

At The Wilcox, every guest becomes part of the story.

THE
WILCOX
Gastropub

Tradition, redefined.
Built 1850 · Est 2015

TRADITION REDEFINED



Older than Canada itself, this house was built in 1850 by Amos Wilcox,
a War of 1812 veteran, and his son Charles, who farmed the land.

A family home then, a gathering place now.

Come in, and we'll take care of the rest.

HAPPY HOUR

Monday to Friday · 3 to 6pm & 9pm to close.

SMALL PLATES · 10

- Truffle Fries V · GF Korean Fried Chicken H · GF
Brassica Fritters V · GF Crispy Fish Tacos GF

COCKTAILS · 10

Dragon Seoul

Dragon fruit-infused El Jimador tequila, soju, pineapple, lime, agave.

Shiso Pretty

Shiso-infused Toki whisky, citric solution, white peach syrup, soda.

Lychee Spritz

St-Germain, Soho, lychee syrup, spumante, soda, lemon.

WINE · 8

- Idyll Shiraz · 5oz
Abballe Pinot Grigio · 5oz
Slow Rosé · 5oz

DRAFT · 6

- Steam Whistle Pilsner · 16oz
Beau's Lugtread Lager · 16oz
Beau's Barn Burner Amber · 16oz

FEATURES

Happy Hour

Thoughtful pours and plates worth lingering over.

Monday to Friday · 3 to 6pm & 9pm to close

Oyster Night

More than half-priced rotating selection, shucked fresh to order.

Tuesday · from 5pm to close

Wine Wednesday

Half off all wine bottles.

Every Wednesday · open to close

Weekend Brunch

Familiar breakfast favourites, made from scratch.

Saturday & Sunday · 10am to 3pm

SMALL PLATES

Bread & Butter ^v 14

Garlic gruyère brioche, roasted shallot & chive butter.

Truffle Fries ^{v · GF} 13.5

Truffle oil, parmigiano-reggiano, chives.

Brassica Fritters ^{v · GF} 15

Cauliflower, broccoli, chickpea batter, pickled onions, Thai basil, lemon-black pepper aioli.

Korean Fried Chicken ^{H · GF} 16

Honey gochujang, sesame, scallions.

Crispy Fish Tacos ^{GF} 16

Two cider-battered tacos, creamy slaw, pico de gallo, jalapeño crema, cilantro.

Caesar 16

Romaine, black kale, spiced panko, parmigiano-reggiano, caesar dressing.

Steak Tartare ^H 22

Flat iron, yuzu kosho, Kewpie mayo, shallots, chives, confit garlic, capers, pickled onions, Maldon, sourdough.

Oysters ^{GF} 1 dz · MP

Rotating selection, gin cocktail sauce, sesame ginger mignonette, horseradish.

HANDHELDS

Truffalo Sandwich ^H 22

Crispy chicken thigh, truffled buffalo sauce, creamy slaw, pickle, truffle mayo, brioche.

Wilcox Burger 24

Beef chuck, bacon jam, caramelized onions, iceberg, smoked cheddar, pickle, garlic miso mayo, brioche.

^h halal-friendly ^v vegetarian ^{vg} vegan ^{gf} gluten-free

Outside cakes are welcome for a \$5 per guest cakeage fee. A 20% gratuity is added to parties of 8 or more.

LARGE PLATES

Wilcox Lasagna	24
25 layers pressed and seared, tomato sauce, béchamel, black garlic pesto, spinach, mozzarella, basil, parmigiano-reggiano.	
Japanese Carbonara	27
Udon, smoked bacon, cremini mushroom, nori, togarashi, parmigiano-reggiano.	
Truffle Fried Rice VG · GF	24
Jasmine rice, crispy garlic, ginger, edamame, pickled shallots, maitake, Just Egg™	
Duck Fried Rice GF	32
Confit duck, truffle, egg, garlic, ginger, pickled shallot, edamame, bok choy, cremini.	
Fish & Chips	29
Cider-battered seasonal catch, lemon, sambal cucumber slaw, tartar sauce.	
Grilled Sea Bream GF	34
Lemon curry, Thai basil oil, olives, couscous, pickled chilis, capers, spinach, asparagus.	
Yuzu Kosho Cornish Hen H	37
Half Cornish hen, red yuzu kosho, sweet grilled shishito peppers, charred scallion salsa verde.	
Garlic Noodles	27
Argentinian red shrimp, tamari, fish sauce, parmigiano-reggiano, scallions, parsley, spaghetti.	
Steak Frites GF OPTION	38
8oz flat iron, fries, peppercorn sauce.	
New York Strip GF	60
12oz striploin, chimichurri, seasonal vegetables.	

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SWEETS

Espresso Chocolate Brownie VG	12
Coconut mousse, pistachios.	
Sundae	12
Ginger, black sesame candy nest, strawberries, vanilla glaze.	
<i>Flavours available: Matcha · Mango Passion Fruit · Brown Sugar Milk Boba · Pastéis de Nata</i>	

COFFEE & ESPRESSO

Iced Honey Vanilla Latte	7
Honey vanilla syrup, Back Road Coffee Roasters espresso, vanilla cold foam.	
<i>Floral · indulgent · velvety</i>	
Iced Caramel Coffee	7
Caramel syrup, Back Road Coffee Roasters espresso.	
<i>Buttery · bold · timeless</i>	
Mazagran LEMON COFFEE	6.5
Back Road Coffee Roasters espresso, lemon, agave.	
<i>Bright · unexpected · addictive</i>	
Espresso	4 / 6
Americano	5
Cappuccino	6
Latte	6
Tea	4.5

add vanilla syrup · 2 add caramel syrup · 2 add oat milk · 2

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Please advise your server of any allergies.