



TONGUE + CHEEKS FISH AND CHIPS

potato gribiche, broken tartar sauce, purple potato chip
15.95

SUMMER MELON GAZPACHO

Niagara Gewürztraminer reduction, mint oil
7.95

GRILLED WATERMELON SALAD

arugula, frisée, radish, feta, lemon verbena vinaigrette
12.95

North Breeze: Dixon's Silvercreek Vodka, sea buckthorn, mint, lemon verbena,
lemon thyme, Ontario Sparkling Water
9.95 / non alc 4.95

Patio Sunsets: Willibald Pink Gin, fresh watermelon juice, opal basil
9.95 / non alc 4.95

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FOGO ISLAND COD

house made chickpea miso, Fraser Valley Sake, honey mushrooms, August's Harvest black garlic aioli,
icicle radish, tomato + tarragon vinaigrette, greens
30.95

Suggested Paring: Featherstone Estate "Canadian Oak" Chardonnay
6oz...13 / 9oz...19 / btl... 55

BRAISED ALBERTA BEEF SHORT RIB

golden carrot purée, tri colour cauliflower, fat chips, pickled ramps, nasturtiums
26.95

Suggested Paring: Maclean's Brown Ale
500ml...7 / 1L... 13 / 1.75L... 22

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THE HEALING ARC SEA BUCKTHORN CURD

sour cream ice cream, shortbread, torched meringue, fried mint
8.95

BASIL + BERRIES

basil sorbet, berry foam, fresh berries
7.95

BLACK WALNUT PUDDING CHÔMEUR
maple syrup, caramelized pear + black walnuts
8.95

Dessert Wine: Featherstone "Select Late Harvest" Gewürztraminer
2oz...9.50 / 375ml... 60

Borealis
GRILLE & BAR



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