



THOMPSON'S
RESORT MISSISSAUGA, CANADA

DRINK & GRAZING MENU

CALL US FOR TAKEOUT/
CABIN DELIVERY AT

306.420.5117

www.adventuredestinations.ca

DRAFT

Churchill Lawn Mower Yard Lager - Pint	\$8
Churchill Plainsman Pilsner - Pint	\$8

DOMESTIC

Original 16 Pale Ale	355ml	\$6
Great Western Light	355ml	\$6
Old Style Pilsner	355ml	\$6
Beau's Lug Tread Lagered Ale	473ml	\$8
Michelob Ultra	355ml	\$6
Budweiser Prohibition	355ml	\$6
Budweiser Zero	355ml	\$6
Great Western Prairie White	355ml	\$6
Great Western Radler	355ml	\$6

IMPORTED

Guinness	470ml	\$9
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CIDER

Okanagan Cider - Black Cherry, Pear, Crisp Apple, Saskatoon Berry	355ml	\$7
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COOLERS

Mike's Hard Lemonade	355ml	\$7
Mike's Hard Cranberry Lemonade	355ml	\$7
Smirnoff Classic Caesar	355ml	\$8
White Claw Vodka Seltzer - Lime, Pink Grapefruit, Black Cherry, Mango	355ml	\$8
Georgian Bay Gin Smash	473ml	\$8

BUBBLES BY THE BOTTLE

Moet & Chandon Brut Imperial Champagne	\$120
Mionetto Prestige Prosecco	\$45

WHITE/ROSE

	GLASS	BOTTLE
House White	\$6.75	-
La Vieille Ferme Cotes Du Ventoux Rose	\$8	\$30
Inniskillin Okanagan Reserve Riesling VQA	\$9	\$35
Kim Crawford Sauvignon Blanc	\$12.75	\$43

RED

	GLASS	BOTTLE
House Red	\$6.75	-
Jackson - Triggs Cabernet Sauvignon	\$7.50	\$25
Jackson - Triggs Merlot	\$7.50	\$25
Beringer Founders' Estate Pinot Noir	\$12	\$42



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GRAZING MENU

- | | |
|---|-------------|
| Crispy Breaded Chicken Fingers with Choice of Dip | \$15 |
| Pork or Vegetarian Spring Rolls with a Sweet Chili Thai Sauce | \$12 |
| Chicken Wings (8) with Either Buffalo, Honey Garlic or Greek Seasoning | \$15 |
| Deep-Fried Dill Pickles with a Creole Mayo | \$13 |
| Pork Dry Ribs (1 pound) Tossed in Lemon Pepper, Sea Salt or Buffalo Sauce | \$15 |
| Poutine - Golden Fries, Rich Gravy and Topped with Cheese Curds | \$13 |
| Hand Cut Fries with Roast Garlic Aioli | \$8 |
| Nacho Platter - a Mound of Tortilla Chips Baked with Peppers, Onions, Tomatoes, Sliced Olives, Pickled Jalapenos and Covered in Shredded Cheese. Sided with Salsa and Sour Cream | \$18 |
| Add Seasoned Ground Beef - \$5 | |
| Dip choices: Honey Mustard, BBQ, Ranch, Plum, Onion Parmesan, Honey Garlic, Buffalo, Sweet Thai Chili | |