

ALCOHOLIC BEVERAGES

Domestic Beer
20oz \$8
Pitcher \$21

Premium Beer
20oz \$9
Pitcher \$24
Tall Cans 16 oz
Domestic \$9
Coors Light, Canadian, Canadian 67

Premium & Imported \$9
Coors Banquet, Miller Genuine Draft,
Heineken, Creemore, Granville Island,
English Pale Ale, Strongbow

Leinenkugels Lemon Shandy \$9
Coolers (Tall Can) Drinks \$9
Mott's Clamato Caesar, Smirnoff Ice

OTHER DRINKS
Spirits and Mixed Drinks \$7
Cocktails and Premium Spirits \$10

Wines
House Red Pelee Island Baco Noir VQA (Ontario)
House White Pelee Island Vidal VQA (Ontario)
5 oz \$7
8 oz \$11
Bottle \$30

Premium Wine
Pelee Island Cabernet Sauvignon Merlot VQA (Ontario)
Pelee Island Pinot Grigio VQA (Ontario)
5 oz \$9
8 oz \$13
Bottle \$35

Red Wine by the Bottle
Graffigna Malbec (Argentina)
Bottle \$39

White Wine by the Bottle
Monkey Bay Sauvignon Blanc (New Zealand)
Bottle \$39

NON ALCOHOLIC BEVERAGES

Non Alcoholic Beverages
Bottomless Softdrinks \$4
Pepsi, Diet Pepsi, 7Up, Gingerale, Root Beer,
Brisk Iced Tea, Juice (Orange, Cranberry or Apple)
Perrier \$5
Budweiser Prohibition \$5
Coffee \$4
Tea or Herbal Tea \$4
Hot Chocolate \$4

KIDS MENU

(for guests 10 and under) All meals served with a kid's drink and dessert

Penne \$12.95
served with tomato sauce or meat sauces

Cheese Burger and Fries \$12.95
Cheese Flatbread and Fries \$12.95

Chicken Fingers and Fries \$12.95
Burger and Fries \$12.95

Taxes and Gratuity Extra

BATTERY
BISTRO



FOR RESERVATIONS
1-613-542-7388 (ext. 4208)

FOR CATERING INQUIRIES
1-833-4BYTOWN

APPETIZERS

French Fries \$9.95

Crisp hand-Cut PEI potatoes tossed with roasted garlic oil, fresh herbs and shaved parmesan. served with a side of smoked paprika aioli

Classic Poutine \$10.95

Hand-cut PEI potatoes topped with St-Albert cheese curds and poutine gravy
Add slow braised pull pork \$4.00

Wild Mushroom Bruschetta \$11.95

Roasted garlic and wild mushroom medley served on herb focaccia; topped with parmesan and torn basil

Dipping Platter \$12.95

Duo of roasted red pepper hummus and red beet tzatziki dips, served with garlic naan wedges, celery sticks, and marinated olives

Fish Tacos \$14.95

Crispy perch filets served in mini flour tortillas with lime coleslaw, salsa jardiniera and drizzled with sour cream
Add a third taco \$5.00

Battery Nachos \$16.95

Baked corn tortillas topped with cumin roasted corn and black beans, cheddar and mozzarella and pickled jalapeños. Served with side of salsa, sour cream and guacamole.
Add chicken breast \$5.00

SALADS

Classic Caesar \$14.95

Crisp romaine leaves tossed with bacon bits, parmesan, focaccia croutons and our creamy house dressing
Add a grilled chicken breast or salmon loin \$6.00

Fattoush Salad \$14.95

Heirloom tomatoes, sweet bell peppers, romaine Leaves, field cucumbers, shaved red onion and fresh mint leaves tossed with a lemon sumac olive oil, and topped with pita chips

Grilled Vegetable & Quinoa Salad \$14.95

Toasted quinoa with grilled summer squash and sweet bell peppers, cherry tomatoes, Kalamata olives, shredded mint and basil with a light citrus vinaigrette

Mushroom Salad \$15.95

Medley of roasted mushrooms tossed with pickled shallots on a bed of arugula. Served with a warm goat cheese croquette and balsamic reduction

FLATBREADS

All flatbreads are served with your choice of: Green Salad, Fries, Caesar Salad (+\$2) or Poutine (+\$3)

Buffalo Chicken Flatbread \$15.95

Grilled chicken strips, sliced mushrooms, red onions, red peppers, and mozzarella cheese. drizzled with buffalo hot sauce

Pulled Pork Flatbread \$15.95

Overnight pork shoulder, cheddar and Jack cheeses, topped with tomatoes, scallions and cilantro leaves

Prosciutto Arugula Flatbread \$15.95

Roasted garlic flatbread topped with shaved San Daniel prosciutto, shaved parmesan and baby arugula leaves tossed in a lemon olive oil

SANDWICHES & BURGERS

All sandwiches are served with your choice of: Green Salad, Fries, Caesar Salad (+\$2) or Poutine (+\$3)

Caprese Sandwich \$14.95

Warm focaccia loaf, brushed with avocado basil pesto and served open face with sliced heirloom tomatoes, buffalo mozzarella, torn basil leaves and balsamic reduction

Original Bistro Burger \$14.95

All-beef patty served with leaf lettuce, sliced tomatoes and red onion on a brioche bun

The Battery Burger \$15.95

All-beef patty served with Monterey Jack cheese, leaf lettuce, dusted jalapeños, and Sriracha mayo on a brioche bun

Chicken Panini \$16.95

Roasted chicken breast served on Fort Henry's bakery loaf and topped with leaf lettuce, cheddar cheese, bacon aioli and tomato relish

Barbecue Bacon Burger \$18.95

Two all-beef patties served with bacon strips, King's Town ale barbecue sauce and melted cheddar on a brioche bun; topped with leaf lettuce, sliced tomato and crispy onions

MAINS

Battery Bistro Fish & Chips \$19.95

Beer battered cod, house tartar sauce, kale and cabbage slaw, fresh lemon wedge

Eggplant Parmesan \$21.95

Thin sliced eggplant layered with mozzarella and our fresh roasted tomato marinara. Finished with a balsamic reduction drizzle and fresh basil leaves

Chicken Marsala \$23.95

Herb roasted chicken supreme, served with roasted herb potatoes, summer vegetables and a light marsala sauce

Salmon Filet \$24.95

Pan seared Atlantic salmon, served with citrus basmati, summer vegetables, coconut curry broth, and finished with cilantro leaves

Steak Frites \$24.95

Grilled 8oz striploin served with hand-cut french fries, tarragon aioli and a brandy peppercorn

DESSERTS

Beavertail Sundae \$5.95

The best of both worlds: BeaverTails bites topped with vanilla soft serve

Flourless Chocolate Cake \$6.95

Rich chocolate cake served with fresh berries, raspberry coulis, and a dollop of whipped cream

Strawberry Shortcake \$6.95

Light angel food cake served with fresh strawberries, strawberry sauce, chantilly cream and powdered sugar

Taxes and Gratuity Extra

Taxes and Gratuity Extra