



OPENING SEQUENCE

FLATBREADS

Pear and Onion 23

caramelized red onion, St. Agur blue cheese, balsamic, frisee

Wild Mushrooms 24

roasted mushrooms, Parmigiano, arugula, truffle

Church Hill Farm Cured Meat 22

tomato, basil, Buffalo mozzarella

ASIDES

Gazpacho 14

tomato, pepper, cucumber, Empire apple cider, truffle

Beef Tartare 22

Triple Crunch mustard, gherkins, raw egg yolk, potato crisps

Tuna Ceviche 24

avocado, walnuts, cilantro, radish, pickled chili

Apple and Beetroot Salad 18

arugula, walnut, dill, goat cheese, shallot vinaigrette

Kale Caesar 16

croutons, soft egg, house-made bacon, shaved Parmigiano, classic dressing

Taleggio Toast 18

house made focaccia, taleggio, compote, Hawkin's honey

SECOND ACT

Caviar 6/28

blinis, creme fraiche

Roasted Bone Marrow 18

grilled bread, Triple Crunch mustard, seasonal pickles

Oysters 6/26

12/40

6/12 Classic - mignonette, cucumber granita and horseradish

Bread and Spread 34

hand made charcuterie, International cheese, whipped butter, pickles, preserves

THE MAIN EVENT

Shrimp Fettuccine 28

lemon dill cream sauce, Parmigiano, chili oil, cherry tomatoes

Local Striploin 10oz 50

Confit fingerling potatoes, seasonal vegetables, roasted bone marrow, Port jus

Seared Rainbow Trout 34

carrot soubise, confit shallots, green peas, seasonal salad

Chicken Supreme 36

sweet pea risotto, goat cheese, crispy kale



rockwellstratford



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Presented by Jack Beers | Djordje (Georgie) Blagojevic
Alex Archer & Team

For private engagements please email media@rockwellstratford.ca

COCKTAILS

La Emilia 20

For you, you smokeshow Boulevardier lover

Woodford Reserve Bourbon, Cocchi Storico Vermouth, Campari, Ginger Liqueur, Muddled Orange & Smoked Applewood

Loco Amor 18

Marvelous Tiki times await

Wray & Nephew Overproof Rum, El Dorado 12, Dry Curaçao, Passionfruit, Pineapple, Grenadine, Orgeat & Angostura

Rockwell Signature Martini 12

This is ours and it's been made for you

Cucumber Infused Kettle One Vodka, Dolin Dry Vermouth, Black Pepper, Olive & Thyme

Lost in Translation 14

A soundtrack for traveling through each sip

Izumi Gold Junmai Ginjo Sake, Dry Sack Sherry, Peychauds, Basil, Apple & Ginger Shrub

Il Mondo 16

An Italian classic with twists and turns

Tanqueray Gin, Cocchi Americano, Bar Made Suze, Tarragon, Coconut & Stir Crazy Grapefruit Bitters

The Passenger 16

A half Naked & Famous man would enjoy this

Tromba Silver Tequila, Sombra Mezcal, Green Chartreuse, Lime, Hibiscus & Rosehip Syrup

Love Potion #9 14

If you need a little magic sign

Pimms No.1, Botter Prosecco, Bergamot, Strawberry & Kalamansi Lemonade

Coming of Age 14

Teenage Icon waiting to emerge

Wyborowa Vodka, St. Germain Elderflower, Butterfly Pea Flower, Honey, White Grape, Cranberry, Grapefruit & Lemon

Glastonbury 14

A refreshing lineup

Whitley Neill Gin, Apricot Brandy, Dandelion & Burdock Bitters, Lime, Mint & Fever Tree Soda

Notorious F.I.G. 18

No biggie flying a Paper Plane

Woodford Reserve Rye, Amaro Nonino, Aperol, Fig Jam, Cardamom, Black Walnut Bitters, Lemon & Thyme

Paperback Writer 20

It's a challenge not write about love

Writers Tears Irish Whiskey, Nika From the Barrel Japanese Whisky, Madeira 5 Year, Fresh Cut Evergreen Bitters, Patchouli & Vanilla Syrup

NON-ALCOHOLIC

Modern Love 10

Still has the power to charm

Seedlip Grove 42, Pineapple, Orgeat, Ginger Beer, Apple & Ginger Shrub

Almost of Age 10

Young in the night, Taste of tomorrow

Seedlip Grove 42, Strawberry & Kalamansi Lemonade, Butterfly Pea Flower, Honey, Grapefruit & Fever Tree Soda

DRAFT BEER

Heritage Hops It's Noon Somewhere Light Lager

ABV 4% / IBU 10 / 12oz \$5 / 16oz \$7

Heritage Hops Perth County Conspiracy Pale Ale

ABV 4.7% / IBU 35 / 12oz \$5 / 16oz \$7

Heritage Hops Abandoned At The Altar Raspberry Sour

ABV 5.3% / IBU 0 / 12oz \$5 / 16oz \$7

Blanche De Chambly Witbier

ABV 5% / IBU 10 / 12oz \$7 / 16oz \$9.50

Delirium Tremens Belgian Golden Ale

ABV 8.5% / IBU 24 / 12oz \$9 / 16oz \$12.50

Thornbury Spiced Apple Cider

ABV 5% / IBU 10 / 12oz \$7 / 16oz \$9.50

Bellwoods Rotating IPA Tap

Ask about which IPA we're pouring today

Rotating Dark

Ask about which dark we're pouring today

WHITE WINE

House White

La Fiera, Pinot Grigio Veneto, Italy
6oz \$9.75 / 9oz \$14 / Half Litre \$35 /
Bottle \$40

**Rivera Marese, Bombino Bianco
Puglia, Italy**
6oz \$11.50 / 9oz \$17 / Bottle \$45

**Westcott Butlers Grant, Riesling
Niagara, Canada**
6oz \$11.50 / 9oz \$17 / Bottle \$45

**Bretauudeau Muscadet Loire Valley,
France**
6oz \$11.50 / 9oz \$17 / Bottle \$45

**De Loach, Chardonnay Sonoma,
United States**
6oz \$18 / 9oz \$26 / Bottle \$75

BY THE BOTTLE

**Tasca D'Almerita, Whitaker Mozia
Grillo Sicily, Italy / \$90**

**Tinel-blondelet Pouilly Fumé Loire,
France / \$90**

**Tinel-blondelet Sancerre Blanc,
France / \$90**

**Keenan Spring Mountain, Chardonnay
Napa Valley, United States / \$125**

ROSE

**Château Cazal Viel, Rosé Cinsault-
Syrah Languedoc-Roussillon, France**
6oz \$9.75 / 9oz \$14 / Bottle \$40

SPARKLING WINE

**Botter Gran Passione, Prosecco
Veneto, Italy**
6oz \$9.75 / 9oz \$14 / Bottle \$40

ICE WINE

**Inniskillin, Vidal Ice Wine Niagara,
Canada**
2oz \$20 / Bottle \$125

**Our selection will evolve with
availability**

RED WINE

House Red

**Sargent Canyon, Cabernet Sauvignon
Monterey, United States**
6oz \$10.75 / 9oz \$15 / Half Litre \$35/
Bottle \$40

**Borgo Scopeto, Chianti Classico
Siena, Italy**
6oz \$11.50 / 9oz \$17 / Bottle \$45

Botter, Appassimento Vento, Italy
6oz \$11.50 / 9oz \$17 / Bottle \$45

**3 Finger Jack, Zinfandel Lodi, United
States**
6oz \$11.50 / 9oz \$17 / Bottle \$45

**Finca Agostino, Malbec Mendoza,
Argentina**
6oz \$11.50 / 9oz \$17 / Bottle \$45

**De Loach, Pinot Noir Sonoma, United
States**
6oz \$11.50 / 9oz \$17 / Bottle \$45

Westcott, Pinot Noir Niagara, Canada
6oz \$15 / 9oz \$23 / Bottle \$65

**Silvia Cellars, Cabernet Sauvignon
Sonoma, United States**
6oz \$15 / 9oz \$23 / Bottle \$65

**Tenuta Le Colonne, Super Tuscan
Tuscany, Italy**
6oz \$18 / 9oz \$26 / Bottle \$75

**Tenuta Di Arceno, Chianti Classico
Tuscany, Italy**
6oz \$18 / 9oz \$26 / Bottle \$75

BY THE BOTTLE

**Il Fauno di Arcanum, Super Tuscan
Tuscany, Italy / \$125**

**Sandrone, Barbera Piedmont, Italy /
\$125**

**Il Poggione, Brunello di Montalcino
Tuscany, Italy / \$150**

**Tasca D'Almerita Regaleali, Nero
D'Avola & Perricone Sicily, Italy / \$160**

**Darioush Caravan, Cabernet
Sauvignon, Merlot, Cabernet Franc &
Malbec blend / \$220**

