

BarBites + Wines

CHARCUTERIE POUR DEUX

A selection of cured meats featuring Mennonite summer sausage from Elmira Ontario, imported and domestic cheeses, pickled vegetables, homemade tomato chutney, caramelized onions and Czech mustard served with toasted Artisan baguette. 13.99

LOCAL SHARE-PLATE

A selection of local artizinal cheeses, baguette, preserves, and pâté made in house by our Chef. Ask your server for today's selection. 15.99

CRAB CROQUETTES

A rich and smokey crab, cheddar, apple and scallion filling locked inside a crisp shell. Served with our homemade tartar sauce. 7.99

1 LB STEAMED MUSSELS

A steaming bowl of fresh mussels cooked in your choice of tomato basil, Kronenburg Blanc, Pernod cream or white wine. 8.99

ORIGINAL RECIPE CALAMARI

Fresh tender squid lightly coated in our secret spiced flour, fried and served with homemade seafood sauce. 7.99

APPETIZER PLATTER serves 2 to 4 ppl

Nacho bites, zucchini sticks dill pickle spears, stuffed spuds, onion rings and fries served with homemade tomato basil sauce, sour cream and roasted garlic aioli. 14.99

DECONSTRUCTED BRUSCHETTA

Hand-cut fresh roma tomatoes mixed with extra-virgin olive oil, fresh basil, minced Bermuda onions and a touch of garlic topped with crumbled feta. Paired with toasted assorted breads. 7.99

DEBREZINI CORNDOGS

Smokey Hungarian Debrezini sausage bites wrapped in a crunchy sweet corn batter and served with Czech mustard. 7.99

ZUCCHINI

Sticks of zucchini coated in a herbed breading fried until golden brown and served with sour cream. 6.99

PEROGIES

Potato and chees stuffed perogies, fried and tossed in confied pork and onions, served with sour cream. 7.99

FRIED PICKLE SPEARS

Tangy dill pickle spears breaded and fried crispy and served with a side of sour cream. 6.99

WHITES

Jordan Ontario, Cave Springs Rose 7

Crush Pinot Grigio, Niagara Peninsula 6

Niagara Peninsula, Cave springs,

Chenin Blanc 6.75

Niagra-on-the-lake, Trius Sauvignon Blanc 6.50

Niagra-on-the-lake, Cave Springs Chard Muske

*unoaked chardonnay 7.25

Niagara-on-the-lake, Trius Off Dry Riesling 6.50

Niagara Peninsula, Private Reserve

Peller Estates Chardonnay 7.50

REDS

Italy, Luigi Valpolicella 7

France, FUN, Georges Duboeuf Beaujolais 6.25

Niagara-on-the-lake, Trius, Cabernet Sauvignon 7.25

California, Tin Roof Merlot 7.50

South Australia, Yalumba Shiraz Viognier 8.25

California, McManis Cabernet Sauvignon 8.75

INSIDE-OUT NACHO

Molten spiced nacho cheese trapped inside a tri-colour corn tortilla crust served with our fresh pico de gallo and melted mixed cheese with white corn tortilla chips to scrape up the mess. 9.99

CHICKEN WINGS

1lb of our hand-breaded crispy chicken wings tossed in your choice of our house made honey-garlic, mild, medium, or Schnitzel's signature hot sauce. Want suicide? Just ask to have us turn up the heat. 9.99

BOUQUET OF FRIES

Crunchy fresh-cut fries served with a side of roasted garlic and Dijon aioli. 4.99

POUTINE

Crispy fries topped with homemade gravy and fresh cheese curds. 7.99

SWEET POTATO POUTINE

Crispy sweet potato fries topped with homemade gravy and fresh cheese curds. 8.99

Pizza + Calzone + Draught

Wood-Oven Pizza

ALSATIAN PIZZA

This simple onion tart is found as an appetizer on just about every dinner table in the northeast of France. Our version is a thin crust pizza topped with **sour cream**, bacon, Bermuda onions and mozzarella cheese. 10.99

THE PARISIAN

Our thin wood fired crust topped with **sour cream**, Dijon mustard, ham and mushrooms, finished with mozzarella. 12.99

THE SMOKED GOUDA AFFAIR

Sour cream, homemade barbecue sauce, chicken, sundried tomatoes, green onions, mozzarella, and smoked Gouda. 14.99

TOUR OF ROME

Chicken breast, bacon, Parmigiano Reggiano, mozzarella and jack cheeses. Garnished with a small Caesar salad. 12.99

DIABLO

Mozzarella and jack cheeses, pepperoncini peppers, jalapenos, chicken, roasted red peppers, red onion, green olives and our chipotle hot sauce. 12.99

MEAT LOVERS

Bacon, sausage, pepperoni, mozzarella and jack cheeses and homemade tomato sauce. 13.99

AVERAGE JOE

Pepperoni, mozzarella and jack cheeses and homemade tomato sauce. 10.99

SICILIAN

Feta, mozzarella and jack cheeses, Italian sausage garnish with tomatoes basil and tomato sauce. 11.99

MEDITERRANEAN

Artichoke hearts, black olives, mozzarella and jack cheeses roasted with herbed oil and finished with oregano and diced tomatoes. 10.99

SCHNITZELS' ORIGINAL

Pepperoni, mozzarella and jack cheeses, green onions, mushrooms, green peppers, red onions and tomato sauce. 11.99

CHIPOTLE CHICKEN

Mozzarella and jack cheeses, green onions, roasted red peppers and sautéed chicken tossed in chipotle sauce. 13.99

BACON CHEESE BURGER "THE ERIC"

No seriously! Ground beef, bacon, dill pickle, diced tomato, red onion and cheddar cheese on a zesty burger sauce finished with shredded leaf lettuce. 13.99

CLASSIC MARGHERITA

Our crispy Neapolitan-style pizza dough topped with San Marzano tomato sauce, fresh basil, mozzarella and extra-virgin olive oil. 11.99

MUSHROOM & HERB

Pan-seared mixed mushrooms served on basil pesto with mozzarella and shaved Parmigiano Reggiano. 12.99

CANADA

Alexander Keiths

Alexander Keiths Light

Alexander Keiths Red

Steamwhistle

Beau's Lug•Tread

UNITED KINGDOM

Sumersby Cider

GERMANY

Erdinger

Erdinger Dunkle

ENGLAND

Bodingtons

BELGIUM

Hoegaarden

Grimburgen

FRANCE

Stella Artois

Kronenbourg

Kronenbourg Blanc

IRELAND

Guinness

DENMARK

Carlsburg

Calzone

EL NACHO

Sour cream, chipotle sauce, chicken, roasted red pepper, green onions, pico de gallo all folded inside our wood fire oven dough topped with crushed corn tortilla chips. 12.99

GREEN ACRES

Tomato sauce, basil pesto, grilled eggplant, red pepper, zucchini, and Bermuda onions, with mushrooms, feta and mozzarella cheese 12.99

THE CARNIVORE

The four basic food groups, ham, bacon, sausage and pepperoni stuffed into our thin crust with San Marzano tomato puree and mozzarella 12.99