

## Appetizers

### Olives | 11

olives, kopanisti, herb flatbread

### Lupin Bean Hummus | 14

hummus, olives, feta, parsley, herb flatbread, house chips

### Onion Rings | 12

vidalia onions, house batter, burnt onion aioli

### Tuna Crudo | 21

tuna, sumac buttermilk, nori powder, dill oil, candied red chilis, dill, radish, japanese mayo

### Wagyu Tartare | 22

wagyu beef, spring onion, sesame oil, horseradish, cured egg yolk, bonito, house chips, herb flatbread

### Calamari | 16

calamari, chili, parsley, lemon, avocado tzatziki

### Shrimp & Grits | 24

5 shrimp, cheesy corn grits, smoked applewood cheddar, red eye gravy, chili parsley lime rub Add a shrimp 2.50

### Poutine | 17

fries, shredded pork shoulder, arugula, montreal curds, bbq authentic quebec gravy, pickled red onion

### Taco Al Pastor | 19

shredded pork shoulder or shrimp, corn tortilla, grilled pineapple, onion, cilantro, salsa verde, avocado yogurt add \$1 / taco for shrimp add \$6 for an extra pork taco & \$7 for a shrimp

### Wings | 18

chicken wings, house ranch salt & pepper, dill pickle, hot, really hot, bbq, honey garlic

### Truffle Parm Fries | 10

fries, or house chips, truffle oil, parmesan, burnt onion aioli add \$2 for house chips

## Salads

### Caesar | 14

romaine hearts, caesar dressing, bacon, parmesan, cured egg yolk, herb & garlic croutons

### Niçoise | 22

seared tuna, romaine hearts, roasted pumpkin seeds, olive tapenade vinaigrette, white beans, roasted baby potatoes, green beans, radish, grated egg yolk

### Big Salad | 15

mixed greens, green goddess dressing, pickled red onion & carrot, cucumbers, cherry tomatoes, radish, avocado, roasted pumpkin seeds

add: grilled, crispy, or blackened chicken 7, prawns 8, steak 12, salmon 12, tuna 12

## Sandwiches

*served with fries or small salad*  
*substitute: truffle parm fries 2, truffle parm chips 3, onion rings 3, caesar 3, poutine 5*

### Burger | 22

two 4 oz smash patties, burnt onion aioli, aged cheddar, bacon, lettuce, onions, tomato, pickles, house bun

### Selia Burger | 27

two 4 oz smash patties, onion rings, fried egg, burnt onion aioli, herb cream cheese, aged cheddar, bacon, lettuce, onions, tomato, pickle, house bun

### Spicy Chicken | 21

crispy, blackened, or grilled chicken breast, house hot sauce, jalapeno mayo, pickles, slaw

### Steak & Frites | 25

5 oz prime center cut sirloin, garlic toast, compound butter, onion rings

### Portobello Mushroom | 19

marinated portobello, arugula, balsamic glaze, roasted red pepper, herb cream cheese, house bun

### Taco Al Pastor | 19

two tacos, shredded pork shoulder or shrimp, corn tortilla, grilled pineapple, onion, cilantro, salsa verde, avocado yogurt add \$1 / taco for shrimp add \$6 for an extra pork taco & \$7 for a shrimp

## Table Shares

### Brussel Sprouts | 14

brussel sprouts, burnt ancho mayo, mint, smoked apple wood cheddar

### Roasted Potatoes & Egg | 15

baby potatoes, chimichurri, dill, crispy onion, burnt onion aioli, soft poached egg

### Charcuterie | 31

3 meats, 3 cheeses, hummus, olives, jam, pickled vegetables, mustard, herb flatbread

## Mains

### Fish & Chips | 28

10 oz battered cod, coleslaw, fries, house tartar sauce add 5 oz cod \$7

### Salmon | 30

atlantic salmon, miso bok choy, snap peas, fried baby potatoes, creme fraiche, chevril oil, nori flakes, dill, in a lemongrass, nori lobster bisque

### Steak Dinner

10 oz AAA New York | 39 or

5 oz Prime Center Cut Sirloin | 29

steak, chefs vegetables, poached shallots, rosemary/ thyme compound butter, roasted baby potatoes tossed in chimichurri, demi-glace



## Desserts

### Creme Brulée | 9

creme brulée, fresh berries

### Chocolate Cake | 12

chocolate fallen tort, crème anglaise,  
whipped cream, fresh berries

### Hush Puppies | 10

beignet, sugar, cinnamon, creme anglaise,  
chocolate sauce

## Selia Bar Floats

*served in a beer mug topped with a maraschino  
cherry & whipped cream*

### All Ages | 9

#### A&W Root Beer Float

root Beer, vanilla ice cream

#### Cherry Coke

coke, vanilla ice cream, grenadine

#### Brown Cow

cappuccino, chocolate ice cream, coke

#### Boston Cooler

vanilla ice cream, ginger ale

#### Shirley Temple

seasonal kombucha, strawberry sorbet

### 18A | 12

#### Spritzer

strawberry sorbet, prosecco  
*served in collins glass, no whip cream*

#### Paralyzer

cappuccino ice cream, coke, two rivers  
coffee liqueur

#### Guinness Float

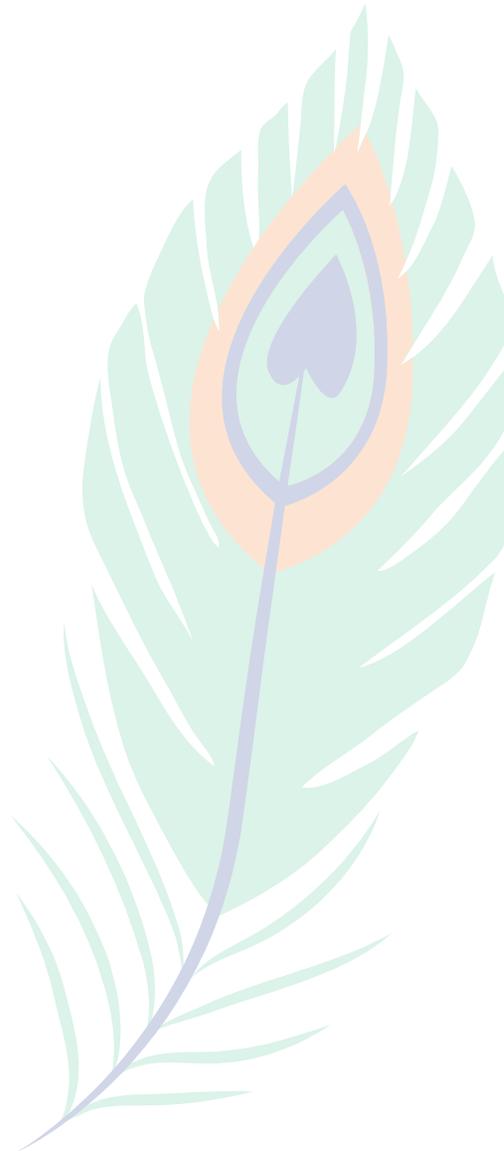
can of Guinness, vanilla ice cream, caramel  
syrup

#### Holiday Float

apple cider, ginger beer, vanilla ice cream,  
caramel syrup

#### Black Forest

black cherry ice cream, chocolate ice cream,  
coke, two rivers coffee liqueur, grenadine



## Happy Hour

Every Day | 3pm - 6pm

Peacock Lager | 6

Well Spirits | 6

Selia Size Well Spirits | 9

Prosecco | 6

House White, Red & Rosé

9oz glass of wine for the price of a 6oz glass

Half priced bottles of wine & champagne

(under \$100)

## Daily Features

MON \$2 off local draft & spirits

TUES \$2 off tall boys

WED \$2 off Selia cocktails

THUR 1/2 price bottles of champagne & wine  
1.5 oz of Bourbon for the price of 1 oz

FRI \$6 singles | \$9 doubles Belvedere Vodka

SAT 1/2 price bottles of Rosé all day

SUN Happy hour every hour

