

WINE



^ **Seamus' Picks.** Ask us about our wine features and wine bin ends from The Cove Cellar!

SPARKLING, PORT + ROSE WINE

	gl (6 oz)	½ litre	Bottle
Sparkling Rose - Rosehall Run "Pixie". PEC, ON	13		52
Prosecco - Ronco Belvedere. Veneto, Italy	13		52
Port (Late Bottled Vintage) - Graham's. Douro, Portugal	14		58
^Rose (Cab Franc/Gamay) - Rosewood "Flora". Niagara, ON	13	35	52

WHITE WINE

	gl (6 oz)	½ litre	Bottle
Chardonnay - Jacob's Creek. South Australia	12	32	48
Pinot Grigio - Terre Gaie. Veneto, Italy	12	32	48
Sauvignon Blanc - Brancott. Marlborough, New Zealand	13	35	52
^Chardonnay - Bachelder "Mineralite". Niagara, ON	14	37	56
^White Blend - Norman Hardie "Calcaire". PEC, ON	14	37	56
Riesling - Rosewood "AF Off Dry". Niagara, ON			54
Pecorino - Prima Fonte "Janna". DOCG Marche, Italy			48
^Sauv Blend - Benjamin Bridge "Wild Rock White". Gaspereau, Nova Scotia			52
^Semillon - Tyrell's. Hunter Valley, Australia			59
Pinot Grigio - Wilhelm Walch "Marat". Alto Adige-Trentino, Italy			62
Sauvignon Blanc - Craggy Range "Te Muna Road". Martinborough, NZ			69
Chablis - Domaine Laroche "Les Chanoines". Burgundy, France			69
^Chardonnay - Norman Hardie "County". PEC, ON			89

RED WINE

	gl (6 oz)	½ litre	Bottle
Shiraz Cabernet - Jacob's Creek. South Australia, Australia	11	29	44
Malbec - Dona Paula. Mendoza, Argentina	12	32	48
^Tempranillo - Bodegas Bilbaínas "Vina Pomal". Rioja, Spain	12	32	48
^Pinot Noir - Bachelder "Parfum". Niagara, ON	13	35	52
^Cab Franc/Cab Sauv - Rosewood "Looking Glass". Niagara, ON	13	35	52
Cabernet Sauvignon/Merlot - Tawse. Niagara, ON	13	35	52
^Gamay Noir - Bachelder "Les Villages". Niagara, ON			52
Valpolicella Classico (Corvina/Rondinella/Molinara) - Speri. DOC Veneto, Italy			52
Rioja Crianza (Tempranillo) - Bodegas Forcada "Flor de Baco". Rioja, Spain			59
Merlot/Cabernet Franc - Château Grand Renom. Bordeaux, France			61
Côtes du Rhône (Grenache) - Domaine A. Berthet-Rayne "Muse". France			63
Chianti Classico (Sangiovese) - Castello di Verrazzano. DOCG Chianti, Italy			63
Gamay Noir - Rosewood "Night Moves". Niagara, ON			59
^Cabernet Sauvignon - Graceland "Mike's Wine". Stellenbosch, South Africa			67
Ripasso Valpolicella Classico Superiore - Speri. DOC Veneto, Italy			69
^Pinot Noir - Norman Hardie "County". PEC, ON			85
^Shiraz - Shaw + Smith. Adelaide, Australia			85
^Cabernet Sauvignon - Rosewood. Niagara, ON			89
Nerello Mascalese - Frank Cornelissen "Susucaru". Sicily, Italy			111
^Pinot Noir - Felton Road "Bannockburn". Central Otago, New Zealand			130
Champagne - Billecart-Salmon "1818". NV Champagne, France			140



BEER+COCKTAILS

BEER

DRAFT BEER

12oz. \$4.95 / 20oz. \$8.50 / 60oz. \$25 /

- Perth Brewery "Foley Mountain" Lager Perth, ON 4.5%

- Perth Brewery "Easy" Amber Ale Perth, ON 5%

12oz. \$5.50 / 20oz. \$8.95 / 60oz. \$27 /

- Beau's All Natural Brewing Co. "Lugthead" Lagered Ale Vankleek Hill, ON 5%

- Whitewater Brewing Co. "Farmer's Daughter" Blonde Ale 5%

- Bridge Masters Brewing Co. "3rd's a Charm" IPA Perth, ON 5.7%

12oz. \$5.75 - 20oz. \$9.50 - 60oz. \$28

- Stella Artois Pilsner Belgium 5%

IMPORT BOTTLE / 341ml bottle - \$7.25

- Corona

DOMESTIC BOTTLE / 341ml bottle - \$6.25

- Labatt, Molson, Coors, Budweiser, Michelob, Miller

LOCAL ONTARIO TALL CANS - 473ml

Ashton Brewing Co. "Blueberry Wheat" Ashton, ON 15 IBU 5% \$9

Calabogie Brewing Co. "Front Porch Kolsch Blonde Ale" Calabogie, ON 4.7% \$9

Guinness Stout Ireland 4.2% 473

Mackinnon Brothers Brewing Co. "Crosscut Canadian Ale" Bath, ON 5.2% \$9

Skeleton Park Brewery "Sol Juice" IPA Kingston, ON 42 IBU 6% \$9

Bridge Masters Brewing Co. "Glorious + Free Collab IPA" Perth, ON 5.5% \$9

Steam Whistle Brewing "Pilsner" Toronto, ON 5% \$9

Collective Arts Brewing "Good Monster NE DIPA" Hamilton, ON 8% \$10

Perth Brewery "Radler" Perth, ON 3.3% \$9

CIDER

- Waupoos, Prince Edward County, ON - 341ml bottle 6.5% \$9

- Ernest Dry Original Cider, Niagara, ON - 473ml tall can 6.5% \$10

LIQUOR

STOCK LIQUOR 1oz. /40% \$7-8

- Canadian Whisky, Gin, Irish Whiskey, Rum, Blended Scotch, Tequila, Vodka

PREMIUM LIQUOR - 1oz. /40% \$7-12

- Brandy, Canadian Whisky, Cognac, Gin, Rum, Single Malt Scotch, Vodka

LIQUEUR - 1oz. /30-35% \$6-9

Amaretto, Amaro, Aperol, Bailey's, Banana, Blue Curacao, Campari, Creme de Menthe, Creme de Cacao, Drambuie, Grand Marnier, Jagermeister, Coffee Liqueur, Martini & Rosso Dry Vermouth, Martini & Rosso Sweet Vermouth, Peach Schnapps, Sambuca, Triple Sec

COOLERS

^Dunrobin Distilleries Raspberry Black Tea Vodka Seltzer.

Dunrobin, ON 355ml 5% \$9

Seth + Riley's Garage Peach Hard Lemonade. ON 275ml 4.1% \$8

Sandbagger Pink Grapefruit Gin Hard Seltzer 355ml 5% \$8

White Claw Black Cherry Vodka Hard Seltzer 473ml 5% \$9

Smirnoff Ice Hard Vodka Cooler 355ml 5% \$7

Twisted Tea Hard Vodka Cooler 355ml 5% \$7

Classy Cove Cocktails

Pixie Mimosa - 5oz. Rosehall Run Pixie Sparkling Wine + Fresh Orange Juice \$14

Sangria! - 5oz. Red or White wine, Triple Sec, Citrus Juices + Fresh Fruit \$14

Suzi Caesar - 1oz. Polar Ice Vodka, Clamato, Worcestershire, Tabasco, Fresh Lemon, Pickled Veggies + Celery Salt Rim \$13

Staff Trip Margarita - 1oz. Olmeca Tequila, 1/2oz. Triple Sec, Frozen Lime + Fresh Lime - Blended or On the Rocks \$13

Strawberry Daiquiri - 1oz. Lamb's White Rum, Frozen Strawberries + Fresh Lime \$13

Perth Old Fashioned - 1oz. Top Shelf Perth Canadian Whisky, Simple Syrup, Angostura Bitters + Fresh Orange \$13

Dunrobin Manhattan - 1oz. Dunrobin Canadian Whisky, 1/2 oz. Sweet Vermouth, Angostura Bitters, Cherry Juice + Maraschino Cherry \$14

Paloma - 1oz. Tequila, Grapefruit Soda, Lime Juice + Salt Rim \$13

Negroni - 1/2oz. Top Shelf Gin, 1/2oz. Sweet Vermouth, 1/2oz. Campari + Fresh Orange \$14

Espresso Martini - 1oz. Vodka, 1oz. coffee liqueur, 1oz. Cold Brew Espresso \$14

Try our "Top Shelf Distillery" Monthly Cocktail! Ask your server about beer and cocktail features

BEVERAGES + MOCKTAILS

Virgin Cocktails -

Caesar, Shirley Temple, Margarita, Daiquiri, etc. \$6

Non-Alcoholic Beer - Perth, ON

Perth Brewery "PLAY Lager" or "IPYAY! IPA" 473ml 0% \$8

City Seltzer Sparkling water - 355ml \$5

Montellier Sparkling Water - Quebec 355ml \$4

Pop or Juice - Small \$1.95 Large \$2.95

Coffee or Tea - \$2.95 (Free refills)

Espresso - \$3

Latte - \$4

Cappuccino - \$4

Herbal Tea or Hot Chocolate - \$3.50

Milk - Small \$2.50 / Large \$3.50

Chocolate Milk - Small \$2.75 / Large \$3.75

M E N U



(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

Lunch available from 11:30am-8:00pm / Dinner from 5:00-8:00pm

Thanks for supporting Nightly Live Entertainment at The Cove!

Please tip our musicians generously!

APPETIZERS

Cajun Shrimp Tacos

Two flour tortillas filled with guacamole, red cabbage slaw, pico de gallo, cajun grilled shrimp, cilantro and lime. \$20

Garlic Cheese Flatbread (V)

Grilled homemade flat bread smothered in garlic butter + melted cheese. \$14

Spinach Dip Wontons (V)

Crispy fried wontons filled with our classic three cheese spinach dip served with sweet chilli sauce. \$18

Dill Pickle Hummus (Vegan)

Classic chickpea hummus with dill pickle + grilled homemade flat bread for dipping. Served with fresh carrot + celery sticks. \$17

Corn Chips with Salsa

+ Guacamole (GF/V)

Freshly made, seasoned corn tortilla chips served with salsa + guacamole. \$15

Classic Chicken Wings

Crispy breaded wings! Choose your sauce: Mild BBQ, medium chipotle, Frank's hot sauce, honey garlic, sweet chili OR garlic parmesan. Served with fresh carrot + celery sticks + a side of Ranch dressing. \$21

Soup of the Day

Ask us about our daily creation, served with a warm roll. Sometimes GF/V/VG! Cup \$7 OR Bowl \$10

SALADS+BOWLS

• Add Grilled Chicken Breast \$9 OR Grilled Jumbo Shrimp \$11 to any of the items below:

Classic Caesar Salad

Crispy bacon, herb + garlic croutons, grana padano, crisp romaine tossed in creamy garlic dressing with lemon. \$20

Greek Salad (GF/V)

The best of Mediterranean ingredients. Juicy tomato, crunchy cucumbers, red onions, kalamata olives, crumbly feta cheese, crisp romaine all tied together with a zesty greek vinaigrette. \$21

Garden Salad (Vegan)

Simple + fresh. Tender greens topped with tomato, cucumber, carrots, red cabbage + sunflower seeds. Served with the dressing of your choice. \$19

Dressings: Balsamic, Miso maple, Ranch, Blue cheese, Creamy garlic, Lemon poppyseed, Cider Dijon, Greek vinaigrette. All of our salad dressings are Gluten Free.

Thai Noodle Bowl (GF/V/VG)

Stir fried rice noodles in a sweet, sour + savoury sauce with carrots, crushed peanuts, bean sprouts, green onion, lime and cilantro. \$22

Mexican Street Corn Bowl (GF/V)

Seasoned rice topped with smoky corn salad, tomatoes, pickled onion, cilantro + chipotle avocado sauce. \$22

BURGERS+ SANDWICHES

All items below come with a Side:

French fries, Soup, Caesar salad OR Garden salad.

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Upgrade Sides Add:

Greek salad \$3, Onion rings \$3, Poutine \$4, OR Sweet potato fries \$4

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Extra Toppings Add:

Bacon \$3, Cheddar \$3 AND/OR Smoked Cheddar \$3

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Substitutes:

Gluten Free Bun OR Wrap \$2.50

Classic Cove Burger

All beef patty, lettuce, tomato, onion, dill pickle, mustard + relish served on a toasted sesame seed bun. \$22

Maple Bacon Burger

All beef patty topped with smoked cheddar, sweet maple bacon, dill pickles, crispy onions + maple garlic aioli on a toasted sesame seed bun. \$25

Cove Chicken Cruncher

Buttermilk fried chicken breast, lettuce, tomato, hot honey, dill pickles + sriracha mayo on a toasted sesame seed bun. \$23

Caprese Sandwich (V)

Pesto mayo, tomato, mozzarella cheese + arugula on toasted sourdough. \$22

Spicy Korean Chicken Wrap

Red cabbage slaw, cucumber, carrots, honey garlic chicken thighs, gochujang aioli + crispy onions wrapped in a grilled flour tortilla. \$22

Smoked Turkey Sandwich

Honey mustard, mayo, pepper jack cheese, tomato, arugula + smoked deli turkey on a Portuguese roll. \$22

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DEEP FRIED GOODNESS

***Upgrade Sides Add:**

Greek salad \$3, Onion rings \$3, Poutine \$4 OR
Sweet potato fries \$4

Beer Battered Fish + Chips

6 oz Perth Brewery beer battered haddock with
crispy french fries. Served with tartar sauce,
coleslaw + lemon. \$22

Growly Basket™

A Cove Patented Original. Crispy chicken fingers,
mozza sticks, onion rings + french fries. \$24

Chicken Fingers & Fries

Breaded chicken strips with french fries.
Served with plum sauce. \$19

Poutine

World's greatest food? Served with squeaky,
authentic Quebecois curds, house gravy +
french fries. \$14

Sweet Potato Fries (V)

Basket served with curry mayo. \$13

Crispy French Fries (V)

Basket of crispy, seasoned fries. \$9

Onion Rings (V)

Basket of onion rings served with dill dip. \$13

Moza Sticks (V)

Breaded, stringy, delicious mozzarella sticks
served with marinara sauce. \$14

DINNER

All available from 5:00-8:00pm

STARTER SALAD:

Garden Salad (GF/V) \$10

Classic Caesar Salad \$11

Greek Salad (GF/V) \$12

Upgrade Sides Add: Grilled Onions \$4, Grilled Mushrooms \$4,
Baked Potato with Sour Cream \$4, Extra Seasonal Vegetables \$5

Maple Grilled Pork Chop (GF)

10 oz bone in pork loin chop, brushed with a maple mustard glaze.
Served with cranberry apple chutney, mushroom rice pilaf and
seasonal vegetables. \$28

Pickarel Picatta (GF)

Pan fried pickarel in a white wine lemon butter sauce with crispy
capers. Served with herb roasted Yukon gold potatoes and seasonal
vegetables. \$30

AAA Striploin Steak (GF)

11 oz. Local AAA beef New York Striploin seasoned with our in house
dry rub, grilled to your liking. Served with garlic mashed potatoes +
seasonal vegetables. \$Market Price
ADD Grilled Onions \$4, Grilled Mushrooms \$4, Grilled Jumbo Shrimp \$11

Whisky BBQ Chicken

Marinated chicken supreme breast, grilled and brushed with our
homemade whisky BBQ sauce. Served with warm moroccan couscous+
seasonal vegetables. \$29

Tuscan Linguine (V)

Arugula, sun-dried tomato pesto, feta cheese, + linguini tossed in a
garlic cream sauce. \$22
ADD Grilled Chicken Breast \$9, Grilled Jumbo Shrimp \$11

KIDS MENU



Illustration by
Joel Kimmel

Each item comes with a small drink for \$15.

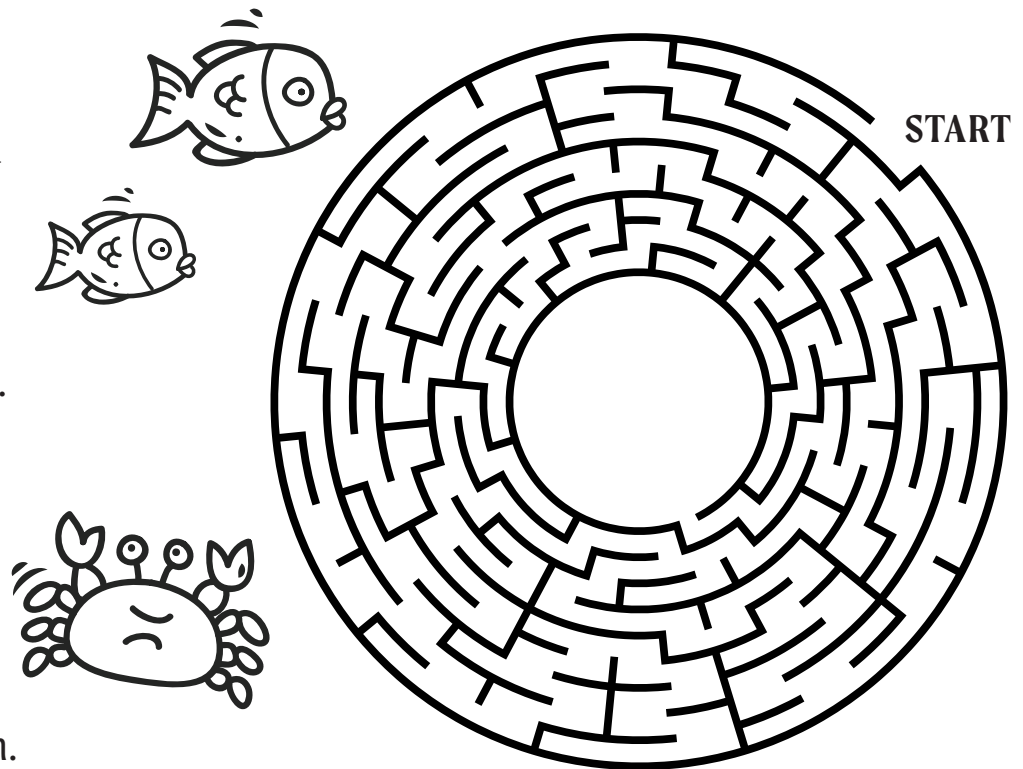
KIDS PASTA. Spaghetti with your choice of Butter + Parmesan OR Marinara sauce.

KIDS QUESADILLA. Flour tortilla with Cheese. Served with fresh carrot + celery sticks + a side of salsa/sour cream. Add 1/2 Grilled Chicken Breast \$4.

KIDS SMASH BURGER. All beef patty with ketchup. Served with French fries. Add Cheddar Cheese \$3

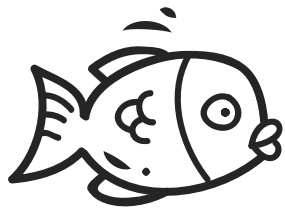
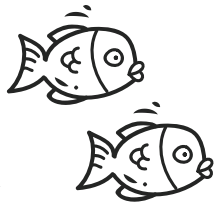
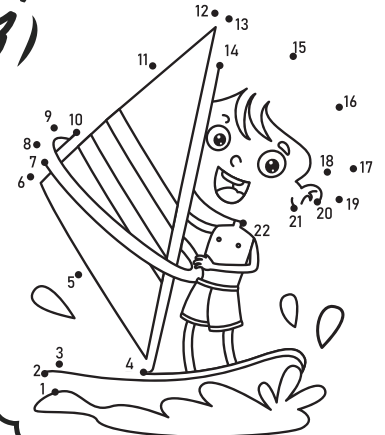
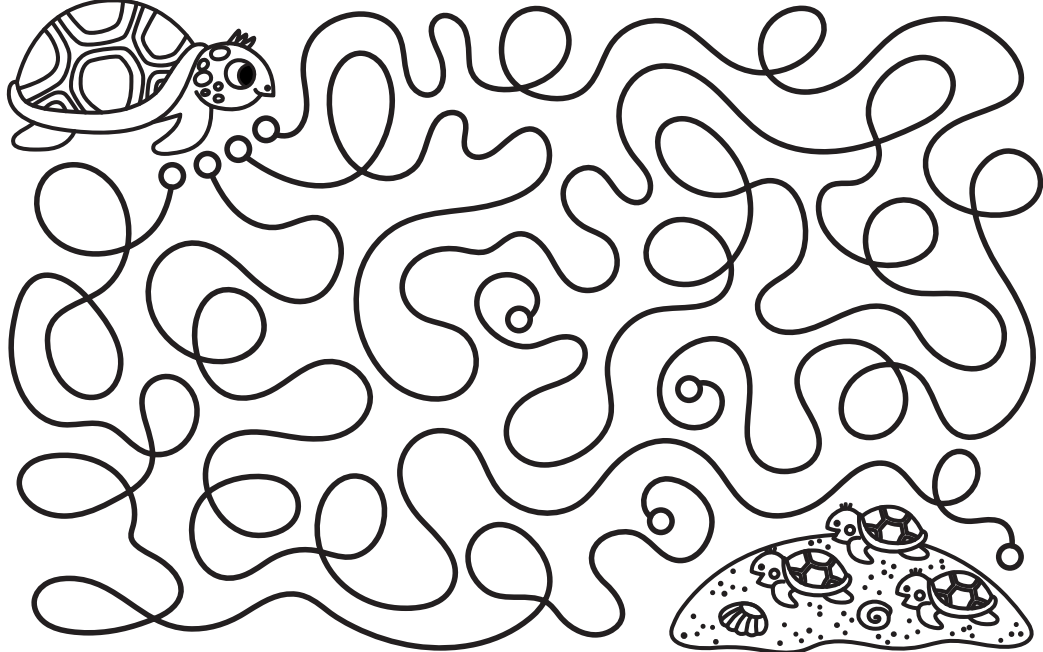
KIDS POPCORN CHICKEN. Served with French Fries + plum sauce.

COMES WITH A SWEET TREAT!
Warm Chocolate Chip Cookie with Vanilla Ice Cream.





HELP THE TURTLES FIND THEIR BABIES



COFFEE+ DESSERT



Extra Special Coffees

***All items 2oz. liqueur + topped w. whipped cream**

IRISH COFFEE

Bailey's and Irish Whiskey. \$12

B-52 COFFEE

Gran Marnier, Bailey's and Kahlua. \$12

UPPER RIDEAU SUNSET COFFEE

Malibu, Amaretto and Bailey's. \$12

SPANISH COFFEE

Kahlua and Brandy. \$12

MO' COFFEE

Lots of Bailey's and Coffee. \$12

Desserts

VANILLA BEAN CRÈME BRÛLÉE (GF + V)

Smooth, creamy, vanilla custard with a crackly, sweet top. \$8

CHOCOLATE BROWNIE (GF + Vegan)

With chocolate sauce. \$6 Make it a sundae with ice cream and whipped cream, but not Vegan \$8

CHOCOLATE LAVA CAKE (V)

Fluffy cake with an oozing chocolate core!
Served with chocolate sauce, vanilla ice cream and whipped cream. \$9

HOUSEMADE CHEESECAKE (V)

Ask about our daily special!
Served with whipped cream. \$8

RASPBERRY GELATO (GF + Vegan)

A pure, frozen raspberry delicacy. \$9

WARM APPLE CRISP (V)

Warm baked apple, brown sugar cinnamon crumble, topped with whipped cream. \$8 | À la mode, add \$2

Drinks

Coffee or Tea - \$2.95 (Free refills)

Herbal Tea or Hot Chocolate - \$3.50

Espresso - \$3

Latte - \$4

Cappuccino - \$4
