

APPETIZERS

SPINACH, ARTICHOKE & CHEESE DIP \$17

Served with garlic pita and homemade tortilla chips.

LOBSTER SPINACH DIP \$19

A blend of lobster, artichoke, and spinach with three cheeses. Served with garlic pita and homemade tortilla chips.

HOMEMADE MOZZARELLA STICKS \$15

Four marble mozzarella sticks, lightly breaded and fried. Served with marinara sauce.

COCONUT SHRIMP \$17

Seven shrimps coated in coconut shavings and fried to perfection. Served with sweet Thai chili sauce.

SWEET THAI CHICKEN BITES \$15

Seven fried chicken bites tossed in sweet Thai chili sauce, topped with green onions and sesame seeds.

NACHOS \$22

Tri-coloured homemade tortilla chips layered with a three-cheese blend, taco seasoning, bruschetta, green onions, and jalapeño peppers.

Add seasoned beef, chicken, or pulled pork for \$6.

CALAMARI OREGANATO \$17

Eight ounces of calamari rings, lightly breaded with fresh herbs. Served with garlicky ranch dressing.

GUACAMOLE DIP \$16

Fresh avocado mixed with diced tomatoes, red onions, a pinch of salt, and freshly squeezed lime juice. Served with homemade tortilla chips.

SHORT RIBS \$24

Succulent, tender beef ribs, perfectly seasoned and marinated. Served with onions and green chilies on a sizzling plate.

MUSSELS \$22

Choose your preparation style:

Thai Coconut: Fresh mussels in a creamy coconut milk base with aromatic Thai spices.

Tomato Caper: Fresh mussels paired with the vibrant flavours of tomatoes and tangy capers.

Garlic White Wine: Mussels cooked with garlic, onions, cherry tomatoes, and white wine for a delicate flavour profile.

All mussels are served with side of grilled garlic bread.

SALADS

HOUSE \$18

Mixed greens, onions, cherry tomatoes, bell peppers, carrots, and English cucumbers. Served with a light balsamic dressing.

GREEK \$18

Mixed greens, onions, cherry tomatoes, English cucumbers, Kalamata olives, and feta cheese. Served with Greek dressing.

CAESAR \$18

Crispy California romaine lettuce, bacon, and aged Parmesan cheese, tossed in creamy Caesar dressing with croutons and a lemon wedge.

CHICKEN COBB \$25

A hearty combination of fresh greens, grilled chicken, crispy bacon, cherry tomatoes, soft-boiled eggs, creamy avocado, tangy blue cheese, and a zesty vinaigrette.

ROASTED BEET SALAD \$18

Tender arugula, savory roasted beets, and goat cheese, elegantly finished with a drizzle of house-made white balsamic dressing.

SIDES

- HALF SIZE OF FRIES \$7
- FULL FRIES \$11
- GARLIC PARMESAN FRIES \$13
- SWEET POTATO FRIES \$13
- ONION RINGS \$11
- GARLIC PARMESAN ONION RINGS \$13
- POUTINE \$15
- BOWL OF COLESLAW \$5
- VEGGIES AND DIP \$5
- GRAVY \$2
- EXTRA DIP \$1

CHICKEN FINGERS

- | | | |
|------------|-----------|------|
| 5 Fingers | 1 Flavour | \$15 |
| 10 Fingers | 1 Flavour | \$28 |

SERVED WITH FRIES OR ONION RINGS.

PIZZA

ALL PIZZAS ARE GARNISHED WITH ITALIAN HERBS AND PARMESAN CHEESE.

BAR6 PIZZA \$21

Authentic pizza sauce topped with mozzarella cheese, chicken, onions, mushrooms, goat cheese, and jalapeño peppers, drizzled with smoky BBQ sauce.

PEPPERONI \$18

Authentic pizza sauce topped with mozzarella cheese and New York-style pepperoni.

VEGETARIAN \$18

Authentic pizza sauce topped with mozzarella cheese, green peppers, onions, mushrooms, and tomatoes.

MEATILICIOUS \$21

Authentic pizza sauce topped with mozzarella cheese, New York-style pepperoni, bacon bits, and seasoned beef.

LAMB PIZZA \$29

Spiced minced lamb, creamy Havarti cheese, vibrant arugula, and juicy cherry tomatoes, finished with a zesty lemon tahini dressing.

WINGS/RIBS

- | | | |
|------|------------|-------|
| 1LB | 1 Flavour | \$20 |
| 2LB | 1 Flavour | \$35 |
| 3LB | 2 Flavours | \$50 |
| 4LB | 2 Flavours | \$62 |
| 5LB | 3 Flavours | \$72 |
| 10LB | 5 Flavours | \$132 |

ALL WINGS ARE LIGHTLY DUSTED AND SERVED WITH FRIES, VEGGIES & DIP.

Grilled or Baked wings are deliciously marinated in Italian herbs, garlic, olive oil, parmesan cheese and lemon juice.

Grilled or Baked wings: Extra \$1.50 per LB

HALF OR FULL RACK OF BABY BACK RIBS

Half or full rack of baby back ribs prepared with our smoky BBQ sauce. Served with fries or onion rings and coleslaw.

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| Half Rack | \$25 |
| Full Rack | \$33 |

RIB & WING COMBO \$35

Half rack of baby back ribs prepared with our smoky BBQ sauce and 1LB jumbo wings with your choice of signature sauce. Served with fries or onion rings and coleslaw.

HANDHELDS

SERVED WITH FRIES OR ONION RINGS.

BEEF SLIDERS \$19

Three beef sliders with homemade ranch, onion straws, lettuce, pickles, and bacon.

PULLED PORK SLIDERS \$19

Three slow-roasted, tender pork sliders smothered in smoky BBQ sauce, topped with onion straws, jalapeño peppers, and bacon.

CHICKEN SLIDERS \$19

Three chicken sliders tossed in medium sauce, topped with onion straws, homemade ranch, lettuce, and jalapeño peppers.

BAR6 BURGER \$23

A classic 8oz sirloin burger with bacon, aged white cheddar, sautéed mushrooms, lettuce, tomatoes, onions, and pickles.

BEEF CLASSIC BURGER \$20

A juicy, lightly seasoned 8oz sirloin burger with lettuce, tomatoes, onions, and pickles. **Add cheese for \$1.**

SPICY CHICKEN BURGER \$20

A zesty spicy chicken sandwich featuring tender chicken, crisp lettuce, and a kick of heat from our signature spicy mayo.

PULLED PORK SANDWICH \$22

Slow-roasted, tender pork smothered in smoky BBQ sauce, topped with bacon, a three-cheese blend, onion straws, and garlic ranch. Served with coleslaw.

CHICKEN CLUB SANDWICH \$21

Grilled chicken breast, bacon, lettuce, tomatoes, and mayonnaise. Served on your choice of white or whole wheat bread. **Add cheese for \$1.**

BAR6 STEAK SANDWICH \$25

Black Angus steak topped with sautéed onions, mushrooms, and a three-cheese blend, finished with homemade horseradish mayo. Served on a ciabatta bun.

CHICKEN CAESAR WRAP \$21

Romaine lettuce, chicken, bacon, and Parmesan cheese tossed in Caesar dressing.

PLANT-BASED CHICKEN WRAP \$18

Field greens, green peppers, onions, English cucumbers, plant-based chicken, and bruschetta, topped with Italian dressing.

CHICKEN AVOCADO WRAP \$21

Chicken, tomatoes, feta cheese, avocado, and homemade herb mayo.

FEATURES

HOMEMADE FISH & CHIPS \$20

Fresh haddock loin, beer-battered and fried to perfection. Served with fresh-cut fries, coleslaw, tartar sauce, and a lemon wedge.

BAR6 RIB EYE STEAK FAJITA \$30

Sautéed rib eye steak with onions, green peppers, jalapeño peppers, corn, chili peppers, Italian herbs, taco seasoning, garlic, Parmesan cheese, and green onions. Served with homemade rice and a tortilla. Substitute rib eye steak with chicken. **Add shredded cheese for \$2.**

12oz RIBEYE STEAK WITH CHIMICHURRI SAUCE \$44

Grilled 12oz ribeye steak served with garlic mashed potatoes, rich gravy, steamed vegetables, and a side of our homemade chimichurri sauce.

MADRAS CHICKEN CURRY \$21

A rich and aromatic South Indian dish, featuring chicken cooked in a flavourful blend of spices. Served with rice, mango chutney, and papadum.

SALMON WITH YELLOW BUTTER LIME SAUCE \$26

Succulent pan-seared salmon served over a bed of tender spinach and fluffy basmati rice, finished with our signature homemade yellow butter lime sauce.

DESSERTS

BAR6 COOKIE \$9

Freshly baked chocolate chip cookie served with a scoop of ice cream, drizzled with chocolate syrup, and topped with whipped cream.

CHOCOLATE FUDGE CAKE \$10

Moist fudge cake layered with rich chocolate fudge icing and topped with chocolate crunch.

GODIVA DOUBLE CHOCOLATE CHEESECAKE \$10

Rich Godiva® cheesecake baked with chunks of milk chocolate, topped with chocolate mousse, chocolate ganache, and chocolate whipped cream.

WILD STRAWBERRY CHEESECAKE \$10

A blend of strawberry and plain cheesecake on a graham cracker crust, topped with wild strawberry mousse and white chocolate shavings.

CRÈME BRÛLÉE \$11

A decadent dessert featuring rich, creamy custard with a caramelized sugar crust.

PASTAS

CHOOSE YOUR PASTA
PENNE, LINGUINE OR FETTUCCINE
ALL PASTAS ARE SERVED WITH
GARLIC BREAD.

ALFREDO WITH CHICKEN TENDERLOIN \$24

Creamy Alfredo sauce, mozzarella cheese, and Italian herbs, topped with pan-fried chicken. **Upgrade to grilled chicken for an additional \$2.**

CARBONARA \$18

A creamy sauce with egg, Parmesan cheese, onions, and bacon. **Add: Pan Fried Chicken Tenderloins \$4 or Grilled Chicken \$5**

JERK CHICKEN MAC \$20

Tender pieces of jerk chicken nestled in creamy macaroni and cheese, finished with a melted layer of our three-cheese blend.

LOBSTER RAVIOLI \$28

Tender pasta parcels filled with decadent lobster meat, paired with cherry tomatoes and enveloped in a luxurious garlic butter sauce.

BUTTERNUT SQUASH AGNOLOTTI \$22

Delicate butternut squash-filled agnolotti bathed in a velvety maple-infused butter sauce, garnished with spicy toasted walnuts and grated Parmesan.

LEMON GARLIC WHITE WINE \$18

Lemon-infused garlic white wine sauce with mushrooms, spinach, and cherry tomatoes. Topped with grated Parmesan. **Add: Grilled Chicken \$5**

If you have a moment,
we'd greatly appreciate it if
you could leave a review.
Thank you so much!



WOODBRIDGE