

— CHOMPIN AT —  
**THE  BIT**

BAR & GRILLE

**WINE MENU**

<b>REDS</b>		<b>6oz</b>	<b>9oz</b>
Chateau des Charmes Cab Sauv /Merlot Blend (Strawberry, Black Cherry, Spice)		7.5	11
Fantini Sangiovese (Ripe Dark Fruit, Spice, Smoke)		7.5	11
Pirovano Merlot (Italy)	Bottle - 38	10	13
Baywood Cellars Cabernet Sauvignon	Bottle - 45	12	16

**WHITES**

Prosecco 8oz bottle (Lola Pelee Island).			14
Chateau des Charmes Unoaked Chardonnay (Apple, Grilled Pineapple, Mild Nuttiness).		7.5	11
Santa Carolina Chardonnay (Fresh Peach, Melon, Hint of Vanilla).		7.5	11
Pelee Island Sauvignon Blanc (Passionfruit, Notes of Pear, Peach, Melon).	Bottle - 42	10.5	14.5
Pelee Island Pinot Grigio (Mango, Pineapple, Papaya, White Flower).	Bottle - 42	10.5	14.5

**FEATURED COCKTAILS**

**1.5oz**

APEROL SPRITZ - Aperol Liqueur and Prosecco, Topped with Soda Water.	13
MARGARITA ON THE ROCKS - Triple Sec, Tequila, Bar Lime.	13
PRETTY IN PINK MARTINI - Sourpuss, Raspberry Vodka, Peach Schnapps Lemonade, and Cranberry Juice.	13
MELON BALL DROP - Vodka, Melon Liqueur, Elderflower Liqueur, Lemon Juice	13
PURPLE RAIN - Vodka, Raspberry Sourpuss, Blue Curacao, Lime Cordial, Cranberry Juice.	13
WHITE RUSSIAN - Vodka, Kahlua, Milk	13
GREEN APPLE MARTINI - Vodka, Green Apple Sour Puss, Sour Apple Mix, Lemonade.	13
PEACH PUNCH - Peach Schnapps, Gin, Elderflower Liqueur, Lemon Juice, Orange Juice, Splash of 7up.	13
BLUEBERRY LEMONADE - Dixon BB Gin, Lemonade	13

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**BEER MENU**

**ON TAP**

**12oz 20oz**

**DOMESTIC**

The Bit Brew - Stockyard Session Ale 4.75 6.75

Canadian Lager, Coors Light 5.00 7.55

**PREMIUM**

Beaus Lugtread, Creemore, Stockyard Amber Lager 5.55 7.75

**PREMIUM PLUS**

Rickards Red, Belgium Blue Moon Wheat Coors Original, Steamwhistle, Stockyard I.P.A. 5.55 7.95

**IMPORTED**

Guinness, Leifmans Strawberry Fruitsse, Strawberry Moon (Mix of Leifmans Fruitsse/Blue Moon). 6.10 8.50

**BOTTLES**

**DOMESTIC**

Canadian, Coors Light, Bud Light, Miller Lite, Budweiser, 50, MGD. 5.40

**IMPORTED**

Stella Artois, Heineken, Corona, Amstel Ultra 7.00

**TALL BOY CANS**

Glutenberg - Gluten Free 8.10

**CIDER TALL BOYS**

Strongbow, Pommies, Somersby, Red Rhubarb, KW Wild Cherry Clder Waterloo Radler. 8.10

**HARD SELTZER TALL BOYS**

White Mango, Vizzy Peach Lemonade. 7.90

**COOLERS**

Smirnoff Ice 6.65

**NON ALCOHOLIC**

Corona 0.0, Bud Prohibition, Heineken 0.0 4.00



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## LATE NIGHT MENU

### SHAREABLES

<b>Garlic Bread</b>	9
<b>Garlic Cheese Bread</b>	13.50
<b>Bruschetta</b>	16
<b>Spicy Deep Fried Cauliflower Bites</b>	12
<b>Deep Fried Mozzarella Sticks</b>	12
<b>Artichoke And Spinach Dip</b>	15
<b>Traditional Poutine</b>	14
<b>Tri-colour Nachos</b>	21
ADD: Guacamole 3 Taco Beef 6 Chicken 7 Cheese Sauce 4	

**Firecracker Calamari** 14

**1lb Wings** 16


Traditional or Breaded, or Breaded Boneless

#### SAUCES:

BBQ • Mild • Medium • Hot Honey • Honey Garlic  
Asian BBQ • Buffalo Ranch • NY Butter

#### DUSTINGS:

Cajun • Salt and Pepper • Lemon Pepper • Mango Habanero  
Garlic Parmesan • Dry Buffalo • Maple Bacon

All Wing Sauces and Dustings are Gluten Free  except Asian BBQ  
Honey Garlic and Honey Hot.

### SALADS

**Caesar Salad** 13

Romaine Lettuce, House made Ceasar Dressing, Croutons  
Parmesan and Bacon Bits.

**House Salad** 10

Mixed Greens, Mixed Vegetables, House made Balsamic Vinaigrette.

### ENTREES

**Fish and Chips** 18

In House Battered Wild Blue Cod, House Slaw, House Tartar Sauce,  
Fries, Lemon Wedge

**Chicken Fingers and Fries** 17

All White Meat Breaded Chicken Fingers, Fries.

**Big Crunch Chicken Burger** 16

Tossed in your favourite Wing Sauce with Lettuce, Tomato and Ranch Dressing.