



**BEER**

Budweiser	\$12.75
Bud Light	\$12.75
Corona	\$14.50
Michelob Ultra	\$14.00
Mill St. Organic	\$14.00
Mill St. IPA	\$14.00
Stella Artois	\$14.50
Henderson Brewery 'Rush' Golden Ale	\$14.00
Bellwoods Brewery Jelly King	\$14.00

**READY TO DRINK & COCKTAILS**

Brickworks Cider Batch 1904	\$14.25
Cutwater Margarita 12.5%	\$14.25
Nutrl Lime	\$14.25
Nutrl Grape	\$14.25
Mike's Hard Iced Tea	\$14.25
Mike's Harder Lemonade	\$14.25
OK Blue Jays (2oz) <i>Bacardi Superior Rum, Blue Lemonade, Elderflower</i>	\$21.75
Long Fly Ball (2oz) <i>Stolichnaya Vodka, Strawberry Ginger Lemonade</i>	\$21.75

**MIX DRINK SPIRITS (10Z)**

Bacardi Superior	\$13.25
Bacardi Spiced	\$13.25
Stolichnaya	\$13.25
Grey Goose	\$15.25
Bombay Sapphire	\$13.25
Hendrick's	\$15.25
1800 Tequila	\$15.25
Tromba Blanco	\$15.25
Wiser's	\$13.25
Gooderham & Worts	\$15.25

**WINE (60Z)**

Rodney Strong Sauvignon Blanc	\$16.00
Alois Lageder Pinot Grigio	\$20.00
Rodney Strong Merlot	\$18.00
Josh Cellars Cabernet Sauvignon	\$16.00
Antinori Chianti Classico	\$22.00
Cloudsley Cellars Chardonnay	\$20.00

**NON-ALCOHOLIC**

Corona Sunbrew
Atypique
Bellwoods Brewery Sparkling Water <i>Tangerine &amp; Grapefruit</i>
Collective Arts Sparkling Water <i>Cucumber &amp; Lemongrass</i>
Minute Maid <i>Orange Juice, Apple Juice</i>
Smartwater
Coca-Cola
Diet Coke
Coca-Cola Zero
Sprite
Canada Dry Ginger Ale
Dr Pepper
Crush
Nestea



## BALLPARK CLASSICS

### ALL-STAR CANADIAN HOT DOG

*100% All Canadian Beef Hot Dog  
on a Soft Bun  
(Vegan Option Available)*

### TRIPLE PLAY TENDERS

*All White Meat Chicken served with  
Herb Ranch and Plum Sauce with Fries*

### SNOW FRIES

*Garlic, Parmesan, and Rosemary Dust*

### BALLPARK POUTINE

*Crispy Fries, Quebec Cheese Curds,  
and Gravy*

### SOFT PRETZEL

*Buttered and Salted with  
Hot Honey Mustard Dip*

### VEGETABLE SAMOSAS

*House Made Tamarind Chutney*

## MAINS

### TUNA POKE BOWL

*Sushi Rice, Nori, Cabbage, Edamame, Sweet Soy*

### SMASH BURGER

*Two Brisket Burger Patties, Aged Cheddar,  
Royale Sauce, Caramelized Onions on a  
Potato Bun with House Made Chips*

### VEGAN QUINOA BURGER

*Pesto, Olive Relish, Oven Dried Tomato,  
GF Bun and Arugula with House Made Chips*

### GRILLED CHICKEN PANINI

*Garlic Aioli, Gruyere Cheese, Sour Dough  
with House Made Chips*

### TRUFFLE MAC & CHEESE

*Creamy Cheddar Cheese Sauce and  
Brown Butter Crumbs  
+ Add Smoked Brisket or Lobster*

### HALAL BETTER BUTTER CHICKEN

*Basmati Rice, Naan*

### FOCCACIA FLATBREAD

*Tomato Sauce, Fresh Basil,  
Grande Mozzarella and Pecorino*

## LIGHTER FARE

### BABY GEM CAESAR SALAD

*Butter Toasted Breadcrumbs, Classic Caesar  
Dressing, and Parmesan*

### GREEK SALAD

*Spring Mix, Local Tomatoes, Cucumber,  
Vegan Feta, Pickled Red Onion, Chickpeas,  
and Sumac Vinaigrette*

## SWEETS & TREATS

### CRAIG'S COOKIE

### DOLCE GELATO

*Pistachio, Chocolate, or Coconut*

### CAROL'S CHEESECAKE POPS

*Classic, Skor and Belgian Chocolate*



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

FOOD IS AVAILABLE TO BE ORDERED  
THROUGH THE TOP OF THE 7<sup>TH</sup> INNING

