# · HANDCRAFTED COCKTAILS ·

### ALL COCKTAILS | \$8

#### CONDOR CAESAR (10z)

Smirnoff Vodka 1oz, spiced clamato, garnished with a lime wedge and an extreme bean.

### **MELON MAGIC (1.5)**

Melon liquor 1oz, vodka 0.5oz, pineapple juice topped up with sparkling water.

### **BAILEYS ICED COFFEE (10z)**

1oz baileys, 4oz black coffee, 1oz simple syrup topped with whipped cream.

### PEAFLOWER LEMONADE (10z)

1oz vodka, 1oz pea flower syrup, 1oz lemon concentrate topped up with soda water.

### SUMMER TROPICAL BREEZE (1.502)

1oz Malibu, 0.5 peach schnapps, 3oz orange, 3oz pineapple, dash of grenadine.

### BARBIE DOLL (20Z)

Malibu 1oz, raspberry sourpuss 1oz, topped up with sprite.







# // DRAUGHT BEER //



\$6 | 20 oz. EVERYDAY!
VENUE LAGER (5%)

**\$7 |** 20 oz.

MOOSEHEAD LAGER (5%)
BUDWEISER (5%)
LANDSHARK LAGER (4.6%)



\*PLUS APPLICABLE TAXES

## TALL CANS //

\$7 **BLUE MOON (5.2%)** \$7 **COORS ORIGINAL (5%) WICKED EASY LIGHT & HAZY LAGER (4.7%)** \$7 CARLSBERG (5%) \$8

\*PLUS APPLICABLE TAXES



DANOISE



BELGIAN

BELGIAN-STYLE WHEAT ALE

Beer Bière

472... | E Oo ....

# · WINE AND COOLERS ·

### WINE | \$7 5 oz. GLASS

#### **JACKSON TRIGGS PINOT GRIGIO (8%)**

Pouring a pale lemon colour, look for aromas and flavours of lifted, fresh cantaloupe, ginger, and spice. Moderate acidity makes this fresh, it has extra-dry on that plate with a clean finish.

#### **JACKSON TRIGGS MERLOT (13%)**

Starts with bright ruby colour, followed by aromas of prune, chocolate, and black plum reduction. The fruit flavours resonate on the palate, which is extra dry yet soft with pleasing finish.

### COOLERS | \$7

SMIRNOFF BERRY BLAST (5%)
TWISTED TEA ORIGINAL (5%)
TWISTED TEA MANGO (5%)

## HOUSE SPIRITS | \$7

SMIRNOFF VODKA (40%)
CAPTAIN MORGAN RUM (40%)
CANADIAN CLUB (40%)
GORDON'S GIN (40%)
JOSE CUERVO GOLD (40%)



## II NON-ALCOHOLIC BEVERAGES II

### — HANDCRAFTED MOCKTAILS | \$6 —

#### **HAVANA SUNSET**

Pineapple juice, orange juice, cranberry juice, coconut extract.

#### MANGO LASSI

Creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom.

## PEA FLOWER LEMONADE

Pea flower simple syrup, Lemon concentrate, soda water.

### **CLASSIC LASSI**

Creamy drink with yogurt, milk, a little sugar, and a sprinkling of cardamom.

### JUICES | \$4

ORANGE JUICE CRANBERRY JUICE PINEAPPLE JUICE

### HOT BEVERAGES | \$2

FLIGHT OF THE CONDOR COFFEE
HOT CHOCOLATE

## II DESSERTS II

.\$4

WAFFLE	BOV	VL S	UNE	DAE.		 
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Sugar waffle bowl, chocolate sauce, whip crème and maraschino cherry.

Choose from vanilla, chocolate, or chocolate and vanilla twist soft serve!

### BROWNIE SUNDAE.....

A freshly baked brownie, served warm in a skillet with vanilla soft serve, chocolate sauce, whipped cream& cherry.

### WAFFLE CONE.....

A summer classic, vanilla, chocolate, or vanilla chocolate twist served in a waffle cone.

## GULAB JAMUN WITH VANILLA SOFT SERVE.....

...\$4

Beloved Indian dessert! fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves.





# MAMA MIA MONDAYS

- Bolognese Spaghetti
- \$5 Basil Pesto Alfredo Penne
- \$2 Fountain Pop

# GRILL N' CHILL WEDNESDAY

S5 Burger Combo
Choice of beef burger or aloo tikki burger
Burger and a fountain pop
Add on fries for \$2.50

# **TACO TUESDAY**

for two tacos

Choice of all beef or fajita vegetables

Add on fries for \$2.50

# **KNOCKOUT NOODLE**

**BOWL THURSDAY** 

Asian Noodle Bowls
Add on chicken for \$2.50

# **SAMOSA FRY-DAY**

- \$5 Samosa
- \$5 Mango Lassi



# SHAREABLES

### • GARLIC BREAD WITH CHEESE \$9

Toasty craft baguette, brushed with garlic butter and topped with our Venue cheese blend.

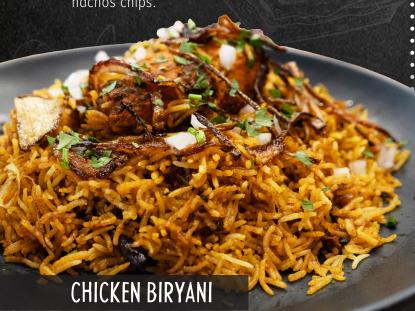
## ■ BUFFALO CHICKEN NACHOS ........\$8 pv | \$11 ps | \$13 sv | \$16 s

PV: Personal Vegetarian | PS: Personal Size SV: Sharable Vegetarian | S: Sharable

Warm tortilla chips, topped with our Venue cheese blend and queso cheese sauce. Loaded with buffalo chicken, tomatoes, green onion, shredded lettuce, and jalapenos. Served with sour crème and salsa on the side.

## VENUE FOUR CHEESE SPINACH DIP \$15

Made from scratch in house, a creamy blend of 4 cheeses, spinach, onion, house spices, and sweet red pepper. Topped with Canadian cheddar cheese and baked in the oven. Served with garlic pita and nachos chips.





# INDIAN ZAIKA

▼ SAMOSA CHAAT

\$11

A popular Indian street food made with layers of crunchy Venue samosas, chickpea curry, sweet tamarind sauce, tangy mint sauce and finished with red onions and fresh cilantro.

© ALOO TIKKI \$8

Crispy potato patty stuffed with lentil and spices served with sweet chutney.

O PANEER TIKKA MASALA ... \$8 R | \$15 L

Paneer tossed in a rich, tomato based sauce mixed with onions, cream, and traditional Indian spices. Served with steamed rice and garlic pita.

CHICKEN BIRYANI \$8 R | \$15 L Savory classic Indian dish packed with exotic flavors.

**®** ROMRAY

BUTTER CHICKEN \$8 R | \$15 L

Tender, grilled halal chicken breast simmered in a rich butter chicken sauce. Served with steamed white rice & garlic Pita.

OCHICKEN TIKKA MASALA \$8 R | \$15 L

Grilled halal chicken tossed in a rich, tomato-based sauce mixed with onions, cream, and traditional Indian spices. Served with steamed rice and garlic pita.

• CHICKEN TIKKA WRAP....\$15

A tortilla stuffed with grilled halal chicken tikka masala, lettuce, onion, tomato.

\*PLUS APPLICABLE TAXES







**DIRTY BIRD SANDWICH** 

## ON THE LIGHTER SIDE

OCLASSIC CHICKEN CAESAR SALAD \$15

Seasoned halal chicken breast, crisp romaine hearts, steakhouse croutons, Renee's Caesar dressing, and sweet onion.

Classic Caesar Salad \$12 Starter Sizes \$8

THE AMELIA SALAD

.**\$**15

A CSI Favorite, named after one of CSI's beloved staff members! A classic Caesar salad topped with chicken tenders tossed in sweet Thai chili sauce.

Starter Salad \$9

ROASTED TOMATO
AND GOUDA SOUP

**९**5

The Venue's signature soup!

\*PLUS APPLICABLE TAXES

= STAFF FAVORITE

V = VEGETARIAN

V = VEGAN

II = HALAL CHICKEN

VF = VENUE FAVORITE

## PUB CLASSICS

### SANDWICHES, WRAPS, & BURGERS COME WITH VENUE FRIES

UPGRADE TO CAESAR SALAD,
ROASTED TOMATO AND GOUDA SOUP
OR CURLY FRIES FOR \$3.00

## © CLASSIC CHICKEN TENDERS

\$8 R | \$15 L

R: 2 Tenders | L: 4 Tenders

Our classic chicken tenders, served with Venue fries and plum sauce.

Toss in choice of wing sauce for \$2 extra

### DIRTY BIRD SANDWICH

**\$**15

Our hand breaded chicken, served on a toasty brioche bun with dill buttermilk ranch, cabbage slaw, lettuce and tomato.

Make it a Buffalo Chicken Sandwich for \$1 extra

### ® CLASSIC BURGER

\$14

4 oz all beef ground chuck burger, grilled to perfection. Served on a toasty brioche bun with lettuce, tomato, sweet red onion, pickles, and garlic mayo.

## TRIPLE DECKER GRILLED CHEESE

\$12

A triple decker grilled cheese, brushed with garlic butter and stuffed with piles of Canadian cheddar cheese! Served with our Venue signature soup roasted tomato and gouda or Venue fries.

Add bacon \$3

### CLASSIC BUFFALO CHICKEN CAESAR WRAP

**\$**15

The best of both worlds, a tortilla stuffed with diced Venue buffalo chicken mixed with our classic Caesar salad.

Substitute grilled chicken instead of buffalo chicken at no charge

### **v** aloo tikki burger.

...**\$**15

Spice potato patty, served on a toasty brioche bun with lettuce, tomato, sweet red onion and chipotle mayo.

# POUTINERIE AND FRIES

**OCLASSIC POUTINE** \$7 R | \$12 L

A classic Canadian comfort food. Our Venue fresh cut fries topped with Canadian cheese curds smothered with our Venue, vegan, poutine gravy.

"BANGIN" BUFFALO
CHICKEN POUTINE \$7 R | \$12 L

Piles of Venue buffalo chicken served on top of our Venue fresh cut fries with diced tomatoes, Canadian cheddar cheese and dill buttermilk ranch.

BOMBAY BUTTER CHICKEN POUTINE ......\$7 R | \$12 L

Our Venue fresh cut fries topped with our signature butter chicken sauce, garnished with green onion.

▼ VENUE FRIES

\$5 R | \$7 L

Our famous Venue fries, served hot and crispy! Add Garlic mayo, chipotle mayo or Venue gravy for \$2

CURLY FRIES \$6R | \$8L



**CLASSIC POUTINE** 

MAC N CHEESE \$8 r | \$12 l

A Venue classic! Macaroni noodles tossed, in our creamy cheese sauce, and topped with Italian breadcrumbs and baked in the oven. Served with garlic bread.

Add bacon for \$3

THE G.O.A.T
4 CHEESE TORTELLINI \$8 R | \$15 L

The Greatest of All Time! Tortellini pasta filled with cheese and tossed in a rose sauce with roasted red peppers and baby spinach. Topped with our Venue cheese blend and baked in the oven. Served with garlic bread.

Penne pasta tossed in a sundried tomato cream sauce with grilled halal chicken, mushrooms seasoned tomatoes and spinach. Served with garlic bread.

MAC N CHEESE

\*PLUS APPLICABLE TAXES







## DESSERT

### WAFFLE BOWL SUNDAE

Sugar waffle bowl, chocolate sauce, whip crème and maraschino cherry.

Choose from vanilla, chocolate, or chocolate and vanilla twist soft serve!

### BROWNIE SUNDAE

A freshly baked brownie served warm in a skillet with vanilla soft serve, chocolate sauce, whipped cream & cherry.

## GULAB JAMUN WITH VANILLA ICE CREAM

Beloved Indian dessert! Fried dough balls made from milk solids and semolina are soaked in a surup flavored with cardamom, rose water, saffron, and cloves.

### WAFFLE CONE

A summer classic, vanilla, chocolate, or vanilla chocolate twist served in a waffle cone.

### BEVERAGES:

HOT BEVERAGES | \$2

FLIGHT OF THE CONDOR COFFEE HOT CHOCOLATE

> JUICES | \$4 **ORANGE JUICE CRANBERRY JUICE** PINEAPPLE JUICE



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\*PLUS APPLICABLE



SF = STAFF FAVORITE

V = VEGAN

