

DRAUGHT	NOTES	ABV	IBU	SRM	118ML	560ML 500ML	330ML
LINTON STEPHENSON CZECH PILSNER *SIDE POUR	triple decocted. brewed with 100% czech ingredients. traditionally noble, kindly enjoy.	5.0%	38	5	\$4.00	\$9.50	\$6.50
AJAX CZECH DARK LAGER *SIDE POUR	100% european ingredients, double decoction mashed, our favourite fall beer!!	4.7%	35	35	\$4.00	\$9.50	\$6.50
STONE COLD LEGE TORONTO PILSNER	collaboration with great lakes brewery (toronto, on). a toronto-style pilsner gently dry hopped with equal parts saaz and sorachi ace	5.0%	42	4	\$4.00	\$9.50	\$6.50
ROSS DIXON WEST COAST PILSNER	a mellow, double decocted hoppy lager brewed with 100% whole cone cascade hops!	4.8%	29	5	\$4.00	\$9.50	\$6.50
SANTE FRENCH PILSNER	brewed with 100% french malted barley & strisselpalt + aramis hops from alsace	4.8%	25	3	\$4.00	\$9.50	\$6.50
DAME DOROTHY HAZY PALE ALE	cirtus & pine , golden, soft and classy	5.2%	42	6	\$4.00	\$9.00	\$6.50
SOS NELSON/RIWAKA HAZY IPA	our most dry-hopped version yet! creating flavors reminiscent of stonefruit and lychee	6.5%	25	3	\$4.00	\$9.00	\$6.50
RED MAGIL WEST COAST IPA	a simple blend of canadian and european malted barley make way for big charges of simcoe, centennial, and citra hops in the kettle and fermenter.	7%	69	2	\$4.00	\$9.00	\$6.50
BOBBY SOX - BERLINER WEISSE SOUR * > CHOOSE FLAVOUR	a historical decoction mashed sour beer - > just the sour peach passionfruit pumpkin	3.4%	5	3	\$4.00	\$9.00	\$6.50

CANS \$5.00

BOMBSHELL - ALTBIER
YES HEFE! - HEFEWEIZEN
ANNIVERSARY II - CZECH WHEAT LAGER

*TRY ONE OF
OUR SIDE TAP/
PILSNER POURS!



HLADINKA

ŠNYT

MLÍKO

Cocktails

VAL'S JADE ELIXIR Jamesons, Peach, Lemon, Lime	\$12.00
BLOOD MOON Vodka, Orange, Lemon, Cranberry, Vanilla	\$12.00
THE OLD FASHIONED Bourbon, Demarara, Bitters, Orange Peel	\$12.00
THOUGHTS AND PRAYERS Gin, Lemon, Cucumber, Elderflower	\$12.00
SHANE'S SOUL AJAX dark Lager, coffee, chocolate	\$12.00
NAPALM NECTAR Tequila, Mango, Strawberry, Jalapeno, Lime	\$12.00
GOOD MORNING Tequila, Pineapple, Lime, Soda	\$9.00
PASSIONFRUIT MOHITO Passion Fruit, White Rum, Mint, Soda	\$9.00
SPRING SPRITZ Aperol, Sparkling Wine, Lemon	\$9.00
SHAFT ON TAP <i>New</i> vodka, espresso, cane sugar 330ML	\$9.00

WINE | CIDER

- * WHITE - 8.00
 - SAUV. BLANC
 - PROSECCO
- * RED - 8.00
 - PINOT NOIR
 - L'AMBRUSCO
- UNCOMMON - 8.00
 - DRY APPLE
 - ROTATING - 8.00
 - SUNNY SOUR
 - CHERRY APPLE

Sweetwood Mac Cider **NEW \$9.00 ON TAP**

NON-ALCOHOLIC

- > GIN & TONIC
\$9.00/can
- > PALOMA
\$9.00/can
- > GUINNESS
\$9.00/ tall Can
- > SFC PALE ALE
\$9.00/ ON TAP

COCA COLA | DIET COKE | GINGER ALE | SODA | ICED TEA

SPECIALS

HAPPY HOUR MONDAY

15% OFF OFF SALES & DRAFT

TRIVIA \$37 TUESDAY

TWO AJAX PINTS & A FEATURE PIZZA

FREE PARKING BEHIND TAILGUNNER



KITCHEN POWERED BY ACME PIZZA CO.

SNACKS

MARINATED OLIVES (V)(GF)(DF) \$8.00
mixed olives, xv olive oil, garlic, chili, lemon

CHARRED ONION DIP (V)(GF) \$9.00
roast garlic, cream cheese, sour cream, sherry vinegar, honey, pecorino, green onion, cracked black pepper
– served with ripple chips
• extra round of chips \$3

ACME MEATBALLS (GF) \$18.00
classic pork & veal meatballs (5), tomato gravy, sliced pepperoncini, parsley – served with pizza bread soldiers

- extra meatball \$3.50
- extra bread \$2
- sub GF soldiers \$2

SALADS

CAESAR \$15.00
acme caesar dressing, romaine, smoked bacon, croutons, grana padano

BURRATA (V) \$24.00
burrata, cherry tomatoes, fresh basil, xc olive oil balsamic reduction

PIZZA 12'

FUNGHI (V) \$26.00
garlic-cream, roasted Mushrooms, smoked mozzarella, arugula, truffle-Oil

ORTOLANA 2.0 (V) \$23.00
romesco, mozzarella, green olives, zuc chini, eggplant, feta

SAPORITA \$24.00
walnut cream, mozzarella, prosciutto, gorgonzola dolce, pecorino, honey

PARMIGIANA \$21.00
acme red sauce, mozzarella, roasted eggplant, spicy italian sausage, grana padano, basil oil

SALAMI \$23.00
Acme Red Sauce, Oregano, Chili Flakes, Mozzarella, Kalamata Olives, Red Onion, Calabrese Salami, Grana Padano

MARGHERITA (V) \$19.00
acme red sauce, fior de latte, grana padano, basil oil, fresh basil

BIANCANEVE \$23.00
mascarpone cream, mozzarella, speck, grana padano

PEPPERONI \$19.00
acme red sauce, mozzarella, pepperoni

ANANASCOSTA \$22.00
acme red sauce, mozzarella, spicy capicola, pineapple, pickled jalapeno

JUST CHEESE (V) \$16.00
Acme Red Sauce, Mozzarella

BURRATA (V) \$27.00
parmesan cream, mozzarella, burrata, basil, arugula, grana padano, balsamic reduction

CHICKEN ALFREDO \$23.00
acme alfredo sauce, chicken, mozzarella, bacon, parsley, black pepper

CARNE \$24.00
acme red sauce, porchetta, mozzarella, spicy italian sausage, bacon, calabrese salami

CARBONARA \$23.00
parmesan cream, mozzarella, coppa ham, pecorino, egg cream, black pepper

GLUTEN FREE CRUST +3.00
VEGAN / DAIRY FREE CHEESE +3.00

DIPS \$3.00 - CHILI OIL | SPICY MAPLE | LEMON GARLIC PARM | ONION DIP

FEATURED PIZZA: \$25.00

“ZOBRA”

Acme red sauce, oregano, cherry tomatoes, smoked bacon, marinated artichoke, kalamataolives, mozzarella, feta

Desserts

CANOLI JAR (V) \$9.00
lemon-pistachio marscapone cream, italian amarena cherries, amarena syrup, cracked cannoli biscuit, crushed pistachio

NUTELLA-HAZELNUT WHIP (V) \$9.00
whipped vanilla marscapone & ricotta cream, nutella, biscotti crumbl, crushed hazelnut

Remember!

WE'D LIKE TO ACKNOWLEDGE OUR LOCATION AND ROLE TO PLAY WITHIN THE TRADITIONAL TERRITORIES OF THE PEOPLE OF THE TREATY 7 REGION. WE WANT TO EXPRESS OUR DEEP GRATITUDE FOR THE PEOPLE OF THESE NATIONS FOR CARING FOR THE LAND AND ALL THE SACRIFICES THEY HAVE MADE IN DOING SO.

MINORS WELCOME UNTIL 7PM • PLEASE INFORM STAFF OF ANY FOOD ALLERGIES. • 18% AUTO-GRATUITY ON PARTIES OVER 8