



Fall Semester Dates of Operation: Oct 7-Dec 13, 2013

Lunch Monday to Friday: 11:45 am-1:15 pm

Dinner Tuesday to Thursday: 6:15 pm-7:45 pm

Reservations: www.thehumberroom.ca or 416-675-5012 or 5022



BAR MENU

Chef Inspired Soup

Chef's seasonally inspired daily soup. \$4

Caesar Salad

Romaine, Parmigiano, pancetta and croutons. \$4
With grilled chicken. \$7

Poutine

Traditional-with cheese curds and beef gravy. \$5

Barbeque-with chicken, cheese curds and gravy. \$6

Spiced-with goat cheese and curry gravy. \$5

Reuben Sandwich

Shaved pastrami on rye with sauerkraut and gruyere cheese.
Side salad of kale and vegetables with toasted pumpkin seeds,
dried cranberries, goat cheese, Greek yogurt dressing. \$9

Grilled Chicken Wrap

Chicken and apple curry salad in a tortilla wrap.
Side salad of kale and vegetables with toasted pumpkin seeds,
dried cranberries, goat cheese, Greek yogurt dressing. \$8

House Spun Sorbet

Ask about our daily sorbet flavours. \$3

WHITE WINE

Eagle Hawk Chardonnay, Australia

Glass \$7 Bottle \$28

Dry full bodied with rich fruit flavours and tropical notes.

Monkey Bay Sauvignon Blanc, New Zealand

Glass \$6.5 Bottle \$25

Ripe grapefruit and citrus.

Deinhard Riesling, Germany

Glass \$7 Bottle \$28

Dry light bodied with bright green apple flavours
and spicy fruit notes.

Jackson Triggs Merlot, Niagara, Canada

Glass \$6.5 Bottle \$25

Dry medium bodied with distinct fresh cherry notes
and firm tannins, good acidity and structure.

RED WINE

Henry of Pelham Baco Noir, Niagara, Canada

Glass \$6.5 Bottle \$25

Dry, ripe berry and plum aromas with coffee,
tobacco leaf and smoky notes, full-bodied with a long tangy finish.

Yellow Tail Cabernet Sauvignon, Australia

Glass \$7 Bottle \$28

Aromas of blackcurrants, plums and cherry
with mocha chocolate and minty notes.

Morse Code Shiraz, Australia

Glass \$7 Bottle \$28

Notes of cassis, eucalyptus and white pepper,
jammy fruit with a soft approachable finish.

Ravenswood Zinfandel, California

Glass \$7 Bottle \$28

Aromas of cherry, raspberry, blueberry and oak.
Rich with firm tannins and a lingering finish.

WINE OF THE WEEK

Glass \$6.5 Bottle \$25.5

BEER

Labatt Blue, Upper Canada Light or Sleeman Cream Ale \$4.5
Stella Artois \$5

OTHER BEVERAGES

Coffee or Tea \$2

Milk \$2

Espresso \$2.25

Cappuccino \$3

Latte \$3.5

Ice Tea \$2.5

Pop \$2.5

Juice \$2.75 to \$3.5

San Benedetto Water \$4