree	
Virgin Caesar	\$5	Sweet Sunrise	\$3.5
Motts Clamato, Worcestershire, Tabasco		Orange Juice, 7-Up & Grenadine	

SPECIALTY COFFEE

Nespresso Coffe	\$5	Irish Coffee	\$8
Espresso, Americano, Cappuccino, Latte		Irish Whiskey, Raw Sugar, Hot Coffee, Whipped Cream 1.5oz	
Baileys + Coffee	\$8	Lynx Warmer	\$8
Baileys Liqueur, Whipped Cream Topping 1oz.		Galliano, Baileys, Hot Coffee 2oz.	

The Lookout

Beers & Such

DRAFT

16oz | 60oz

Lynx Lager by Railyard	\$8 \$28
Tool Shed Petes Pilsner	\$9 \$29
Tool Shed People Skills	\$9 \$29
Railyard IPA	\$9 \$29
Rickards Red	\$9 \$29
Shock Top	\$9 \$29

CANS + COOLERS

Bud Light 355ml	\$7
Kokanee 355ml	\$7
Coors Original 355ml	\$7
Michelob Ultra 355ml	\$8
Cracked Canoe 2.5% 355ml	\$7
Tool Shed People Skills 473ml	
Tool Shed Prairie Berry Sour 473ml	
Tool Shed Passionfruit 473ml	
Tool Shed Red Rage 473ml	
Tool Shed Star Cheek IPA 473ml	\$11
Tool Shed Zero People Skills 473ml (Non-Alcoholic)	\$8
Railyard Peach Sour 473ml	\$11
Railyard NEIPA 7% 473ml	\$11
Moosehead Raddler 355ml	\$8
Angry Orchard Cider 473ml	\$11
Cottage Springs Vodka Soda 355 ml	\$8

NON-ALCOHOLIC

San Pellengrino 750ml	\$9.5
Sparkling Water	
Pop	\$3.5
Pepsi, Diet Pepsi, 7UP, Ginger Ale, Iced Tea, Root Beer, Club Soda, Tonic Water	
Juice	\$4
Apple, Orange, Pineapple, Grapefruit	
Arnold Palmer	\$3.5
Half lemonade, half iced tea	
Drip Coffee	\$4
Coffee Concept	
Tea	\$3.5
Milk	\$4
2%, Chocolate	
Hot Chocolate or Mocha	\$4
Whipped cream topping	

LIQUORS

Vodka 1oz.	\$7 - \$12
Silent Sam (well), Kettle One, Grey Goose, Eau Claire Prickly Pear, Smirnoff Vanilla, Lime, Raspberry Pink Whitney	
Rum 1oz.	\$7 - \$8
Captain Morgans White/Dark (well), Captain Morgans Spiced, Malibu	
Gin 1oz.	\$7 - \$13
Gordons (well), Bombay, Tanqueray, Tanqueray Black Current, Eau Claire Parlor, Empress, Hendricks, Indoggo	

Tequila 1oz.	\$8-\$20
Sauza Silver, Sauza Reposado, Don Julio Blanco, 70 cristalino, Reposado	
Rye & Whiskey 1oz.	\$9 - \$14
Crown Royal (well), Jack Daniels, Jamesons Irish, Proper 12, Bulleit Bourbon, Makers Mark, Gibsons, Stroma	
Scotch & Porter 1oz.	\$10 - \$11
Chivas, Johnnie Walker Black Label, Granhams 10 year Porter	



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The Lookout

Wine

BUBBLES + ROSE 6oz | 9oz | Bottle

La Tordera Prosecco Brut \$12.75 \$17.5 \$46

Peach, apricot & pear with a clean dry finish
Veneto, Italy

Triennes Rose \$12.50 \$17.75 \$45

Tangy red currant, strawberry & blood orange flavours that pick up a spicy nuance
Provence, France

Mirabeau Rose Classique \$60

Ripe, mineral accented tangerine, red berries, peach & a hint of flowers
Provence, France

WHITE 6oz | 9oz | Bottle

Lumo Pinot Grigio \$11 \$15.50 \$39

A seducing bouquet reminiscent of citrus and white peach
Alto Adige, Italy

Spy Valley Sauvignon Blanc \$12.50 \$17.50 \$45

Passionfruit & orange blossom with an overlay of citrus
Marlborough, New Zealand

Powers Viognier \$12.50 \$17 \$44

Medium-bodied with a creamy texture and flavors of ripe peach, nectarine, and a touch of vanilla
Walla Walla, Washington

Poppy Chardonnay \$13.50 \$18.75 \$48

Baked apple & pineapple cream finish with a nice oak profile
California, USA

Langenlois Gruner Veltliner \$55

Dry and lively, with bright acidity and flavors of citrus fruit, green pear, and a hint of minerality
Langenlois, Austria

Domaine Servin Chablis \$75

Racy style with notes of lemon & citrus with a beautiful mineral finish
Burgundy, France

Varnier Chardonnay Unoaked \$85

Orchard fruit, white flowers, mint, tangerine oil & light tropical overtones
California, USA

RED

6oz | 9oz | Bottle

Montepulciano d'Abruzzo \$10.75 \$15 \$38.75

Aromas of ripe blackberries, black cherries, and plums, along with notes of vanilla, leather, and spice
Loretto Aprutino, Italy

Brigaldara Valpolicella \$13 \$18 \$46.50

Cherry & strawberry with a fresh finish
Veneto, Italy

Poppy Cabernet Sauvignon \$13.25 \$18.25 \$47

Smooth, full-bodied, with elegant flavours
California, USA

Lagarde Malbec \$13.25 \$18.25 \$47.25

Red fruit & jam. Soft notes of vanilla, chocolate & smokey scents
Mendoza, Argentina

Mongrana Super Tuscan \$16 \$22 \$57

Morello cherry, blackberry & blueberry with a fresh finish
Tuscany, Italy

Powers Merlot \$44

Smooth and velvety with flavors of ripe black fruit, dark chocolate, and a touch of spice
Walla Walla, Washinton

'Les Annereaux' Bordeaux \$50

Medium-bodied with juicy red fruit. Notes of tobacco, leather, and a touch of spice
Bordeaux, France

Clos Bellane Cotes du Rhone \$60

Graphite, blackcurrant & a hint of earthiness
Rhone, France

Powers Cabernet Sauvignon Reserve \$90

Black currant, blackberry, and vanilla with hints of tobacco and spice.
Walla Walla, Washinton

Cultivar Cabernet Sauvignon \$78

Dark cherry & blueberry finished with spices, cedar & a hint of cassis
California, USA

Osoyoos Larose Le Grand Vin \$100

Black cherry & blackberry with chewy tannins
Okanagan Valley, BC

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