



DINE IN MENU

TABLE SHARES & FLATBREADS

BRUSSEL SPROUTS | 14
brussel sprouts, burnt ancho mayo, mint, smoked apple wood cheddar

MARGHERITA | 19
san marzano tomato sauce, fresh mozzarella, basil pesto

PROSCIUTTO MUSHROOM TRUFFLE | 21
parmesan crema, prosciutto, mushrooms, truffle oil, mozzarella, fresh arugula, balsamic glaze

MEAT | 21
3 cured meats, mozzarella, chili flakes

APPETIZERS

DAILY SOUP | CUP 6 | BOWL 10
see your server for details

LUPIN BEAN HUMMUS | 14
hummus, olives, feta, herb flatbread, house chips

ONION RINGS | 12
White onions, house batter, burnt onion aioli

TUNA CRUDO | 21
Tuna, sumac buttermilk, nori powder, dill oil, candied red chilis, dill, radish, japanese mayo, sesame oil

WAGYU TARTARE | 22
wagyu beef, spring onion, horseradish, cured egg yolk, house chips, flatbread

POUTINE | 17
fries, shredded pork shoulder, arugula, montreal curds, house gravy, pickled red onion

TACO AL PASTOR | 21
three shredded pork shoulder or shrimp tacos, 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 | 19
chicken wings, house ranch salt & pepper, dill pickle, hot, really hot, bbq, honey garlic
add \$1 for truffle parm or buffalo

TRUFFLE PARM FRIES | 11
fries, or house chips, truffle oil, parmesan, burnt onion aioli
add \$2 for house chips

BOWLS

CAESAR | 14
ADD CHICKEN | 21
romaine hearts, caesar dressing, bacon, parmesan, cured egg yolk, herb & garlic croutons

SELIA SALAD | 16
ADD CHICKEN | 23
mixed greens, green goddess dressing, grilled chicken, pickled red onion & carrot, cucumbers, cherry tomatoes, radish, avocado, roasted pumpkin seeds

TEX MEX BOWL | 24
mixed greens, black beans, roasted corn, pico de gallo, tortilla crisps, avocado, radish, chipotle ranch, cajun chicken

sub 5 oz center cut sirloin 4
BOWL ADD ONS:
grilled, crispy, or cajun chicken 7, prawns 8, steak 12, salmon 12, tuna 12

SANDWICHES

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 | 26
5 oz prime center cut sirloin, garlic toast, herb 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

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, chervil oil, nori flakes, dill, in a lemongrass, nori lobster bisque

STEAK DINNER
10 OZ AAA PRIME SIRLOIN | 39
OR
5 OZ PRIME CENTER SIRLOIN | 29
steak, chef's vegetables, poached shallots, herb butter, roasted baby potatoes tossed in chimichurri, demi-glaze

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

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
(1oz / Float)

SPRITZER – (Served in a Collins glass)
strawberry sorbet, prosecco
PARALYZER
cappuccino ice cream, coke, two rivers coffee vodka
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 vodka, grenadine

HAPPY HOUR

3 – 6 PM EVERYDAY

Half Priced Bottles of Wine & Champagne

6 | Peacock Lager

6 | Highballs

9 | Selia Size Highballs

6 | Prosecco

House White, Red & Rose

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

DAILY FEATURES

MON - \$2 off local draft & spirits

TUE - \$2 off tall boys

WED - \$2 off Selia cocktails

THU - 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