



SILO GRILL



MAIN COURSES

137° GRILLED 12OZ RIBEYE STEAK **39**

red wine jus, roasted shallot & Angus fries (GF, K)

3 PIECE BONELESS BUTTERMILK FRIED CHICKEN THIGHS **24**

red cabbage slaw, fries, pickles, Angus hot honey sauce & Angus fries

FRESH SALMON FILLET **28**

summer vegetable ragout, frisée lettuce, charred tomato vinaigrette

PORCINI MUSHROOM TAGLIATELLE PASTA **24**

wild and tame mushrooms, cream sauce, fresh herbs (GF, VG)

add: chicken breast or salmon 8

BRAISED PORK BELLY - FENNEL, ROSEMARY, GARLIC SPICED **26**

cheese polenta, wilted greens, fresh herbs sauce

STARTER

SOUP OF THE DAY 8

with fresh bread

VIETNAMESE FRIED BRUSSELS SPROUTS 16

nuoc cham, bean sprouts, peanuts, sesame seeds, mint, Thai basil (GF, VG)

PANKO DUSTED CALAMARI 17

lemon aioli sauce

ANGUS FRIES 8

twice cooked Silverton potatoes, roasted onion ketchup (GF, VG)

POUTINE 14

Angus Fries with local cheese curds, chicken gravy.

CRISPY VEGETARIAN POT STICKERS 16

soy vinaigrette (VG)

(VG) vegetarian (V) vegan (GF) gluten-free (K) keto (C) celiac

SALAD

add: chicken breast or salmon 8

ARTISAN FARMS SPRING GREEN SALAD 13

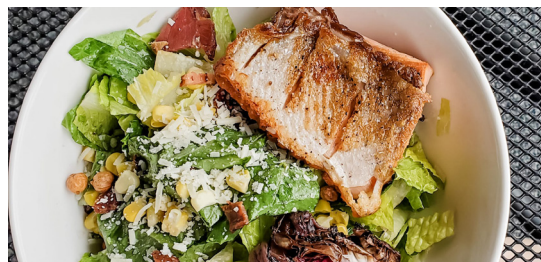
pickled and fresh vegetables, Angus Glen honey sweetened balsamic vinaigrette (GF, V)

SHAWARMA SPICED CHICKEN & QUINOA BOWL 23

artisan greens, feta cheese, sesame seeds, pickled diakon, fresh chilis, charred lemon vinaigrette (GF, V)

CRISP ROMAINE & CHARRED RADICCHIO LETTUCES 14

romaine and charred radicchio lettuces, bacon, grilled corn chutney, chickpea croutons, caesar vinaigrette (GF, V option)



CHICKEN WINGS 16

CLASSIC BUFFALO

Franks Red hot butter sauce with celery sticks and blue cheese sauce (GF, C Option)

KOREAN FRIED CHICKEN

gochujang pepper sauce, peanuts, pickled diakon, sesame seeds (GF, C Option)

HOT HONEY

Angus hot honey sauce, pickled jalapeno, celery sticks, blue cheese sauce (GF, C Option)

HOUSE-MADE HOT AND SWEET THAI SRIRACHA

Thai bird chilis, garlic, cilantro (GF, C Option)

SALT & PEPPER DUSTED

sesame, garlic, blue cheese, celery sticks, blue cheese salad (GF, C Option)

SHARABLES

ULTIMATE NACHOS 26

cheddar, Monterey jack and cotija cheese.
black beans, jalapenos, pico de gallo, pickled red
onion, cilantro, lime crema (VG, GF)

CHICKPEA HUMMUS 16 WITH PEA & HERB FALAFELS

radish, pickled vegetables, shawarma cauliflower,
crispy chickpeas, popadum (V, GF)

PINGUE NIAGARA CURED 26 MEATS & CHEESE

Prosciutto, Capocollo, Salami with a selection of
cheeses, house pickles, mustards, breads (GF, K)

OVEN BAKED PIZZA 19

San Marzano tomato DOP, fior di latte mozzarella,
fresh basil. finished with arugula, prosciutto &
parmesan (VG option)

HANDHELD

served with Angus Fries

GRILLED NOLAN 18 FARMS ANGUS BRISKET BURGER

braised onions, white cheddar cheese,
smoked bacon, horseradish mayo, grain mustard

BUTTERMILK FRIED CHICKEN 17 SANDWICH

Angus hot honey sauce, red cabbage slaw,
buttermilk ranch sauce, pickles

AVOCADO & RICOTTA 17 CHEESE WITH SOFT POACHED EGG OPEN FACED SANDWICH

charred marinated tomato, olive oil, pickled onion

GRILLED CHICKEN CLUB 17 SANDWICH

whole grain bread, avocado, smoked bacon, arugula,
lemon mayo

NON-ALCOHOLIC DRINKS

TEA / COFFEE	2.43
COLD PRESSED JUICE	5
POP	3
PERRIER SPARKLING WATER	3.31



SILO GRILL



WINE LIST

RED	6 OZ	9 OZ	BTL
EAST WEST CAB-NERO, NIAGARA	7.75	11.62	31
INNISKILLIN PINOT NOIR, NIAGARA VQA	7.75	11.62	31
ANGUS THE BULL CAB- SAUV, AUSTRALIA	8.75	13.13	35
SEASONS CAB-MERLOT, NIAGARA VQA	9.50	14.25	37
JACKSON TRIGGS RESERVE CAB-SAUV, ONTARIO	9.25	13.87	36
JACKSON TRIGGS MERLOT, ONTARIO	9.75	13.87	38
ARGENTO MALBEC, ARGENTINA	8.75	13.12	35
MASI VALPOLICELLA, ITALY	11.25	16.88	44
KINGSTON ESTATE SHIRAZ, AUSTRALIA	11.50	17.25	45
PEPPER AND SPICE SHIRAZ, AUSTRALIA	11.50	17.25	45
J.LOHR SEVEN OAKS CAB-SAUV, CALIFORNIA	14.50	21.75	58
EDGE CAB-SAUV, CALIFORNIA			80



SILO GRILL

WINE LIST

WHITE	6 OZ	9 OZ	BTL
EAST WEST PINOT GRIGIO, NIAGARA	7.75	11.62	31
JACKSON TRIGGS CHARDONNAY, ONTARIO	9.25	13.87	36
JACKSON TRIGGS RESERVE SAUV-BLANC, ONTARIO	9.25	13.87	36
SEASONS CAB-MERLOT, NIAGARA VQA	9.50	14.25	37
INNISKILLIN RIESLING, NIAGARA VQA	8.25	12.38	32
MASI SOAVE ITALY	11.25	16.87	44
RAVENSWOOD CHARDONNAY	12	18	47
CANTINE SALVALAI PINOT GRIGIO	11.25	16.87	44
ZORZAL SAUV-BLANC, ARGENTINA	11.25	16.88	44
KIM CRAWFORD SAUV-BLANC, NEW ZEALAND	12.25	18.37	49
ROSE & BUBBLY	6 OZ		BTL
SPUMANTE BAMBINO SPARKLING WINE, CANADA	8.25		32
RUFFINO SPARKLING ROSE, ITALY	9.50		37
RUFFINO PROSECCO, ITALY	11.75		46
FLAT ROCK PINK TWISTED ROSE, NIAGARA VQA	12.75		50
SEGURA VIUDAS BRUT RESERVA CAVA, SPAIN	12.75		50

BEER & COOLERS

DRAFT BEER	12OZ	20OZ
BUDWEISER, BUD LIGHT	6	7.75
GOOSE ISLAND IPA	6.50	8.25
MICHELOB ULTRA, MILL STREET ORGANIC, ALEXANDER KEITH'S	6.75	8.25
COBBLESTONE STOUT	6.75	8.25
STELLA ARTOIS	7	9

BOTTLES

BUDWEISER, BUD LIGHT, BUD LIGHT LIME	6.19
MICHELOB ULTRA, MILL STREET ORGANIC, ALEXANDER KEITH'S	6.64
CORONA, STELLA ARTOIS	7.08

TALL CANS

BUDWEISER, BUD LIGHT, MICHELOB ULTRA	7.97
MILL STREET ORGANIC, ALEXANDER KEITH'S, CORONA	8.41
STELLA ARTOIS	8.85

COOLERS - TALL CANS

SANDBAGGER GIN SELTZER	6.19
TRIPLE BOGEY	7.97
BRICKWORKS CIDER, SMIRNOFF ICE	8.85
MOTTS CAESAR, MOTTS SPICY CAESAR	8.85
WHITE CLAW - LIME, MANGO, CHERRY	8.85