



WHIRLPOOL

BAR + LOUNGE

STARTERS + SALADS

BAKED NACHOS 25

spiced white tortilla chips, salsa ground beef, cheddar and mozzarella cheese, pickled jalapenos, mixed peppers, green onion, black beans, heirloom tomato, guacamole, sour cream

BEER CHEESE DIP 19

Blackburn black lager and triple cheese fondue, soft buttered and salted pretzels

CHICKEN WINGS 19

one pound, choice of sauce: dill habanero, butter buffalo, roasted honey garlic, butter chicken. Served with carrot celery slaw and dill blue cheese dip

PULLED PORK RIB TACOS 20

chili lime BBQ sauce, avocado sour cream coleslaw, cotija cheese, green onion, sesame, flour tortillas

CHARCUTERIE PLATE 28 (serves 2)

calabrese salami, saucisson sec, grana padano, sharp cheddar, house mustard, pickled blueberry and zucchini, toasted nuts, fried crostini

SWEET HEAT SALAD 18

baby kale, spring mix, sprouts, shaved carrot, grana padano, fried crostini, sweet jalapeno vinaigrette

BLUEBERRY PEACH FETA SALAD 18

grilled balsamic peaches, pickled blueberries, cucumber, sprouts, arugula, feta poppy seed vinaigrette

PEANUT PASTA SALAD 18

rigatoni, roasted peanuts, coleslaw, shaved carrot, rice paper crisp, pepper mix, cucumber, Thai peanut butter dressing

ADD CHICKEN TO ANY SALAD \$10

ADD FLAT IRON STEAK TO ANY SALAD \$13

MAINS

FLAT IRON STEAK 28

6oz grilled flat iron, roasted carrots and potato, peanut coconut curry, rice paper crisps, crispy shallots

FISH + CHIPS 18

malt vinegar kettle chip crusted sole, fresh cut fries, tartar sauce, grilled lemon

ADD AN EXTRA FILLET \$5

GREEN PEA PESTO PASTA 22

rigatoni, sundried tomato, arugula, grana padano, green pea pesto

HALF RACK OF RIBS 25

slow roasted dry rubbed ribs, fresh cut fries, creamy avocado coleslaw, side of chili lime BBQ sauce

HANDHELDS

SERVED WITH FRESH CUT FRIES
OR HOUSE SALAD

PUB BURGER 22

half pound ground chuck patty, cheddar cheese, bacon jam, kosher dills, spring mix, heirloom tomato, whirlpool burger sauce, brioche bun

FRIED CHICKEN SANDWICH 22

Korean style crispy chicken breast, gochujang glaze, kosher dills, coleslaw, dill blue cheese mayo, brioche bun

WHIRLPOOL CLUB SANDWICH 22

smoked turkey, crispy bacon, bacon jam, Havarti cheese, tomato, spring mix, pesto mayo, everything sour dough bread

ITALIAN DELI SANDWICH 21

calabrese salami, saucisson sec, arugula, grana padano, pickled zucchini, house mustard mayo, toasted baguette

BLACK BEAN VEGGIE BURGER 21

fried tomato, sprouts, zucchini pickle, sundried tomato mayo, brioche bun

DESSERTS

WILD BERRY TRIFLE 9

preserved wild berries in jello, custard, whipped cream

SEASONAL FEATURE

ask your server what's baking today!



WHY THE BIRD?

BONAPARTE GULL

The Niagara Region is classified as an Important Birding Area (IBA) and further to that, is known for its extensive amount of gull species.

The Bonaparte Gull is the most prominent gull in the region with approximately 25% of their global population coming to the Niagara region every winter.

The majority of the year, the Bonaparte Gull has a white hood with black spot. During breeding season, the adult's hood changes to black.