# COCKTAILS

\$14 DARKBERRY MULE Vodka, fresh lime juice, berry purée, gingerbeer WARM YOU UP MARGARITA \$14 Infused tequila, Drambuie, agave syrup, fresh lime juice, mango LOUNGE 33 CAESAR \$14 Infused vodka, pickle juice, Worcestershire, tabasco, clamato FRENCH 75 \$16 Empress gin, fresh lemon juice, prosecco, simple syrup PALOMA \$14 Tequila, grapefruit juice, fresh lime juice, simple syrup, soda

#### **DIRTY D**

Dirty Shirley with a tropical twist. White rum, malibu rum, orange juice, pineapple, grenadine, soda

#### PAPER PLANE

Aperol, bourbon, Amaro, fresh lemon juice

#### **OLD FASHION**

\$16

Maker's Mark, sugar, bitters, orange peel, brandied cherries

#### LEMON DROP MARTINI \$14

Vodka, Cointreau, fresh lemon juice, simple syrup

#### LOUNGE 33 HOUSE SANGRIA \$16

A special blend of red or white wines, liqueurs, juices and of course fresh berries.

Ask your server about Lounge 33's whiskey menu. You won't be disappointed!

#### HOUSE WINE SELECTIONS

(60Z / 90Z / BTL)

#### HOUSE WHITES

WINE

Wayne Gretzky Pino Grigio (Ontario VQA) 10 / 15 / 38

Peller Reserve Sauvignon (Ontario VQA) 9 / 12 / 36

Burning Kiln Harvest Party White (Ontario VQA) 11 / 16 / 46

#### **HOUSE RED**

Wayne Gretzky Merlot (Ontario VQA) 10 / 15 / 38

Burning Kiln Harvest Party Red (Ontario VQA) 11 / 16 / 46

Three Thieves Cabernet Sauvignon (Napa Valley, California) 11 / 16 / 46

Ask about what other fun bottles we are pouring today by the glass

Michelob Ultra DRAFT: **Bud Light** Stella Brick Works Cider Guinness Hometown

\*Ask your server about today's rotating taps and bottle selection

#### DAILY DRINK SPECIALS

Monday Tuesday Wednesday Draft beer Thursday Friday Saturday

Hometown & Pure Spirits Caesars Darkberry Mule Rye and Coke Sangria

\$16

\$14

# SALADS & BREADS

#### HERITAGE GARDEN SALAD SM \$9 LG \$18

Fresh medley of greens topped with red peppers, tomato wedges, red onion & dried cranberries.

#### GREEK SALAD SM \$10 LG \$20

Medley of fresh greens, cucumber, red onion, and tossed in a Greek dressing, finished with kalamata olives and feta cheese.

#### CAESAR SALAD SM \$10

Crisp romaine hearts with parmesan and fresh bacon bits then tossed in a creamy caesar dressing.

[add chicken \$6 • add 6 grilled garlic shrimp \$8].

#### WARM HONEY BUTTER LOAF \$5

Fresh baked bread loaf with honey butter.

#### CHEESY GARLIC BREAD

\$8

LG **\$20** 

Our three cheese blend melted on our buttered and toasted garlic bread served with marinara sauce to dip. [add bacon \$2]

### HANDHELDS

All handhelds come with your choice of crispy fries or a heritage salad. Upgrade to a Caesar salad, Greek salad, poutine or onion rings for \$2.50.

#### **CLASSIC 33 BURGER**

\$17

100% ground chuck. 6oz Patty, lettuce, tomato, red onion, pickles and our own in house sweet and tangy 33 sauce. [ add Bacon \$2.50 • add Cheese \$2.50 ]

#### THE ANGRY FARMER BURGER \$20

100% ground chuck. 6oz Patty, spicy pepperjack cheese, crispy jalapeños, red onion, lettuce, pickles tomato, with Lounge 33's Carolina sweet + hot sauce. [ add Bacon \$2.50 ]

# APPETIZERS

#### VENISON CROSTINI

\$24

Herb crusted pan seared venison on a toasted crostini and topped with a tomato, bacon and shallot jam and finished with balsamic glaze and micro greens.

#### SPINACH DIP

\$19

A creamy mix of spinach, red onion, garlic, cream cheese and a mix of herbs, topped with a 3-cheese blend and served with house made tortilla chips.

#### FIRECRACKER CALAMARI \$18

Lounge 33's famous Firecracker calamari served with a sweet Thai chili sauce.

#### PEI MUSSELS \$23

PEI mussels steamed in red wine, tomatoes, green onions, garlic, and butter. Served in a marinara with garlic toast.

#### MAPLE WALNUT BAKED BRIE \$19

Oven baked creamy brie topped with toasted walnut, maple and cinnamon sauce and served with crostini.

#### ULTIMATE BURGER

\$25

\$23

100% Ground Chuck. 2 X 6oz Patties. 2 slices of American cheddar, overloaded with deep fried onion rings, bacon, pickles and our famous sweet and tangy 33 sauce.

#### BAJA FISH TACOS (3)

Pan seared cod with house made baja lime aioli, pickled onions sesame Thai slaw & diced tomatoes. [ add shredded cheese \$1.00 ]

### THE CLASSICS

[ \$10 after 8pm daily with purchase of a beverage ]

#### LOUNGE WINGS

\$19

Lightly dusted chicken wings tossed in your favourite sauce.

[ BBQ, Honey Garlic, Mild, Medium, Hot, Dry Cajun, Salt and pepper, Garlic Butter Parmesan, Lemon Pepper, Dill Pickle ]

#### NACHOS GRANDE

\$17

House made tortillas topped with salsa, mixed cheese, jalapeños, tomatoes, green onions served with sour cream. [add grilled chicken \$6]

[add ground beef \$6]

#### DEEP FRIED PICKLES 6 SPEARS \$10 10 SPEARS \$14

Lounge 33 deep fried pickle spears served with honey mustard and sweet Thai chili sauce.

#### BATTERED CAULIFLOWER BITES \$14

Served with blue cheese, carrots, celery and your choice of dipping sauce. Hot, medium or mild!

#### **POTATO SKINS**

\$12

Stuffed with cheese, bacon and chives served with sour cream.

#### **ONION RINGS**

\$8

Lounge 33 rings are deep fried to perfection and served with delicious honey mustard and in house baja lime aioli sauce for dipping

#### POUTINE

\$10

Crispy fries smothered in savoury homemade gravy with melted cheese curds. [ add bacon \$2.50 ]

\*We are not a shellfish or nut free environment. We hope you enjoy our dishes as much as we do :) Any dietary restrictions, please let your server know.

### MAINS

#### 100Z NEW YORK STRIPLOIN \$45

All our steaks are hand cut in house, from Canadian AAA beef and are served with our chef's choice of accompaniment.

[ Add 6 grilled garlic shrimp \$8].

#### CAJUN MUSHROOM CHICKEN BREAST

\$34

7 oz marinated chicken breast, Cajun seasoning in a rich and creamy mushroom, leeks, white wine, garlic, and cheese sauce.

#### MAPLE HONEY GLAZED SALMON \$35

Oven baked Atlantic salmon with a sweet and savoury maple honey glaze.

#### FISH AND CHIPS 1 PC \$18 2 PC \$25

Hometown Brew beer battered cod served with fries, slaw and tartar sauce.

#### SPAGHETTI BOLOGNESE WITH MEATBALLS

\$25

A generous helping of traditional spaghetti noodles, smothered in a rich Bolognese sauce, topped with freshly baked meatballs. served with garlic toast.

#### SEAFOOD MARINARA

\$38

Tender linguine pasta tossed with onions, garlic, tomatoes, red bell peppers, shrimp, bay scallops, PEI mussels in a sweet and savoury marinara sauce and served with garlic toast.

#### PASTA PRIMAVERA

\$26

A variety of fresh vegetables and tender penne, tossed in a light garlic, lemon parmesan white wine cream sauce and served with garlic toast. [add grilled chicken or 6 garlic shrimp \$8]

#### **VEGAN DELIGHTS**

Your server is excited to tell you about today's vegan option.

### DESSERTS

#### WAFFLES AND CREAM

\$11

Crafted with a warm & toasted artisanal waffle, toppings include French vanilla ice cream, icing sugar, whipped cream and a raspberry caramel drizzle.

#### BLACK FOREST BROWNIE \$10

Vanilla ice cream layered on top of a triple chocolate brownie topped with whipped cream, a cherry and finished with a drizzle of mint [ add Wayne Gretzky creme liqueur \$5 ]

#### NEW YORK CHEESECAKE

Traditional New York style cheesecake topped with your choice of cherries, chocolate or caramel sauce.

#### CRÈME BRÛLÉE

\$15

\$14

\$12

In house made - sweet creamy custard base topped with a layer of caramelized sugar.

#### IN SEASON DELIGHTS

Your server is excited to tell you about our local dessert option.

CAPPUCCINO	\$6
ESPRESSO	\$6



#### THANK YOU FOR JOINING US AT LOUNGE 33.

With almost 100 years of history, we are excited to revitalize this building, offering a unique dining experience and an event centre for the community to enjoy.

Be sure to visit us online to find out about the touring bands, concerts and special events we host monthly in the theatre. Thank you for dining with us, and we hope to see you soon!

www.lounge33.ca

### MONDAY • \$10 WING NIGHT

### TUESDAY • \$13.50 BURGER NIGHT

#### WEDNESDAY • \$14 FISH N CHIPS

