



## starters

<b>SHRIMP COCKTAIL</b> (8) seafood sauce	15
<b>BAKED PRETZEL BITES</b> chipotle mayo dip	8
<b>STEAMED P.E.I MUSSELS</b> 1LB	15
<b>BAKED CRAB CAKES</b> (3) avocado, remoulade, greens	16
<b>OYSTERS</b> (12)	mp
<b>FEATURE APPETIZER</b>	mp

## salads & chowder

<b>LAMA</b> greens, chickpeas, olives, tomato, onion, hemp seeds, shaved parmesan, white balsamic dressing	7 / 13
<b>CAESAR</b> romaine, bacon, shaved parmesan, croutons, house made dressing	8 / 15
<b>SEAFOOD CHOWDER</b> house made daily	8 / 16

## mains

<b>SPICY BLACK BEAN BURGER</b> made in house, greens, cheese, tomato, onion, avocado puree, chipotle mayo, served with house salad	15
<b>WARM MEXICAN BOWL</b> rice, black beans, tomato, onion, guacamole, cabbage, lime & cumin	16
<b>PANKO CRUSTED CHICKEN &amp; PENNE PASTA</b> marinara, shaved parmesan, dressed greens	19
<b>RAW – (ISH) BOWL</b> seared ahi tuna, salmon sashimi, chilled shrimp, seasoned rice, avocado puree, cucumber cabbage slaw, wasabi, soy sauce	20

## chef's features

<b>SALMON</b>	mp
<b>CATCH OF THE DAY</b>	mp
<b>TURF</b>	mp
<b>PASTA</b>	mp

*We cook all our meals to order. Good food takes a little time!  
Please notify your server with any dietary restrictions or allergies.  
All prices subject to applicable taxes.*

## on tap

<b>ROTATING</b> kame & kettle	mp	20 oz
<b>BLUE MOUNTAIN LIGHT LAGER</b> thornbury	7	20 oz
<b>PREMIUM APPLE CIDER</b> thornbury	7	16 oz

## signature cocktails

<b>LAMA-Nade</b> gin or vodka	8
<b>WALTERS CRAFT CAESAR</b> gin or vodka	9
<b>MARGARITA</b>	12

## white & sparkling

<b>VIVA SPARKLING</b> Ontario lightly sweet sparkler with peach, floral and citrus notes that are balanced by crisp acidity	6 / 29
<b>LAMA LOCAL CHARDONNAY</b> Ontario fruit forward with tantalizing aroma of apricot. Crisp expressive flavour that is layered with apple, peach and ripe pear	7 / 12
<b>CREEKSIDE PINOT GRIGIO</b> Ontario peach, apple and citrus aromas and flavours; medium bodied and complex	8 / 13 / 38
<b>LILY ROSE SPARKLING</b> Ontario delightful fresh berry aromas and flavours are wrapped in an elegant, creamy texture. Subtle toasty and fresh baked bread notes round out the finish	39
<b>TONNINO PINOT GRIGIO</b> Italy hints of pear, golden apple and banana with a savory palate of coriander and lime. Very well structured with a crisp finish	42
<b>STONELEIGH SAUVIGNON BLANC</b> New Zealand tropical fruit aromas, with the dominance of passionfruit, citrus blossom and grapefruit	42
<b>MARGARETT'S VINEYARD CHARDONNAY</b> California aromas of vanilla crème brulee, honey roasted pears and juicy pineapple. A hint of spice, tropical fruits and silky texture on the finish	50

## red

<b>LAMA LOCAL CABERNET MERLOT</b> Ontario expressive and rich layers of blackberry, black currant and vanilla with soft tannins	7 / 12
<b>CENTOANELLI MONTEPULICIANO</b> Italy produced from the Sangiovese grape this wine has lively aromas of red fruit and hints of spice	8 / 13 / 38
<b>MONTE DAS ANFORAS</b> Portugal a blend of Aragonez, Trincadeira and Alfocheiro. Fine aromas of ripe black fruit with a touch of spice and well-balanced tannins	36
<b>VERDERA NEGRE</b> Spain a blend of Garnacha, Merlot and Cabernet Sauvignon. Fruit driven with ripe notes of plum and blackberry. Very smooth with a easy going finish	38
<b>VALLE ANDINO CARMENERE</b> Chile aroma of dark fruit, spice and chocolate. The palate is very soft with good intensity and structure	38
<b>STONELEIGH PINOT NOIR</b> New Zealand fragrant bouquet of strawberry, blackberry and dark cherry overlaid with integrated oak spice. Dark berry fruit and cherry flavours with lingering fruit sweetness. Tannins are soft and supple	50
<b>SCOTTO CABERNET SAUVIGNON</b> California layers of dark fruit and cassis and a hint of oak spice. Soft tannins contribute to smooth finish	54

## cans - bottles

<b>PERONI</b> birra peroni	9	500ml
<b>ROTATING</b> kame & kettle	mp	473ml
<b>ROTATING</b> brimstone	mp	473ml
<b>ROTATING</b> breakwall	mp	473ml

