

# INNERKIP HIGHLANDS GOLF CLUB

## ON TAP

		14 oz	20 oz	55 oz
Muskoka Tread Lightly	3.5%	\$7.30	\$9.99	\$26.99
Muskoka Detour	4.3%	\$7.30	\$9.99	\$26.99
Upper Thames Portage IPA	5.6%	\$7.30	\$9.99	\$26.99
Moosehead Original Lager	5.0%	\$7.52	\$10.84	\$27.88
Guinness Irish Stout	4.4%	-	\$11.25	-

## BY THE CAN

<b>Moosehead</b> Cracked Canoe	355ml	\$7.52
<b>Moosehead</b> Lager, Cracked Canoe		
<b>Muskoka</b> Rally Ultra, Lager, Tread Lightly, Detour ISA, Cream Ale	473ml	\$8.63
<b>Upper Thames</b> Dead Reckoning OPA, Portage IPA, Lazy Fox Amber Ale		
<b>Molson</b> Coors Original	473ml	\$9.29
<b>Waterloo</b> Radler	473ml	\$7.96
<b>Sapporo</b> Lager	500ml	\$9.29

## NON-ALCOHOLIC

Muskoka Veer Hazy IPA 0.5%	355ml	\$4.99
Muskoka Veer Lager with Lime 0.5%	355ml	\$4.99
Muskoka Veer Cream Ale 0.5%	355ml	\$4.99
Fountain Pop; Pepsi, Diet Pepsi, 7Up, Ginger Ale, Iced Tea, Cream Soda		\$2.21
Bottled Pop; Pepsi, Diet Pepsi, Ice Tea, Lemonade	591ml	\$3.89
Gatorade	591ml	\$4.40

## COCKTAILS

<b>All Canadian Long Drive Caesar 2 oz</b> Matt & Steve's Caesar Mix, Rimmer, Pickled Bean, NE1 Vodka, Wing's Seasoning, Wicked Smart Calypso Hot Sauce & a Lemon Wedge	\$12.99
<b>Seasonal Mojito 2 oz</b> Mint, lime & club soda with seasonal syrup & garnish	\$12.99
<b>Water Hazard 2 oz</b> NE1 Vodka, blue Gatorade, lemonade & 7 up	\$12.99
<b>Transfusion 2 oz</b> NE1 Vodka, grape juice, ginger ale & lime	\$12.99
<b>Margarita 2 oz</b> Salt, José Cuervo Tequila & lime on the rocks	\$12.99



## COOLERS

Muskoka Vodka Teas <i>lemon</i> <i>raspberry</i>	473ml	\$8.63
Muskoka Vodka Soda <i>pineapple-raspberry</i> <i>cherry-lime</i>	473ml	\$8.63
NE1 Craft Cocktails <i>berry bramble</i> <i>electric lemonade</i> <i>passion peach</i>	355ml	\$7.97
Great Lakes Farms Semi-Sweet Cider	473ml	\$9.51

## Weekly Features

**Muskoka Mondays - \$5 off 55oz Muskoka Draft Pitchers**

**Tuesday Margaritas - 1 oz**  
Salt, Tequila, & Lime on the rocks  
\$7.49

### Taco Tuesday

Two soft flour tortillas stuffed with our beer battered haddock, slaw, pickled onions, drizzled with paprika aioli and your choice of side for \$18.99

### Caesar Sundays - 1 oz

Matt & Steve's Caesar mix, NE1 Vodka, Wing's Seasoning, Wicked Smart Hot Sauce, Matt & Steve's Rimmer, Pickled Bean & a Lemon Wedge  
\$7.49

### Wing Wednesday

Your choice of six crispy chicken wings or five rich, flavourful duck wings for \$17.99.

### Fish Fry Friday

5 oz haddock loins hand dipped in beer batter served with French fries, Innerkip slaw & tartar sauce, garnished with a lemon wedge  
Two Pieces \$27.99 - One Piece \$18.99

### Cheese Burger Sunday

Our 5 oz patties, formed in-house with a pork & beef blend from The Butcher Barn, dressed with Cheddar cheese, fresh veggies, pickles & our special burger sauce, all on a garlic butter brushed bun  
\$17.49

**Weekend Brunch Features - Served from 9 am to 3 pm on Saturday & Sunday**

Ask your server about our rotating brunch specials, made with delicious local ingredients!



# INNERKIP HIGHLANDS GOLF CLUB

## SHAREABLES

### Duck Wings

Juicy duck drumsticks tossed in maple-chipotle or sweet chili sauce

Five wings \$19.99

### Chicken Wings

Your choice of sauce or rub: mild, medium, hot, hot-honey, creamy spicy dill, garlic parmesan, sweet chili, honey garlic, dry Cajun, lemon-pepper. Served with veggies & dip.

Six wings \$19.99

### Quesadilla

A large tortilla stuffed with melted cheese, sauteed peppers & onions, your choice of protein, sour cream & salsa on the side

Chicken \$24.99     Vegetarian \$20.99

Smashburger \$24.99 \*comes with burger sauce on the side

### Chicken Tenders

Five crispy chicken tenders served original or tossed in wing sauce, with French fries & plum sauce on the side

\$22.99



<b>Onion Rings</b>	<b>Full \$15.49</b>	<b>½ \$8.99</b>
<i>with side aioli</i>		
<b>Sweet Potato Fries</b>	<b>Full \$13.99</b>	<b>½ \$7.99</b>
<i>with side aioli</i>		
<b>French Fries</b>	<b>Full \$8.99</b>	<b>½ \$4.99</b>
<b>Gravy</b>		<b>\$2.99</b>

## MAINS

### Creamy Tuscan Gnocchi

Gnocchi served in a rich sauce with bacon, spinach, mushrooms, sundried tomatoes, topped with parmesan & served with a side of garlic bread

\$20.99

### Mediterranean Power Bowl

Roasted chickpeas, sauteed peppers & onions, sundried tomatoes, cucumber, chèvre, kalamata olives & tzatziki served on a bed of quinoa & rice

\$17.99

### Sesame Ginger Power Bowl

Marinated mushrooms, hard boil-egg, carrot, cucumber, purple cabbage & green onion drizzled with sesame-ginger sauce on a bed quinoa & rice

\$17.99

Add Crispy Chicken	\$ 7.99
Add Grilled Chicken	\$ 7.99
Add Turkey Breast	\$ 7.99
Add Smoked Duck	\$12.99
Add Seared Salmon	\$12.99

### Schnitzel Dinner

8 oz Pork Schnitzel from The Butcher Barn, sauerkraut, mashed potatoes & coleslaw

Add Rosemary & Red Wine Au Jus \$2.99

\$24.99

### Lemon-Dill Seared Salmon

5 oz salmon fillet from Caudle's Catch, seared to perfection & served with lemon-dill compound butter, served on a bed of quinoa & rice with your choice of side dish

\$24.99

### Fish & Chips

5 oz Haddock loins hand dipped in beer batter served with French fries, Innerkip slaw, fresh lemon & house made tartar sauce

Two Pieces \$30.99     One Piece \$21.99

### Fish Fry Friday Specials

Join us on Fish Fry Fridays for the same great meals at an even better price!

Two Pieces \$27.99     One Piece \$18.99

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# INNERKIP HIGHLANDS GOLF CLUB

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## HANDHELDS

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Gluten-free bread available upon request

### The Innerkip Clubhouse Sandwich

Our signature triple-decker sandwich made with juicy grilled chicken breast, cheddar cheese, tomatoes, lettuce, THICK cut bacon & herbed mayo, on your choice of bread  
\$25.99

### Turkey Wrap

Tuscan turkey fillet accompanied by crisp apples, chèvre, cucumber, pickled onions & mixed greens dressed in honey mustard all wrapped up in a warm tortilla  
\$22.49

### Classic Cheese Burger

House made 5 oz patties are made with a pork & beef blend supplied by the Butcher Barn, dressed with a slice of Cheddar cheese, lettuce, tomato, pickle slices & our special burger sauce all on a garlic butter brushed bun  
\$20.99

*\*Plant-based patties available*

Extra patty	\$5.75
Add THICK cut bacon	\$4.00
Add blue cheese crumble	\$3.50
Add sauteed onions	\$2.25
Add sauteed mushrooms	\$3.25
Add fried egg	\$2.25

## SIDE DISHES

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French Fries or Homefries	
Mashed Potatoes	
Innerkip Slaw	
Veggies & Dip	
Sweet Potato Fries	\$3.99
<i>with side aioli</i>	
Onion Rings	\$3.99
<i>with side aioli</i>	
Caesar or Garden Salad	\$3.99
Side Gravy	\$2.99

All Handhelds come with your choice of side dish

### Beef Dip Sandwich

Shaved steak, melted provolone cheese, caramelized onions & horseradish aioli on a garlic butter brushed roll with a red wine & rosemary jus  
26.99

### Montreal Smoked Meat Sandwich

Loaded with shaved smoked meat & mustard, on rye bread, a BIG dill pickle & mustard dip on the side  
\$25.99

### B.L.T Sandwich

Loaded with THICK cut Bacon, romaine Lettuce & Tomato slices, finished with herbed-mayo on toasted multigrain bread  
\$19.99

### Fish Tacos

Two warm, soft flour tortillas stuffed with our beer battered haddock, Innerkip slaw, pickled onions & drizzled with paprika aioli  
\$21.99      Add a 3<sup>rd</sup> \$4.99

### Fried Bologna Sandwich

A generous fried Bologna steak on toasted white bread with cheddar cheese, lettuce, tomato & mustard  
\$18.99

## DESSERTS

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FORE Layer Chocolate Cake	\$11.99
à la mode	\$ 1.50
Crème Brûlée	\$ 8.99
Vanilla Ice Cream	\$ 4.99
chocolate, caramel or raspberry sauce	

**Ask your server about our seasonal dessert offering**

# INNERKIP HIGHLANDS GOLF CLUB

## THE WINE LIST

Sparkling Wine		Glass	Bottle	
<i>Prosecco</i>	Serenissima Prosecco <i>Veneto, Italy</i>	\$17	\$45	
White Wine		6 oz	9 oz	Bottle
<i>Verduzzo &amp; Chardonnay</i>	San Tiziano Bianco <i>Veneto, Italy</i>	\$10	\$15	\$38
<i>Tai</i>	Tombacco Tai <i>Molise, Italy</i>	\$12	\$17	\$45
<i>Pinot Grigio</i>	Bella Terra Pinot Grigio <i>Niagara, Ontario</i>	\$12	\$17	\$45
<i>Chardonnay</i>	Garda Chardonnay <i>Veneto, Italy</i>	\$12	\$17	\$45
<i>Sauvignon Blanc</i>	Bella Terra Sauvignon Blanc <i>Niagara, Ontario</i>	\$12	\$17	\$45
<i>Pinot Grigio</i>	Forchir Pinot Grigio <i>Friuli, Italy</i>	\$15	\$20	\$55
<i>Riesling</i>	Bella Terra Wild Ferment Riesling <i>Niagara, Ontario</i>	\$15	\$20	\$55
<i>Chardonnay</i>	Bella Terra Chardonnay <i>Four Mile Creek, Ontario</i>	-	-	\$90
Red Wine		6 oz	9 oz	Bottle
<i>Cabernet Sauvignon &amp; Merlot</i>	San Tiziano Rosso <i>Veneto, Italy</i>	\$10	\$15	\$38
<i>Cabernet Franc &amp; Malbec</i>	Bella Terra Calm the Franc Down! <i>Niagara-on-the-Lake, Ontario</i>	\$13	\$19	\$50
<i>Chianti</i>	Piantaferro Chianti <i>Tuscany, Italy</i>	\$13	\$19	\$50
<i>Malbec</i>	Andeluna 1300 <i>Uco Valley, Mendoza, Argentina</i>	\$13	\$19	\$50
<i>Montepulciano &amp; Aglianico</i>	Tombacco Biferno Rosso <i>Molise, Italy</i>	\$13	\$19	\$50
<i>Corvina, Rondinella, Corvinone</i>	Delibori Valpolicella Ripasso <i>Veneto, Italy</i>	\$18	\$25	\$75
<i>Pinot Nero</i>	Forchir Pinot Nero <i>Friuli, Italy</i>	\$18	\$25	\$75
<i>Cabernet Sauvignon</i>	Bella Terra Cabernet Sauvignon <i>Four Mile Creek, Ontario</i>	-	-	\$100

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# OUR CANADIAN COMMITMENT

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We are proud to feature a menu filled with fresh, locally produced and sourced ingredients. We believe in supporting our local community and showcasing the best that Ontario and Canada has to offer.

Our ingredients come from trusted Ontario suppliers, including **The Butcher Barn** in Bright for premium cuts of meat, **King Cole Duck** in York Region, **Caudle's Catch** for seafood, **Weston's Bakery** and **Grainharvest Breadhouse** in Kitchener for freshly baked bread, **Thames River Melons** in Innerkip and **Produce Express** in Woodstock for farm-fresh fruits and vegetables. We also partner with **Flanagan Food Service** in Kitchener to ensure we have access to high-quality, locally sourced products year-round.

Our beverage lineup is proudly made in Canada. We serve **Baden Coffee Company's** Pipeline Coffee which supports junior golf initiatives with every pound sold! We feature locally crafted beers from **Muskoka Brewery**, **Moosehead Brewery**, **Upper Thames Brewing Co.**, offering a true taste of Canadian beer excellence. Our spirits, including vodka, gin, and rum, come from **NE1 Spirits** in Mount Brydges, and their ready-to-drink cocktails are a must try! We offer wines from **Bella Terra Vineyards** located in Niagara-on-the-Lake, and and source our international wines through the **STEM Wine Group** in Concord, ON!

Finally, no Canadian experience would be complete without a Caesar, and we have curated a truly unique all Canadian cocktail that showcases locally produced or sourced products for every piece of this perfect Canadian treat!

The ingredients list:

- Matt & Steve's Caesar Mix, Rimmer & Pickled Beans - Mississauga, Ontario
- NE1 Spirits Vodka (or Gin) - Mount Brydges, Ontario
- Wicked Smart Hot Sauce - Kitchener, Ontario
- Wing's Seasoning - Toronto, Ontario
- Citrus sourced through Produce Express - Woodstock, Ontario

Thank you for joining us, now sit back, relax, and enjoy the local flavours that Canada is proud to offer!

Scan the QR code to access links to these incredible local partners.

