

THREE-COUSE LUNCH 41

choice of appetizer, main + dessert

APPETIZERS

- Watermelon Salad **vg**

cucumber, toasted hazelnuts, basil pesto,  
mint, aged apple cider vinegar
- The Joneses Caesar

romaine, broccoli, double-smoked bacon, brioche  
croutons, parmigiano-reggiano, roasted garlic dressing
- Classic Cream of Tomato Soup **v**

grilled cheese cracker, aged cheddar
- Dill Pickle Fried Zucchini **v**

dill pickle salt, ranch

MAINS

- All-dressed Smash Burger

two dry-aged patties, iceberg lettuce, onion, pickles,  
cheddar cheese, smoky mustard mayo, beef fat fries
- Seared Salmon Poke Bowl

katsu-glazed, avocado, cucumber, sticky rice, sesame soy  
dressing, nori, togarashi mayo, roasted pineapple, cilantro
- Backyard BBQ Grilled Chicken

apple cider bbq sauce, lemony green beans,  
warm potato salad, grainy mustard
- Cheesy Beef Rigatoni

cheddar sauce, green peas, grana padano, parsley
- Grilled Local Tofu Skewers **vg**

corn + chickpea salad, zucchini, peppers, heirloom tomato salsa

DESSERTS

- Old-fashioned Butter Tart Cream Puff **v**

maple pastry cream
- Strawberry Shortcake Panna Cotta

vanilla-macerated strawberries, toasted sponge cake
- Peach Melba **vg**

raspberry sorbet, sweetened peaches,  
vanilla cream, flaked toasted almonds
- Black Forest Cake **v**

kirsch-soaked cherries, whipped cream

FEATURE DRINKS

- Gin Daisy 33 1.5oz

local spirit gin 7, elderflower, tonic, lime

14
- Bramble Ginger Shandy 1.5oz

local spirit whisky 3, lemon, blackberry, french vanilla,  
fever tree ginger beer

14
- Parisian Garden Spritz 4oz

bruce jack sauvignon blanc, elderflower, soda,  
housemade mint syrup

14
- Blackcurrant Faux-garita non-alc

sobrii O-tequila (non-alc), lime, blackcurrant, agave

11
- Wines

Bruce Jack Sauvignon Blanc,

Western Cape, South Africa 2023

Poggio Morino Chianti, Tuscany, Italy 2022

5oz

13

14
- Beers

High Park 'Lightwave' IPA

14oz

8

STARTERS

- Warm Cheese Bread - 12

pain au lait, garlic butter, parmigiano-reggiano, cheddar **v**
- Popcorn Shrimp Tempura - 19

henderson's beer-battered, thousand island dressing
- Dill Pickle Zucchini Crisps - 15

a big bowlful, dill pickle salt, ranch **v**
- Big M Beef Tartare

shredded iceberg lettuce, onion, pickles, toasted sesame,  
mac sauce, crispy sesame bread

app 22    main 36    add beef fat fries +14

SALADS

- add chicken breast 15    broiled garlic shrimp (4pcs) 19

grilled tofu 14    salmon 16
- The Joneses Caesar - 19

romaine, broccoli, double-smoked bacon, brioche croutons,  
parmigiano-reggiano, roasted garlic dressing
- Joneses Green - 17

haven greens aeroponic lettuces, lemon vinaigrette,  
asparagus, easter egg radishes, pickled onions **vg**

CHILLED SEAFOOD

- Albacore Tuna Tataki - 26

charred pineapple, sesame, soy, avocado, nori,  
spicy mayo aioli

MAINS

- All-dressed Smash Burger - 29

two dry-aged patties, iceberg lettuce, onion, pickles,  
cheddar cheese, smoky mustard mayo, beef fat fries
- Fish & Chips - 27

two pieces, henderson's beer-battered cod tempura,  
classic slaw, beef fat fries, thousand island sauce
- The Joneses Poke Bowl

avocado, cucumber, sticky rice, sesame soy dressing, nori,  
togarashi mayo, roasted pineapple, marinated cabbage

katzu glazed tuna 35    grilled tofu **vg** 32
-  Joneses Fried Chicken Sandwich - 24

habanero apple buffalo sauce, classic slaw,  
vine-ripened tomatoes, blue cheese, beef fat fries
- Super Deluxe Mac & Cheese - 24

elbow macaroni, extra cheesy cheddar sauce,  
fresh curds, crispy parmesan crumbs **v**
- Garlic Shrimp Rosé - 32

fresh pasta shells, creamy rose sauce,  
marinated cherry tomatoes, mini bocconcini

Steaks

THE JONESES CLASSIC

AAA CANADIAN STEAKS

served with beef fat fries, grilled greens, peppercorn jus

sub fries for green or caesar salad

sub peppercorn sauce for jalapeño chimichurri

7oz Flat Iron - 43    6oz Tenderloin - 65

10oz Strip Loin - 58

EXTRAS

- Beef Fat Fries - 14

½ Caesar Salad - 11

½ Green Salad - 10