THE

GOOD SON

ONTARIO

RESTAURANT

ESTD 2014

DONMILLS HOUSE COCKTAILS

BROWN BIRD – 16

Disaronno, Bulleit Bourbon, Cointreau, Lemon,
Fresh Pressed Apple Juice, Chai Syrup

THE EXPERIMENT – 17

Bombay Sapphire, Cointreau, Lemon, Egg Whites
Mixed Berry Chambord, Strawberry Cordial, Fresh Orchid

HAKUNA FRUTATA – 17

Grey Goose Infused with Pineapple, Alize Red Passion,
Pineapple Cordial, St.Germain, Cranberry, Lime

THE LAST STRAW – 17

Soho Lychee, Ketel One Vodka, Lillet Blanc
Lemon, Strawberry Cordial, Strawberry Slices

FABLED FIRE – 18

Bulleit Bourbon, St.Germain, Cointreau,
Simple, Angostura Bitters, Smoked Wood Chips

CLOUD NINE COCOA – 18

Ketel One infused with White Chocolate,
Creme De Cacao Frangelico, Kahlua,
Simple, Vanilla Espresso

WHAT'S THE TEA – 18

Patron Silver, Hojicha Tea Syrup, Choya 23 Ume,
Izumi Yuzu Sake, Lime

CLASSIC COCKTAILS

OLD FASHIONED - 15
Bulliet Bourbon, Angosutra Bitters, Simple

PAPER PLANE - 15
Bulliet Bourbon, Aperol, Amaro Nonino, Lemon

ESPRESSO MARTINI - 15
Grey Goose, Kahlua, Simple, Espresso Shot

FRENCH 75 - 14
Bombay Sapphire, Lemon, Simple, Prosecco

TASTY TEMPERANCE

MIND YO MANGO - 9
Mango, Orange, Raspberry Syrup, Lemon, Simple

FIRST OF MANY - 9
Passionfruit, Peach, Lime, Simple, Grenadine

PINEAPPLEIST - 9
Pineapple, Cranberry, Lime, Simple, Soda

CIAO BELLA BREEZE - 9
Pomegranate, Bella Glamour, Bella Aperitif, Lemon

VIRGIN MANGO MOJITO - 8
Mint Leaves, Lime, Soda, Simple, Mango Nectar

CLASSIC COCKTAIL & PICTHERS

MARGARITA
Cazadorez Blanco, Simple Syrup,
Lime Juice, Cointreau
$15/$50

APEROL SPRITZ
Aperol, Prosecco, Soda
$15/$45

DARK & STORMY
Gosling's Black Seal Rum, Ginger Beer
$14/$45

MOSCOW MULE
Ketel One Vodka, Lime, ,Simple,
Ginger Beer
$14/$45

SANGRIA
(CHOICE OF RED/WHITE/ROSE)
Cointreau, Lemon, Orange Juice,
Simple Syrup, Soda
$14/$45

WINES BY THE GLASS

	5oz	8oz	Bottle
SPARKLING			
Tenuta Santome, DOC. N.V., Veneto **PROSECCO**	13		60
Tenuta Santome, N.V., Veneto **ROSE PROSECCO**	13		60
WHITE			
Reguta - Giuseppe Luigi, 2020, Veneto **PINOT GRIGIO**	13	19	55
Baywood, 2020, California **CHARDONNAY**	14	20	62
Misty Cove, 2021, Marlborough **SAUVIGNON BLANC**	15	22	72
Spatlese Feinherb, 2021, Pfalz **RIESLING**	16	24	75
ROSE			
Tenuta Santome, 2020, La Mancha **MERLOT/SYRAH/CAB FRANC/CAB SAUV**	13	19	62
Spatburgunder, 2020, Pflaz **PINOT NOIR**	15	22	72
Hippy, 2021, Provence **GRENACHE**	17	24	76
RED			
Borgoforte, 2021, Tuscany **SUPER TUSCAN BLEND*CAB/SANGIOVESE/MERLOT**	13	19	62
Dos Fincas, 2020, Mendoza **MALBEC**	13	19	62
Baywood, 2019, California **CABERNET SAUVIGNON**	14	20	62
Bus 9, 2020, Libson **SYRAH/TEMPRANILLO**	15	22	72
Everyday, 2018, Sonoma **PINOT NOIR**	16	24	75
Roko il Vegabondo, 2023, Riverland **MONTEPLUCIANO**	16	24	76

BEER + CIDER

BOTTLED

AMSTEL ULTRA (BOTTLE) European Lager, 3.8%, 330ml	8
SOL (BOTTLE) Mexican Lager, 4.5%, 330ml	8
HEINEKEN (BOTTLE) Lager, 5%, 330ml	8
HEINEKEN 0.0 (BOTTLE) Non Alcoholic, 0%, 330ml	6

CANNED

GUINNESS (CAN) Irish Stout, 4.2%, 440ml	9
CREEMORE (CAN) Lager, 5%, 473ml	10
STRONGBOW GOLD CIDER (CAN) Sweet, 4.5%, 440ml	8
STRONGBOW ORIGINAL (CAN) Medium-Dry, 5.3%, 440ml	8

DRAUGHT

MORETTI Lager, 4.6%, 414ml	9
BLUE MOON (BELGIAN MOON) Wheat Ale, 5.4%, 414ml	9
ESTRELLA DAMM Lager, 5%, 414ml	9
BUBBLE STASH India Pale Ale, 6.2%, 414ml	9

BEVERAGES

JUICES

Orange, Apple, Cranberry, Clamato, Mango, Pineapple	4
Fresh Orange, Fresh Grapefruit	8

SODA

Coke, Diet Coke, Coke Zero, Ginger-Ale, Sprite, Club Soda, Tonic	4

SHIRLEY TEMPLE	4.5
GINGER BEER	5
LEMONADE	5
BOTTLED WATER (STILL/SPARKLING)	8

COFFEE

Espresso	4
Espresso Macchiato	4
Double Espresso	5
Americano	5
Iced Americano	5
Cappuccino	6
Latte	6
Flavoured Latte (Caramel/Vanilla)	7

TEA

Mint, Chamomile, English Breakfast, Earl Grey, Chai, Green, Peach, Ginger	3.5

EXTRA SIDES

Oat Milk	.5
Almond MIlk	.5
Soy Milk	.5

SATURDAYS + SUNDAYS
11:30AM - 3:00PM

BRUNCH

ROSEMARY HAM & EMMENTAL CROISSANT 18
Arugula, Sundried Tomato Pesto, Pine Nuts + Basil, Snow Pea Shoots, Honey Mustard Aioli, Pickled Onions
Add Mushroom +3
Add Fried Egg +4

BLUEBERRY PANCAKES [VT] 19
Blueberries Preserved in Maple & Lavender Syrup, Chantilly Cream, Candid Lemon Peel

EGGS BENEDICT 24
English Muffin, Poached Organic Eggs, Hollandaise, Green Salad, Potato Wedges
Choice Of: Peameal Bacon / Smoked Salmon / Mushrooms

OUEFFS COCOTTE [DF] 23
Three Baked Organic Eggs, Confit Pork Jowl, Fine Herbs, Roasted Cherry Tomatoes, Fire Grilled Sourdough

CHICKEN SCHNITZEL 26
Potato and Saurkraut Salad, Lemon Dill Ranch, Mustard Sprouts, Chive Oil

SHRIMP TOSTADA 26
Three - Tiered Tostada, Coriander + Cumin Refried Beans,Egg + Corn Salad, Butter + Garlic Shrimp, Avocado Creama,Pickled Red Cabbage, Salsa Verde

THE GOOD SON BURGER 24
6oz Brisket + Hanger Patty, Lettuce, Tomato, Pickles, Pickled Onion, Russian Dressing, American Cheddar, Shoe String Fries, Malt Mayo
Sub 8oz Dry-Aged Wagyu +10
Add Bacon +4
Add Mushrooms +3

WOOD OVEN PIZZA

BUFALA MOZZARELLA [VT] 23
Bufala Mozzarella, Basil, San Marzano Tomatoes

CARNIVORA 26
Prosciutto Cotto, Spicy Soppressata, House-made Sausage, San Marzano Tomatoes, Fior Di Latte

PROSCIUTTO 24
Mascarpone, Arugula, Sundried Tomato, Vin Cotto

MAUNA LOA 24
Smoked Pork Cheek, Roasted Pineapple, Scotch Bonnet, Fior Di Latte

PESTO FUNGI [VT] 23
Walnut Pesto, Pears, Brie Cheese, Roasted Mushrooms, Fior Di Latte

PICCANTE 25
Walnut Pesto, House-made Sausage, Fior Di Latte, Bomba Sauce, Caramelized Onions, Goat Cheese

MARGHERITA [VT] 17
San Marzano Tomatoes, Basil, Fior Di Latte

SPICY SOPPRESSATA 22
Soppressata Salami, Black Olives, Basil. Tomato Sauce, Fior Di Latte

CAPRICCIOSA 24
Prosciutto Cotto, Artichokes, Mushrooms, Olives, San Marzano Tomatoes, Fior Di Latte

NATALINA 23
Goat Cheese, Pancetta, Caramelized Onions, Roasted Cherry Tomatoes, Fior Di Latte

ADD ONS
Chilli Oil +2
Grano Padano +1.50
Hot Honey +3
Balsamic Reduction +3
Garlic Aioli +3

SIDES

PATATAS BRAVAS 12
Shoestring Fries, Smoked Paprika, Garlic Mayo, Scallions

FIRE GRILLED SOURDOUGH 9
Olive Oil, Balsamic

SIDE SALAD [GF] 11
Arugula, Olive Oil, Lemon, Grana Padano

CREAMY SCRAMBLED EGGS 10
Two Organic Eggs, Butter, Cream, Chives

PASTRIES

CROISSANT 5
Blueberry Jam, Butter

CARROT CAKE 14
Orange Marmalade, Carrot Chips, Pecans

GELATO / SORBET 9.5
Daily Selection

PANNA COTTA 14
White Chocolate, Berry Compote, Brown Butter Crumble

LUNCH MENU

Wed. - Fri. | 12PM - 4PM

START + SHARE

SPICY BRUSSEL SPROUTS [VGN] 16
Infused Soy, Maple, Sambal Oelek

JERK SHRIMP (4 PIECES) [DF / GF] 24
Potato Wrap, Mango Salad, Peanuts

SALT & PEPPER CALAMARI [DF] 18
Wok - Fried Squid, Szechuan Pepper, Lime, Squid Ink+Garlic Aioli

ROASTED OYSTER MUSHROOMS [VT/GF] 11
Butter, Chilli+Ginger Sofrito, Miso, Garlic Tahini

ROASTED PEACHES AND GREENS [GF/VT] 18
Heritage Greens, Peaches+Champagne Vinaigrette, Feta, Pecans, Poppy Seed

HAND-CUT FRIES [DF] 10
Malt Mayo, Kosher Salt

SIGNATURES

THE GOOD SON BURGER 24
6oz Brisket+Hanger Patty, Lettuce, Tomato, Pickled Onions, Pickles, Russian Dressing, American Cheddar, Hand - Cut Fries, Malt Mayo
Add Bacon +4
Add Mushrooms +3

8oz DRY - AGED WAGYU BURGER 34
Lettuce, Tomato, Pickled Onions, Pickles, Russian Dressing, American Cheddar, Hand-Cut Fries, Malt Mayo
Add Bacon +4
Add Mushrooms +3

GRILLED ATLANTIC SALMON 31
Steamed Pearl Cous-Cous, Cherry Tomatoes, Chermoula Sauce,Cucumber Tzatziki Salad

SPAGHETTI DIAVOLO 29
Garlic Shrimp, Butter Scallops, Blistered Cherry Tomatoes, Grana Padano, Basil

PERUVIAN BRAISED BRISKET GNOCCHI 36
Potato Gnocchi, Piquillo Peppers, Pisco+Ginger Pan Sauce, Lime, Crispy Sweet Potato

MUSHROOM PAPPARDELLE [VT] 28
Porcini Stock, White Truffle Oil, Fine Herbs, Grana Padano
Add Chicken +8

WOOD OVEN PIZZA

BUFALA MOZZARELLA [VT] 23
Bufala Mozzarella, Basil, San Marzano Tomatoes

CARNIVORA 26
Prosciutto Cotto, Spicy Soppressata, House-made Sausage, San Marzano Tomatoes, Fior Di Latte

PROSCIUTTO 24
Mascarpone, Arugula, Sundried Tomato, Vin Cotto

MAUNA LOA 24
Smoked Pork Cheek, Roasted Pineapple, Scotch Bonnet, Fior Di Latte

PESTO FUNGI [VT] 23
Walnut Pesto, Pears, Brie Cheese, Roasted Mushrooms, Fior Di Latte

PICCANTE 25
Walnut Pesto, House-made Sausage, Fior Di Latte, Bomba Sauce, Caramelized Onions, Goat Cheese

MARGHERITA [VT] 17
San Marzano Tomatoes, Basil, Fior Di Latte

SPICY SOPPRESSATA 22
Soppressata Salami, Black Olives, Basil, Tomato Sauce, Fior Di Latte

CAPRICCIOSA 24
Prosciutto Cotto, Artichokes, Mushrooms, Olives, San Marzano Tomatoes, Fior Di Latte

NATALINA 23
Goat Cheese, Pancetta, Caramelized Onions, Roasted Cherry Tomatoes, Fior Di Latte

ADD ONS

Chilli Oil	+2
Grana Padano	+1.5
Hot Honey	+3
Garlic Aioli	+3

DINNER MENU
TUE | 5PM - 10PM
WED. - SUN. | 4PM - 10PM

START + SHARE

ROASTED PEACHES AND GREENS [GF/VT] 18
Heritage Greens, Peaches+Champagne Vinaigrette, Feta, Pecans, Poppy Seed

SALMON CRUDO [DF/GF] 19
Yuzu Leche de Tigre, Sweet Potato, Smoked Tomato Oil

TUSCAN KALE CAESAR 18
Blooming Pearl Onions, Marinated Lima Beans, Parmigiano Regiano, Crispy Prosciutto Bits

STEAK TARTARE [DF] 22
Grilled Sourdough, Grainy Dijon, Chives, Pickled Shallots, Confit Garlic Aioli

SALT & PEPPER CALAMARI [DF] 18
Wok - Fried Squid, Szechuan Pepper, Lime, Squid Ink + Garlic Aioli

SPICY BRUSSEL SPROUTS [VGN] 16
Infused Soy, Maple, Sambal Oelek

JERK SHRIMP (4 PIECES) [DF/GF] 24
Potato Wrap, Mango Salad, Peanuts

BURRATA & PROSCIUTTO BOARD 31
Caramelized Figs, Frisee, Olive Oil+Thyme Crostini, Orange+Balsamic Reduction, Hazelnuts

SIGNATURES

THE GOOD SON BURGER 24
6oz Brisket+Hanger Patty, Lettuce, Tomato, Pickled Onions, Pickles, Russian Dressing, American Cheddar, Hand-Cut Fries, Malt Mayo
Add Bacon +4
Add Mushrooms +3

8oz DRY - AGED WAGYU BURGER 34
Lettuce, Tomato, Pickled Onions, Pickles, Russian Dressing, American Cheddar, Hand-Cut Fries, Malt Mayo
Add Bacon +4
Add Mushrooms +3

MUSHROOM PAPPARDELLE [VT] 28
Porcini Stock, White Truffle Oil, Fine Herbs, Grana Padano
Add Chicken +8

SPAGHETTI DIAVOLO 29
Garlic Shrimp, Butter Scallops, Blistered Cherry Tomatoes, Grana Padano, Basil

PERUVIAN BRAISED BRISKET GNOCCHI 36
Potato Gnocchi, Piquillo Peppers, Pisco+Ginger Pan Sauce, Lime, Crispy Sweet Potato

BULGOGI SHORT RIBS [DF] 39
Kimchi+Ginger Fried Rice, Togarashi Mayo, Piquillo, Charred Scallions

GRILLED ATLANTIC SALMON 31
Steamed Pearl Cous-Cous, Cherry Tomatoes, Chermoula Sauce, Cucumber Tzatziki Salad

FROM THE GRILL

12oz ONTARIO STRIPLOIN STEAK [GF/DF] 50
Smoked Maldon Salt, Garlic Oil

14oz ALBERTA RIBEYE STEAK [GF/DF] 60
Smoked Maldon Salt, Dry Aged Beef Fat

Sauces:
Sherry And Thyme Jus [GF/DF] +9
Chimmichurri [GF/DF] +6
Creamy Brandy+Mushroom Sauce [GF] +8

ORGANIC MUSSELS, PEI 27
Garlic Croutons, White Tomato Sauce, Smoked Paprika Oil, Cherry Tomatoes, Herbs

SIDES

MASHED POTATOES [VT] 10
Rosemary Cream, Crispy Shallots

SIDE SALAD [GF] 11
Arugula, Olive Oil, Lemon, Grana Padano

HAND-CUT FRIES [DF] 10
Malt Mayo, Kosher Salt

ROASTED OYSTER MUSHROOM [VT/GF] 11
Butter, Chilli+Ginger Sofrito, Miso, Garlic Tahini

GRILLED SOURDOUGH 9
Olive Oil, Balsamic Reduction

WOOD OVEN PIZZA

BUFALA MOZZARELLA [VT] 23
Bufala Mozzarella, Basil, San Marzano Tomatoes

CARNIVORA 26
Prosciutto Cotto, Spicy Soppressata, House-made Sausage, San Marzano Tomatoes, Fior Di Latte

PROSCIUTTO 24
Mascarpone, Arugula, Sundried Tomato, Vin Cotto

MAUNA LOA 24
Smoked Pork Cheek, Roasted Pineapple, Scotch Bonnet, Fior Di Latte

PESTO FUNGI [VT] 23
Walnut Pesto, Pears, Brie Cheese, Roasted Mushrooms, Fior Di Latte

PICCANTE 25
Walnut Pesto, House-made Sausage, Fior Di Latte, Bomba Sauce, Caramelized Onions, Goat Cheese

MARGHERITA [VT] 17
San Marzano Tomatoes, Basil, Fior Di Latte

SPICY SOPPRESSATA 22
Soppressata Salami, Black Olives, Basil, Tomato Sauce, Fior Di Latte

CAPRICCIOSA 24
Prosciutto Cotto, Artichokes, Mushrooms, Olives, San Marzano Tomatoes, Fior Di Latte

NATALINA 23
Goat Cheese, Pancetta, Caramelized Onions, Roasted Cherry Tomatoes, Fior Di Latte

ADD ONS
Chilli Oil +2
Grana Padano +1.50
Hot Honey +3
Garlic Aioli +3

THE
GOOD SON
ONTARIO
RESTAURANT
ESTD 2014

THANK YOU SO MUCH FOR SUPPORTING LOCAL!

@TheGoodSon_TO