

Soups

DAILY FEATURED SOUP	\$8
FRENCH ONION SOUP	\$10

Burgers

All burgers are House Made from a blend of Ground Chuck and Ground Brisket served on a grilled potato bun with lettuce, tomato, caramelized red onions and dill pickle mayo. Includes side of hand cut russet fries or sweet potato fries.

*Add	Side Greek, Caesar, or House add	\$3
	Gluten Free Bun Available add	\$2

CLASSIC TAILWINDS BURGER	\$15
Fresh ground chuck and brisket	

	Cheddar Cheeseburger	\$16
	Cheddar Cheese & Bacon Burger	\$18
Keto Friendly: A Lettuce Bun, Tomato, Dill Pickle Mayo, Served with Caesar Salad		

SMOKED JACK FRUIT BURGER	\$16
Shredded and Smoked with our house made barbecue sauce and topped with our house made apple mango slaw.	

VEGETARIAN BLACK BEAN BURGER	\$15
House made of quinoa, mushrooms, garlic olive oil chickpeas, black beans, grated beets, cumin, chili powder and ground walnuts.	

AVOCADO TURKEY BURGER	\$17
House made of quinoa, mushrooms, garlic olive oil chickpeas, black beans, grated beets, cumin, chili powder and ground walnuts.	

*Keto Friendly: with Side Caesar Salad



Salads

HOUSE GREENS	\$11
Mixed greens, beets, corn, marinated grape tomatoes, mandarin oranges, orange poppyseed vinaigrette, swiss cheese chips.	

CAESAR SALAD	\$12
Crisp romaine, diced bacon, shredded parmesan, garlic croutons, creamy lemon Caesar dressing.	

MEDITERRANEAN GREEK	\$13
Crisp romaine marinated grape tomatoes, pitted kalamata olives, English cucumbers, fine red onions, feta cheese crumble, house made fresh lemon herb vinaigrette.	

*Add protein to any salad:	Blackened Catfish	\$8
	Oven Roasted Chicken Breast	\$8

Shareables

CARN'S GARLIC BACON CHEESEBREAD	\$13
Crisp bacon, green onions, shredded cheddar, and mozzarella cheese with smashed roast garlic on a grilled demi baguette.	

DUCK WINGS	\$16
5 pieces slow braised and fried until crisp, sesame orange ginger sauce.	

CHICKEN WINGS	\$16
10 pieces naked and fried until crisp, tossed in your choice of House Made Sauces: Tailwinds Dry Rub, Honey Garlic, Chipotle Ranch, Pub Honey Mustard, Garlic Parmesan Buffalo, Lime Siracha or Tailwinds Suicide.	

J2 CLASSIC POUTINE	\$10
Hand cut russet fries, shredded mozzarella cheese, rich gravy. Add smoked brisket, Montreal Smoked Meat, BBQ Chicken or Popcorn Chicken add \$7.	

CRISP BUFFALO CAULIFLOWER	\$13
Cauliflower florets dredged in seasoned cornstarch fried until crisp served with buffalo ranch dip.	

CLASSIC ALL BEEF HOT DOGS AND CHEESE IN PUFF PASTRY	\$12
Old time favourite hot dogs wrapped in puff pastry with shredded mozzarella and cheddar cheese baked until golden brown served with house made pub honey mustard.	

CHICKEN FINGERS	\$15
Tenderloins seasoned with spices, flour, egg, crumb mix then fried until crisp served with any of our famous wing sauces. Add a side of fresh cut fries \$4.	

Breakfast: Served Until 3pm

TAILWINDS BREAKFAST \$11
Two eggs any style, choice of ham, bacon, sausage or peameal bacon with two slices of toast and potatoes.

MAKE YOUR OWN OMELETTE \$13
Three eggs, 2 slices of toast and potatoes.
Add: choice of (3) cheese, ham, mushrooms, onions, bacon, sausage, tomato, peppers or spinach.

THICK CUT CHALLAH FRENCH TOAST \$9
Three slices of bread dipped in our cinnamon maple syrup cream egg mix served with butter and pure maple syrup.

*Pilot's Version: add side bacon, peameal or sausage \$4

TAILWINDS WESTERN SANDWICH \$13
3 eggs, green onions, peppers, ham and melts cheddar cheese with potatoes.

Bottomless Fresh Brewed Regular or Decaffeinated Coffee \$3
Choice of Orange, Apple or Cranberry Juice \$3

Sandwiches

All included choice of hand cut fries or sweet potato fries.
Add House, Greek or Caesar \$3.

SMOKED BEEF BRISKET SANDWICH \$18
Slow cooked smoked brisket, hickory bbq sauce, melted swiss cheese, crispy onion straws on a garlic grilled ciabatta bun.

MONTREAL SMOKED MEAT SANDWICH \$18
Slow cooked with special spices, thinly sliced, layer on grilled rye caraway bread with a side of pub honey mustard.

CRISPY CHICKEN SANDWICH \$18
Seasoned cornstarch dredged boneless chicken breast fried until crispy, smeared with BBQ sauce of gochujang, garlic, ginger, soy sesame with lime juice topped with a sweet lime radish cabbage slaw.

CHAR GRILLED PESTO VEGETABLE SANDWICH \$15
Grilled focaccia, baba ganoush and arugula blended with olive oil, lemon juice, nut free pesto and grilled eggplant, zucchini, red onion and portobello mushroom.

Entrees and Favourites

FISH & CHIPS \$16
House mad lightly coated tempura haddock, tartar sauce, hand cut fries and coleslaw.

VEGETABLE OR CHICKEN STIR FRY \$19
Baby bok choy, broccoli, snow peas, onions, peppers, mushrooms tossed with udon noodles in a teriyaki sauce garnished with toasted sesame seeds and green onions.

CHICKEN PARMESAN \$21
Single breast pounded thin lightly breaded and browned, topped with roasted tomato sauce, mozzarella cheese served with garlic butter penne and vegetables of the day.

CEDAR PLANK SALMON \$25
Fresh salmon medallion marinated in teriyaki sauce, sesame oil, soy, pickled ginger, wasabi, lemon, fine red onions. Cedar plank baked and served with potato and vegetable of the day.

FRESH PICKEREL \$28
Lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon served with potato and vegetable of the day.

GRILLED U.S. STRIP LOIN STEAK \$43
Well aged 10-ounce steak grilled to your liking topped with blend of oven roasted red peppers, onions, garlic cloves, melted Manchego cheese and char-grilled green onions with stable boy fries and vegetable of the day.



ELEVATE YOUR TASTEBUDS