Dining options

1. STELLA ARTOIS TERRACE AT WOODBINE RACETRACK

About:

The Stella Artois Terrace at Woodbine Racetrack is one of the most unique patios in the Toronto area. Located on the third floor, overlooking the racetrack with expansive city views, the patio experience features an elevated food and cocktail menu. Lounge-style seating and dining tables provide the perfect atmosphere to sip back and relax while taking in the races.

**MAIN MENU:**

* **OYSTERS**HALF DOZEN, DOZEN**$22, $42**

East and west coast oysters accompanied by citrus habanero sauce, pickled pears, mignonette, fresh grated horse radish.  
 *Ask your server for our daily selection*

* **OYSTER KILPATRICK**HALF DOZEN, DOZEN**$22, $42**

Oven baked east and west coast oysters, pancetta chili butter, worcestershire vinaigrette.  
 *Ask your server for our daily selection*

* **CHARCUTERIE BOARD$32**

Smoked gouda, cave aged cheddar and a selection of chef-curated rotating flavours.  
 *Served with sopressata, prosciutto, bundnerfleisch, serrano, herb and garlic rosalia, flatbread crisps*

* **TRUFFLE FRIES$14**

Golden crinkle fries tossed with truffle oil, sea salt and fresh herbs, topped with freshly grated pecorino cheese and served with truffle aioli

* **SUSHI PLATTER$19**

California vegetarian maki, salmon and avocado maki and dynamite rolls, served with wasabi and soya sauce

* **STACKED NACHOS$22**

Lightly seasoned red and blue baked tortilla, shredded lettuce, jalapeño, pico de gallo, salsa shredded cheese, sour cream, guacamole  
 *Add Chicken***$6**

* **KIMCHI FRIES$14**

Golden crinkle fries tossed in lemon thai seasoning and kimchi, sambal aioli, cilantro and lime

* **FISH TACOS$18**

Grilled flour tortilla with beer battered mahi mahi, avocado salsa, lime crema, habanero pickled onions, shredded lettuce

* **GRILLED CALAMARI DIABLO$18**

Sambal buttermilk grilled calamari and breaded fried marinated bell pepper calamari tossed in lime salt, accompanied by parma tomato sauce and sambal aioli

* **SEASONAL FRUIT GAZPACHO$12**

Watermelon, grapefruit, pureed tomato and lemon zest, garnished with citrus crisp rosalia, pepitas, cucumber spiral, mint and basil infused oil

* **CHICKEN WINGS$22**

Seasoned and lightly flour dusted chicken wings, served with blue cheese dressing  
 *SERVED IN YOUR CHOICE OF SAUCE OR RUB:*  
 *Fermented mango chili butter • mild • medium honey pancetta butter • cajun dust • lime salt frost berry • lemon myrtle • kola curry dust buffalo hot sauce • chaguanas pepper sauce bourbon bbq • salt and pepper*

* **FRIED BRIE CHEESE$18**

Breaded brie cheese with fig jam and rosemary and garlic rosalia crisp

**CHEF JAY’S FAVOURITES**

* **KOREAN CREAM CHEESE GARLIC BREAD$14**

Mini brioche buns with a sweet cream cheese filling, brushed with garlic butter finished with a drizzle of spicy herb and honey sauce  
 *Add Extra Bun***$3**

* **WAGYU BRUSCHETTA$17**

Paprika crostini, lime crema, roasted garlic, balsamic tomato salsa, horseradish aioli, topped with thinly sliced, lightly torched wagyu beef

**SALADS**

* **STELLA CAESAR SALAD$17**

Chopped little gem, maple bacon, pancetta crisp, asiago parma crisp, smoked paprika garlic crisp, tossed in a garlic lemon dressing

* **COBB SALAD$19**

Little gem lettuce, marinated chicken, avocado, corn, egg, aged cheddar, maple bacon, pancetta crisp, tossed in a honey dijon dressing

* **FRESH SUMMER GREEN SALAD$17**

Spring mix, fresh berries, avocado, herbed goat cheese, roasted pepitas, watermelon, tossed in a citrus dressing

**ENHANCEMENTS**

* *Add Grilled Chicken***$6**
* *Add Mahi Mahi***$7**
* *Add Shrimp Skewer***$7**

**HANDHELDS**

All handhelds are served with choice of crinkle fries or summer greens.  
 Substitute caesar salad $3

* **KIMICHI BURGER$21**

Kimchi, spring mix, sambal aioli, shredded pickles

* **BUFFALO BISON BURGER$25**

Bourbon bbq sauce, spring mix, crispy onion straws, sautéed mushrooms, gorgonzola cheese

* **STOCKYARD BURGER$22**

Bourbon bbq sauce, aged cheddar, spring mix, roma tomato, shredded pickles, caramelized onions

* **GRILLED CHICKEN CALABREZI$22**

Parma tomato sauce, pesto coleslaw, marinated char broiled chicken, burrata, spring mix, salted roma tomato served on rosemary garlic flatbread

**SIDES**

* **SIDE FRIES$7**
* **SIDE CAESAR$7**
* **CARROTS AND CELERY$7**
* **CHEF JAY’S MASHED POTATOES$6**
* **SWEET POTATO FRIES$9**
* **ACADIAN RICE$5**

**MAIN ENTRÉES**

* **STEAK FRITES$39**

8 oz striplion, crinkle fries, herb butter, bourbon demi glaze

**ENHANCEMENTS**

* *Add Shrimp Skewers***$7**
* *Add Black Garlic Mustard Aioli***$3**
* *Add Stella Chili Butter***$3**
* *Add Bourbon Demi Glaze***$3**
* **SMOKED BACK RIBS**Half Rack, Full Rack**$28, $36**

Pork ribs seasoned with hickory smoked bbq sauce and coleslaw, served with steak cut fries

* **FISH AND CHIPS$25**

Beer battered cod and crinkle fries, served with coleslaw, tartar sauce, and lemon wedge

* **MAHI MAHI$30**

Acadian rice, pico de gallo, and spinach topped with cilantro lime butter

* **LEMON CHICKEN$25**

Panko–parmesan crusted chicken breast, Chef Jay’s mashed potato, lemon mushroom cream sauce and seasonal vegetables

* **GNOCCHI AND GORGONZOLA CREAM SAUCE$23**

Golden brown gnocchi topped with sautéed wild mushrooms, garden fresh green peas, pancetta crisp, in a gorgonzola cream sauce

* **PARMA BREADED PORK CHOPS$37**

14 oz pork chops, breaded and seasoned with pepperberry rub, chili butter, served with mashed potato and an arugula tomato salad

**CHEF JAY’S FAVOURITES**

* **RATATOUILLE$20**

Roasted egg plant, yellow and green zucchini, tomato, parma tomato sauce, mint basil infused oil

* **SPAGHETTI AND MEATBALLS$24**

10 oz veal meatball, spaghetti, tomato salsa, parma tomato sauce, fresh herbs

* **14 OZ RIBEYE$56**

Pan seared on a herb and garlic butter base, served with mashed potato, seasonal vegetables

**DRINKS:**

**SANGARIA**

* **SUMMER WHITE SANGRIA**(G , L)**$12, $30**

4 oz white wine, ⅟2 oz triple sec, white peach, pineapple juice, lemon lime soda

* **SUMMER RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, ⅟2 oz brandy, blackberry, mango, orange juice, cinnamon

* **SPARKLING RASBERRY SANGRIA**(G, L)**$12, $30**

¾ oz vodka, 3 oz champagne, cranberry juice, raspberry, lemon lime soda

* **MANDARIN AGAVE SUMMER SANGARIA**(G, L)**$12, $30**

4 oz white wine, ⅟2 oz tequila, tangerine, pineapple juice, lemon lime soda

**ROSÉ WINE**

6 oz per glass and 750 ml per bottle

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

Ontario VQA

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

California

**SPARKLING WINE**

750 ML PER BOTTLE

* **LILY SPARKLING**(750 ml)**$53**

Ontario VQA

* **LILY SPARKLING ROSÉ**(750 ml)**$53**

Ontario VQA

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

* **SANTA MARGHERITA**(750 ml)**$60**

Prosecco, Italy

**COCKTAILS**

**COCKTAILS CONTAIN 1.5 OZ ALCOHOL**

* **CHILI PEPPER PALOMA$14**

Tequila, agave, grapefruit, lime, seltzer

* **HOLY HELENA$14**

Crown Royal, Blue curacao, yuzu, lavender & lemon

* **MOSCOW MULE$14**

Ketel One vodka, ginger beer, lemon

* **PIMM’S CUP$14**

Pimm’s, lemon-lime, basil, cucumber

* **MARGARITA$13**

Tequila, triple sec, lime

* **FOGHORN$14**

Empress gin, falernum, ginger beer, lime

* **GREEN APPLETINI$15**

2 oz Green Apple Smirnoff, apple syrup, fresh lime juice

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice, honey simple syrup

**COCKTAILS CONTAIN 2 OZ ALCOHOL**

* **HIBISCUS MAI TAI$14**

Captain Morgan spiced rum, white rum, triple sec, hibiscus, almond, lime

* **SPICY MANGO MOJITO$14**

Captain Morgan dark rum, mango, lime, soda, cilantro, jalapeno

* **COSMOPOLITAN$15**

Ketel One vodka, Cointreau, cranberry juice, lime

* **ESPRESSO MARTINI$15**

Ketel One vodka, Kahlua, espresso

* **SMOKED SEAFOOD CAESAR$15**

Kettle One vodka, mezcal, cayenne, lemon, old bay, garnished with a crab claw

* **GARDEN CAESAR$12**

Kettle One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

**DRAFT**

* **STELLA ARTOIS**(355 ml, 532 ml)**$9, $11**
* **BUDWEISER**(355 ml, 532 ml)**$8, $10**
* **ALEXANDER KEITH’S**(355 ml, 532 ml)**$8, $10**
* **MILL ST. ORGANIC**(355 ml, 532 ml)**$8, $10**
* **MICHELOB ULTRA**(355 ml, 532 ml)**$8, $10**

**BOTTLED BEER & CANNED COOLERS**

* **BEER**

Stella Artois, Heineken, Corona **300 ml**  **$10**  
 **Budweiser, Bud Light, Labatt Blue, Alexander Keith’s 341 ml**  **$9**  
 **Guinness 500 ml** **$10**

* **COOLERS & CIDERS**

Smirnoff Ice Peach Lemonade, Smirnoff Pink Lemonade, Thornbury Honeycrisp Apple Cider 473 ml **$11**

**WHITE WINE**

6 oz per glass and 750 ml per bottle

* **COLIO ESTATE**(Glass, Bottle)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(Glass, Bottle)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(Glass, Bottle)**$12, $46**

SAUVIGNON BLANC (Australia)

* **COLIO ESTATE**(Glass, Bottle)**$15, $50**

CHARDONNAY (Ontario VQA)

* **BREAD & BUTTER**(Glass, Bottle)**$15, $50**

CHARDONNAY (California)

* **BOLLA**(Glass, Bottle)**$14, $48**

PINOT GRIGIO (Italy)

* **VILLA MARIA**(Glass, Bottle)**$17, $60**

SAUVIGNON BLANC (New Zealand)

* **ROBERTSON**(Glass, Bottle)**$13, $48**

CHENIN BLANC (South Africa)

* **FERNRIDGE$62**

SAUVIGNON BLANC (New Zealand)

* **SANTA MARGHERITA$60**

PINOT GRIGIO (Italy)

* **JAFFELIN$58**

BOURGOGNE ALIGOTE (France)

**RED WINE**

6 oz per glass and 750 ml per bottle

* **COLIO ESTATE**(Glass, Bottle)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **YELLOWTAIL**(Glass, Bottle)**$12, $46**

SHIRAZ (Australia)

* **COLIO ESTATE RESERVE**(Glass, Bottle)**$15, $50**

MERLOT (Ontario VQA)

* **KEEP CALM**(Glass, Bottle)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **TRAPICHE RESERVE**(Glass, Bottle)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(Glass, Bottle)**$15, $50**

CABERNET SAUVIGNON (California)

* **SPADA$86**

VALPOLICELLA RIPASSO (Italy)

* **TENUTA DI ARCENO$80**

CHIANTI CLASSICO RISERVA (Italy)

* **TWO HANDS$76**

SHIRAZ (Australia)

* **BONPAS CHATEUNEUF DU PAPE$90**

BONUS PASSUS (France)

* **ERATH$76**

PINOT NOIR (Oregon)

**DESSERTS:**

* **MOM’S CHOCOLATE CAKE$12**

Dark chocolate cake with belgian double chocolate fudge icing

* **MIXED BERRY GRANITA$10**

Shaved ice topped with hibiscus syrup, fresh fruit and coulis

* **LEMON MERINGUE$12**

Layers of chiffon lemon curd and lemon buttercream with meringue topping

* **HIBISCUS SUNDAE$11**

Vanilla sundae topped with hibiscus syrup, fresh fruit and coulis

### **Hours of Operation:**

Monday to Wednesday – **Closed**  
 **Thursday – Open (4 p.m. – 9 p.m.)**  
 **Friday, Saturday & Sunday – Open (12 p.m. to 6 p.m.)**

**Kitchen closes on Thursday at 7:30 p.m. and Friday, Saturday & Sunday at 5 p.m.**

### **Amenities:**

* À la carte
* Access to grandstand
* Bar
* Free Wi-Fi
* Trackside View
* Wagering Facilities
* Wheelchair Accessible

### **Location:**

### 

Stella Artois Terrace at Woodbine Racetrack

555 Rexdale Blvd Level 3, Etobicoke, ON M9W 5L2

### 

1. **WOODBINE CLUB RESTAURANT**

## ABOUT:

Located on the 4th floor of the Woodbine Racetrack, a warm and traditional club ambiance awaits you. The prestigious Woodbine Club is the perfect complement to an invigorating day at the races.

Whether for special occasions, business meetings, or a night out, you’ll experience magnificent views of all three tracks. Enjoy an exciting new à la carte menu of chef inspired creations with an extensive wine list.

## DRESS CODE

Members and guests are required to adhere to the Woodbine Club Dress Code at all times.

**Men** – Tailored trousers, smart dressy jeans paired with a jacket (blazer/sports coat), shirts with collars and sleeves, and turtleneck sweaters are allowed.  
 **Women** – Tailored pants, smart dressy jeans, skirts, collared shirts, collarless shirts, blouses and sleeveless summer dresses are permitted.  
 **Not Permitted** – Faded, torn or worn jeans, shorts, sweatshirts, athletic shoes, and casual sandals (such as beach sandals) are not permitted.

**MAIN MENU:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan
* Prices in **GOLD** indicate Woodbine Club member pricing.

**APPETIZERS**

* **FRENCH ONION SOUP**[g][d]**$12$14**

Caramelized onions, swiss cheese, guinness, house-made beef stock

* **FRESH BAKED BREAD WITH DIPPING OILS**[vg]**$11$13**

Extra virgin olive oil, roasted garlic, chili, thyme, rosemary, aged balsamic

* **SEAFOOD CAKES**[g]**$17$19**

Shrimp, langostino lobster, chive, yukon gold potato, lemon zest, panko breaded and served with spicy pineapple chutney & piquant aioli

* **ROASTED CARROT HUMMUS**[vg][g]**$16$18**

Carrot, chickpea, tahini, garlic, bird’s eye chili, chive served with warm grilled pita bread & house-made root chips

* **BURRATA**[d][g]**$21$24**

Grilled peach, cherry tomato & garlic confit served with house-made garlic crostini

**SALADS**

* **FRESH SPRING GREENS**[vg][n]**$14$16**

Spring mix, toasted almond, radish, sweet peppers, red onion, orange & white balsamic dressing

* **CAESAR SALAD**[g]**$16$18**

Little gem lettuce, classic dressing, maple pepper bacon, house-made crostini, hard boiled quail egg

* **QUINOA MEDITERRANEAN SALAD**[d]**$17$19**

Quinoa, red onion, cucumber, olives, bell pepper, cherry tomato, feta cheese

* **LOBSTER COBB$25$28**

Lobster, quail egg, mango avocado salsa, cherry tomato

**ENHANCEMENTS**

* *Add grilled chicken breast***$5$6**
* *Add sautéed shrimp***$7$8**

**PASTA**

* **LOBSTER PASTA**[g][d]**$26$29**

Fettuccini, lobster, shallot, diced tomato, peppers, onion

* **SMOKED MOZZARELLA RAVIOLI**[g][d]**$19$22**

Wood-smoked mozzarella, sun-dried tomato pesto cream sauce

**SEAFOOD**

* **POTATO-CRUSTED CHILEAN SEABASS**[g][d]**$41$46**

Lemon butter, basmati, quinoa, seasonal vegetables

* **GREEN THAI HALIBUT$34$38**

Blistered cherry tomato, seasonal vegetables, quinoa, basmati, coconut curry sauce

**HANDHELDS**

* **CLUB BURGER**[g][d]**$20$23**

6 oz burger, maple pepper bacon, leaf lettuce, house-made tomato jam

* **CLUB VEGGIE BURGER**[vg][g]**$18$20**

6 oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

* **GUAC BURGER**[g][d]**$22$25**

6 oz burger, fresh avocado guacamole, jack cheese, caramelized onions, leaf lettuce

* **WOODBINE CLUBHOUSE**[g][d]**$22$25**

Cajun chicken, avocado, heirloom tomato, brie, maple pepper bacon

* **BUTCHERS PRIME RIB SANDWICH**[g]**$22$25**

Thinly sliced prime rib, caramelized onion, sautéed mushroom, jack daniels au jus  
 *Add artisan horseradish cheese***$3**

*All handhelds are served with choice of* ***seasoned french fries*** *or* ***spring greens*** *substitute caesar salad***$2**

**MAINS**

* **BONE-IN PORK CHOP**[d]**$36$41**

14 oz pork chop, blueberry balsamic chutney, seasonal vegetables, roasted fingerling potatoes

* **14 OZ RIB EYE STEAK**[d]**$50$56**

Seasonal vegetables, roasted fingerling potato, jack daniels au jus

* **STEAK & TRUFFLE FRITES**[d]**$40$45**

8 oz wellington county striploin, truffle frites, truffle butter & aioli

* **FILET MIGNON**[d]**$51$57**

7 oz filet, seasonal vegetables, roasted garlic mashed potato

* **LEMON MUSHROOM CHICKEN**[d]**$26$29**

Panko-parmesan crusted chicken breast, roasted fingerling potato, lemon mushroom cream sauce, seasonal vegetables

**TOPPERS**

* *Black garlic butter***$2$3**
* *Horseradish crust***$2$3**
* *Blue cheese & bacon butter***$4$5**
* *Truffle butter***$4$5**

**SKILLETS**

* **MUSHROOM SKILLET**[d]**$6$7**

Sautéed mushrooms, caramelized onion, garlic, fresh herbs

* **PARMESAN SHRIMP SKILLET**[d]**$8$9**

Sautéed shrimp, garlic butter, cream, fresh herbs

* **BRUSSEL SPROUT GRATINÉE**[g]**$7$8**

Parmesan cream, garlic, caramelized onion, herb crust

**DRINKS:**

**SIGNATURE COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA**(G, L)**$12, $30**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Johnnie Walker Black whisky, peach, lemon, orange

* **PEACH HIBISCUS MARGARITA$14**

2 oz tequila, 0.5 oz triple sec, hibiscus, peach, lime

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **MANGO RUM PUNCH$14**

1.5 oz coconut rum, mango, pineapple, orange, cranberry

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice,honey simple syrup

* **HIBISCUS MAI TAI$14**

1 oz Captain Morgan’s spiced rum, triple sec, hibiscus, 3YO rum, almond, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **YUZU LEMON MULE$14**

1.5 oz Ketel One vodka, ginger beer, yuzu, lemon

* **DARK HORSE$14**

1 oz 3YO rum, 0.5 oz Kahlua, yuzu syrup, tonic

* **CHOCOLATINI$15**

2 oz Ketel One vodka, white creme de cacao

* **COSMOPOLITAN$15**

2 oz Ketel One vodka, Cointreau, cranberry juice, lime

* **SUMMER BREEZE$15**

2 oz Ketel One vodka, peach schnapps, cranberry juice, pineapple juice

* **ORIGINAL MARTINI$15**

2 oz choice of Ketel One vodka or Tanqueray gin, vermouth

* **ESPRESSO MARTINI$15**

2oz Ketel One vodka, Kahlua, espresso

* **GREEN APPLETINI$15**

2 oz Ketel One vodka, apple syrup, fresh lime juice

**SIGNATURE CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini

**SPECIALITY DRAFT**

* **ALEXANDER KEITH’S**(12 oz, 18 oz)**$9, $12**
* **MILL ST. ORGANIC**(12 oz, 18 oz)**$9, $12**

**IMPORTED DRAFT**

* **STELLA ARTOIS**(12 oz, 18 oz)**$10, $13**
* **WARSTEINER**(12 oz, 18 oz)**$10, $13**

**WHITE WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(6 oz, 750 ml)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**PREMIUM WHITE WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (Ontario VQA)

* **BOLLA**(6 oz, 750 ml)**$14, $48**

PINOT GRIGIO (Italy)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (California)

* **ROBERTSON**(6 oz, 750 ml)**$13, $48**

CHENIN BLANC (South Africa)

* **FERNRIDGE**(750 ml)**$62**

SAUVIGNON BLANC (New Zealand)

* **SANTA MARGHERITA**(750 ml)**$60**

PINOT GRIGIO (Italy)

* **JAFFELIN**(750 ml)**$58**

BOURGOGNE ALIGOTE (France)

**RED WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SHIRAZ (Australia)

**PREMIUM RED WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

MERLOT (Ontario VQA)

* **TRAPICHE RESERVE**(6 oz, 750 ml)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

* **SPADA**(750 ml)**$86**

VALPOLICELLA RIPASSO (Italy)

* **TENUTA DI ARCENO**(750 ml)**$80**

CHIANTI CLASSICO RISERVA (Italy)

* **TWO HANDS**(750 ml)**$76**

SHIRAZ (Australia)

* **BONPAS CHATEUNEUF DU PAPE**(750 ml)**$90**

BONUS PASSUS (France)

* **ERATH**(750 ml)**$76**

PINOT NOIR (Oregon)

**SPARKLING WINE**

* **LILY**(750 ml)**$53**

SPARKLING WINE (Ontario VQA)

* **LILY**(750 ml)**$53**

SPARKLING ROSE WINE (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

* **SANTA MARGHERITA**(750 ml)**$60**

PROSECCO (Italy)

**ROSÉ**

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

(Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

(California)

**COFFEE & TEA:**

* **ESPRESSO$4**
* **CAPPUCCINO$5**
* **LATTE$5**
* **B52 COFFEE$10**

Grand Marnier, Kahlua, Baileys, coffee

* **IRISH COFFEE$10**

Irish whisky, coffee

* **SPANISH COFFEE$10**

Kahlua, Small Cask brandy, coffee

* **BLUEBERRY TEA$10**

amaretto, Grand Marnier, tea

*All include 1oz of alcohol*

**DESSERTS:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan
* Prices in **GOLD** indicate Woodbine Club member pricing.

* **CHOCOLATE CAKE**[d]**$10$12**

Decadent chocolate, toasted meringue, fresh berries

* **VANILLA PANNA COTTA**[d]**$10$12**

Hibiscus pearl caviar, edible flowers, hibiscus vanilla sauce

* **ARTISAN CHEESE BOARD**[g][d][n]**$18$20**

Served with four cheese varieties. Flat breads, fresh fruit, wild honey & fig spread, candied apricots  
 *Please ask your server for daily cheese offerings, gluten-free offering available*

### **Hours of Operation:**

* **Saturday and Sunday:**  12 p.m. – 6 p.m.

**Note:** Kitchen closes at 5 p.m. on Saturdays and Sundays.

### 

### **Amenities:**

### 

* À la carte
* Bar
* Free Wi-Fi
* Trackside View
* Wagering Facilities
* Wheelchair Accessible

### 

### **Location:**

555 Rexdale Blvd Level 4, Etobicoke, ON M9W 5L2

1. **WOODBINE CLUB BAR**

## ABOUT

Celebrate and socialize in a storied, luxurious sitting room, complete with full beverage and dining service provided by the Woodbine Club Restaurant. Located on the 4th floor of the Woodbine Racetrack, the Woodbine Club Bar invites members to connect and share their love of racing in a private environment.

Enjoy an exciting new à la carte menu of chef-inspired creations with an extensive wine list.

## DRESS CODE

Members and guests are required to adhere to the Woodbine Club Dress Code at all times.

**Men** – Tailored trousers, smart dressy jeans paired with a jacket (blazer/sports coat), shirts with collars and sleeves, and turtleneck sweaters are allowed.  
 **Women** – Tailored pants, smart dressy jeans, skirts, collared shirts, collarless shirts, blouses and sleeveless summer dresses are permitted.  
 **Not Permitted** – Faded, torn or worn jeans, shorts, sweatshirts, athletic shoes, and casual sandals (such as beach sandals) are not permitted.

**MAIN MENU:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan
* Prices in **GOLD** indicate Woodbine Club member pricing.

**APPETIZERS**

* **FRENCH ONION SOUP**[g][d]**$12$14**

Caramelized onions, swiss cheese, guinness, house-made beef stock

* **FRESH BAKED BREAD WITH DIPPING OILS**[vg]**$11$13**

Extra virgin olive oil, roasted garlic, chili, thyme, rosemary, aged balsamic

* **SEAFOOD CAKES**[g]**$17$19**

Shrimp, langostino lobster, chive, yukon gold potato, lemon zest, panko breaded and served with spicy pineapple chutney & piquant aioli

* **ROASTED CARROT HUMMUS**[vg][g]**$16$18**

Carrot, chickpea, tahini, garlic, bird’s eye chili, chive served with warm grilled pita bread & house-made root chips

* **BURRATA**[d][g]**$21$24**

Grilled peach, cherry tomato & garlic confit served with house-made garlic crostini

**SALADS**

* **FRESH SPRING GREENS**[vg][n]**$14$16**

Spring mix, toasted almond, radish, sweet peppers, red onion, orange & white balsamic dressing

* **CAESAR SALAD**[g]**$16$18**

Little gem lettuce, classic dressing, maple pepper bacon, house-made crostini, hard boiled quail egg

* **QUINOA MEDITERRANEAN SALAD**[d]**$17$19**

Quinoa, red onion, cucumber, olives, bell pepper, cherry tomato, feta cheese

* **LOBSTER COBB$25$28**

Lobster, quail egg, mango avocado salsa, cherry tomato

**ENHANCEMENTS**

* *Add grilled chicken breast***$5$6**
* *Add sautéed shrimp***$7$8**

**PASTA**

* **LOBSTER PASTA**[g][d]**$26$29**

Fettuccini, lobster, shallot, diced tomato, peppers, onion

* **SMOKED MOZZARELLA RAVIOLI**[g][d]**$19$22**

Wood-smoked mozzarella, sun-dried tomato pesto cream sauce

**SEAFOOD**

* **POTATO-CRUSTED CHILEAN SEABASS**[g][d]**$41$46**

Lemon butter, basmati, quinoa, seasonal vegetables

* **GREEN THAI HALIBUT$34$38**

Blistered cherry tomato, seasonal vegetables, quinoa, basmati, coconut curry sauce

**HANDHELDS**

* **CLUB BURGER**[g][d]**$20$23**

6 oz burger, maple pepper bacon, leaf lettuce, house-made tomato jam

* **CLUB VEGGIE BURGER**[vg][g]**$18$20**

6 oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

* **GUAC BURGER**[g][d]**$22$25**

6 oz burger, fresh avocado guacamole, jack cheese, caramelized onions, leaf lettuce

* **WOODBINE CLUBHOUSE**[g][d]**$22$25**

Cajun chicken, avocado, heirloom tomato, brie, maple pepper bacon

* **BUTCHERS PRIME RIB SANDWICH**[g]**$22$25**

Thinly sliced prime rib, caramelized onion, sautéed mushroom, jack daniels au jus  
 *Add artisan horseradish cheese***$3**

*All handhelds are served with choice of* ***seasoned french fries*** *or* ***spring greens*** *substitute caesar salad***$2**

**MAINS**

* **BONE-IN PORK CHOP**[d]**$36$41**

14 oz pork chop, blueberry balsamic chutney, seasonal vegetables, roasted fingerling potatoes

* **14 OZ RIB EYE STEAK**[d]**$50$56**

Seasonal vegetables, roasted fingerling potato, jack daniels au jus

* **STEAK & TRUFFLE FRITES**[d]**$40$45**

8 oz wellington county striploin, truffle frites, truffle butter & aioli

* **FILET MIGNON**[d]**$51$57**

7 oz filet, seasonal vegetables, roasted garlic mashed potato

* **LEMON MUSHROOM CHICKEN**[d]**$26$29**

Panko-parmesan crusted chicken breast, roasted fingerling potato, lemon mushroom cream sauce, seasonal vegetables

**TOPPERS**

* *Black garlic butter***$2$3**
* *Horseradish crust***$2$3**
* *Blue cheese & bacon butter***$4$5**
* *Truffle butter***$4$5**

**SKILLETS**

* **MUSHROOM SKILLET**[d]**$6$7**

Sautéed mushrooms, caramelized onion, garlic, fresh herbs

* **PARMESAN SHRIMP SKILLET**[d]**$8$9**

Sautéed shrimp, garlic butter, cream, fresh herbs

* **BRUSSEL SPROUT GRATINÉE**[g]**$7$8**

Parmesan cream, garlic, caramelized onion, herb crust

**DRINKS:**

**SIGNATURE COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA**(G, L)**$12, $30**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Johnnie Walker Black whisky, peach, lemon, orange

* **PEACH HIBISCUS MARGARITA$14**

2 oz tequila, 0.5 oz triple sec, hibiscus, peach, lime

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **MANGO RUM PUNCH$14**

1.5 oz coconut rum, mango, pineapple, orange, cranberry

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice,honey simple syrup

* **HIBISCUS MAI TAI$14**

1 oz Captain Morgan’s spiced rum, triple sec, hibiscus, 3YO rum, almond, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **YUZU LEMON MULE$14**

1.5 oz Ketel One vodka, ginger beer, yuzu, lemon

* **DARK HORSE$14**

1 oz 3YO rum, 0.5 oz Kahlua, yuzu syrup, tonic

* **CHOCOLATINI$15**

2 oz Ketel One vodka, white creme de cacao

* **COSMOPOLITAN$15**

2 oz Ketel One vodka, Cointreau, cranberry juice, lime

* **SUMMER BREEZE$15**

2 oz Ketel One vodka, peach schnapps, cranberry juice, pineapple juice

* **ORIGINAL MARTINI$15**

2 oz choice of Ketel One vodka or Tanqueray gin, vermouth

* **ESPRESSO MARTINI$15**

2oz Ketel One vodka, Kahlua, espresso

* **GREEN APPLETINI$15**

2 oz Ketel One vodka, apple syrup, fresh lime juice

**SIGNATURE CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini

**SPECIALITY DRAFT**

* **ALEXANDER KEITH’S**(12 oz, 18 oz)**$9, $12**
* **MILL ST. ORGANIC**(12 oz, 18 oz)**$9, $12**

**IMPORTED DRAFT**

* **STELLA ARTOIS**(12 oz, 18 oz)**$10, $13**
* **WARSTEINER**(12 oz, 18 oz)**$10, $13**

**WHITE WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(6 oz, 750 ml)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**PREMIUM WHITE WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (Ontario VQA)

* **BOLLA**(6 oz, 750 ml)**$14, $48**

PINOT GRIGIO (Italy)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (California)

* **ROBERTSON**(6 oz, 750 ml)**$13, $48**

CHENIN BLANC (South Africa)

* **FERNRIDGE**(750 ml)**$62**

SAUVIGNON BLANC (New Zealand)

* **SANTA MARGHERITA**(750 ml)**$60**

PINOT GRIGIO (Italy)

* **JAFFELIN**(750 ml)**$58**

BOURGOGNE ALIGOTE (France)

**RED WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SHIRAZ (Australia)

**PREMIUM RED WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

MERLOT (Ontario VQA)

* **TRAPICHE RESERVE**(6 oz, 750 ml)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

* **SPADA**(750 ml)**$86**

VALPOLICELLA RIPASSO (Italy)

* **TENUTA DI ARCENO**(750 ml)**$80**

CHIANTI CLASSICO RISERVA (Italy)

* **TWO HANDS**(750 ml)**$76**

SHIRAZ (Australia)

* **BONPAS CHATEUNEUF DU PAPE**(750 ml)**$90**

BONUS PASSUS (France)

* **ERATH**(750 ml)**$76**

PINOT NOIR (Oregon)

**SPARKLING WINE**

* **LILY**(750 ml)**$53**

SPARKLING WINE (Ontario VQA)

* **LILY**(750 ml)**$53**

SPARKLING ROSE WINE (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

* **SANTA MARGHERITA**(750 ml)**$60**

PROSECCO (Italy)

**ROSÉ**

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

(Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

(California)

**COFFEE & TEA:**

* **ESPRESSO$4**
* **CAPPUCCINO$5**
* **LATTE$5**
* **B52 COFFEE$10**

Grand Marnier, Kahlua, Baileys, coffee

* **IRISH COFFEE$10**

Irish whisky, coffee

* **SPANISH COFFEE$10**

Kahlua, Small Cask brandy, coffee

* **BLUEBERRY TEA$10**

amaretto, Grand Marnier, tea

*All include 1oz of alcohol*

* **DESSERTS:** [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan
* Prices in **GOLD** indicate Woodbine Club member pricing.

* **CHOCOLATE CAKE**[d]**$10$12**

Decadent chocolate, toasted meringue, fresh berries

* **VANILLA PANNA COTTA**[d]**$10$12**

Hibiscus pearl caviar, edible flowers, hibiscus vanilla sauce

* **ARTISAN CHEESE BOARD**[g][d][n]**$18$20**

Served with four cheese varieties. Flat breads, fresh fruit, wild honey & fig spread, candied apricots  
 *Please ask your server for daily cheese offerings, gluten-free offering available*

### **Reservations:**

For reservations, we request Woodbine Club members to email [WoodbineClub@woodbine.com](mailto:WoodbineClub@woodbine.com) to reserve your table.

**Hours of Operation:**

* **Saturday & Sunday:**  12 p.m. – 6 p.m.

**Note:** Kitchen closes at 5 p.m. on Saturdays and Sundays.

**Amenities:**

* À la carte
* Bar
* Free Wi-Fi
* Large Screen TV's
* Wagering Facilities
* Wheelchair Accessible

### **Location:**

### 

Woodbine Entertainment Group

555 Rexdale Blvd, Etobicoke, ON M9W 5L2

### 

1. **POST PARADE DINING ROOM**

## ABOUT

Dine high atop the racetrack with spectacular views of the action.

The Post Parade Dining Room at Woodbine Racetrack is a large and vibrant space with floor-to-ceiling windows and magnificent views of all three tracks. Tables feature HD TV monitors to ensure guests take in every moment of the action. Enjoy an exciting new à la carte menu of chef inspired creations with an extensive wine list.

**MAIN MENU:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan

**APPETIZERS**

* **FRENCH ONION SOUP**[g][d]**$14**

Caramelized onions, swiss cheese, guinness, house-made beef stock

* **ROASTED CARROT HUMMUS**[vg][g]**$18**

Carrot, chickpea, tahini, garlic, bird’s eye chili, chive served with warm grilled pita bread & house-made root chips

* **CLUB WINGS**[g][d]**$17**

1 lb wings, crudité  
 *choice of sauce:* honey habanero, sriracha lime, salt & pepper, buffalo butter, hot honey garlic, cajun dry rub

**SALADS**

* **FRESH SPRING GREENS**[vg][n]**$16**

Spring mix, toasted almond, radish, sweet peppers, red onion, orange & white balsamic dressing

* **CAESAR SALAD**[g]**$18**

Little gem lettuce, classic dressing, maple pepper bacon, house-made crostini, hard boiled quail egg

* **LOBSTER COBB$28**

Lobster, quail egg, mango avocado salsa, cherry tomato

**ENHANCEMENTS**

* *Add grilled chicken breast***$6**
* *Add sautéed shrimp***$8**

**HANDHELDS**

* **CLUB BURGER**[g][d]**$23**

6 oz burger, maple pepper bacon, leaf lettuce, house-made tomato jam

* **CLUB VEGGIE BURGER**[vg][g]**$20**

6 oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

* **WOODBINE CLUBHOUSE**[g][d]**$25**

Cajun chicken, avocado, heirloom tomato, brie, maple pepper bacon

* **PRIME RIB SANDWICH**[g]**$25**

Thinly sliced prime rib, caramelized onion, sautéed mushroom, jack daniels au jus  
 *Add artisan horseradish cheese***$3**

*All handhelds are served with choice of* ***seasoned french fries*** *or* ***spring greens*** *substitute caesar salad***$2**

**ENTREES**

* **GREEN THAI HALIBUT$38**

Blistered cherry tomato, seasonal vegetables, quinoa, basmati, coconut curry sauce

* **LEMON MUSHROOM CHICKEN**[d]**$29**

Panko-parmesan crusted chicken breast, lemon mushroom cream sauce, fingerling potato, seasonal vegetables

* **STEAK & TRUFFLE FRITES**[d]**$45**

8 oz wellington county striploin, truffle frites, truffle butter & aioli

* **SMOKED MOZZARELLA RAVIOLI**[g][d]**$22**

Wood-smoked mozzarella, sun-dried tomato pesto cream sauce

**DRINKS:**

**SIGNATURE COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA**(G, L)**$12, $30**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Johnnie Walker Black whisky, peach, lemon, orange

* **PEACH HIBISCUS MARGARITA$14**

2 oz tequila, 0.5 oz triple sec, hibiscus, peach, lime

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **MANGO RUM PUNCH$14**

1.5 oz coconut rum, mango, pineapple, orange, cranberry

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice,honey simple syrup

* **HIBISCUS MAI TAI$14**

1 oz Captain Morgan’s spiced rum, triple sec, hibiscus, 3YO rum, almond, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **YUZU LEMON MULE$14**

1.5 oz Ketel One vodka, ginger beer, yuzu, lemon

* **DARK HORSE$14**

1 oz 3YO rum, 0.5 oz Kahlua, yuzu syrup, tonic

* **CHOCOLATINI$15**

2 oz Ketel One vodka, white creme de cacao

* **COSMOPOLITAN$15**

2 oz Ketel One vodka, Cointreau, cranberry juice, lime

* **SUMMER BREEZE$15**

2 oz Ketel One vodka, peach schnapps, cranberry juice, pineapple juice

* **ORIGINAL MARTINI$15**

2 oz choice of Ketel One vodka or Tanqueray gin, vermouth

* **ESPRESSO MARTINI$15**

2oz Ketel One vodka, Kahlua, espresso

* **GREEN APPLETINI$15**

2 oz Ketel One vodka, apple syrup, fresh lime juice

**SIGNATURE CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini

**FROZEN COCKTAILS**

* **MARGARITA$12**

*lime/strawberry*

* **DAIQUIRI$12**

*lime/strawberry*

* **PINA COLADA$12**
* **MUDSLIDE$12**

**BOTTLED BEER**

* **BUDWEISER$9**
* **BUD LIGHT$9**
* **LABATT BLUE$9**
* **STELLA ARTOIS$10**
* **HEINEKEN$10**
* **ALEXANDER KEITHS$9**
* **CORONA$10**
* **GUINNESS$10**
* **MILL ST ORGANIC$9**
* **SLEEMAN HONEY BROWN$9**
* **BUDWEISER PROHIBITION$9**

*(non alcoholic)*

**WHITE WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(6 oz, 750 ml)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**PREMIUM WHITE WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (Ontario VQA)

* **BOLLA**(6 oz, 750 ml)**$14, $48**

PINOT GRIGIO (Italy)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (California)

* **VILLA MARIA**(6 oz, 750 ml)**$17, $60**

SAUVIGNON BLANC (New Zealand)

* **ROBERTSON**(6 oz, 750 ml)**$13, $48**

CHENIN BLANC (South Africa)

* **FERNRIDGE**(750 ml)**$62**

SAUVIGNON BLANC (New Zealand)

* **SANTA MARGHERITA**(750 ml)**$60**

PINOT GRIGIO (Italy)

* **JAFFELIN**(750 ml)**$58**

BOURGOGNE ALIGOTE (France)

**RED WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SHIRAZ (Australia)

**PREMIUM RED WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

MERLOT (Ontario VQA)

* **TRAPICHE RESERVE**(6 oz, 750 ml)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

* **SPADA**(750 ml)**$86**

VALPOLICELLA RIPASSO (Italy)

* **TENUTA DI ARCENO**(750 ml)**$80**

CHIANTI CLASSICO RISERVA (Italy)

* **TWO HANDS**(750 ml)**$76**

SHIRAZ (Australia)

* **BONPAS CHATEUNEUF DU PAPE**(750 ml)**$90**

BONUS PASSUS (France)

* **ERATH**(750 ml)**$76**

PINOT NOIR (Oregon)

**SPARKLING WINE**

* **LILY**(750 ml)**$53**

SPARKLING WINE (Ontario VQA)

* **LILY**(750 ml)**$53**

SPARKLING ROSE WINE (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

BRUT (France)

* **SANTA MARGHERITA**(750 ml)**$60**

PROSECCO (Italy)

**ROSÉ**

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

(Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

(California)

**COFFEE & TEA:**

* **ESPRESSO$4**
* **CAPPUCCINO$5**
* **LATTE$5**
* **B52 COFFEE$10**

Grand Marnier, Kahlua, Baileys, coffee

* **IRISH COFFEE$10**

Irish whisky, coffee

* **SPANISH COFFEE$10**

Kahlua, Small Cask brandy, coffee

* **BLUEBERRY TEA$10**

amaretto, Grand Marnier, tea

*All include 1oz of alcohol*

**DESSERTS:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan
* **CHOCOLATE CAKE**[d]**$10**

Decadent chocolate, toasted meringue, fresh berries

* **VANILLA PANNA COTTA**[d]**$10**

Hibiscus pearl caviar, edible flowers, hibiscus vanilla sauce

**Hours of Operation:**

* **Saturday & Sunday:**  12 p.m. – 6 p.m.

**Note:** Kitchen closes at 5 p.m. on Saturdays, and Sundays.

**Amenities:**

À la carte

Bar

Free Wi-Fi

Large Screen TV's

Trackside View

Wagering Facilities

Wheelchair Accessible

**Location:**

Woodbine Entertainment Group

555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **CHAMPIONS BAR:**

## ABOUT

Raise a glass with comfortable indoor seating with plenty of monitors to keep your eye on the action. Share good times — and an appetizer or two! Win, place or show, you’ll enjoy good times with friends at our popular racetrack bar.

**Note:** Track views are limited.

**FOOD MENU:**

**APPETIZERS**

* **CHARCUTERIE BOARD$32**

Smoked gouda, cave aged cheddar and a selection of chef-curated rotating flavours. served with sopressata, prosciutto, bundnerfleisch, serrano, herb and garlic rosalia, flatbread crisps

* **TRUFFLE FRIES$14**

Golden crinkle fries tossed with truffle oil, sea salt and fresh herbs, topped with freshly grated pecorino cheese and served with truffle aioli

* **KOREAN CREAM CHEESE GARLIC BREAD$14**

Mini brioche buns with a sweet cream cheese filling, brushed with garlic butter finished with a drizzle of spicy herb and honey sauce  
 *Add extra bun* **$3**

* **STACKED NACHOS$22**

Lightly seasoned red and blue baked tortilla, shredded lettuce, jalapeño, pico de gallo, salsa, shredded cheese, sour cream, guacamole  
 *Add on chicken* **$3**

* **FISH TACOS$18**

Grilled flour tortilla with beer battered mahi mahi, avocado salsa, lime crema, habanero pickled onions, shredded lettuce

* **CHICKEN WINGS$22**

Seasoned and lightly flour dusted chicken wings, served with blue cheese dressing  
 *SERVED IN YOUR CHOICE OF SAUCE OR RUB*  
 *Fermented mango chili butter, mild, medium, honey pancetta butter, cajun dust, lime salt, frost berry, lemon myrtle, kola curry dust, buffalo hot sauce, salt and pepper chaguanas pepper sauce, bourbon bbq*

* **GRILLED CALAMARI DIABLO$18**

sambal buttermilk grilled calamari and breaded fried marinated bell pepper calamari tossed in lime salt, accompanied by parma tomato sauce and sambal aioli

* **WAGYU BRUSCHETTA$17**

Paprika crostini, lime crema, roasted garlic, balsamic tomato salsa, horseradish aioli, topped with thinly sliced, lightly torched wagyu beef

**SALADS**

* **CHAMPIONS CAESAR SALAD$17**

Chopped little gem, maple bacon, pancetta crisp, asiago parma crisp, smoked paprika garlic crisp, tossed in a garlic lemon dressing

* + **FRESH SUMMER GREEN SALAD$17**

Spring mix, fresh berries, avocado, herbed goat cheese, roasted pepitas, watermelon, tossed in a citrus dressing  
 *Add on grilled chicken***$6**

*Add on mahi mahi***$7**

*Add on shrimp skewer***$7**

**MAINS**

* **STEAK FRITES$39**

8 oz striplion, crinkle fries, herb butter, bourbon demi glaze

* **SMOKED BACK RIBS**(Half Rack, Full Rack)**$28, $36**

Pork ribs seasoned with hickory smoked bbq sauce and coleslaw, served with steak cut fries

* **FISH & CHIPS$18**

Beer-battered cod, golden french fries, creamy coleslaw, tartar sauce, lemon wedge

* **SPAGHETTI AND MEATBALLS$17**

10 oz veal meatball, spaghetti, tomato salsa, parma tomato sauce, fresh herbs

**HANDHELDS**

* **KIMICHI BURGER$21**

Kimchi, spring mix, sambal aioli, shredded pickles

* **BUFFALO BISON BURGER$25**

Bourbon bbq sauce, spring mix, crispy onion straws, sautéed mushrooms, gorgonzola cheese

* **STOCKYARD BURGER$22**

Bourbon bbq sauce, aged cheddar, spring mix, roma tomato, shredded pickles, caramelized onions

* **GRILLED CHICKEN CALABREZI$22**

Parma tomato sauce, pesto coleslaw, marinated char broiled chicken, burrata, spring mix, salted roma tomato, served on rosemary garlic flatbread

**SIDES**

* **SIDE FRIES$7**
* **SIDE CAESAR$7**
* **CARROTS AND CELERY$7**
* **CHEF JAY’S MASHED POTATOES$6**
* **SIDE SWEET POTATO FRIES$9**
* **ACADIAN RICE $5**

**DRINKS MENU:**

**SIGNATURE COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA**(G, L)**$12, $30**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Crown Royal whisky, peach, lemon, orange

* **PEACH HIBISCUS MARGARITA$14**

2 oz tequila, 0.5 oz triple sec, hibiscus, peach, lime

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **MANGO RUM PUNCH$14**

1.5 oz coconut rum, mango, pineapple, orange, cranberry

* **HIBISCUS MAI TAI$14**

1 oz Captain Morgan’s Spiced rum, 0.5 Havana Club 3YO rum, triple sec, hibiscus, almond, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **YUZU LEMON MULE$14**

1.5 oz Smirnoff vodka, ginger beer, yuzu, lemon

* **DARK HORSE$14**

1 oz 3YO rum, 0.5 oz Kahlua, yuzu syrup, tonic

* **CHOCOLATINI$15**

2 oz Ketel One vodka, white creme de cacao

* **COSMOPOLITAN$15**

2 oz Ketel One vodka, Cointreau, cranberry juice, lime

* **SUMMER BREEZE$15**

2 oz Ketel One vodka, peach schnapps, cranberry juice, pineapple juice

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice, honey simple syrup

* **ESPRESSO MARTINI$15**

2oz Ketel One vodka, Kahlua, espresso

* **ORIGINAL MARTINI$15**

2 oz choice of Ketel One vodka or Tanqueray gin, vermouth

* **GREEN APPLETINI$15**

2 oz Ketel One vodka, apple syrup, fresh lime juice

**FROZEN COCKTAILS**

* **MARGARITA$12**

Lime/strawberry

* **DAIQUIRI$12**

Lime/strawberry

* **PINA COLADA$12**
* **MUDSLIDE$12**

**CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini

**BEER**

**DOMESTIC DRAFT**

* **BUDWEISER**(12 oz, 18 oz)**$9, $12**

**SPECIALTY DRAFT**

* **ALEXANDER KEITH’S**(12 oz, 18 oz)**$9, $12**
* **MILL ST. BELGIAN WHITE**(12 oz, 18 oz)**$9, $12**
* **MILL ST. ORGANIC**(12 oz, 18 oz)**$9, $12**
* **MICHELOB ULTRA**(12 oz, 18 oz)**$9, $12**

**IMPORTED DRAFT**

* **STELLA ARTOIS**(12 oz, 18 oz)**$10, $13**

**WHITE WINE**

**FEATURE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(6 oz, 750 ml)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**PREMIUM**

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (California)

* **BOLLA**(6 oz, 750 ml)**$14, $48**

PINOT GRIGIO (Italy)

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **VILLA MARIA**(6 oz, 750 ml)**$17, $60**

SAUVIGNON BLANC (New Zealand)

* **ROBERTSON**(6 oz, 750 ml)**$13, $48**

CHENIN BLANC (South Africa)

**ROSÉ**

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

(California)

**SPARKLING**

* **LILY**(750 ml)**$53**

SPARKLING WINE (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

**RED WINE**

**FEATURE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SHIRAZ (Australia)

**PREMIUM**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

MERLOT (Ontario VQA)

* **TRAPICHE RESERVE**(6 oz, 750 ml)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

**Hours of Operation:**

**Friday, Saturday & Sunday:**  12 p.m. – 6 p.m.  
 **Kitchen closes on Friday, Saturday & Sunday at 5 p.m.**

**Amenities:**

À la carte

Access to grandstand

Bar

Free Wi-Fi

Large Screen TV's

Trackside View

Wagering Facilities

Wheelchair Accessible

**Location:**

555 Rexdale Blvd Level 3, Etobicoke, ON M9W 5L2

1. **JOHNNIE WALKER OWNERS’ LOUNGE**

The newly redesigned Johnnie Walker Owners’ Lounge is an exclusive lounge for owners and trainers to meet, strategize and celebrate on live race days. Its incredible vantage point is located on the second level of the Grandstand, right at the wire.

Owners, trainers and their guests can enjoy all the comforts of the newly designed space and have access to an extensive selection of beer, a wide variety of wine, cocktails and spirits including extensive whisky offerings from Johnnie Walker. Menu offerings include chef-inspired sharables and classic dishes.

**Note:** For owners and trainers only. Accreditation required for admittance.

**MAIN MENU:**

* [d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan

**APPETIZERS**

* **SNACK BOARD**[g][d]**$10**

House-baked root chips, louisiana mix, chocolate pretzels, savoury buttermilk dip

* **FRENCH ONION SOUP**[g][d]**$14**

Caramelized onions, guinness, house-made beef stock, emmenthal cheese, guinness

**SALADS**

* **SPRING GREENS**[vg]**$15**

Spiral carrot, shaved red onion, grape tomato, watermelon radish, lemon za’atar vinaigrette  
 *side salad***$8**

* + **CAESAR SALAD**[g]**$18**

Gem lettuce, classic dressing, maple pepper bacon, house-made crostini, hard boiled quail egg  
 *side salad***$10**

* + **MEDITERRANEAN SALAD$18**

Cucumber, bell pepper, cherry tomato, feta, kalamata olive, traditional hummus, pita, red onion, lemon za’atar dressing  
 *side salad***$10**

* + *Add grilled chicken***$6**  
    *Add shrimp skewer***$8**  
    *Add salmon***$14**

**HANDHELDS**

*Served with fries or spring greens substitute caesar salad***$2**

* + **STEAK SANDWICH**[g][d]**$25**

6 oz striploin, emmenthal cheese, caramelized onion, sautéed mushroom

* + **OT BURGER**[g]**$23**

6 oz burger, maple pepper bacon, leaf lettuce, house-made tomato jam  
 *Add cheese***$3**

* + **GUAC BURGER**[g][d]**$25**

6 oz burger, avocado, jack cheese, caramelized onions, leaf lettuce

* + **OT BEYOND BURGER**[g]**$20**

Beyond meat patty, leaf lettuce, house-made tomato jam, garlic aioli

* + **CHICKEN WRAP**[g][d]**$18**

Grilled chicken, monterey jack, shredded lettuce, diced tomato, chipotle lime crema

**ENTRÉES**

*Served with fries or spring greens substitute caesar salad***$2**

* + **OT WINGS**[g][d]**$17**

1 lb wings, crudité  
 Choice of sauce: habanero lime, salt & pepper, buffalo butter, hot honey garlic, cajun dry rub, forty creek bbq sauce

* + **STEAK FRITES**[g]**$38**

8 oz striploin, lightly seasoned fries, served with au jus

* + **CHICKEN CLUB**[g]**$25**

Cajun chicken, lettuce, garlic aioli, maple pepper bacon

* + **OT SALMON**[g]**$30**

Seared atlantic salmon, hasselback potato, lemon dill velouté, seasonal vegetables, shredded grana padano

**DESSERTS**

* + **CHOCOLATE CAKE**[d]**$12**

Fresh fruit coulis, whipped cream, strawberry

* + **CHEESECAKE FACTORY SLICE**[g][d]**$12**

Fresh berries, whipped cream, caramel toffee sauce  
 *Please ask your server for flavour of the day*

* + **ARTISAN CHEESE BOARD**[g][d][n]**$21**

Served with four cheese varieties. Flat breads, fresh fruits, wild honey & fig spread, candied apricots  
 *Please ask your server for daily cheese offerings. gluten-free offering available.*

* + **ORANGE NUT CARROT CAKE**[d][n]**$12**

Candied walnut, berries, whipped cream

**SPECIALTY COFFEE & TEA**

*All include 1 oz of alcohol*

* + **B52 COFFEE$10**

Grand Marnier, Kahlua, Baileys, coffee

* + **IRISH COFFEE$10**

Irish whisky, coffee

* + **SPANISH COFFEE$10**

Kahlua, Small Cask brandy, coffee

* + **BLUEBERRY TEA$10**

Amaretto, Grand Marnier, tea

**DRINKS:**

**DRAFT**

* **BUDWEISER**(12 oz, 18 oz)**$9, $12**
* **MICHELOB ULTRA**(12 oz, 18 oz)**$9, $12**
* **MILL ST. ORGANIC**(12 oz, 18 oz)**$9, $12**

**CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp, clamato

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw, clamato

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables, clamato

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini, clamato

**COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA**(G, L)**$12, $30**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA**(G, L)**$12, $30**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Crown Royal whisky, peach, lemon, orange

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **OLD FASHION$13**

2 oz tequila, agave nectar, bitters

* **CHOCOLATINI$15**

2 oz Ketel One vodka, white creme de cacao

* **COSMOPOLITAN$15**

2 oz Ketel One vodka, Cointreau, cranberry juice, lime

* **SUMMER BREEZE$15**

2 oz Ketel One vodka, peach schnapps, cranberry juice, pineapple juice

* **ORIGINAL MARTINI$15**

2 oz choice of Ketel One vodka or Tanqueray gin, vermouth

* **ESPRESSO MARTINI$15**

2oz Ketel One vodka, Kahlua, espresso

* **YUZU LEMON MULE$14**

1.5 oz Smirnoff vodka, ginger beer, yuzu, lemon

* **PEACH WHISKY SOUR$12**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice, honey simple syrup

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **GREEN APPLETINI$15**

2 oz Ketel One vodka, apple syrup, fresh lime juice

**WHITE WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **CALIFORNIA ROOTS**(6 oz, 750 ml)**$12, $46**

CHARDONNAY (California)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**PREMIUM WHITE WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $56**

CHARDONNAY (California)

* **BOLLA**(6 oz, 750 ml)**$14, $48**

PINOT GRIGIO (Italy)

* **VILLA MARIA**(6 oz, 750 ml)**$17, $60**

SAUVIGNON BLANC (New Zealand)

* **ROBERTSON**(6 oz, 750 ml)**$13, $48**

CHENIN BLANC (South Africa)

**ROSÉ**

* **HOPETOWN**(6 oz, 750 ml)**$12, $46**

PINOT GRIGIO (Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$16, $58**

(California)

**SPARKLING**

* **LILY**(750 ml)**$53**

SPARKLING WINE (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

**RED WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$12, $46**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$12, $46**

CABERNET SAUVIGNON (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SHIRAZ (Australia)

**PREMIUM RED WINE**

* **COLIO ESTATE RESERVE**(6 oz, 750 ml)**$15, $50**

MERLOT (Ontario VQA)

* **TRAPICHE RESERVE**(6 oz, 750 ml)**$14, $48**

MALBEC (Argentina)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

**Amenities:**

À la carte

Bar

Free Wi-Fi

Large Screen TV's

Trackside View

Wagering Facilities

Wheelchair Accessible

**Location:**

555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **Food Court**

## ABOUT

From burgers and chicken to pizza, there’s something to fulfill every craving!

Our friendly food court has something to satisfy every race fan. Conveniently located near the wagering stations on the second floor, grab your favourite snack and beverage to enjoy rail side.

**Hours of Operation:**

* **Thursday to Sunday:**  12 p.m. – 8 p.m.

**Amenities:**

Bar

Free Wi-Fi

Large Screen TV's

Wagering Facilities

Wheelchair Accessible

**Location:**

555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **Willows Noodle Bar**

## ABOUT

Pull up a seat at our casual and friendly Asian noodle bar.

This intimate eatery on the west side of the casino serves up fresh, fast and authentic Asian favourites quickly – so you can savour, enjoy and get back to the gaming action.

**STARTERS:**

* [S] Spicy
* [Veg] Vegetarian
* [V] Vegan

**APPETIZERS**

* **BREADED WINGS$24**

stilton sauce • crudité choose from habanero sauce • sweet spicy thai • cajun dust • frost berry • salt & pepper • medium • mild • bbq  
 *add extra sauce or extra carrots & celery***$1**

* **CHICKEN QUESADILLA$16**

grilled flour tortillas • jack & cheddar cheese • pico de gallo • smoked hand-pulled chicken • salsa • sour cream  
 *add extra chicken***$4**  
*add a choice of sautéed mushrooms, sautéed onions***$2**  
*add extra pico de gallo, extra shredded cheese, extra sour cream or extra salsa***$2**

* **STACKED NACHOS$16**

lightly seasoned corn tortilla chips • jack & cheddar cheese • green onions • jalapenos • pico de gallo • shredded lettuce • sour cream & salsa  
 *add roasted chicken***$4**  
*add extra pico de gallo, shredded cheese, salsa or sour cream* **$2**

* **TOWER ONION RINGS$10**

beer-battered onion rings served with Forty Creek bbq sauce & cholula aioli  
 *add extra BBQ sauce or cholula aioli***$1**

* **VEGETABLE SPRING ROLLS**[Veg]**$13**

pickled roots • spicy plum sauce  
 *add extra plum sauce***$1**

* **CRISPY STICKY SMOKED RIBS$15**

hoisin sticky sauce • toasted sesame

* **COCONUT SHRIMP$16**

breaded shrimp • chin chow pepper & lime aioli  
 *add extra lime aioli* **$1**

**SALADS**

* **CLASSIC CAESAR SALAD$15**

chopped romaine hearts • smoked honey bacon • parmesan cheese • garlic crisps • garlic dressing • lemon wedge  
 *add extra sauce or extra carrots & celery***$7**  
*add extra sauce or extra carrots & celery***$12**  
*add extra sauce or extra carrots & celery***$3**

* **HOUSE SALAD**[Veg]**$13**

spring mix • carrots • grape tomatoes • red onions choice of dressing: ranch • blue cheese • citrus vinaigrette • honey dijon mustard  
 *add extra sauce or extra carrots & celery***$7**  
*add extra sauce or extra carrots & celery***$12**  
*add extra sauce or extra carrots & celery***$3**

**SIDES**

* + **POUTINE$10**

house gravy • crispy golden fries • cheese curds

* + **FRIES$7**

**SWEET POTATO FRIES$12**

**SOUPS:**

* [S] Spicy
* [Veg] Vegetarian
* [V] Vegan

**SOUPS**

* **WONTON SOUP$18.95**

Chicken Wontons • Asian Greens • Mushrooms • Bean Sprouts • Egg Noodles in a Chicken Broth

* **LEMONGRASS SOUP**[S]**$18.95**

Spicy & Sour Soup with Rice Noodles • Asian Greens • Mushrooms • Tomatoes • Bean Sprouts • Lime Leaves

* **VIETNAMESE “PHO” SOUP$18.95**

Rice Noodle Soup with Asian Greens • Bean Sprouts • Herbs • Chili • A Slice of Fresh Lime

**ADD ONS**

* **MIXED VEGETABLES$3.95**
* **CHICKEN MEATBALLS • CHICKEN OR BEEF$10.95**
* **TIGER SHRIMP$10.95**
* **LOBSTER TAIL (1)$11.95**

**MAINS:**

* [S] Spicy
* [Veg] Vegetarian
* [V] Vegan

**MAINS**

* **CAJUN CHICKEN SANDWICH$20**

charbroiled chicken breast • lettuce • tomatoes • seasoned with a drizzle of spicy mayo served on a black & white sesame bun  
 *add cheese***$2**  
*add honey bacon***$3**

* **BEYOND BEEF BURGER**[Veg]**$19**

beyond meat plant-based patty • lettuce • tomatoes  
 *add sautéed mushrooms or sautéed onions***$2**  
*add honey bacon***$3**

* **CLASSIC BURGER$20**

short rib & sirloin patty • shredded lettuce • sweet pickles • roma tomatoes served on a black & white sesame bun  
 *add sautéed mushrooms, sautéed onions or cheese***$2**

* **FISH & CHIPS$18**

1 piece beer-battered cod • golden fries • coleslaw • tartar sauce  
 *add extra piece of fish***$7**  
*add extra coleslaw or extra tartar sauce***$1**

* **BUFFALO CHICKEN WRAP$18**

crispy buffalo chicken tenders • flour heat pressed tortilla • shredded lettuce • lime crema • pico de gallo • blended jack & cheddar cheese • golden fries  
 *add honey maple bacon***$3**  
*add dipping sauce, lime crema, cholula, stilton, bbq sauce or ranch***$1**

* **CHICKEN FINGERS$18**

crispy breaded chicken fingers • golden fries • plum sauce  
 *add extra plum sauce, bbq sauce, ranch, stiliton or buffalo sauce or any wing sauce for dipping* **$1**

* **STEAK SANDWICH$24**

6 oz striploin charbroiled served on a bun topped with caramelized onions • mushrooms • swiss cheese • golden fries  
 *add extra sautéed mushrooms, sautéed onions or swiss cheese***$2**

All mains served with a choice of fries, side garden salad or side caesar salad

**SUBSTITUTIONS**

* **GLUTEN-FREE BUN$2**
* **SWEET POTATO FRIES$8**
* **UPGRADE FRIES TO A POUTINE$3**
* **ADD SIDE OF GRAVY$2**

**SIGNATURE DISHES**

* **SWEET & SOUR TIGER PRAWN$24.95**

Wok Fried Shrimp • Pineapple • Peanuts • Chili • Bell Peppers • Mushrooms • Bean Sprouts • Thai Basil • Cilantro • Sweet & Sour Sauce  
 *Served on Steamed Jasmine Rice*

* **BLACK BEAN LOBSTER & SHRIMP$27.95**

Lobster Tail • Shrimp • Asian Vegetables • Peppers • Bean Sprouts • Ginger • Garlic • Black Bean Sauce • Cilantro  
 *Served on Steamed Jasmine Rice*

* **SPICY SURF & TURF SHANGHAI NOODLES**[S]**$34.95**

Lobster Tail • Beef • Asian Greens • Hoisin Sauce • Soy Sichuan Pepper • Peanuts • Cilantro  
 *Served with Udon Noodles*

* **KOREAN RED DRAGON CHICKEN & SHRIMP**[S]**$27.95**

Sweet & Spicy Korean Sauce • Chicken • Shrimp • Scallions • Sesame • Kimchi • Asian Vegetables  
 *Served with Rice Noodles*

**ADD ONS**

* **MIXED VEGETABLES$3.95**
* **CHICKEN MEATBALLS • CHICKEN OR BEEF$10.95**
* **TIGER SHRIMP$10.95**
* **LOBSTER TAIL (1)$11.95**

**NOODLES & CURRY**

* **SHANGHAI CURRY NOODLES$18.95**

Udon Noodles Stir Fried with Asian Greens • Mushrooms • Peppers, Bean Sprouts • Scallions • Sesame Seeds • Ginger • Garlic • Cilantro • House Curry Paste

* **BANGKOK NOODLE**(S)**$18.95**

Rice Noodles Stir Fried with Asian Greens • Tomatoes • Peppers • Bean Sprouts • Egg • Lime Leaves • Roasted Peanuts • Fresh Herbs • Pad Thai Sauce

* **THAI RED CURRY$18.95**

Red Curry Coconut Milk Sauce • Asian Greens • Mushrooms • Peppers • Bean Sprouts • Lime Leaves • Cashews  
 *Served on Steamed Jasmine Rice*

* **TOKYO TERIYAKI NOODLE$18.95**

Egg Noodles Stir Fried with Asian Greens • Mushrooms • Peppers • Bean Sprouts • Sesame Seeds • Ginger Teriyaki Sauce

**ADD ONS**

* **MIXED VEGETABLES$3.95**
* **CHICKEN MEATBALLS • CHICKEN OR BEEF$10.95**
* **TIGER SHRIMP$10.95**
* **LOBSTER TAIL (1)$11.95**

**DESSERTS:**

**DESSERTS**

* **CHEESECAKE FACTORY SLICES$7**

ask your server for options

* **CARROT CAKE$8**

warm spiced • cream cheese • walnuts

**Hours of Operation:**

* **Sunday to Thursday:**  11 a.m. – 12 a.m.
* **Friday & Saturday:**  11 a.m.- 1 a.m.

**Amenities:**

À la carte

Bar

Wheelchair Accessible

**Location:**

555 Rexdale Blvd Level 1, Etobicoke, ON M9W 5L2

1. **Hoofbeats Lounge**

Got a craving at the casino? Take a break from the slots and join us in our casual and bright trackside eatery and patio, open 7 days a week.

Located across from the casino main entrance, Hoofbeats serves up freshly-made soups, salads, sandwiches, desserts and more. It’s a welcoming place to grab a hot or cold lunch, a quick drink or a tasty snack with friends – right in the heart of the gaming action.

**Hours of Operation:**

* Open 24 hours Daily

**Amenities:**

Bar

Free Wi-Fi

Trackside View

Wagering Facilities

Wheelchair Accessible

**Location:**

555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **The Northern Lights Bar**

## ABOUT

Enjoy an array of hand-crafted cocktails, and extensive wine, beer and liquor offerings paired with elevated bar bites in our modern cocktail bar. Located in the east end of the Expansion Casino.

**FOOD MENU:**

**SMALL BITES**

d – contains dairy, g – contains gluten

* **SWEET & SALTY SNACK BOARD**g**$9**

An assortment of chocolate almonds, chocolate pretzels, house made kettle chips and cajun bar mix

* **CHIPS & DIP**d**$8**

Kettle chips and root chip medley, served with a creamy pepperberry cheese dip

* **CARROT HUMMUS**g**$8**

Served with a root chip medley and pita bread

* **CHARCUTERIE BOARD**g**$16**

Prosciutto, chorizo, salami, mixed olives, house-made tomato jam, pickled vegetables, la panzanella flatbread, raincoast crisps

* **MEXI CHIPS & DIPS**g,d**$13**

Tri-colour tortilla chips served with fresh pico de gallo, rustic salsa, sour cream

* **SUSHI PLATTER$13**

Maki vegetable roll, maki salmon roll, nigiri, wasabi, ginger

* **ARTISAN CHEESE BOARD**g,d**$17**

Selection of canadian cheeses, candied apricots, house-made fig spread, fresh fruit, raincoast crisps, la panzanella flatbread

* **ANTIPASTA$16**

Assorted pickled vegetables, figs, roasted red pepper, pepperoncini, spicy olives, black olives, assorted cheeses

* **SPICY SALMON POKE BOWL**g**$19**

Salmon, carrot, cucumber, avocado, lettuce, corn, edamame served on rice with yuzu mayo and tare sauce

* **TOFU VEGETARIAN POKE BOWL**g**$19**

Crispy tofu, carrot, cucumber, avocado, lettuce, corn, edamame served on rice with yuzu mayo and tare sauce

* **SPICY TUNA POKE BOWL**g**$20**

Spicy tuna, carrot, cucumber, avocado, lettuce, corn, edamame served on rice with yuzu mayo and tare sauce

**CAESARS**

* **BBQ SHRIMP CAESAR$14**

2 oz Ketel One vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp

* **SMOKED SEAFOOD CAESAR$15**

2 oz Ketel One vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw

* **GARDEN CAESAR$12**

2 oz Ketel One vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables

* **SPICY FRESH CAESAR$12**

2 oz Ketel One vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini

**DRINKS:**

**COOLERS, BREWS & CIDERS**

* **SMIRNOFF ICE PEACH LEMONADE**(473 ml)**$8.41**

PINOT GRIGIO (Ontario VQA)

* **SMIRNOFF PINK LEMONADE**(473 ml)**$8.41**

CHARDONNAY (California)

* **THORNBURY HONEYCRISP APPLE CIDER**(473 ml)**$8.41**

SAUVIGNON BLANC (Australia)

* **CORONA SUNBREW**(330 ml)**$8.19**

SAUVIGNON BLANC (Australia)

* **BUD LIGHT SELTZER MANGO**(473 ml)**$8.19**

SAUVIGNON BLANC (Australia)

**NON-ALCOHOLIC**

* **CORONA SUNBREW**(0.0% 330 mL)**$6.19**

**SIGNATURE COCKTAILS**

* Glass (G)

* Litre (L)
* **WHITE SANGRIA$12**

4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda

* **RED SANGRIA$12**

4 oz red wine, 0.5 oz brandy, blackberry, mango, orange

* **PEACH WHISKY SOUR$12**

2 oz Johnnie Walker Black whisky, peach, lemon, orange

* **PEACH HIBISCUS MARGARITA$14**

2 oz tequila, 0.5 oz triple sec, hibiscus, peach, lime

* **CHILI PEPPER PALOMA$14**

1.5 oz tequila, agave, grapefruit, lime, seltzer

* **CITRUS ICED GREEN TEA$14**

1.5 oz Gordon’s Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea

* **PEACH BERRY GIN & TONIC$14**

1 oz Gordon’s Gin, raspberry, peach, tonic

* **HIBISCUS FOGHORN$14**

1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime

* **PIMM’S YUZU LEMONADE$14**

1.5 oz Pimm’s no.1, yuzu, lemon-lime, basil, cucumber

* **MANGO RUM PUNCH$14**

1.5 oz coconut rum, mango, pineapple, orange, cranberry

* **GOLDRUSH$14**

1 oz Bulleit Bourbon, fresh lemon juice, honey simple syrup

* **HIBISCUS MAI TAI$14**

1 oz Captain Morgan’s spiced rum, triple sec, hibiscus, 3YO rum, almond, lime

* **SPICY MANGO MOJITO$14**

2 oz 3YO rum, mango, lime, soda, cilantro, jalapeno

* **YUZU LEMON MULE$14**

1.5 oz Ketel One vodka, ginger beer, yuzu, lemon

**DRAFT BEER**

* **DOMESTIC DRAFT**(16 oz)**$9.25**

Budweiser | Bud Light | Michelob Ultra | Goose Island Ipa | Shock Top Wheat

* **IMPORT DRAFT**(16 oz)**$11.50**

Stella Artois | Guinness

**WHITE WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$8, $33.76**

PINOT GRIGIO (Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CHARDONNAY (California)

* **KEEP CALM**(6 oz, 750 ml)**$8, $33.76**

PINOT GRIGIO (Ontario VQA)

* **YELLOWTAIL**(6 oz, 750 ml)**$12, $46**

SAUVIGNON BLANC (Australia)

**ROSÉ**

* **BREAD & BUTTER ROSÉ**(6 oz, 750 ml)**$15, $50**

(California)

**SPARKLING**

* **LILY**(750 ml)**$53**

SPARKLING WHITE WINE (Ontario VQA)

* **LILY**(750 ml)**$53**

SPARKLING ROSÉ (Ontario VQA)

* **PIPER-HEIDSIECK**(750 ml)**$140**

France

**RED WINE**

* **COLIO ESTATE**(6 oz, 750 ml)**$8, $33.76**

CABERNET MERLOT (Ontario VQA)

* **KEEP CALM**(6 oz, 750 ml)**$8, $33.76**

CABERNET SAUVIGNON (Ontario VQA)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

CABERNET SAUVIGNON (California)

* **BREAD & BUTTER**(6 oz, 750 ml)**$15, $50**

PINOT NOIR (California)

**Hours of Operation:**

7 days a week, 9 a.m. to 2 a.m.

**Amenities:**

À la carte

Bar

Free Wi-Fi

Large Screen TV's

Wheelchair Accessible

**Location:**

Expansion Casino, Eastern Wing, 555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **Mary Brown’s Express**

At Mary Brown’s Chicken, it’s all about great taste. Mary Brown’s Chicken features are real, wholesome, comfort food, made fresh daily, and 100% Canadian. Located in the Expansion Casino.

**Hours of Operation:**

Sunday & Thursday – **Open (11 a.m. – 1 a.m.)**  
Friday & Saturday – **Open (11 a.m. – 4 a.m.)**

**Amenities:**

Free Wi-Fi

Wheelchair Accessible

**Location:**

Expansion Casino, 555 Rexdale Blvd, Etobicoke, ON M9W 5L2

1. **Noodlebox**

## ABOUT

Wok-fired Asian street food, made to order and highly customizable.

Noodlebox’s bold dishes start with freshly prepared, premium ingredients, because we believe real food is always at the heart of great food. Every box is made to order and is easily customizable to accommodate personal spice and protein preferences, providing delicious options for everyone, including gluten-friendly and vegan diets.

Real food, made fresh, with fire!

Now open in the casino expansion Food Hall.

**Hours of Operation:**

**24 hours a day / 7 days a week**

**Amenities:**

À la carte

Free Wi-Fi

Wheelchair Accessible