

Menu

LUNCH

Our ingredients are sourced locally on PEI.

appetizers

Ceasar Grande

house-made garlic caesar dressing, romaine, croutons, bacon

\$12

add chicken for \$7

Drunken Mussels

steamed PEI mussels, local white wine, shallots, garlic, herbs, diced tomato & butter sauce, brioche rolls with roasted garlic bulbs (Great for Sharing!)

\$19

Homies

hand cut PEI home fries, sweet chili sauce & sour cream (ketchup is also available upon request)

\$9

mains

served with choice of hand cut PEI home fries with sweet chili sauce & sour cream or caesar salad with house made dressing

Burgerlicious

premium ground PEI ribeye, toasted brioche bun

\$22

add cheese for \$2

Pincer Me I'm Dreaming

butter poached lobster, mayo, chives, toasted brioche bun

\$29

Chick N Lickin

charbroiled chicken, toasted brioche bun, honey chimichurri glaze

\$19

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drinks

BEVERAGES

Coffee or Tea \$5 /sm
small carafe (serves 2) \$8 /lg
large carafe (serves 4)

**Nitro Cold Brew
Premium Coffee** \$6

**Orange Juice, Craft
Soda** \$4

Add Nova Scotia JD Shore Rum
Cream shot for \$5

BEER & WINE

Local craft beer, cider \$8
473 ml

House Wine \$8/glass
\$35 /bottle

Premium Wine \$10/glass
\$45 /bottle

Cocktails \$10/each

- Vodka Soda, lime
- Moscow Kicking Mule
- Dark & Stormy, lime
- Gin & Tonic, cucumber

check out our party bike!

ridesolar.com/charlottetown

