

{ WINE }

RED

ZINIO Tempranillo/Graciano, Rioja, Spain, 2014	50.0
YALUMBA Old Bush Vine Grenache, Barossa Valley, Australia, 2017	55.0
LA MOZZA Perazzi Sangiovese, Tuscany, Italy, 2016	63.0
BIBI GRAETZ Le Cicale di Vincigliata Chianti, Tuscany, Italy, 2015	69.0
LANGMEIL VALLEY FLOOR Shiraz, Barossa Valley, Australia, 2015	77.0
PAGO DE LOS CAPELLANES Tempranillo "Joven Roble", Spain, 2016	82.0
GRAVEL & LOAM Pinot Noir, <i>Whole Bunch</i> , Marlborough, New Zealand, 2015	83.0
LA CASSETTA Valpolicella Ripasso, DOC, Classico Superiore, Italy, 2013	85.0
MUSSO Langhe Nebbiolo DOCG, Italy, 2016	88.0
MARINA CVETIC Montepulciano d' Abruzzo, Italy, 2011	96.0
HESS <i>Shirtail Ranches</i> , Cabernet Sauvignon, Lake Country, California, 2016	68.0
VOLUNTEER Cabernet Sauvignon, Napa Valley, California, USA, 2012	138.0
BREWER-CLIFTON Pinot Noir, Santa Rita Hills, California, USA, 2015	150.0
COLLEMATTONI Brunello di Montalcino, Italy, 2008	160.0

{ MOTHER
TONGUE }

{ WELCOME }

{ HAPPY HOUR }

drinks & apps from \$7
every day 5-6pm

{ UNWIND TUESDAYS }

half price bottles of wine

{ PROSECCO WEDNESDAYS }

\$7 glass

Prices Do Not Include 13% Ontario Sales Taxes or Gratuities.
A Discretionary 18% Service Charge Will Be Added to All Parties of Six or More.

{ SMALL PLATES }

{ COLD }

THAI BIBB SALAD GF, V spiced vinegar, puff rice, atchara pickle	10.0
HEIRLOOM TOMATO SALAD SH cured duck yolk, shrimp vinaigrette, thai basil	11.0
BISTEK TATAKI GF Ontario beef, charred onion, garlic crumb	12.0
B.C. TROUT CEVICHE GF citrus salsa, calamansi, cold pressed canola	14.0

{ HOT }

IBERICO EMPANADA coppa, shepherd peppers, manchego	10.0
GENERAL TAO BAO BUNS (2pc) fried chicken, lemon mayo, onion pickle	12.0
CRISPY MAPO TOFU V mushroom ragu, toban djan, chili	10.0
HONGKONG STYLE CALAMARI SH crispy leeks, chili, garlic crumb	12.0
GUANGZHOU CHICKEN WINGS six spice rub, honey, thai bird chili	14.0
DUCK DUMPLINGS (4pc) duck confit, foie gras, dumpling sauce	14.0
GRILLED CHICKEN INASAL atchara pickle, soy chili	12.0

GF - gluten free

V - vegan

SH - shellfish

OUR SUPPLIERS

Woodward Meat Purveyors, Oakville; Hooked, Toronto; Royal Produce, Toronto

INSTAGRAM

follow us on Instagram @mothertongue.to

{ CHAMPAGNE & WINE }

CHAMPAGNE

MOET & CHANDON Brut, Imperial, France N/V	150.0
VEUVE CLICQUOT Brut, France N/V	160.0
VEUVE CLICQUOT Rosé, France N/V	195.0
MOET & CHANDON Dom Perignon, France, 2006	550.0
MOET & CHANDON Dom Perignon, Rosé, France, 2004	750.0
LOUIS ROEDERER Cristal, Brut, France, 2007	650.0
ARMAND DE BRIGNAC Ace of Spades, Brut, France N/V	650.0

WHITE

TENUTA I FAURI Pecorino DOC, Abruzzo, Italy, 2016	51.0
PENLEY ESTATE Chardonnay Aradia, Coonawarra, Australia 2016	52.0
MISTY COVE Sauvignon Blanc "Gravel & Loam", Marlborough, New Zealand, 2017	53.0
SCARPETTA Pinot Grigio, Friuli, Italy, 2016	55.0
KIES Gruner Veltliner, Austria, 2017	60.0
BASTIANICH Vini Orsone Sauvignon Blanc, Friuli, Italy, 2016	63.0
PUNTI FERRER Chardonnay "Grand Reserve" Chile 2016	66.0
ELK COVE Pinot Gris Willamette Valley, Oregon 2016	88.0
DOMAINE DE VAUROUX Chablis, France 2017	101.0
STONESTREET ESTATE Chardonnay, Alexander Valley, Sonoma California, USA 2016	140.0

{ WINE BY THE GLASS }

SPARKLING 5.0 oz/btl

PROSECCO 13.5/52.0
Antica Vigna, N/V, Italy

RABOSO ROSSO 15.5/60.0
Tenuta Santome, Veneto, N/V, Italy

WHITE 5.0 oz/btl

GARNACHA BLANCO 11.0/45.0
Resso, Penedes, Spain, 2016

SAUVIGNON BLANC 11.0/45.0
Laurent miquel, Vendanges
Nocturnes, Languedoc, France, 2017

PINOT GRIGIO 11.0/45.0
Tenuta Santome, Trevisio, Italy,
2015

CHARDONNAY 15.0/60.0
Chateau Guilhem, Malepere, France,
2016

ROSÉ 5.0 oz/btl

ROSÉ 12.0/48.5
Cazal Viel, Saint Chinian, France, 2017

RED 5.0 oz/btl

TEMPRANILLO 12.0/50.0
ja!, La Mancha, Spain, 2016

RESERVA MALBEC 15.0/62.0
Finca Agostino, Mendoza, Argentina,
2015

CHIANTI 13.0/52.0
Casabolsco, DOCG, Tuscany, Italy,
2016

SYRAH 10.0/40.0
Laurent Miquel, Vendanges
Nocturnes, Languedoc, France, 2017

VALPOLICELLA 14.0/60.0
Antica Vigna, DOC, Veneto, Italy,
2016

{ LAND & SEA }

SZECHUAN EGGPLANT V

mushroom yu xiang, scallion, sesame 18.0

GRILLED SEA BASS GF

salted duck eggs & tomato salad, chili scallion sambal 19.0

HUMBA PORK BELLY SH

tausi braise, apple & pear kimchi, bibb lettuce 22.0

WAGYU COULOTTE STEAK GF

snake river farms sirloin, king mushrooms, atchara slaw 24.0

KOREAN BEEF SHORT RIB SH

bulgogi braise, kimchi slaw, nori rice 34.0

WHOLE FRIED SEA BASS SH

turmeric curry, mustard greens 36.0

{ NOODLES & RICE }

CHILLED UDON NOODLE V

roasted chili dressing, summer vegetables, nori panko 15.0

FRIED CHICKEN FRIED RICE

gochujang, cabbage, lemon mayo, sesame 18.0

CRAB & SCALLOPS FRIED RICE SH

blue crab, bay scallops, white shoyu 18.0

XO SCALLOPS CAPELLINI SH

angel hair, snow pea leaf, bay scallops 18.0

{ SIDES }

JASMINE RICE GF,V

2.0

BIBB LETTUCE CUPS GF,V

3.0

XO RICE GF,SH

4.0

FRIED BRUSSELS SPROUTS GF

8.0

spiced maple vinegar, manchego

{ COCKTAILS }

SIGNATURE COCKTAILS

PRETTY LODI 2.0oz/ 14.0

tanquery flor de sevilla, hayman's sloe gin, passionfruit, calamansi, honey, peychaud's

BERDE BOMB 2.0oz/ 15.0

Tanqueray, green chartreuse, calamansi, cucumber

TARSIER 2.0oz/ 14.0

tromba blanco, giffards lychee, lime, kumquat, cantaloupe, honeydew

GUSTO KO ITO 3.5oz/ 16.0

macchu pisco, antica pino mugo, fernet branca, calamansi, cucumber, pomelo, prosecco

PEARUS HILTON 1.5oz/ 13.0

ketel one, valdespino fino, lime, housemade pear nectar, pomegranate cordial

MAYARI 2.0oz/ 15.0

mount gay eclipse, cherry heering, mango, pineapple, lime, coconut

MANILA 2.0 2.5oz/ 14.0

crown royal, dolins rouge, Cointreau, ango, canola

QUEZON 1.5oz/ 12.0

plantations 3 star, burnt lime juice, thai basil

THE HARI 2.0oz/ 14.0

sombre mezcal, bulleit bourbon, lillet blanc, osmanthus, spice

GIN & TONIC 1.5oz

TANQUERAY FLOR DE SAVILLA 11.0

(Indian Tonic)

SIPSMITH 15.0

(Aromatic Tonic)

CITADELLE FEVER TREE 12.0

(Aromatic Tonic)

AVIATION 13.0

(Naturally Light)

GEORGIAN BAY 14.0

(Mediterranean Tonic)

{ BEER & CIDER }

BEER

MACLEAN'S ALE 473ml/ 4.8%/ 8.0

farmhouse blonde ale, ON

LEFT FIELD 355ml/ 4.5%/ 9.0

greenwood IPA, ON

BLOOD BROTHERS 355ml/ 4.5%/ 9.0

blood light, light pale ale, ON

HALO TOKYO ROSE 500ml /6.4% /15.0

rose hip saison, ON

GODSPEED 355ml /4.1% /9.0

yuzu, saison with Japanese citrus ON

ROTATING SELECTIONS

please ask your server

GRENADIER 473ml/ 6.0%/ 9.0

Lager ON

CIDER

REVEL CIDER 341ml/ 6.5%/ 11.0

hibiscus perry, ON

BODEGAS MAYADOR 700ml/ 6%/ 18.0

natural cider, Spain

NO-ABV

JUNGLE FRUIT 10.0

seedlip spice, pineapple shrub, fizz