



Summer state of mind



THE ELECTRIC CITY
HAMILTON BULLDOGS
 ST. JOSEPH'S HEALTHCARE
 MCMASTER UNIVERSITY - MOHAWK COLLEGE - HAMILTON HEALTH SCIENCES - THEATRE AQUARIUS
 MUSEUM OF STEAM AND TECHNOLOGY - HAMILTON FARMERS' MARKET
STEELTOWN
 ART GALLERY OF HAMILTON
 THE CANADIAN FOOTBALL HALL OF FAME - TIM HORTONS FIELD
 MCMASTER CHILDREN'S HOSPITAL
 DUNDURN CASTLE - HAMILTON HONEY BADGERS - WATERFALL CAPITAL OF THE WORLD
 WARPLANE HERITAGE MUSEUM - JOHN C. MUNRO AIRPORT
 THE AMBITIOUS CITY
 ST. PETER'S HOSPITAL
 JURAVINSKI HOSPITAL - HAMILTON CARDINALS
HAMILTON
 BAYFRONT PARK
 CATHEDRAL OF CHRIST THE KING
 REDEEMER UNIVERSITY COLLEGE
 THE BRUCE
 TRAIL

EXECUTIVE CHEF
 GORDON GOSS

MANAGING PARTNER, GM
 DAN TREVISANI

radius.ca

radius® SUMMER COCKTAILS

15

DANGER ISLAND

Ciroc® pineapple vodka | Empress® 1908 Gin | radius® fresh lychee & hibiscus juice
radius® fresh cold-pressed pineapple juice | organic coconut water | vegan meringue

COTTAGE COUNTRY COSMO

Kettle One® vodka | radius® fresh cold-pressed Muskoka cranberry Juice
Dillon's Distillery® cherry gin | radius® fresh cold-pressed lime juice
cane sugar syrup | garnished with Muskoka cranberries
and a sprig of organic Ontario rosemary

BUCHANAN'S OLD FASHIONED 2.0

Forty Creek® rye whiskey | Lagavulin 16 year old Islay single malt scotch whiskey
smoked maple syrup | Dillon's Distillery® DSB bitters
garnished with a fresh peel of orange zest

SIGNATURE SANGRIA

All served with fresh organic Ontario wild berries,
mint and a carafe/sidecar of sparkling water
red | rosé | white

NIAGARA 75

Willibald Farms® pink gin | Creekside Estates® sparkling pinot grigio
radius® fresh cold-pressed apple & raspberry juice



Seafood



All seafood is sustainably sourced and Ocean Wise certified

RODNEY'S OYSTERS ON THE HALF SHELL

coastal selection | variety of sauces
fresh horseradish & lemon 24

CEDAR PLANK ATLANTIC SALMON

maple, bourbon & chipotle glaze | Manorun organic veg
choice of shareable addition 32

HALF BUTTER POACHED NOVA SCOTIA LOBSTER MP

PAN SEARED DIVER SCALLOPS 3PC MP

WILD BLUE PRAWNS 5PC MP

ALASKAN KING CRAB 1LB MP

radius® SEAFOOD TOWER (SERVES 2-4)

Nova Scotia lobster | tuna poke | diver scallop ceviche
king crab | shrimp cocktail | mussels & clams 195

LARGE PLATES

MEDITERRANEAN MEZZE (SERVES 2-4)

cumin scented hummus | mint labneh | tabbouleh | stuffed grape leaves
marinated olives & artichoke, radish & turnip
heirloom tomato | sheep milk feta | garlic naan **V 28**

ALBERT'S LOCAL BURRATA CHEESE (SERVES 2-4)

Niagara prosciutto | cantaloupe | fresh basil | chilies
extra virgin olive oil | Vancouver Island sea salt **34**

CHEF'S BUTTER CHICKEN

locally raised organic chicken | caramelized onion & sweet pea
basmati rice | garlic naan bread **26**

PASTA OF THE DAY **MP**

BLACK WALNUT GRAND BOARD (SERVES 2-4)

Imported & domestic cheese & charcuterie
assortment of organic pickled vegetables | grapes | candied nuts
truffle honey | warm stuffed brie | assorted crackers **49**



We'll provide one simple, healthy meal to a youth in need.



For every customer review, we'll donate \$5 to a local charitable organization.

BOWLS

TUNA POKE BOWL

cucumber | sweet onion | avocado | scallion | wakame salad | sesame
gluten-free soy | sushi rice | sriracha & togarashi mayo **23**

BACON & EGG "CAESAR" BOWL

escarole | crispy pork belly | roasted garlic focaccia | red onion | parmesan tuile
soft poached organic egg | bagna cauda dressing **18**

ORGANIC BEET SALAD BOWL

pickled beets | carrots | sultanas | purple cabbage | blue berries
toasted walnuts | organic greens | maple balsamic vinaigrette **VG 19**

GOOD EARTH POWER BOWL

Manorun greens & kale | broccoli | avocado | purple cabbage | chickpeas
grapefruit | nutritional yeast | toasted coconut | hemp seeds | toasted pine nuts
lemon tahini dressing **VG 18**

ISLAND JERK CHICKEN BOWL

locally raised organic chicken | mango salsa | cucumber | scallion
red pepper | baby spinach | habanero pickled onion | cilantro & lime crema **24**

add grilled locally raised organic chicken **8**
or sautéed shrimp **10**



Steaks



All steaks are locally sourced & dry-aged for a minimum of 45 days.
Unsurpassed in quality.

7 oz BEEF TENDERLOIN 42 

10 oz BEEF STRIPLOIN 46

14 oz BEEF RIBEYE 59

All steaks accompanied with garlic mashed potatoes and seasonal vegetables.

STEAK SAUCES

Bone Jus | black truffle | parsley **6**

Green Peppercorn | brandy | cream | bone jus **6**

Chimichurri | fresh herbs | ver jus | chili **6**

SHAREABLE ADDITIONS

Loaded One Pound Hassleback Potato | smoked bacon
vintage cheddar | scallion | sour cream **10**

Red Skin Mashed Potato | confit garlic | gruyere | scallion **10**

Manorun Farms Organic Veg | variety of preparations **10**

Chorizo & Corn | garlic | red pepper | sweet onion | cream | Manchego | cilantro **14**

Truffle Frites | white truffle oil | grated parmesan cheese | chives **12**

SMALL PLATES

SWEET HOTTIES

BAKED HAWAIIAN HOT WINGS

banana ketchup | amber rum | dark soy | garlic | chillies **17**

SALT N' PEPPER CALAMARI

spicy cocktail sauce | come-back sauce | fresh lemon **19**

GOAT CHEESE SPRING ROLLS

confit garlic | shallots | chives | sweet onion jam **17**

KOREAN KALBI SHORT RIBS

toasted sesame | soy | scallion

chiu chow chili sauce | cucumber kimchee **22**

BANG BANG CAULIFLOWER

sweet chili pineapple sauce | vegan mayo | Ener-g

cucumber kimchee | fresh lime **VG 18**

radius® SMASH BURGER SLIDERS

cheese | dill pickle | iceberg lettuce | sweet onion

come-back sauce | toasted brioche bun **16**

add smoked bacon **2**

