

SHAREABLES & SMALL PLATES

PRETZEL BITES garlic butter, sea salt w/ bacon beer cheese dip **13**

SOUP DUMPLINGS pork dumplings, chili oil, scallions, pickled carrot & crispy garlic **11**

BANG BANG SHRIMP tempura battered, sriracha aioli & unagi sauce **17½**

SPINACH & ARTICHOKE DIP warm tortilla chips, salsa & sour cream on the side **13¾**

CHICKEN WINGS
buffalo, hot, salt & pepper, bbq, teriyaki & honey garlic, ranch or bleu cheese on the side **13½**

DRAGON BOAT LETTUCE WRAPS
chicken, veggies, crunchy noodles, hoisin peanut sauce & cashews **15**

BAJA BRUSSELS SPROUTS red pepper, bacon, parmesan, chilis w/ lime crema & cilantro **12**

JALAPENO MAC & CHEESE
creamy cheese sauce, toasted parmesan panko w/ garlic bread. add cajun chicken **5½** bacon **2¾** . . **11¾**

MARGHERITA FLATBREAD
tomato, mozza, cream cheese & fresh basil. add chicken or shrimp **5½** **13½**

SPANAKO FLATBREAD tomato, red pepper, spinach, red onion, goat cheese, mozza, oregano, balsamic glaze. add chicken or shrimp **5½** **14**

STEAKS & MAINS

*all our steaks are premium grade Certified Angus Beef®
all steaks are served with mashed potatoes & seasonal vegetables*

THE SIRLOIN 6oz lightly seasoned & cooked to your preference **24**

THE EMPIRE STATE 10oz
new york strip, perfectly marbled & seared for maximum flavour w/ sautéed garlic mushrooms **33**

| **ADD TO YOUR STEAK** shrimp **5½** sautéed onions or mushrooms **1¾**

PISTACHIO CRUSTED SALMON mashed potato, seasonal veg & drizzled maple butter . . . **28½**

TRUFFLE & SHRIMP RIGATONI
crispy prosciutto, mushrooms, peas, parmesan w/ black truffle cream sauce **24½**

LONG BEACH FISH TACOS
chili & lime spiced mahi mahi, avocado, crisp slaw, pico de gallo, garlic aioli. w/ fries **15½**

CHICKEN ENCHILADAS chicken, black beans, corn, red onions,
house enchilada sauce, cheeses, w/ lettuce, jalapenos, cilantro, lime crema, pico de gallo. **17½**

FRIED CHICKEN TENDERS buttermilk marinated, hand breaded, fries & plum sauce **16**

FISH & CHIPS beer battered haddock, tartar sauce, fries **17**

SOUPS & SALADS

add a grilled chicken breast or shrimp skewer to your salad +5½

BACON TOMATO SOUP rich & creamy, mozza & parmesan garlic crostinis **11**

PACIFIC RIM NOODLE BOWL
chicken, shrimp, rice noodles, veg, spiced broth, chili garlic oil **17¾**

WEST COAST CHOP SALAD
cranberries, cucumber, almonds, avocado, baked chickpeas, goat cheese, honey-dijon vinaigrette **14¾**

GRILLED CHICKEN CAESAR
house made croutons, chopped bacon, shaved parmesan & a fresh lemon wedge **16¾**

THE COBB SALAD
chicken, bacon, shredded cheddar, egg, cucumber, tomato, avocado, balsamic bleu cheese vinaigrette. . **17½**

GRILLED STEAK SALAD Certified Angus Beef® sirloin, romaine, tomato, bleu cheese,
grilled mushrooms, red onion, buttermilk bleu cheese dressing. **22¾**

BOWLS

SPICY TUNA POKE
sesame brown rice, cabbage, pickled cucumber, avocado, green onion, ahi tuna **17¾**

TERIYAKI RICE chicken, veggies, cashews, sesame brown rice & teriyaki sauce **16¾**

BUTTER CHICKEN
curried tomato cream sauce, cashew butter, spiced yogurt, cilantro & naan, over basmati rice **16½**

ROYAL BANGKOK BOWL shrimp, veggies, egg, basil, rice noodles, peanuts,
toasted coconut, crispy garlic, cilantro, green onion, spiced lemongrass chili & garlic sauce **17½**

BURGERS & SANDWICHES

*our beef is naturally raised, humanely harvested & 100% canadian. pure with no filler.
our chicken is free run, grain fed & raised without added hormones.
served with fries, or substitute the side dish of your choice (additional charges may apply).*

THE MAIN two patties, american cheese, lettuce, tomato, onion, pickle, burger sauce **16¾**

THE GRILLED CHEESE BURGER
american, swiss & provolone, bacon, lettuce, tomato, onion, butter grilled french bread **18¾**

BISON BURGER brioche bun, bacon ketchup, lettuce, tomato, red onion, pickle, cheddar **18¾**

GRILLED CHICKEN CLUB lettuce, tomato, mayo, avocado, peppered bacon, cheddar **17**

FRENCH DIP
shaved Certified Angus Beef®, mushrooms, onions, horseradish mayo & melted swiss. served au jus **18**

OPEN-FACED STEAK SANDWICH 6oz Certified Angus Beef® top sirloin, garlic bread.
add shrimp **5½** sautéed onions or mushrooms **1¾** **22**

CALIFORNIA CHICKEN WRAP chicken, peppered bacon, aged cheddar, avocado,
tomato, shredded lettuce, mayo, red wine vinaigrette **17¾**

SIDES

MIXED GREEN SALAD	MASHED POTATOES
CAESAR SALAD	SEASONAL VEG 2½
STATE SLAW	SWEET POTATO FRIES 2¾
FRIES W/ DILL DIP	CUP BACON TOMATO SOUP 2½
SESAME BROWN RICE	POUTINE 2¾

We take pride in preparing our food from scratch every day. Some items will have limited availability.
We are concerned for your well being, so please alert us if you have any allergies as not all ingredients are listed!
We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
Please enjoy your time with us, and let us know if there is anything we can do to further enhance your visit!

DAILY SPECIALS

MONDAY

tommy's margarita 2oz **2 OFF**

corona 330ml **1 OFF**

TUESDAY

PBR 16oz **6**

well highballs 2oz. **8**

WEDNESDAY

wings 1lb after 2pm . **HALF PRICE**

import bottles **1 OFF**

THURSDAY

wine by the glass **1 OFF**

wine by the bottle . **HALF PRICE**

by the bottle only **25% OFF**

canadian whisky & bourbon 1oz **5**

FRIDAY

classic cocktails **2 OFF**

SANGRIA SATURDAY

white sangria .5oz + 4oz wine **8**

SUNDAY

signature caesars 2oz **2 OFF**

bud light 21oz **1 OFF**

CRAFT & DRAUGHT

16oz 21oz

STATE & MAIN - AB

BLONDE LAGER light bodied, golden crisp lager	6¾	8¾
RED ALE medium/full bodied with a malty flavour, mild bitterness	6¾	8¾
THE STATE LINE ask your server what is pouring today	-	-

LABATT - ON

BUD LIGHT clean, crisp, refreshing	7¼	9¼
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PABST - WI

PBR a perfect balance of 'hip' meets hops	7	9
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STELLA - BE

STELLA ARTOIS clean, crisp, premium european lager	50cl	10
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BLANCHE DE CHAMBLY - QC

BELGIAN WIT orange peel & coriander	50cl	10
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GUINNESS - IE

GUINNESS roasted barley, character taster	20oz	10
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BOTTLES & TINS

DOMESTIC BOTTLES

budweiser 341ml	6
bud light 341ml	6

IMPORT BOTTLES

corona 330ml	7
heineken 330ml	7
kronenbourg 1664 blanc 330ml	7
grolsch swing top 440ml	7½

PREMIUM BOTTLES

bud light lime 341ml	6½
alexander keith's 341ml	6½
miller genuine draft 355ml	6½
michelob ultra 341ml	6½
lakefront new grist gluten free 355ml ..	6½

NON-ALC

erdinger alkoholfrei	6
red bull energy drink	5
still water	3½
sparkling water	4

TINS

pbr 473ml	6¾
juicy ass 473ml	8¼
boneshaker ipa IBU 65 473ml	8¼
muskoka mad tom ipa IBU 64 473ml ..	8¼
stiegl 500ml	8¼
stiegl grapefruit radler 500ml	8¼
sleeman original draught 473ml	8¼
peroni 500ml	8¼
amsterdam downtown	
brown ale 473ml	8¼

CIDERS & COOLERS

twisted tea 330ml	7
palm bay 355ml	7
gin smash 473ml	8¼
magners 500ml	8¼
nutrl soda 473ml	8¼
strongbow cider 500ml	8¼
white claw 473ml	8¼

COCKTAILS

STATE SIGNATURES

BLOSSOM GIN & TONIC 1.5oz	9
spring mill gin by John Sleeman, hibiscus blossom, lime juice & tonic	
STATE SMASH 2oz	9¼
absolut raspberry vodka, mint, raspberries, mango chunks, muddle	
SM SIGNATURE CAESAR 2oz	9¼
vodka or gin served w/ caesar skewer	
add extra caesar skewer	+ 2
STATE MINT 2oz	9¼
bombay sapphire gin, peach schnapps, cucumber, fresh mint, lime, soda	
THE SUNSHINE STATE 2oz	9¼
peach schnapps, malibu rum, peach syrup, pineapple juice, blended	
STATE SLUSH VODKA SODA 1oz	6
vodka, soda, state slush	
WHITE SANGRIA 0.5oz + 4oz wine	9¼
absolut vodka, lemon juice, stonefruit syrup, white cranberry juice, sauvignon blanc, fruit & topped w/ state slush	

CLASSICS

& SOUR 1.5oz + 1oz wine	9¾
lot 40 whisky, egg white, sour mix, red wine float	
OLD FASHIONED 2oz	10
bulleit bourbon, simple syrup, bitters, orange peel, cocktail cherry	
TOMMY'S MARGARITA 2oz	9¾
cazadores reposado, agave syrup, lime juice	
MEXICAN BULLDOG 1oz + 207ml	10
lime margarita, coronita	
APEROL SPRITZ 2oz + 3oz wine	9¾
classic mix of aperol, prosecco, soda	
TITO'S MULE 1.5oz	11
fito's vodka, jamaican spicy ginger beer, & fresh lime	

RED WINE

6oz 9oz BTL

🇺🇸 SEASONS VQA cab/merlot <i>niagara</i>	8	.12	.33
TRAPICHE RESERVE malbec <i>argentina</i>	9½	14¼	40
THREE THIEVES cabernet sauvignon <i>california</i>	10¼	15½	43
INNISKILLIN VQA pinot noir <i>ontario</i>	10	.15	.42
19 CRIMES shiraz <i>australia</i>	11	.16½	46
VITICOLTORI SENESI ARETINI DOCG chianti <i>italy</i>	11	.16½	46

WHITE WINE

6oz 9oz BTL

🇺🇸 SEASONS VQA riesling/vidal <i>niagara</i>	8	.12	.33
SANTA MARGHERITA pinot grigio <i>italy</i>	11	.16½	48
FONTAMARA pinot grigio <i>italy</i>	9¾	14½	41
KIM CRAWFORD sauvignon blanc <i>new zealand</i>	12	.18	.50
BUTTERNUT chardonnay <i>california</i>	12½	18½	.52
OGIER CÔTES DU VENTOUX rosé <i>france</i>	10	.15	.42
MILLESIMATO KLAM CRU DOC prosecco <i>italy</i>	10¼	15½	.43

🇺🇸 state & main signature wines

KIDS

SUBSTITUTE FRIES WITH TOTS, SLICED APPLES & ORANGES OR A SMALL SALAD AT NO EXTRA CHARGE.

CHICKEN FINGERS with fries.	7¾
MAC & CHEESE	7
cavatappi noodles in a light cheese sauce.	
GRILLED CHEESE SANDWICH with fries.	7
CHEESEBURGER with fries.	7¾
CHEESE PIZZA	7¾
CHICKEN & BROCCOLI	7¾
in plum sauce, over brown rice.	
CHICKEN QUESADILLA	7¾
cheese, mild salsa & sour cream. with fries.	
SCOOP OF ICE CREAM	3
vanilla bean ice cream with chocolate or caramel sauce.	

BEVERAGES

2% milk	1 ½	orange or apple juice	1 ½
chocolate milk	1 ½	soda	1 ½