

Starters & Grazing

Antojitos

Warm, bite-sized, rolled tortillas stuffed with herbed chipotle cream cheese. Served with our own tangy tomato cilantro salsa and sour cream. \$6.95

Artichoke & Parmesan Dip

A baked pâté of sweet roasted garlic, shallots, artichoke hearts, and fresh Parmesan cheese. Served with warm Greek style pita bread and crudité. \$7.95

Calamari

Deep-fried squid with a lightly seasoned flour coating. Served with tzatziki and a lemon wedge. \$9.95

Chips & Salsa

Blue corn tortilla chips served with our own tangy tomato cilantro salsa and sour cream. \$4.95

Mexican Stand-off

Antojitos, chicken quesadillas, and blue corn tortilla chips served with tomato cilantro salsa and sour cream. \$13.95

Poutine

Our potato frites smothered in beef gravy, cheese curds, and topped with diced green onions. Add bacon for 95¢ \$7.95

Tzatziki & Hummus Dips

Greek yogurt-dill-garlic and Lebanese chickpea-tahini-garlic dips served with warm Greek style pita bread. \$7.50

Yam Frites

Deep-fried yams served with sour cream. \$4.95

Salads

Ail Caesar

Romaine, fresh Parmesan cheese, and creamy roasted garlic Caesar dressing topped with herbed croutons. Add bacon for 95¢ or chilled grilled chicken for \$2.95. \$7.95

Greek Salad

A tossed salad of tomato, cucumber, Kalamata olives, feta cheese, and oregano in a light olive oil vinaigrette. \$9.95

The Hogtown

Greens tossed with seasonal vegetables, tomatoes, bacon, boiled egg, cheddar, Swiss, and toasted hazelnuts. Add chilled grilled chicken for \$2.95 \$11.95

Rainbow Salad

A mixed greens salad topped with mango or seasonal fruit, chilled grilled chicken, and toasted hazelnuts. \$13.95

Reservations?

We set aside most of our tables on a first-come-first-seated basis. This way you won't run across the problem of dropping in without a reservation and not getting a seat. If you really need the security of a reservation please see our website, cestwhat.com, for more details.



"The secret of staying young is to live honestly, eat slowly, and lie about your age."

- Lucille Ball



"Alcohol is necessary for a man so that he can have a good opinion of himself, undisturbed by the facts."

- Finley Peter Dunne



Want more food? Sides & Extras

Small soup	\$2.95
Caesar salad, mixed greens salad, or sautéed seasonal vegetable mélange	\$3.95
Coffee Porter barbecue sauce or gravy	\$0.50
Salsa or sour cream	\$0.75
Bacon, jalapeños, mango chutney, tzatziki	\$0.95
Cheddar or Swiss	\$1.25

Salad Dressings

You have the choice of Raspberry, Sesame Ginger or Herbed Vinaigrette with your greens.



"Content the stomach and the stomach will content you."

- Thomas Walker



Substitutes for Mixed Greens Salad:

Potato or yam fries, small soup	n/c
Caesar salad or sautéed seasonal vegetable mélange	\$0.95
Poutine	\$1.95

Sans Viande

Adobo Black Bean Burger

An all-veggie burger made with adobo sauce, black beans, Caraway Rye Beer, kamut, carrots, millet, onions, red peppers, and tomatoes. Served on a lightly toasted Kaiser with chipotle mayo and your choice of potato or yam fries. For the truly light-hearted, order it "naked" without the bun. \$9.95

Falafel

Herbed chickpea patties deep-fried and served open-faced on grilled pita with tzatziki, hummus, and a mixed greens salad. \$10.95

Moroccan Stew

An exotic savoury and sweet stew of winter vegetables, chickpeas, beans, apricots, and raisins in a garlic tomato broth served over basmati rice. Add chicken for \$2.95. \$12.95

Quesadillas

Baked soft flour tortillas filled with tangy tomato & cilantro salsa, sweet peppers, cheddar, and jack cheese. Served with blue corn chips, salsa, and sour cream. Add diced jalapeños for 95¢ or grilled chicken for \$2.95 \$7.95

Roti

A Caribbean-style wrap of chickpeas, potatoes, vegetables, and spices served with mango chutney. You can leave the bread behind and request to have it done up dinner-style on basmati rice. \$10.95

Please ask your server for a list today's special creations.

Entrées

Abdul's Butter Chicken

A traditional East Indian curried chicken dish topped with sliced almonds and served with basmati rice, mango chutney, and a pappadum. \$12.95

Buffalo Burger

A half-pound of premium extra lean, minced bison, seasoned and grilled to medium on a toasted bun. Served with your choice of potato or yam fries and Coffee Porter barbecue sauce. Add bacon for 95¢, cheddar or Swiss for \$1.25. \$13.95

Chicken Roti

A Caribbean-style wrap of spiced chicken, chickpeas, potatoes, vegetables, and spices served with mango chutney. You have the option to get it done up dinner-style on rice. \$12.95

Club What

Grilled chilled seasoned chicken breast, bacon, tomato, red onion, and cheddar on toasted 10-grain bread served with chipotle mayo and your choice of potato or yam fries. \$11.95

Dijon Chicken

Lightly breaded deep-fried chicken tenderloins and a heap of our herbed fries. Served with a dijonnaise dipping sauce. \$9.95

Le Grand Shepherd

A traditional beef and vegetable casserole, cooked with Coffee Porter, topped with mashed potatoes and cheddar. Try it with Coffee Porter barbecue sauce for 50¢. Baked fifteen to twenty minutes, grab a pint while you wait. \$10.95

Jambalaya

A Cajun mélange of chicken, sausage, and shrimp in a piquant tomato vegetable sauce; pan-fried with rice. \$14.95

Lamburger

A half-pound of minced Ontario spring lamb grilled to medium and topped with melted Swiss cheese on a toasted bun. Served with your choice of potato or yam fries and a side of tzatziki. \$12.95

The Staggering Pig

Chipotle pulled-pork shoulder tossed in our coffee porter barbeque sauce served on a lightly toasted baguette. Comes with your choice of potato or yam fries. \$11.95

Tourtière

A Québécoise-style pork and potato pie seasoned with garlic and sage. Served with mango chutney and a mixed greens salad. \$12.95

"Stay busy, get plenty of exercise, and don't drink too much. Then again, don't drink too little."

- Herman "Jackrabbit" Smith-Johannsen



Instead of frites with your meal:

Small soup, Caesar salad, mixed greens salad, or sautéed seasonal vegetable mélange \$1.95
Poutine \$2.95



"Beer has food value, but food has no beer value."

- Benjamin Franklin



Some Fine Print

To help ensure prompt service to all of our customers, we have a "one table, one tab" policy. A 15% gratuity will be added to the total service tabs for groups of six or more. A \$10 per person minimum charge may be applied. Prices are listed net of taxes and are subject to change and correction.



My grandmother is over eighty and still doesn't need glasses. Drinks right out of the bottle

- Henny Youngman

Digestif?

Check out our extensive whisky collection for a post-dinner treat. Please ask your server for our spirits menu.



"Where there is no wine, there is no love." - Euripides



"Dieting: A system of starving yourself to death so you can live a little longer." - Jan Murray



"Lust is a circus full of stomachs."

- Mr. Bennett



"Beer is proof that God loves us and wants us to be happy."

- Benjamin Franklin



Allergies?

We have a complete ingredients list available for anyone concerned about food allergies.

Sweet Stuff

Beer Float

A scoop of vanilla ice cream, whipped cream, and a cherry atop a 330 mL serving of your choice of Hazelnut Chocolate Ale, Coffee Porter, or Oatmeal Stout. \$6.95

Those under 19 will have to settle for a Cola Float. \$4.95

C'est Brulé

Home baked custard served with biscottini. The adventurous may want to order a liqueur to pour on top. \$4.95

Hazelnut Brownie

A warm homemade chocolate brownie topped with vanilla ice cream, rich chocolate sauce, and whipped cream. Too sublime to keep to yourself; share it with a good friend. \$6.95

Pie Aux Pommes

An individually sized, warm homemade apple pie made with McIntosh apples and a honey crumble top. Add whipped cream for 95¢, cheddar for \$1.25, or ice cream for \$2. \$5.95

Sober Thoughts?

Coffee

Medium-roast fair-trade organic Costa Rican coffee. \$1.95

Irish, Spanish? Mexican? We can make you a special coffee with liqueur and whipped cream. \$6.95

Dark Hot Chocolate

Dark fair-trade organic cocoa and whipped cream. \$2.95

Try your hot chocolate with Peppermint Schnapps. \$7.50

Juices + Milk

Black River grapefruit, orange, or pineapple juices.

small \$2.95 large \$3.95

Black River cranberry juice, Clamato, 2% milk, v8

small \$3.50 large \$4.95

Pop + Iced Tea + Water

F-up, Diet Pepsi, Ginger Ale, Pepsi, Soda Water, Tonic

small \$1.95 large \$2.95

Arizona Green Iced Tea with Ginseng & Honey.

small \$2.95 large \$3.95

Eska Canadian sparkling water 330 mL bottle \$2.95

Tea

Orange Pekoe or your choice of Numi Organic Chamomile Lemon Myrtle, Earl Grey Italian Bergamot, Gunpowder Green, or Moroccan Mint Tea \$1.95