



STARTERS & SHAREABLES

- 1lb Chicken Wings 18**
 - Buffalo | KFC | Honey Garlic | Mild
 - Medium | Hot | Smokey BBQ
- Pita Bread with Hummus & Vegetables 14**
 - Cucumber | Celery
- Pretzel Bites 14**
 - Mustard Sauce | Kosher Salt
- Nachos 15**
 - Corn Chips | Queso Cheese Sauce | Tomato
 - Scallions | Olives | Salsa | Pickled Jalapenos
- Perogies 17**
 - Caramelized Onions | Rendered Bacon
 - Sour Cream
- Chicken Pot Stickers 15**
 - Pan Seared Gyoza Style | Asian Ponzu Sauce
- Crispy Mash 15**
 - Creamy Mashed Potato in a Spring Roll Wrap

SOUPS & SALADS

- Daily Soup 10**
- Borscht Soup 14**
 - Shredded Beets | Carrots | Yukon Potatoes
 - Celery | Sour Cream | Dill | Toasted Focaccia
 - ~ Add Grilled Chicken 8
- Mediterranean Quinoa Bowl 14**
 - Red Quinoa | Cucumbers | Sweet Peppers
 - Tomato | Feta Cheese | Black Olives
 - Red Onion | Tzatziki Sauce
 - ~ Add Grilled Chicken 8
- Caesar Salad 12**
 - Romaine | Anchovies Infused Dressing
 - Crispy Bacon | Garlic Croutons | Parmesan
 - ~ Add Grilled Chicken 8

DAILY SPECIALS

ASK OUR SERVERS FOR
CHEF'S DAILY FEATURES

HANDHELD

- Nashville Hot Chicken Sandwich 22**
 - Buttermilk Brined | Creamy Slaw | Pickles
 - Brioche Bun
- The Four Points – Classic Burger 20**
 - 2 Four-ounce Inhouse made Beef Patties
 - Maple Double Smoked Bacon | Lettuce |
 - Tomato | Red Onion | American Cheese
 - Pickles | Taza Sauce
- The Four Points Beyond Burger – Beyond Beef 20**
 - Sharp Aged Cheddar | Lettuce
 - Tomato | Brioche Bun
- Grilled Chicken Sandwich 18**
 - Cheddar Cheese | Lettuce | Tomato
 - Brioche Bun
- Pizza Margherita 18**
 - A twist of traditional, served on Flatbread
 - San Marzano Tomato Sauce | Mozzarella
 - Fresh Basil
- Steak & Parmesan Pizza 20**
 - AAA Grade Sirloin | Reggiano | Red Onions
 - Arugula | Flatbread
 - ~ Add Greek or Caesar 4

All Sandwiches are served with choice of fries or soup or salad

PASTA + BOWLS

- 12 Hour Braised Leg of Lamb Ragu 25**
 - Pappardelle Noodles | San Marzano Tomatoes
 - Calabrian Chili | Parmesan
- Penne Alfredo 18**
 - Penne Pasta | Parmesan Cream Sauce
 - Shaved Asiago | Green Onions
 - ~ Add Chicken 8
- Sesame Salmon Bowl 28**
 - Char Grilled Salmon | Korean Kalbi Glaze
 - Grilled Red Peppers | Over Easy Free-Range
 - Eggs
- Chicken Tikka Masala 28**
 - Charred Tikka Spiced Chicken | Peppers
 - Red Onions | Fenugreek Infused Tomato
 - Sauce | Basmati Rice | Garlic Naan

STEAKS & GRILLS

- 10oz Sirloin 36**
 - Montreal Steak Spice Seasoned
 - Peppercorn Sauce | Herbed Garlic Mash
 - Potato | Grilled Seasonal Vegetables
 - Topped with Garlic Butter
- 8oz Tenderloin 39**
 - Seared AAA Beef Tenderloin | Red Wine
 - Reduction | Roasted Fingerling Potato
 - Grilled Seasonal Vegetables Topped with
 - Garlic Butter

MAINS

- Chicken Kiev 29**
 - Stuffed with Black Forest Ham | Swiss Cheese
 - Creamy Red Skin Potato Mash | Garlic Butter
 - Seasonal Vegetables | Finished in a Parmesan
 - Cream Sauce
- Fish n Chips 18**
 - Stella Battered Haddock | Fries
 - Malt Vinegar | House Tartare
 - ~ Add Extra Piece of Fish 8
- Cabbage Rolls 19**
 - Creamy Red Skin Mashed Potato
 - Garlic Butter | Seasonal Vegetables

ADD ONS

Caesar Salad	4	Peppercorn Sauce	4	Sautéed Mushrooms	5
Greek Salad	4	Shrimp Skewers	8	Seasonal Vegetables	5
Sweet Potato Fries	6	6oz Salmon	9		
Shoestring Fries	6	Grilled Chicken	8		

DESSERTS

- Chocolate Swirl Cheesecake 8**
 - Swirls of rich Chocolate Sauce blended
 - with Vanilla Infused Cream Cheese
- Apple Tart with Vanilla Ice Cream 10**
 - Pie loaded with Fresh Tart Apples,
 - topped with Cinnamon Flavoured Brown
 - Sugar Crumble, served warm with
 - French Vanilla Ice-Cream
- Belgium Dark Chocolate Cake 9**
 - Rich and moist Chocolate Cake layered in
 - a silky Ganache and made with premium
 - Belgian Chocolate
- Crazy Red Velvet Cake 8**
 - Three moist layers of stunning Red Velvet
 - filled and topped with silky Cream Cheese
 - Icing, finished with White and Dark
 - Chocolate shavings

DRAFT BEER 20oz

- Cowbell Shindig 12**
 - 4.25% ABV - Light Golden Lager
- Absent Landlord 11**
 - 5.3% ABV - Kolsch Beer
- Waterloo IPA 11**
 - 5.5% ABV - India Pale Ale
- Stella Artois 12**
 - 16 oz 5% ABV - European Lager
- Guinness 12**
 - 4.2% ABV - Irish Stout

RED WINE

	6oz.	9oz.	BTL
Cabernet Sauvignon	14	18	52
Wolfblass Yellow Label			
Australia			
Malbec	14	16	48
Alamos /Argentina			
Shiraz	12	15	42
Lindeman/Australia			
Pinot Noir	14	16	48
Mirrasou /California			
Cabernet /Merlot	12	15	42
JJ's MCWilliam /Australia			

WHITE WINE

	6oz.	9oz.	BTL
Riesling	10	14	40
Inniskillin /Canada			
Chardonnay	12	16	48
Beringer /California			
Pinot Grigio	12	16	48
Longshot/California			
Sauvignon Blanc	14	18	52
Kim Crawford /Australia			

NON ALCOHOLIC BEVERAGES

- Juice 4**
 - Orange /Cranberry /Apple
- Milk 2 %, Chocolate Milk or Soy 4**
- Soda 4**
- Perrier Sparkling Spring Water (330ml) 5**
- Aquafina (500ml) 4**
- Hot Chocolate 4**
- Coffee /Bigelow Assorted Tea 4**
- Capuccino 5**
- Latte 6.5**
- Americano 4**
- Espresso 4**
- Double Espresso 7**

For a wider selection of alcoholic beverages see beverage menu.



13% HST and a 15% gratuity will be added to your order for groups of 8 or more.
Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-bourne illnesses. Please Drink Responsibly

TaZa

GRILL + BAR

@2501

The inspiration for TaZa Grill + Bar came from the desire to offer a fresh new food and beverage experience. A place where everyone feels comfortable whether you're in a suit or blue jeans, on your own or with friends and family. TaZa Grill offers a contemporary, casual dining experience. You'll find inventive cuisine, favourites with a twist, friendly service and a relaxing atmosphere that will have you coming back again and again.

The Bar at TaZa has a fresh vibe
It's a place to meet, to eat, to be entertained,
but always to sit back, unwind and enjoy.
Regulars at TaZa Grill + Bar are special.
We recognize loyalty!