



STARTERS & SHAREABLES

1lb Chicken Wings 18
Buffalo | KFC | Honey Garlic | Mild
Medium | Hot | Smokey BBQ

Pita Bread with Hummus & Vegetables 15
Cucumber | Celery | Red Pepper

Calamari 19
Spicy Mayo Dip | Marinara

Sea Salt Pretzel Bites 14
Mustard Sauce | Served Warm

Nachos 17
Corn Chips | Tomato | Green Onions
Olives | Pico de Gallo | Jalapeno
Guacamole | Sour Cream | Cheese
~ Add Chicken 8 Shrimp 9

Chicken Pot Stickers 16
Pan Seared Gyoza Style | Asian Ponzu Sauce

Loaded Fries 15
Bacon | Cheese | Tomato | Green Onions
Spicy Ranch Dressing

Three Chesse, Mac & Cheese 16
Gruyere | Cheddar | Mozzarella | Panko
Parsley | Gratinated
~ Add Chicken 8 Shrimp 9

SOUPS & SALADS

Daily Soup 10

Lobster Bisque 14
Served with Crostini

Mediterranean Quinoa Bowl 16
Red Quinoa | Cucumbers | Sweet Peppers
Tomato | Feta Cheese | Black Olives
Red Onion | Tzatziki Sauce
~ Add Grilled Chicken 8 Shrimp 9

Ta'za Caesar Salad 14
Romaine | Anchovies Infused Dressing
Crispy Bacon | Garlic Croutons | Parmesan
~ Add Grilled Chicken 8 Shrimp 9

HANDHELDS

Nashville Hot Chicken Sandwich 23
Buttermilk Brined | Creamy Slaw | Pickles
Brioche Bun

Taza Classic Burger 23
2 Four-ounce In-house made Beef Patties
Maple Double Smoked Bacon | Lettuce
Tomato | Red Onion | American Cheese
Pickles | Taza Sauce

Taza Beyond Meat Burger 21
Sharp Aged Cheddar | Lettuce
Tomato | Brioche Bun

Philly Steak Sandwich 22
Beef Sirloin | Caramelized Onion
Button Mushrooms | Provolone Cheese
Beef Jus

Grilled Chicken Sandwich 18
Cheddar Cheese | Lettuce | Tomato
Brioche Bun

Club Sandwich Wrap 18
Tortilla | Chicken | Bacon | Tomato | Egg
Lettuce | Mayonnaise

Fire Roasted Vegetable Wrap 17
Whole Wheat Tortilla | Hummus | Mixed
Grilled Pepper | Baby Spinach | Feta Cheese

Create Your Own Pizza 16
Base Sauce and Cheese

~ Add Chicken 8 | Shrimps 9 | Steak 9
Pepperoni 5 | Bacon 4 | Mushrooms 5
Cheese 5 | Red Pepper 4 | Onions 3
Black Olives 5

All Sandwiches are Served with a Choice of Fries or Soup or House Salad
Substitute with Caesar or Greek Salad 4

STEAKS & GRILLS

10oz Sirloin 38
Montreal Steak Spice Seasoned
Peppercorn Sauce | Herbed Garlic Mash
Potato | Grilled Seasonal Vegetables
Topped with Garlic Butter

8oz Tenderloin 45
Seared AAA Beef Tenderloin | Red Wine
Reduction | Roasted Fingerling Potato
Grilled Seasonal Vegetables Topped with
Garlic Butter

10oz Ribeye 42
Montreal Steak Spice Seasoned
Herbed Garlic Mash Potato | Grilled
Seasonal Vegetables

MAINS

Chicken Supreme 29
Stuffed with Goat Cheese | Sundried Tomato
Basil | Lemon Butter Cream Sauce
Grilled Asparagus

Fish n Chips 21
Stella Battered Haddock | Fries
Malt Vinegar | House Tartare
~ Add Extra Piece of Fish 8

Shrimp Risotto 28
Shrimp | Arborio Rice | Shallots
White Wine | Reggiano Parmigiano

ADD ONS

Caesar Salad	4	Peppercorn Sauce	3	Sautéed Mushrooms	5
Greek Salad	4	Shrimps	9	Seasonal Vegetables	5
Sweet Potato Fries	5	6oz Salmon	9	Garlic Herbed Naan	3
Basmati Rice	3	Grilled Chicken	8	Grilled Asparagus	5

PASTA & BOWLS

Linguini Al Pesto Pomodoro 18
Pesto | Cherry Tomatoes | Parmesan | Basil
~ Add Chicken 8 Shrimp 9

Penne Alfredo 18
Penne Pasta | Parmesan Cream Sauce
Shaved Asiago | Green Onions
~ Add Chicken 8 Shrimp 9

Sesame Salmon Bowl 29
Char Grilled Salmon | Korean Kalbi Glaze
Grilled Red Peppers | Over Easy Free-Range Eggs

Chicken Tikka Masala 28
Charred Tikka Spiced Chicken | Peppers
Red Onions | Fenugreek Infused Tomato
Sauce | Basmati Rice | Garlic Naan

DESSERTS

Creme Brulee 14
Traditional French Custard with a caramelized
sugar top, garnished with Berries

Apple Tart with Vanilla Ice Cream 14
Pie loaded with Fresh Tart Apples,
topped with Cinnamon Flavoured Brown
Sugar Crumble, served warm with
French Vanilla Ice-Cream

Belgium Dark Chocolate Cake 12
Rich and moist Chocolate Cake layered
in a silky Ganache and made with premium
Belgian Chocolate

New York Cheese Cake 12
Served traditional on a Buttery Graham Crust
with a Tangy Berry Sauce

DAILY SPECIALS

**ASK OUR SERVERS FOR
CHEF'S DAILY FEATURES**

DRAFT BEER

	20oz
Cowbell Shindig 4.25% ABV - Light Golden Lager	12
Absent Landlord 5.3% ABV - Kolsch Beer	11
Space Invader 6.0% ABV - India Pale Ale	11
Stella Artois 16 oz 5% ABV - European Lager	12
Guinness 4.2% ABV - Irish Stout	12

RED WINE

	6oz.	9oz.	BTL
Cabernet Sauvignon Josh Cellars California Louis Martini Sonoma	14	18	48
Malbec Alamos Argentina	14	16	48
Shiraz Lindeman Australia	12	15	42
Pinot Noir Mirrasou California	14	16	48
Cabernet Merlot JJ's McWilliam Australia	12	15	42

WHITE WINE

	6oz.	9oz.	BTL
Riesling Inniskillin Canada	10	14	38
Chardonnay Josh Cellars California	12	16	45
Pinot Grigio Santa Julia Reserve Argentina	12	16	45
Sauvignon Blanc Kim Crawford New Zealand	15	19	58

NON ALCOHOLIC BEVERAGES

Juice Orange Cranberry Apple	4
Soda	4
Perrier Sparkling Spring Water (330ml)	5
Aquafina (500ml)	4
Hot Chocolate	4
Coffee Bigelow Assorted Tea	4
Cappuccino	5
Latte	6.5
Americano	4
Espresso	4
Double Espresso	7

For a wider selection of alcoholic beverages see beverage menu.

Vegetarian Gluten Free Spicy

13% HST and a 15% gratuity will be added to your order for groups of 8 or more.
Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.

Please Drink Responsibly