

• HANDCRAFTED COCKTAILS •

ALL COCKTAILS | \$8

CONDOR CAESAR (1oz)

Smirnoff vodka 1oz, spiced Clamato, garnished with a lime wedge and an Extreme Bean.

MELON MAGIC (1.5)

Melon liquor 1oz, Vodka 0.5oz, pineapple juice topped up with sparkling water.

BAILEYS ICED COFFEE (1oz)

1oz baileys, 4oz black coffee, 1oz simple syrup topped with whipped cream.

PEAFLOWER LEMONADE (1oz)

1oz vodka, 1oz Peaflower Syrup, 1 oz lemon concentrate topped with soda water.

SUMMER TROPICAL BREEZE (1.5oz)

1oz malibu, .5 peach schnapps, 3oz orange, 3oz pineapple, dash of grenadine.

BARBIE DOLL (2oz)

Malibu 1oz, raspberry sourpuss 1oz, topped up with Sprite.

Smirnoff
Captain Morgan



*PLUS APPLICABLE TAXES

// DRAUGHT BEER //



— \$6 | 20 oz. EVERYDAY! —
VENUE LAGER (5%)

— \$7 | 20 oz. —

MOOSEHEAD LAGER (5%)
COORS ORIGINAL (5%)
BUDWEISER (5%)



*PLUS APPLICABLE TAXES

// TALL CANS //

MOOSEHEAD LAGER (5%).....	\$7
LANDSHARK LAGER (5%).....	\$7
BLUE MOON (5.2%).....	\$7
BUDWEISER (5%).....	\$7



*PLUS APPLICABLE TAXES

WINE AND COOLERS

WINE | \$7

5oz. GLASS

JACKSON TRIGGS PINOT GRIGIO (8%)

Pouring a pale lemon colour, look for aromas and flavours of lifted, fresh cantaloupe, ginger, and spice. Moderate acidity makes this fresh, it has extra-dry on that plate with a clean finish.

JACKSON TRIGGS MERLOT (13%)

Starts with bright ruby colour, followed by aromas of prune, chocolate, and black plum reduction. The fruit flavours resonate on the palate, which is extra dry yet soft with pleasing finish.

COOLERS | \$7

SMIRNOFF BERRY BLAST (5%)

TWISTED TEA ORIGINAL (5%)

TWISTED TEA MANGO (5%)

VIZZY STRAWBERRY ORANGE MIMOSA (5%)

VIZZY STRAWBERRY LEMONADE (5%)

*PLUS APPLICABLE TAXES

HOUSE SPIRITS | \$7

1oz. POUR

SMIRNOFF VODKA (40%)

CAPTAIN MORGAN RUM (40%)

CANADIAN CLUB (40%)

GORDON'S GIN (40%)

JOSE CUERVO GOLD (40%)



|| NON-ALCOHOLIC BEVERAGES ||

— HANDCRAFTED MOCKTAILS | \$6 —

HAVANA SUNSET

Pineapple juice, orange juice, cranberry juice, coconut extract.

MANGO LASSI

Creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom.

PEA FLOWER LEMONADE MOCKTAIL

Pea flower simple syrup, Lemon concentrate, soda water.

CLASSIC LASSI

Creamy drink with yogurt, milk, a little sugar, and a sprinkling of cardamom.

— HOT BEVERAGES | \$2 —



FLIGHT OF THE CONDOR COFFEE
HOT CHOCOLATE



— JUICES | \$4 —

ORANGE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE

— COLD BEVERAGES | \$3 —

// WITH COMPLIMENTARY REFILLS //



COCA-COLA



NESTEA ICED TEA



COKE ZERO



MINUTE MAID LEMONADE



CANADA DRY GINGER ALE

*PLUS APPLICABLE TAXES

|| DESSERTS ||

SHEENA'S CLASSIC CHEESECAKE.....\$6

A decadent classic dessert named after one of our fearless leaders Sheena!

WAFFLE BOWL SUNDAE.....\$4

Sugar waffle bowl, vanilla soft serve, chocolate sauce, whip crème and maraschino cherry.

FUDGE FANTASY.....\$4

A freshly baked brownie, served warm in a skillet with vanilla soft serve, chocolate sauce, whipped cream & cherry.



*PLUS APPLICABLE TAXES

GULAB JAMUN WITH VANILLA SOFT SERVE.....\$4

Beloved Indian dessert! fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves.

WAFFLE CONE.....\$3

A summer classic vanilla soft serve in a waffle cone.





MAMA MIA MONDAYS

- \$5 Vegetable Primavera Penne
- \$5 Bolognese Spaghetti
- \$5 Basil Pesto Alfredo Penne
- \$6 Glasses of Wine

"CHILLIN" CHILI TUESDAYS

- \$5 All Beef Chili
- \$5 Vegetable Chili
- \$6 Moosehead Pints

"WHOOOPER" WEDNESDAY

- \$5 **Burger Combo**
Burger and a fountain pop
- \$6 Pints of Venue Lager

KNOCKOUT NOODLE

BOWL THURSDAY

- \$5 Asian Noodle Bowls
- \$6 Barbie Doll Cocktails

FIESTA FRIDAY

- \$2.50 **Tacos**
A choice of all beef or grilled vegetables
- \$6 Pints of Landshark

SHAREABLES

V **GARLIC BREAD WITH CHEESE** \$5 R | \$9 L
Toasty craft baguette, brushed with garlic butter and topped with our Venue cheese blend.
Add bacon \$1.99

V **VENUE FOUR CHEESE SPINACH DIP** \$7 R | \$14 L
Made from scratch in house, a creamy blend of 4 cheeses, spinach, onion, house spices, and sweet red pepper. Topped with Canadian cheddar cheese and baked in the oven. Served with garlic pita and nachos chips.

BUFFALO CHICKEN NACHOS \$9 R | \$14 L
Warm tortilla chips, topped with our Venue cheese blend and queso cheese sauce. Loaded with buffalo chicken, tomatoes, green onion, shredded lettuce, and jalapenos. Served with sour crème and salsa on the side.
Vegetarian Nachos \$8 R | \$11 L

ON THE LIGHTER SIDE

CLASSIC CHICKEN CAESAR SALAD \$15
(Make it a wrap)

H Seasoned chicken breast, crisp romaine hearts, bacon, steakhouse croutons, Renee's Caesar dressing, and sweet onion.
Classic Caesar Salad \$12 | Starter Sizes \$9

THE AMELIA SALAD (MAKE IT A WRAP) \$15
A CSI Favorite, named after one of CSI's beloved staff members! A classic Caesar salad topped with chicken tenders tossed in sweet Thai chili sauce.
Starter Salad \$8

THE LUNCH TRIO \$15
Caesar Salad and a choice of a ½ wrap (Buffalo Caesar, Amelia, or Grilled Vegetable) or Taco (Veg or Cabo Chicken). Served with our signature Roasted Tomato and Gouda soup.

DESI BITES

V **SAMOSA CHAAT** \$11
A Popular Indian Street food made with layers of crunchy Venue Samosas, chickpea curry, sweet tamarind sauce, tangy mint sauce and finished with red onions and fresh cilantro.

PUB CLASSICS

**SANDWICHES, WRAPS, TACOS & BURGER COME
/// WITH YOUR CHOICE OF SIDE: **
VENUE FRIES, UPGRADE TO CAESAR SALAD FOR \$3.00

CLASSIC BUFFALO CHICKEN CAESAR WRAP \$15
The best of both worlds, a tortilla stuffed with diced buffalo chicken mixed with our classic Caesar salad.
Substitute grilled chicken instead of buffalo chicken at no charge.

DIRTY BIRD SANDWICH \$15
Our hand breaded chicken, served on a toasty brioche bun with buttermilk ranch, cabbage slaw, cheddar cheese, and tomato.

Make it a Buffalo Chicken Sandwich for \$1

J.R. CLASSIC BURGER \$14
Named after our fearless leader Janie, a 4 oz fresh never frozen all beef burger grilled to perfection. Served on a toasted brioche bun with lettuce, tomato, pickle, onion & garlic mayo.

SPICY BLACK BEAN BURGER \$12
A grilled spicy black bean patty, topped with salsa, jalapenos, cheddar cheese, chipotle aioli, lettuce, onion and crumbed nacho chips.

CLASSIC CHICKEN TENDERS \$8 R | \$15 L
R: 2 Tenders | L: 4 Tenders
Our classic chicken tenders, served with Venue fresh cut fries and plum sauce.
Toss in choice of wing sauce for \$2 extra

H **NELSON'S CHICKEN PRIMAVERA** \$8 R | \$15 L
Penne pasta tossed in a sundried tomato cream sauce with chicken, mushrooms, seasoned tomatoes and spinach.
V Vegetarian option \$7 R | \$13 L

V **CHIC-PEA CURRY** \$6 R | \$12 L
Simmered chic-peas, in a rich butter sauce, Served with steamed rice and garlic pita.

H **CHICKEN BIRYANI** \$8 R | \$15 L
Savory classic Indian dish packed with exotic flavours.

BOMBAY BUTTER CHICKEN \$8 R | \$15 L
Tender, grilled chicken breast simmered in a rich butter chicken gravy. Served with steamed rice & garlic pita.
VENUE FAVOURITE

*PLUS APPLICABLE TAXES

V = VEGETARIAN

V = VEGAN

H = HALAL CHICKEN

POUTINERIE & FRIES

V CLASSIC POUTINE \$6 R | \$11 L

A classic Canadian comfort food. Our Venue fresh cut fries topped with Canadian cheese curds smothered with our Venue vegan poutine gravy.

H BOMBAY BUTTER CHICKEN POUTINE \$7 R | \$12 L

Our Venue fresh cut fries topped with our signature butter chicken gravy, garnished with green onion.

V VENUE FRIES \$5 R | \$7 L

Our Venue fresh cut fries, served hot and crispy.

Add Garlic mayo, Chipotle mayo or Venue gravy for \$2

CURLY FRIES \$6 R | \$8 L

TACO DUO

CABO FAJITA CHICKEN TACOS \$15

Grilled fajita chicken, cabbage slaw, salsa, Venue cheese blend, lettuce. Drizzled with chipotle mayo and crispy tortilla strips.

V VEG TACO \$12

Grilled vegetables, Cabbage slaw, pickled jalapenos, crispy tortilla strips, shredded lettuce, seasoned tomatoes, and salsa. Drizzled with chipotle mayo.

DESSERT

SHEENA'S CLASSIC CHEESECAKE \$6

A decadent classic dessert named after one of our fearless leader Sheena!

WAFFLE BOWL SUNDAE \$4

Sugar waffle bowl, vanilla soft serve, chocolate sauce, whip crème and maraschino cherry.

FUDGE FANTASY \$4

A freshly baked brownie, served warm in a skillet with vanilla soft serve, chocolate sauce, whipped cream & cherry.

GULAB JAMUN WITH VANILLA SOFT SERVE \$4

Beloved Indian dessert! Fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves.

WAFFLE CONE \$3

A summer classic vanilla soft serve in a waffle cone.

\$5 VALUE MENU



VENUE

• EST. 2016 •
RESTAURANT & BAR

MAMA MIA MONDAYS

- \$5 Vegetable Primavera Penne
- \$5 Bolognese Spaghetti
- \$5 Basil Pesto Alfredo Penne
- \$6 Glasses of Wine

TACOS TUESDAY

- \$5 for two tacos
A choice of all beef or grilled vegetable.
- \$6 Pints of landshark

"WHOOOPER" WEDNESDAY

- \$5 Burger Combo
Burger and a fountain pop
- \$6 Pints of Venue Lager

KNOCKOUT NOODLE BOWL THURSDAY

- \$5 Asian Noodle Bowls
- \$6 Barbie Doll Cocktails

POUTINE PALOOZA FRIDAY

- \$5 Classic Poutine
- \$6 Pints of Venue Lager

*PLUS APPLICABLE TAXES

V = VEGETARIAN

V = VEGAN

H = HALAL CHICKEN

CONESTOGA STUDENTS INC.
• THE •

VENUE

• EST. 2016 •

RESTAURANT & BAR
ICE CREAM MENU

WAFFLE BOWL CHOCOLATE SUNDAE

\$4

Sugar waffle bowl, vanilla soft serve, chocolate sauce, whip crème and maraschino cherry.

WAFFLE BOWL STRAWBERRY SUNDAE

\$4

Sugar waffle bowl, vanilla soft serve, strawberry sauce, whip crème and maraschino cherry.

FUDGE FANTASY

\$4

A freshly baked brownie, served warm with vanilla soft serve, chocolate sauce, whipped cream & cherry.

WAFFLE CONE

\$3

A summer classic vanilla/chocolate soft serve in a waffle cone.

*Add a sprinkler of your choice for \$1