

MATEUS BISTRO

LIGHTER SIDE

SOUPE DU JOUR CUP \$6.5 BOWL \$8.5

Ever changing, this is Chef's choice of in season ingredients hauled in by all the amazing farmers we know.

CAESAR SALAD \$10.5

Organic romaine with creamy in-house dressing, olive oil crostini, bacon & parmesan.

SEAFOOD CHOWDER CUP \$8.75 BOWL \$13

Fresh haddock and mussels in a herbed cream broth. Awarded Best Chowder in 2013 by Saltsclapes Magazine, and we won't change a good thing.

'DEM BREADSTICKS \$14.5

Our creamy mix of 3 cheeses served with grilled bread for dipping! One of our favourites!

WILD MUSHROOM RISOTTO \$15.5

wild mushrooms with white wine, garlic and sweet onion infused into a creamy risotto, topped with herb stewed tomatoes

SEARED SCALLOPS & ROASTED FENNEL \$15

Seared Digby scallops with in house smoked bacon, wilted local kale and roasted fennel salad

NOVA SCOTIA HODGE PODGE \$13.5

Locally grown baby potatoes, baby carrots, green and yellow beans stewed in a creamy broth. A NS classic!

FRESH STEAMED MUSSELS \$13

Fresh local mussels steamed in your choice of either white wine, garlic and sweet onion or thai curry cream.

LUNCH MENU

MAIN SIDE

SMOKED BRISKET SANDWICH \$17.5

Matt's 20-hour smoked brisket, sliced thin on soft potato rye bread with sauerkraut & hot mustard, pickle. Served with organic garden salad and creamy slaw

CRISPY HADDOCK BURGER \$15

Panko crusted haddock burger with fresh tangy mango salsa, served with organic garden salad and creamy slaw

STEAK AND BRIE 17.5

Steak roasted to your liking topped with double cream brie cheese, pickled onions all atop a fresh baguette. Salad & slaw

SMOKED CHICKEN CLUB \$17

Our in-house smoked chicken with cranberry aioli, asiago cheese, fresh back bacon on fresh seven grain bread from the Boulangerie la Vendeenne

SHRIMP TACOS \$16.5

Sauteed shrimp, topped with pickled jalapeno and onion, sour cream, fresh salsa and lime, side salad

BURGERS \$19

All served with mixed green salad, slaw and potato wedges

LAMB - spicy house aioli & feta cheese, lettuce, tomato, onion

MORGAN - black bean and walnut burger topped with tahini, lettuce, tomato, onion

MATT - pulled pork and crispy belly, pickled onions, aioli

KYLE - swiss bacon and a house green chili relish, fixins

MONICA - panko crusted chicken, avocado, aioli, fixins

MATEUS BISTRO

COCKTAILS

MATEUS CAESAR \$13

Blue Lobster Vodka, Clamato, Tobasco, horseradish, worcestershire & pickled garlic scapes

CHERRY MOJITO \$12

Nova Scotian black cherry, soda & mint with white rum

THE CURSE \$11

Tart and tangy sparkling lemon & gin with dark cassis

SALTY ROSE \$12

Pink grapefruit juice, tequila, triple sec & lime with a salted rim

BEACH FIRE \$12

Still Fired Root Beer Moonshine with Spicy Propeller Ginger Beer & fresh lime

SPARKLING

YELLOWTAIL BUBBLES (AUSTRALIA) \$7 GLASS \$29 BOTTLE

BENJAMIN BRIDGE NOVA 7 (GASPEREAU, NS) \$40

GRAND PRE MOSCATO (GRAND PRE, NS) \$39

LAMARCA PROSECCO (ITALY) \$44

BOLLINGER SPECIAL CUVEE (FRANCE) \$82

CIDERS & FRUIT BREWS

NO BOATS ON SUNDAY (TRURO, NS) \$8.75

SID'S CHAI CIDER (WINDSOR, NS) \$5.5

STIEGL GRAPEFRUIT RADLER (AUSTRIA) \$8.75

LUNCH MENU

BREWS

BOXING ROCK HUNKY DORY PALE ALE (SHELBOURNE, NS) \$6.5

PROPELLER IPA (HALIFAX) \$6.5

PROPELLER PILSNER (HALIFAX) 8.5

PROPELLER BITTERS (HALIFAX) \$8.5

GARRISON TALL SHIP ALE (HALIFAX) \$6.5

ALEXANDER KEITH'S OR KEITH'S LIGHT (HALIFAX) \$5.75

STELLA ARTOIS (BELGIUM) \$7

CORONA (MEXICO) \$6.5

DELIRIUM TREMENS (BELGIUM) \$12

GUINNESS (IRELAND) \$8

RED WINE

MCGUIGAN'S SHIRAZ (AU) \$7 GLASS \$19 HALF LITRE \$25 BOTTLE

GRAND PRE NS RED (NS) \$8 GLASS \$21 HALF LITRE \$30 BOTTLE

ROTHSCHILD PINOT NOIR (FR.) \$8.5 GLASS \$22 HALF LITRE \$31 BOTTLE

DON DAVID MALBEC (AR) \$11 GLASS \$26 HALF LITRE \$37 BOTTLE

LUCKETT PHONEBOX RED (NS) \$13 GLASS \$31 HALF LITRE \$44 BOTTLE

RAVENSWOOD ZINFANDEL (USA) \$47 BOTTLE

MONTECILLO CRIANZA RJOJA (SP) \$45 BOTTLE

BENJAMIN BRIDGE TAURUS (NS) \$60 BOTTLE

WHITE WINE

YELLOWTAIL CHARDONNAY (AU) \$7 GLASS \$19 HALF LITRE \$25 BOTTLE

GRAND PRE NS WHITE (NS) \$8 GLASS \$21 HALF LITRE \$30 BOTTLE

FOLONARI PINOT GRIGIO (IT) \$9 GLASS \$24 HALF LITRE \$33 BOTTLE

RYMILL SAUV BLANC (AU) \$9 GLASS \$24 HALF LITRE \$33 BOTTLE

LUCKETT PHONEBOX WHITE (NS) \$13 GLASS \$31 HALF LITRE \$44 BOTTLE

PLANTER'S RIDGE RIESLING (NS) \$38 BOTTLE

BENJAMIN BRIDGE TIDAL BAY (NS) \$40 BOTTLE

BLOMIDON UNOAKED CHARDONNAY (NS) \$44 BOTTLE