



## APPETIZERS

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### COCO SILK MUSSELS 21

*Fresh mussels simmered in a silky coconut broth infused with lemongrass, ginger, and a hint of lime*

### CAPRESE UFO 17

*Golden crostini topped with creamy pesto paste, fresh mozzarella, cherry tomatoes, drizzle olive oil and balsamic glaze, light season with salt and pepper*

### CALAMARI 18

*Golden crispy calamari served with lemon garlic aioli*

### SHRIMP ROLLS (5) 16

*Golden shrimp rolls, sweet chili dip*

### FRESH ROLLS 14

*Seasonal vegetables, wrapped and served with house peanut sauce*

### PEPPER SHRIMP 19

*Golden crispy shrimp tossed in signature spicy Caribbean chili sauce and fragrant sautéed onion & red pepper*

### GARLIC CHEESE BREAD 14


*Golden baguette with roasted garlic butter & 3 types of cheese served warm with marinara sauce*

## SOUP OF THE DAY

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### CHEF'S DAILY CREATION 9

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 Vegan

 Vegetarian

 Spicy





## SANDWICHES & WEGDES

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**CHICKEN CRUNCH WRAP** **20**

*Crispy chicken tossed in Buffalo sauce, Crunch caesar lettuce, wrapped and grilled, served with fries*

**STEAK SANDWICH** **22**

*Grilled steak, caramelized mushrooms & onions, toasted baguette, served with fries*

**CHICKEN PARM SANDWICH** **21**

*Crispy chicken, marinara, cheese, toasted baguette, served with fries*

**MARS SIGNATURE BURGER** **22**


*Double beef patties, caramelized mushrooms & onions, lettuce, tomato, house sauce, served with fries*


## HEALTHY CHOICES

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**WARM HEART CAESAR** **16**

**HARVEST SALAD**  **16**

**CAPRESE SALAD**  **18**

**BRUSCHETTA**  **15**





## ENTRÉES

<b>CHAR FLAME RIBS</b>	<b>26</b>
<i>3 pieces of classic short ribs short ribs, roasted vegetables, garlic mashed potato, beef gravy</i>	
<b>BLACKENED CHICKEN</b>	<b>27</b>
<i>Creole blackened chicken, roasted vegetables Choice of side: rice or garlic mashed potato</i>	
<b>EMERALD SALMON</b>	<b>32</b>
<i>Crispy skinned salmon, roasted vegetables Choice of side: rice or mashed potato</i>	
<b>STEAK FRITES</b>	8oz <b>40</b>   10oz <b>44</b>
<i>8oz or 10 oz steak, truffle fries, smoky butter</i>	
<b>EMBER SEARED STRIP LOIN</b>	8oz <b>42</b>   10oz <b>46</b>
<i>8oz or 10 oz strip loin, garlic mashed potato, roasted vegetables, side of au jus</i>	
<b>RACKEN LAMB</b>	<b>42</b>
<i>3 pieces of lamb racks, garlic mashed potato, roasted vegetables</i>	
<b>SEAFOOD PAPPARDELLE</b> 	<b>32</b>
<i>Classic pappardelle, fresh seafood, marinara **Vegetarian option available</i>	
<b>PESTO RAVIOLI</b> 	<b>25</b>
<i>Pillowy spinach &amp; cheese ravioli, tossed in creamy basil pesto, finished with Parmesan</i>	

## SIDES


<b>TRUFFLE FRIES</b> 	<b>7</b>	<b>SHRIMPS SKEWER</b>	<b>8</b>
<b>MIX VEGETABLES</b> 	<b>7</b>	<b>MASHED POTATO</b> 	<b>7</b>





## BAR & SNACKS

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**ULTIMATE NACHO**  **19**

*Corn chips, tomato, onion, green onion, cilantro, jalapeno, mixed cheese, salsa, sour cream, guacamole*  
*Protein choice: Ground beef or Popcorn chicken*

**22**

**CHEESE CRAB WONTONS** **15**

*Creamy crab, crispy wontons, sweet & sour sauce*

**CHICKEN TENDERS** **18**

*Crispy chicken tender, house dip, served with fries*

**CHICKEN WINGS** **18**

*Tossed wings with your choice of sauce, served with fries*  
*Sauce: Honey garlic, Smoky BBQ, Buffalo • Dry dusted: Lemon pepper, Cajun*

**POPCORN CHICKEN** **17**

*Bitesize chicken pieces, house dip, served with fries*

## DESSERTS

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**MOLTEN LAVA CAKE** **10**

**TIRAMISU** **10**

**PISTACHIO RICOTTA CAKE** **11**

**RED VELVET CHEESECAKE** **11**



# WINE LIST

## RED WINE

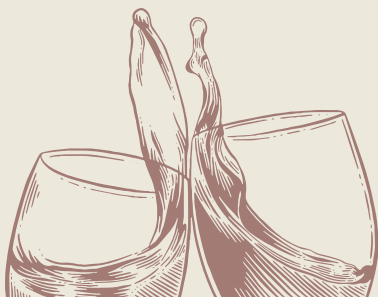
	5oz	8oz	750 ml
Barone Montalto Cabernet Sicilia IT	8	12	36
Terra d Aligi Tatone Montepulciano d Abruzzo IT	10	14	44
Rocca dells Macie Chianti Classico IT			52
Umberto Cesari Liano Sangiovese/Cabernet Sauvignon IT			68
Zenato Ripassa Valpolicella Ripasso Superiore IT			72
Remo Farina Amarone fella Valpolicella Classico IT			105

## WHITE WINE

	5oz	8oz	750 ml
Barone Montalto Pinot Grigio IT	8	12	36
Santa Carolina Reserva Chardonnay CH	9	13	42
Santa Marguerite Pinot IT			48
Cave Spring Pinot Gris VQA ON			55
Louis Jadon Chardonnay Bourgogne FR			92
Domaine Bonnard Sancerre 2024 Sauvignon Blanc FR			98

## SPARKLING

	5oz	750 ml
Ruffini Prosecco IT	11	52
Mionetto Prestige Prosecco Brut DOC Treviso IT		52
Luc Belaire Rare Rose Sparkling FR		105
Moët & Chandon Brut Imperial FR		200
Veuve Clicquot Brut Champagne FR		220
Dom Perignon Brut Vintage Champagne FR		600



# COCKTAILS

## SIGNATURE



### LIFE ON MARS

*Reposado tequila, grapefruit juice, agave nectar, lime juice, finished with grapefruit soda & a Tajin rim*

13



### MARTIAN SUNRISE

*Aperol, peach schnapps, cranberry juice, tropical pineapple juice, topped with dry sparkling prosecco & a golden orange wheel "sun"*

12



### RED PLANET RITA

*Blanco tequila, orange liqueur, strawberry purée, fresh lime juice, agave nectar, served with a salt rim & a fresh strawberry slice*

11



### TAKE ME TO MARS

*Spiced rum, Campari, orange juice, lime juice, simple syrup, garnished with a dehydrated blood orange wheel*

12



### THE TERRAFORMER

*Botanical gin, elderflower liqueur, guava nectar, lemon juice, topped with dry sparkling Prosecco & a fresh mint sprig*

13

## CLASSICS



### MANGO MARGARITA

*Blanco tequila, orange liqueur, mango purée, fresh lime juice, sweet agave nectar, served with a salt rim*

11



### KIWI BASIL MOJITO

*White Rum, muddled fresh kiwi, aromatic basil leaves, fresh lime juice, & simple syrup, topped with bubbly soda for a refreshing "alien garden" vibe*

12



### STRAWBERRY GINGER MULE

*Vodka, ginger beer, fresh lime juice, and strawberry purée. Served in a frosted copper mug with a fresh strawberry & a sprig of mint*

12



### MARS CAESAR

*Vodka, house Caesar mix, & signature spices, finished with a seasoned rim & classic garnish*

11

## MARTINIS



### DIRTY

*Vodka or gin, dry vermouth, & olive brine, shaken & served chilled with olives*

12



### LYCHEE

*Vodka, lychee liqueur, lychee juice, & a touch of citrus, lightly sweet & delicately floral*

12



### ESPRESSO

*Freshly pulled espresso, vodka, coffee liqueur, shaken into a thick, creamy foam & topped with coffee beans*

12



### PASSIONFRUIT

*Vanilla-infused vodka, vanilla liqueur, passionfruit liqueur, tart lime juice, & sweet passionfruit nectar*

12



# LIQUOR

## Scotch / Whisky

<i>Crown Royal</i>	8
<i>Jameson</i>	8
<i>JW Black Label</i>	9
<i>JW Gold Label</i>	11
<i>JW Blue Label</i>	28
<i>Glenfiddich 12</i>	9
<i>Glenlivet 12</i>	9
<i>Glenlivet 14</i>	12
<i>Dalmore 12</i>	14
<i>Macallan 12</i>	18

## Cognac / Brandy

<i>Hennessy VS</i>	9
<i>Hennessy VSOP</i>	14
<i>Hennessy XO</i>	28
<i>Remy Martin VSOP</i>	14
<i>Remy Martin XO</i>	28

## Gin

<i>Tanqueray</i>	8
<i>Bombay Sapphire</i>	9
<i>Empress 1908</i>	10
<i>Hendrick's</i>	11

## Rum

<i>Bacardi</i>	7
<i>Malibu</i>	7
<i>Captain Morgan</i>	8
<i>Appleton</i>	8

## Tequila

<i>Jose Cuervo Blanco</i>	7
<i>Jose Cuervo Reposado</i>	7
<i>Casamigos Blanco</i>	11
<i>Casamigos Reposado</i>	12
<i>Patron Blanco</i>	11
<i>Patron Reposado</i>	12
<i>Don Julio Blanco</i>	12
<i>Don Julio Reposado</i>	13
<i>Don Julio 1942</i>	28
<i>Class Azul</i>	28

## Vodka

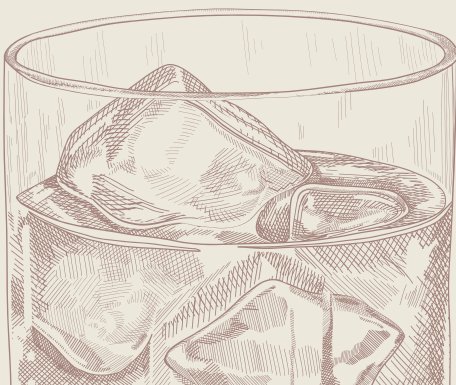
<i>Smirnoff</i>	7
<i>Absolute</i>	7
<i>Ciroc</i>	9
<i>Greygoose</i>	9
<i>Belvedere</i>	10

## Liqueur

<i>Sambuca</i>	7
<i>Amaretto</i>	7
<i>Campari</i>	7
<i>Aperol</i>	7
<i>Baileys</i>	7
<i>Goldschläger</i>	7
<i>Jägermeister</i>	7
<i>Grand Marnier</i>	8

# BEER & COOLER

<i>Domestic Bottle</i>	7
<i>Imported Bottle</i>	8
<i>Smirnoff Ice</i>	8
<i>White Claw</i>	8
<i>Draft: Canadian 16oz</i>	8



# HAPPY HOUR

2PM - 5PM


FOOD

9PM - CLOSE

Edamame 	5
Truffle Fries 	6
Shrimp Rolls (5)	13
Garlic Cheese Bread 	10
Bruschetta 	11
Caprese UFO 	14
Harvest Salad 	14
Crispy Chicken Sliders (3)	15
Chicken Crunch Wrap	16
MARS Signature Burger	18
Spinach & Cheese Ravioli 	22
<i>Pesto cream sauce, layered with garlic, white wine, and Parmesan</i>	

## DRINKS

Highballs	5
House Red/White	5
Canadian Pint	6
Beer (5) Bucket	30

 Vegan

 Vegetarian

