

holts café

A VERY BERRY COCKTAIL

Prosecco, blueberry juice,
raspberry and cranberry

\$14

THE GRAND MARTINI

Grand Marnier, cranberry juice, fresh
lemon juice, simple syrup and fresh
rosemary

\$16

JESS' HOT CHOCOLATE

Caramel liquor, whipped cream
and chocolate shavings

\$12

CAFÉ FEATURES

Made with fresh seasonal ingredients; please ask your server for today's selections.

Soup, Pizzette, and Chef's Pick of the Day

STARTERS AND SIDES

Roasted Garlic & Parsnip Soup with toasted walnuts and rosemary oil, 8

Truffle Potato Chips with sea salt and chives, 6

Honey Roasted Pear with B.C. Blue Juliette cheese, watercress salad and crisps, 12

Italian Parsley & Raw Beetroot Salad with herbed ricotta, and citrus vinaigrette, 8

Crispy Calamari tossed with sweet ginger and chili sauce, 12

Mac & Cheese with sautéed leeks, rosemary, and creamy artisanal cheese sauce, 9

Grilled Shrimp Tacos with salsa, avocado, and sour cream, 14

SALADS AND MAINS

Chopped Salad herbed chicken and French vinaigrette, charred corn, avocado, cucumber, peppers, chick peas, romaine lettuce, 19

Tuna Niçoise Salad seared rare Ahi Tuna, quinoa, 5 minute egg, green beans, fennel, niçoise olives, baby arugula, and tomato & roasted shallot vinaigrette, 24

BLT Salad with fried tomatoes, grilled chicken, avocado, pancetta, baby greens and a creamy basil dressing, 17

Maple Bourbon Squash Salad plum, gala apple, candied walnuts, toasted pumpkin seeds, spinach, pomegranate, and sherry vinaigrette, 17

Holts Burger with smoked bacon, Gouda, onion marmalade, and garlic aioli, 17

Shepherd's Pie slow braised beef, shiitake mushrooms, squash, green beans, pearl onions and whipped Yukon Gold potato, 18

Chicken Pot Pie with crimini mushrooms and root vegetables, topped with buttery puff pastry, 18

Papparedelle butternut squash, radicchio, walnuts, fresh basil, and parmesan cheese, 17

Les Tartines

A classic French open-faced sandwich. We use Poilâne Bread, a rustic sourdough "boule" that is toasted and served with a variety of delicious and fresh ingredients.

CRAB BLT with tomato, pancetta, living watercress, and tarragon mayo, 21

BRUNCH TARTINE with poached eggs, smoked salmon, wild mushrooms, oven roasted tomatoes and fresh basil cress, 18

CAPRESE with oven roasted tomatoes, buffalo milk mozzarella, roasted garlic and basil cress, 18

GRILLED CHICKEN with red pepper, arugula, truffle honey and chèvre, 18

MUSHROOM TARTINE with caramelized onions, goat cheese, garlic aioli, and crispy leeks, 18

Desserts

made daily, in-house, 9 ea.

Classic Sticky Toffee Pudding with drunken raisins

Warm Apple & Almond Crumble with vanilla ice cream

Dark Chocolate Torte with espresso cream and raspberry

French Lemon Curd with soft whip and sage shortbread cookies

Artisanal Cheese Board a selection of four artisanal cheeses with toasted bread, chutneys and fresh fruit (market price)

WHITE WINE

2.5oz 5oz 500ml Bottle

Chardonnay 2009 Bogle Vineyards Clarksburg, California, USA	6	12	35	56
Chardonnay "Unoaked" 2009 Henry of Pelham Niagara, Canada VQA	5	10	30	46
Chardonnay 2009 Grayson Cellars Napa Valley, California, USA	7	14	40	64
Chardonnay 2009 Hart & McGarry Napa Valley, California, USA	9	18	52	75
Pinot Grigio 2010 Cantine Salvalai Veneto, Italy	6	12	35	56
Sauvignon Blanc 2010 Nautilus Estate Marlborough, New Zealand	7	13	37	60
Sauvignon Blanc 2010 Villiera Estate Stellenbosch, South Africa	6	12	35	56
Viognier la Violette Blanc 2009 Jean Luc Colombo Vins De Pays DOC, France	6	12	35	56
Sancerre 2010 Domaine du Carrou Loire, France	7	14	45	70
Off-Dry Riesling Henry of Pelham Niagara, Canada VQA	6	12	35	56

LATE HARVEST

2.5oz 375ml Bottle

Riesling 2008 Select Late Harvest Henry of Pelham Niagara, Canada VQA	5	46
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SPARKLING WINE

Glass Bottle

NV Brut, Prosecco di Valdobbiadene Nino Franco, Tuscany, Italy	10	45
NV Rose Brut, Cuvée Catharine Henry of Pelham, Niagara, Canada VQA	11	48
NV Brut, "Dolomite" Cave Spring Vineyards, Niagara, Canada VQA	10	45

WE HOPE YOU ENJOY OUR SELECTION OF
CONSIGNMENT WINES. AVAILABILITY MAY
VARY, PLEASE ASK YOUR SERVER FOR DETAILS.

RED WINE

2.5oz 5oz 500ml Bottle

Pinot Noir 2008 Bogle Vineyards Clarksburg, California, USA	7	14	45	70
Meritage 2007 Henry of Pelham Niagara, Canada VQA	5	10	30	46
Cabernet Sauvignon 2008 Hart & McGarry Napa Valley, California, USA	9	18	52	75
Merlot 2006 Chateau Ste. Michelle Columbia Valley, Washington, USA	7	14	45	70
Merlot 2009 Viña Echeverria Curico Valley, Chile	5	10	30	46
Pinot Noir 2009 Fess Parker - Parker Station Santa Barbara County, California, USA	7	14	45	70
Chianti 2009 Antane Tuscany, Italy	6	12	35	56
Ripasso Classico 2008 Monile Veneto, Italy	7	13	37	60
Malbec 2005 Bodega y Cavas De Weinert Mendoza Valley, Argentina	7	13	37	60
Shiraz 2006 Pirramimma Wines - Stocks Hill McLaren Vale, Australia	7	14	45	70

CHAMPAGNE

Glass Bottle

NV Brut Imperial 375ml Möet & Chandon, France		70
NV Brut Imperial Möet & Chandon, France	26	125
NV Nectar Imperial Möet & Chandon, France	28	135
NV Rosé Imperial Möet & Chandon, France	30	145
NV Brut 375ml Veuve Clicquot, France		70
NV Brut Veuve Clicquot, France	28	135
NV Brut Reserve Taittinger, France	26	120
NV Brut Zero Nature Tarlant, France	22	105
NV Brut Reserve Nicolas Feuillatte, France	24	115

BEER

(PLEASE ASK YOUR SERVER FOR SELECTIONS)

Domestic	7
Premium	8

HOLTS COCKTAILS

A Very Berry Cocktail Prosecco, blueberry juice, raspberry and cranberry	14
The Grand Martini Grand Marnier, cranberry juice, fresh lemon juice, simple syrup and fresh rosemary	16
Winter Cider Spiced rum, apple cider, and cinnamon	12
Jess' Hot Chocolate Caramel liquor, whipped cream and chocolate shavings	12
Pomegranate Spritzer Prosecco, with a splash of POM	14
Lillet Martini Lillet, cherry vodka, simple syrup and an orange twist	14
Renfrew Belvedere Vodka, strawberries and balsamic, finessed with Veuve Clicquot Champagne	18

BEVERAGES

Freshly Squeezed Orange Juice	5
Apple Beet and Ginger Juice	5
Sodas	3
Mineral Water	
Small	4
Large	9
Iced Tea	3
Iced Lemonade	4
Illy Coffee	3
Espresso	3.50
Cappuccino	4
Café Latte	4.25