SIMCOE TAVERN

Bar Nuts 5

Parker House Roll 6
Hotel Butter

Warm Olives 7

APPETIZERS

Oysters (6)	Mignonette | Lemon | Horseradish | Scotch	25
Croquettes	Breaded & Braised Lamb | Garlic Labneh | Mint	17
Burrata	Heirloom Tomatoes | Hazlenut Butter | Sourdough	23
Baked Cheese	Wildflower Honey | Maldon Salt | Brioche	18
Scallop Crudo	Apple | Radish | Serrano | Lemon Oil	22
Foie Gras	'A Torchon' on Brioche	21
Beef Carpaccio	Scallion Crema | Pickled Mushrooms	22
Clam Chowder	Bacon | Potatoes | Cream | Parker House Roll	17
Beet Tartare	Garlic Confit | Mustard Seed | Puffed Black Rice	15

ENTRÉES

Tuna Niçoise	Potatoes | Green Beans | Egg | Caperberries	25
Chicken Pie	Phyllo Pastry | Smoked Chicken | Leeks | Herbs	24
Duck Confit	Cabbage | Saskatoon Berries | Maple Gastrique	27
Pan-seared Halibut	Cauliflower Puree | Brown Butter | Croutons	29
Tavern Platter	Cheese | Ham | Cornichon | Mustard | Sourdough	22
Beef Shortrib	Pomme Duchesse | Carrots | Jus	35
Cauliflower & Labneh	Pearl Cous Cous | Beets | Hazelnut Butter	21
Lobster Mac & Cheese	PEI Cheddar | Curds | Mornay | Breadcrumb	30

SIDES

Scalloped Potato	Gruyere | Cream | Herbs	10
Savoy Cabbage	Cider | Cranberries | Roasted Garlic | Maldon Salt	9
Autumn Salad	Ontario Greens | Pickled Shallots | Walnuts	12

DESSERTS

Crème Brûlée (for 2)	Rich Custard | Caramelized Sugar	15
Little Chocolates (3)	Filled with Salt-Caramel Ganache	7

THE TAVERN CLUB

(until 4pm) 14

Smoked Chicken, Bacon, Tomato, Lettuce, Dijon, on Brioche

Private Events

With space for 30, Simcoe Tavern is a great place for private parties & corporate events.

eat@simcoetavern.com

COMMON HOSPITALITY

Visit our other restaurants:

LUCA

High-Octane Italian
in Barrie
55 Mulcaster St

THE HOG & PENNY
ORILLIA · ONTARIO · 2023

Orillia's Pub
just around the corner
9 Matchedash St N

THE COMMON STOVE

Wood-fired Steakhouse & Cocktail Bar
27 Mississaga St. W.

With thanks to CJ, Claire, Daniel, Erin, Emma, Gabby, Jason, Lana, Lorna, Mike, Mrugank, Nico, Wyatt and Chef Nicholas

SIMCOE TAVERN

OPEN DINNER MONDAY TO SATURDAY, LUNCH FRIDAY & SATURDAY



THE JACK-A-LOPE {NOUN}

A mythical creature of Scout's Valley Folklore:
A Jackrabbit with the horns of an Antelope.

COCKTAIL HOUR

WEEKDAYS 4PM - 5PM

Duck out early. Stay a while.
Pull up a barstool. Snacks on us.

$10 CAESARS & FRENCH 75

THE DAILY DRAW



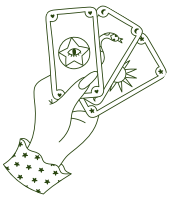
BLUE PLATE
MONDAY

A comfort-food classic.
The only Monday blues we like.

MEMBER'S NIGHT
THURSDAY



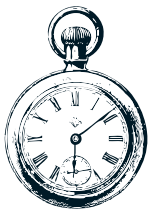
Stamp your card!
& Monthly Wine Club



TAVERN
TUESDAY

Dealer's choice:
let us decide your dinner!

LONG-LUNCH
FRIDAY



2 course Prix-Fixe lunch - $35
(tell the boss you're 'networking')



OYSTER BAR
WEDNESDAY

Half-Price Oysters all night

SATURDAY

NEEDS NO EXCUSE



& on SUNDAY, we rest!

GREAT FOOD & WINE * PROPER COCKTAILS * COZY HOSPITALITY

COCKTAILS



Emma's Caesar (1½ oz) *Long, Spicy, Smooth!* — 14
Vodka | Mezcal | Clamato | Pepperoncini | Pickle | Serrano

The Tavern Negroni (3 oz) *Bitter & Rich* — 16
Ginglinger Gin | Campari | Cocchi Torino | Galliano

Tommy's Margarita (2 oz) *Bright & Refreshing* — 14
Blanco Tequila | Lime | Agave



Bardstown Old Fashioned (2½ oz) *Strong & Complex* — 17
Canadian-bottled 5yo Bourbon | Orange | Bitters

Cafe Carajillo (2 oz) *Our Espresso Martini!* — 14
Cold Brew Espresso | Reposado Tequila | Licor 43

A Proper Nightcap (3 oz) *Spirit-forward, Smoky, Bitter* — 18
Laphroaig 10yo | Campari | Cocchi Torino | Cafeto



Zero-Fahrenheit Martini (2.5 oz) *Strong, Clean, Bracing* — 16
Gin | Dolin Dry Vermouth | Ancho Reyes | Lemon



French 75 (1.5 oz) *Light, Refreshing, Bubbly!* — 15
Gin | Fresh Lemon Juice | Tawse 'Spark' Riesling



Paper Plane (3 oz) *Fruity & Fun* — 16
Aperol | Barnburner Whisky | Amaro | Fresh Lemon

SPIRIT-FREE



Hugo Spritz *Fragrant, Booze-free Fun* — 12
Elderflower | N/A Sparkling Wine | Mint



Temperance Tonic *Aromatic & Herbaceous* — 11
Non-alcoholic Gin | Fever Tree Tonic Water

St Regis Sparkling Rose **Dealcoholised 'Prosecco'** 0% 5oz gls — 9

Corona Cero 'Sunbrew' **Non-Alcoholic Beer** <0,5% bottle, 12oz — 7

BEER & CIDER

'LUCA Lite' from Beau's **Light Beer** 4,5% **draft**, 14oz — 8

Orillia's 'Pub Pint' from Quayle's **Scottish Ale** 4,1% **draft**, 14oz — 9

Steam Whistle **Pilsner** 5,0% bottle, 12oz — 8

Phillip's 'Dino Sour' **Stone-Fruit Sour** 4,2% can, 16oz — 10

Beau's 'Wonder Crush' **Session IPA** 5,0% can, 16oz — 9

Wood Brother's **Pale Ale** 5,5% can, 16oz — 12

Wood Brother's **IPA** 6,5% can, 16oz — 13

Wood Brother's **Double IPA** 8% can, 16oz — 14

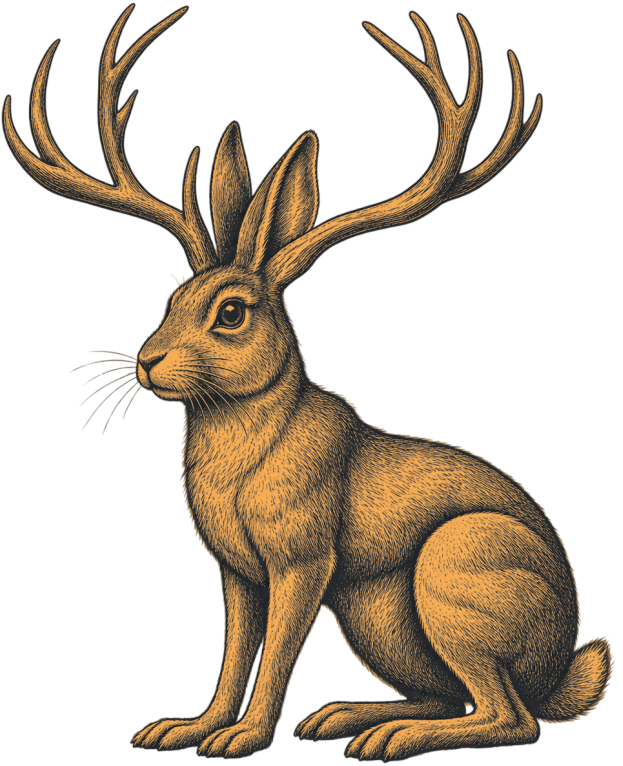
Tawse **Off-dry Cider** 5,0% can, 16oz — 11

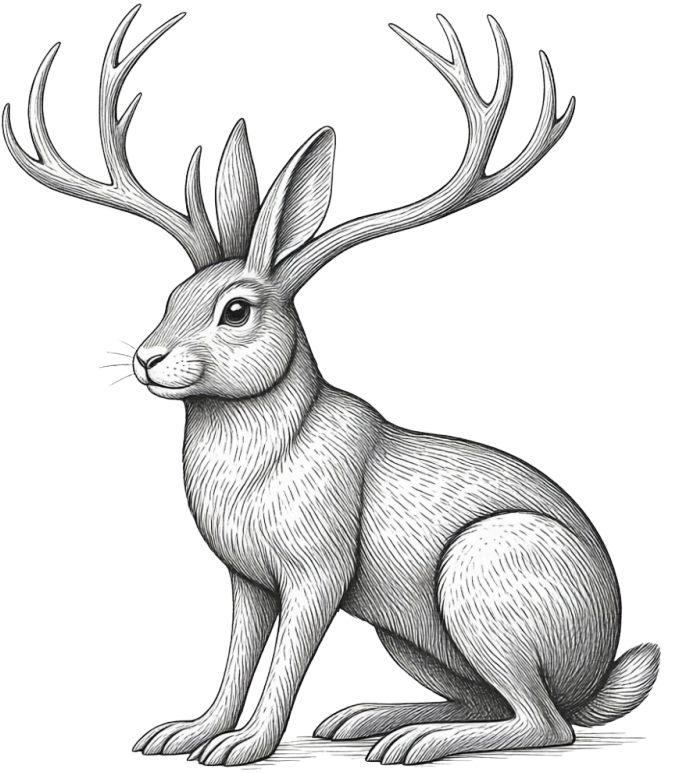
Woodfolk **Coldwater Cider!** 6-9% btl, 24oz — 36

25 WINES UNDER $75

	5 oz	50 cl	75 cl
SPARKLING & WHITE			
Sparkling Riesling Tawse 'Spark' **Niagara, Canada**	12		56
Pinot Grigio Matto **Veneto, Italy**	11	34	48
Pinot Gris Closson Chase **PEC, Canada**			48
HOUSE White (Sauvignon Blanc) Niagara, Canada	12	37	56
Chardonnay Tawse **Niagara, Canada**	12	37	56
Sauvignon Blanc Allan Scott **New Zealand**			58
Gruner Veltliner Loimer **Kamptal, Austria**			65
Chablis La Chablisienne **France**			75
Champagne Tarlant Reserve **France**			75
ROSÉ & ORANGE			
Rosé Tawse **Niagara, Canada**	11	34	48
Rosé Ch. La Tour de l'Eveque **Provence, France**			55
Orange (Viura) 20,000 Leguas **La Mancha, Spain**	12	37	56
RED			
Malbec Amalaya **Mendoza, Argentina**			43
Montepulciano Tombacco **Abruzzo, Italy**			45
Pinot Noir Woolshed **Victoria, Australia**			48
GSM Château du Trignon **Côtes du Rhône, France**			50
Cabernet Franc Blend Benjamin Bridge **N.S. Canada**			55
HOUSE Red (Garnacha) Aragón, Spain	12	37	56
Bistro Blend Redstone **Niagara, Ontario**	12	37	56
Rioja Mayela **Rioja Alavesa, Spain**			60
Gamay Stephane Aviron **Beaujolais, France**	13	40	61
Cabernet-Merlot Blend L'X de Larrivaux **Bordeaux, France**			65
Pinot Noir Loimer **Kamptal, Austria**			72
Chianti Classico Bramosia **Toscana, Italy**			75
Red Blend Maçanita **Douro, Portugal**			75
Cabernet-Merlot Blend Osoyose Larose **B.C. Canada**			75

SIMCOE  TAVERN





SIMCOE  TAVERN

SIMCOE TAVERN

OPEN DINNER TUESDAY TO SATURDAY, LUNCH FRIDAY & SATURDAY

APPETIZERS

OYSTERS 24
Cocktail Sauce, Mignonette, Lemon, Scotch

LAMB CROQUETTES 16
Breaded, braised lamb neck, Yoghurt, Sumac

BURRATA 19
Heirloom Tomatoes, Basil, Oregano

BEEF CARPACCIO 21
Shallot, Marjoram, Hollandaise

FOIE GRAS 22
on Toast with pistachios & apricots

CLAMS 22
White Wine, Cream, Garlic, Sourdough

BAKED CHEESE 17
Heather Honey, Maldon Salt, Sourdough

PICKEREL CRUDO 19
Saskatoon Berries, Bull's Blood, Orange, Shallots

ENTRÉES

CHICKEN PIE 21
Puff Pastry, Smoked Chicken Jus, Carrots, Peas

DUCK CONFIT 30
Pickled Cabbage, Peach Mostarda

BLACK COD 26
Wild Rice, Turnips, Sorrel Béarnaise

NEW ENGLAND CLAM CHOWDER 19
Cream, Potatoes, Onion, Oyster Crackers

SAILOR'S PLATTER 18
Cheese, Ham, Pickles, Mustard, Sourdough

BEEF SHORTRIB 28
Grits, Carrots, Jus

CAULIFLOWER 19
Labneh, Farro, Za'atar

LOBSTER MAC & CHEESE 32
Mornay Sauce

SIDES

SCALLOPED POTATO 12
Baked with Garlic, Herbs, Cream

COLLARD GREENS 9
Lemon, Garlic, Chilli

SEPTEMBER SALAD 12
Arugula, Pickled Shallots, Smoked Walnuts, Aged Gouda

LUNCH

THE TAVERN CLUB 14
(until 5pm Friday & Saturday)
Chicken, Bacon, Tomato, Lettuce, Dijonaisse on Sourdough

DESSERTS

CRÈME BRÛLÉE 12
Rich Custard, Caramelized Sugar

LITTLE CHOCOLATES (3) 7
Filled with Salt-Caramel Ganache

SIMCOE



TAVERN

picnic
Wine Club



Date.....

1

2

3

"Beer is made by men, wine by God." — Martin Luther

picnic

Open all day, Monday to Sunday



oysters & raw

All Oysters served with Hot Sauce, Lime + Mezcal

½ dozen Cocktail Oysters	Crisp, Salty	21
½ dozen Premium Oysters	Rich, Creamy	25
Pickerel Crudo	Jalapeño, Bull's Blood Lettuce, Shallots	19
Spanish Conservas (pick your own)	served with Sourdough	$

snacks & sharables

Bar Nuts		6
Poblano Salsa	Tortilla Chips	10
Pico de Gallo	Tortilla Chips	9
Guacamole	Tortilla Chips	12
Street Corn	Maitake Mushroom, Jalapeño, Chipotle, Pecans, Mint	16
Chicharrón	Roasted Pork Belly Bites, Salsa Verde	14
Burrata	Pumpkin Seed Annato, Squash, Peppercorn	21

picnic classics

Octopus	Salsa Verde	16
Baked Cheese	Honey, Sourdough	17
Scallop Ceviche	Lime, Melon, Cucumber, Tortilla Chips	19
Mushroom + Manchego	Brioche, Truffle, Honey	14
The PICNIC Sandwich	Smoked Ham, Monterey Jack, Relish, Apple	15
Duck Confit	Pickled Berries	19
Half Chicken	Black Kale-Cabbage-Radish Salad, Serrano, Roja	26

tostadas & tacos

Light and crispy fried corn tortilla topped with...

Tuna Tostada	Avocado, Orange, Chilli, Shallot, Radish	19
Shortrib Beef Tostada	Iceberg Lettuce, Chimichurri, Chipotle Aioli	23

Build your own! With unlimited tortilla and sauces.

Pork Asada Taco	Slow-cooked Pork Shoulder, Salsa Roja, Pico	27
Fish Taco	Guajillo Chilli & Herbs, Salsa Roja	27
Cauliflower Taco	Chipotle Aioli, Lime, Fresh Cheese, Tajin	25

dessert

Spiced Chocolate Cake	Mascarpone	11
Burnt Cheesecake	Maple Syrup, Smoked Salt	9

With thanks to Caleb, CJ, Claire, Drew, Elle, Emma, Gabby, Jack, Jason, Lorna, Mrugank, Taiya, Veronica, Zoe and Chef Joel

the daily draw

f#ck mondays

Join us on Monday for
new deals every hour!

12-1pm: ½ Price Snacks
1-2pm: $8 Wine Glasses
2-3pm: $20 Tacos
3-4pm: $10 Tostadas
4-5pm: $10 Mezcal Cocktails
5-6pm: $10 Picnic Classics
6-7pm: $6 Desserts
7-8pm: $8 Sangria

2 for tuesdays

buy one get one free on all dishes!

oyster bar wednesdays

½ Price Oysters

thirsty thursdays

$8 Wine or Spritz all day

fish fridays

½ Price Fish Dishes (until 4pm)

sangria saturdays

$8 Sangria (until 4pm)

summer sundays

11am - 4pm
$10 Mezcal (copitas or cocktails)

margaritas



by the glass (2½ oz)	13
by the 500ml carafe (9 oz)	29

turn over for more cocktails!



Tequila & Mezcal

We have over 40 **Tequilas** + **Mezcals** at the bar!
Order in a '**copita', to sip**, with **lime + salt**,
or as **'crema de mezcal'**: stirred over ice with a little agave.

picnic

Cocktails

Fresh Mango Margarita (2 oz) *Fruity & Strong* — **15**
Blanco Tequila, Mango, Lime, Agave

Sangria (½ oz) *Light & Refreshing* — **13**
Picnic Red Wine, Dry Curaçao, Fresh Orange, Bitters



Barrel-Aged Oaxaca Old Fashioned (3 oz) *Strong & Complex* — **16**
Anejo Tequila, Mezcal, Agave

The Pour Decision (2½ oz) *Lightly Spicy & Crushable* — **14**
Mezcal, Reposado Tequila, Lime, Ginger Beer, Bitters

Picnic's Famous Miss Match (3 oz) *Fruity & Boozy* — **13**
Aperol, Bourbon, Lemon, Amaro



The Slush Bomb (1½ oz) *A Fruity, Adult Slushy* — **14**
Blanco Tequila, Glitter Bomb Beer, Orange & Lime, Ginger, Agave



Mezpresso Martini (2 oz) *A Smoky, Pick-me-up* — **13**
Mezcal, Cold Brew Coffee, Tequila Coffee Liqueur, Liquor 43

Spirit-Free Cocktails



Mango Agua Fresca *Fruity & Refreshing* — **12**
Fresh Mango, Lime, Agave, Ginger, Soda



A Little Less Foolish *Spicy & Complex* — **11**
Agave, Grapefruit, Lime, Jalapeño, Salt

Beers

Cantina Lime 12 by Quayle's Light Beer brewed with Lime & Salt (16 oz)	**10**
LUCA Lite Light Lager (16 oz)	**9**
Glitter Bomb by Phillip's Hazy Pale Ale (16 oz)	**10**
Orillia's Pub Pint by Quayle's Scottish Ale (16 oz)	**9½**

+ more than 20 cans from Quayle's, Wood Brothers & Others

Sparkling, White & Orange Wine

	5 oz		
Tawse 'Spark' Riesling *(Niagara, Ontario)*	**12**		**50**
Matto Pinot Grigio *(Veneto, Italy)*	**11**		**45**
PICNIC Sauvignon Blanc *(Niagara, Ontario)*	**12**	**35**	**50**
PICNIC Chardonnay *(Niagara, Ontario)*	**12**	**35**	**50**
20,000 Leguas Orange Wine *(La Mancha, Spain)*	**13**		**55**

Rose & Red Wine

Tawse 'Sketches of Niagara' Rose (Niagara, Canada)	**11**		**45**
Woolshed Pinot Noir (Victoria, Australia)	**12**		**55**
PICNIC Red Garnacha (Aragón, Spain)	**12**	**35**	**50**
Pablo Claro Cabernet Sauvignon (La Mancha, Spain)	**13**		**53**

+ more than 30 other wines available. For any bottle, add $20 to the retail price to dine in

Private Parties

With space for 30,
Picnic is a great spot
for private parties
& corporate events.

Mail: snack@picnicbar.ca
to start planning.



LUCA

High-Octane Italian!
now open in Barrie!
@ 55 Mulcaster St

THE HOG & PENNY

Orillia's Pub
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THE COMMON STOVE

Wood-fired Steakhouse
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