



Calamus
ESTATE WINERY

Bistro Menu

SATURDAY & SUNDAY | SEATING 11 A.M. to 2:30 P.M. | LIVE MUSIC | *No reservations

Dill Pickle Caesar Salad (Rotates Monthly)

A zesty twist on the classic, crisp romaine tossed with creamy Caesar dressing blended with dill pickle brine, topped with shaved Parmesan, crunchy croutons, smoked bacon, and sliced dill pickles for a tangy flavour and crunch.

Truffle Fries

These crispy golden fries are elevated to gourmet status, infused with the earthy richness of truffle essence & luxurious truffle aioli. Tossed in asiago cheese - an irresistible addition to any meal.

Pizza



12" Bee Sting Pizza (Featured Monthly Pizza)

Featuring spicy Sopressata sausage, fresh basil, arugula, sautéed red onion, and melted mozzarella finished with a delicate honey drizzle, this pizza offers a perfect balance of savory and sweet



12" Margherita

Everyone's favourite, the Margherita Pizza. Fresh stretched dough with a pomodoro base and topped with fior di latte cheese, fresh Basil leaves and olive oil drizzle.



12" Pepperoni

Crowd Pleasing Pepperoni Pizza. Fresh stretched dough with a pomodoro base, topped with mozzarella, as well as cup and char pepperoni.

Pizza and a Bottle of Wine Choose the Margherita or Pepperoni Pizza (*no substitutions*)

Wine Choice: Ball's Falls Red, Barrel Kissed Chardonnay, Rosalee's Rose.

Poutine

The Calamus 3 Cheese Gouda Poutine Crispy fries layered with traditional cheese curds and rich, savoury gravy, crowned with a luxurious trio of tri-colour gouda & smoked bacon gouda. Crafted the Calamus way—it's oh-so Gouda!

Braised Beef Poutine Indulge in a tantalizing combination of tender braised beef, squeaky cheese curds, and a rich red wine demi glaze. Drizzled with zesty horseradish aioli for an extra kick, and garnished with freshly chopped green onions. Each bite is a savory delight that will leave you craving more!

The Greek Poutine (Featured Poutine of the Month) A twist on Canadian and Mediterranean flavours! Crispy fries, rich gravy and classic cheese curds, topped with tender grilled chicken, juicy tomatoes, Kalamata olives, and finished with a cool, garlicky tzatziki drizzle.

Beverages

Great Lakes Vienna Lager Vienna Lager pours a clear amber with a brilliant tan cap. It features clean aromas of lightly toasted malts, and subtle wood characters. Naturally carbonated, this medium-bodied beer features the right touch of roasted malts alongside a gentle hop presence. The creamy mouthfeel finishes dry, yet crisp. This lager is a great example of the traditional Austrian style.

Great Lakes Blonde Extended aging process results in an incredible smooth and refreshing taste with little bitterness, great for those desiring a light bodied beer.

Purple Lizard Seltzer-Zero Sugar Skillfully infused drinks with an irresistible Loganberry flavour that's a local legend, the perfect touch of fizzy magic, and the ideal dose of vodka without the sugar to transform your taste buds into a vibrant celebration!



**Pop or
Bottled Water**