

# TALO CAFE BAR MENU

## »» STARTERS AND SNACKS ««

**Hot Spinach and Artichoke Dip** – Garlic, Parmesan and mozzarella blended with cream cheese. Served with tortilla and pita chips. VEG \$13

**Crispy Parmesan Fries with Garlic Aioli** – Hand-cut fries tossed in a herb salted parmesan spice blend. Served with creamy garlic aioli. VEG \$7

**Oven-Baked Sicilian Meatballs** – Hand rolled beef meatballs with marinara topped with Parmesan and mozzarella. GW, K \$11

**Bacon Wrapped Scallops** – Five bacon wrapped scallops served with lime sriracha mayo and simple salad. GW, K \$15

**Maple Glazed Brussel Sprouts** – Crispy Brussel Sprouts with maple glaze and bacon. GW, K \$10

**Nachos** – Tri-coloured nacho chips with veggies and a three-cheese blend. Served with sour cream and salsa. VEG \$15  
+ ADD: Ground Beef for \$3. Chicken for \$4.

**Chicken Quesadilla** – Chicken breast topped with fresh onions, green and red peppers. Sprinkled cheese and folded in a soft flour tortilla. Served with salsa and sour cream. \$13

**Sweet Potato Fries** – Crisp sweet potato fries served with a curry dip. VEG \$8

**Mozza Sticks** – Six sticks of mozzarella breaded and deep fried. Served with marinara sauce for dipping. \$9

**Sweet Potato Hummus** – Blend of sweet potato and chickpeas topped with roasted beets. Served with pita chips. VEG, V \$8

**Mussels** – 1 lb of mussels steamed in garlic, white wine, onion and fresh herbs. Served with garlic bread. \$12

**Chicken Wings** – Ten (10) wings tossed in your choice of buffalo, hot, BBQ, Thai chili or honey garlic sauce. Served with Blue Cheese sauce for dipping. GW, K, H \$13

## »» THE CROCK POT ««

Served with a homemade tea biscuit.

**Seafood Chowder** – A chunky, creamy chowder loaded with fresh fish, shellfish and veggies. \$13 Bowl \$8 Cup

**Soup du Jour** – \$7 Bowl \$4 Cup

**Beef Stew with Root Vegetable** – Beef stew with carrots, parsnips, turnip and potato finished with a pastry topping. \$14

## »» SALAD AND SLAW ««

Add chicken (\$4) or shrimp (\$6) to any salad.

**Beet and Goat Cheese Salad** – Fresh Romaine, beets, candied pecans, and honey Dijon dressing topped with goat cheese. VEG \$10 Full \$6 Side

**Maple Balsamic Spinach Salad** – Spinach and apple topped with a maple balsamic drizzle and almond slivers. VEG, GW, K \$11 Full \$7 Side

**Rustic Caesar** – Fresh romaine tossed with Caesar dressing, croutons, bacon and Parmesan cheese. VEG \$10 Full \$6 Side

**Seafood Cobb Salad** – Scallops and shrimp served over a traditional Cobb salad with lettuce, bacon, egg and blue cheese. GW, K \$21 Full

**GW– Gluten-Wise, VEG– Vegetarian, V– Vegan, K– Keto friendly, H– Halal**  
We kindly ask you to advise your server of any allergies or food sensitivities.

## »→ GOURMET SANDWICHES AND BURGERS ←«

Served with your choice of French fries, home-made kettle chips or sweet potato fries. Substitute potato with side soup or side salad for \$3.

**Fish Taco** – Pan-fried haddock wrapped in crunchy nacho bits, folded in a grilled flatbread topped with lime sour cream, salsa, cheddar, lettuce and tomato. \$15

**Chipotle Chicken Club** – Chicken breast with crisp bacon, white cheddar, tomatoes and lettuce with Chipotle aioli on a grilled ciabatta bun. \$14

**TALO Burger** – A traditional burger topped with white cheddar, crispy bacon, lettuce, tomato, red onion and mayo on an brioche bun. \$15

**Grilled Chicken and Roasted Red Pepper Panini** – Grilled chicken paired with roasted red peppers, basil pesto, mozzarella and drizzled balsamic vinegar on grilled ciabatta bread. \$14

**Steak, Mushroom and Onion Sandwich** – Juicy beef striploin served on an open-faced brioche bun and topped with mushroom sauce and fried onions. \$16

**Cranberry Chicken Salad Sandwich** – Chicken salad topped with cranberry sauce and red onion. \$10

**Black Bean Veggie Burger** – Black bean veggie burger served on a brioche bun and topped with cheddar, lettuce, tomato and mayo. VEG \$13

**Grilled Vegetable and Goat Cheese Panini** – Grilled veggies with roasted red pepper pesto mayo on grilled flatbread. VEG \$12

**Crispy Haddock Burger** – Crispy haddock burger served on a brioche bun and topped with lettuce, tomato and tartar sauce. \$14

## »→ ENTRÉES ←«

**Classic Striploin Steak** – 8oz striploin steak served with choice of potato or rice, root vegetable and red wine gravy. \$24

+ ADD: Mushroom and Fried Onions \$3

**Pan-Fried Haddock** – Pan-fried haddock dusted with dill and garlic. Choice of potato or rice and root vegetable. \$18

**Roasted Cauliflower Mac and Cheese** – A creamy white cheddar mac and cheese blended with roasted cauliflower. Served with garlic toast and side salad. VEG \$17

**Seafood Linguine** – Linguine served with bacon-wrapped scallops, mussels, shrimp, vegetables and a pesto cream sauce. \$21

**Chicken Parmesan** – Breaded chicken topped with marinara, mozzarella and Parmesan cheese. Served with Linguine Alfredo. \$18

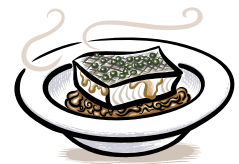
**Pad Thai** – Thai Noodle and veggie bowl. VEG, V, GW \$15

**Haddock Fish and Chips** – Light and crispy haddock with home-cut fries. \$13 (1Piece) \$16 (2 Pieces)

**Margherita Flatbread Pizza** – Flatbread pizza with mozzarella and basil tomato sauce. Served with side Caesar salad. \$15



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**195 Commercial Street, Glace Bay. 902-842-2195 talocafebar.com**

# TALO DRINK MENU

## » WINE «

### Red Wines

**Jackson Triggs Shiraz (Ontario)** –  
\$7.00 (6oz) \$9.00 (8oz) \$15.00  
(½ litre)

**Radio Boka Tempranillo (Spain)** –  
\$9.75 (6oz) \$11 (8oz) \$28 (Btl)

**Velvet Devil Merlot (Washington)** –  
\$39 (Btl)

**Farnese Fantini Sangiovese (Italy)** –  
\$7.00 (6oz) \$9.25 (8oz) \$15 (½  
litre) \$22 (Btl)

**Jacob's Creek Shiraz Cabernet  
(Australia)** – \$9.75 (6oz) \$11  
(8oz) \$28 (btl)

**Alambrado Malbec (Argentina)** –  
\$34 (Btl)

**Lindemans Bin 99 Pinot Noir  
(Australia)** – \$7.25 (6oz) \$9.75  
(8oz) \$16 (½ litre) \$24 (Btl)

**Lindeman's Bin 45 Cabernet  
Sauvignon (Australia)** – \$7.25  
(6oz) \$9.75 (8oz) \$16 (½ litre)  
\$24 (Btl)

### White Wine

**Jackson Triggs Sauvignon Blanc  
(Ontario)** – \$7.00 (6oz) \$9.00  
(8oz) \$15 (½ litre)

**Men of Gotham Chardonnay  
(Australia)** – \$9 (6oz) \$10.25  
(8oz) \$30 (btl)

**Citra Pinot Grigio (Italy)** – \$9.00  
(6oz) \$10.00 (8oz) \$15 (½ litre)  
\$26 (Btl)

**Brancott Sauvignon Blanc (New  
Zealand)** – \$10.25 (6oz) \$12  
(8oz) \$33 (Btl)

**Quinta Da Aveleda Vinho Verde  
(Portugal)** – \$9 (6oz) \$10.25  
(8oz) \$28 (Btl)

**Barefoot White Zinfandel (USA)** –  
7.25 (6oz) 9.75 (8oz) \$24 (Btl)



## » BEER, CIDERS AND COOLERS «

### Local Craft Beer

**Breton Brewing Co. Draught** – Cape Breton Proud! Black  
Angus and Red Coat \$6.75 (16 oz) \$3.75 (8 oz)

**Garrison Tall Ship Ale (341 ml)** – Halifax, NS \$5.75

**Propeller India Pale Ale (341ml)** – Halifax, NS \$5.75

**Nine Locks Porter (473 ml)** – Dartmouth, NS \$7.50

**Nine Locks Dirty Blonde (473ml)** – Dartmouth, NS \$7.50

**Big Spruce Kitchen Party Pale Ale (473ml)** – Nyanza, NS  
\$9.00

### Domestic and Imported Beer

**Coors Light, Bud Light, Keith's, Labatt Blue, Budweiser** –  
\$5.50

**Guinness Stout (440ml)** – \$8.00

**Corona (330ml)** – \$6.25

**Stella (330ml)** – \$6.25



### Ciders and Coolers

**Bulwark Original Craft Cider (330ml)** – \$6.00

**Smirnoff Ice Peach Bellini (355ml)** – \$6.00

**"Every empty bottle is filled with stories"**

»— **SIGNATURE DRINKS** —«

**Savoy Martini**

– Melon Liqueur, Amaretto, Vodka, Lime \$8 –

**Glace Bay Sunset**

– Tequila, Pineapple, Orange, Grenadine \$8 –

**Ocean Breeze**

– Vodka, Peach Schnapps, Cranberry and Orange \$8 –

**16 Friend**

– Coconut Rum, Blue Cocoa, Cranberry, Pineapple \$8 –

**Bay Girl**

– Blue Cocoa, Sour Puss Raspberry, Cranberry, Sprite \$8 –

**Sandman**

– Vodka, Triple Sec, Lime, Pineapple, Cola \$8 –

**Spiked Fuzzy Navel**

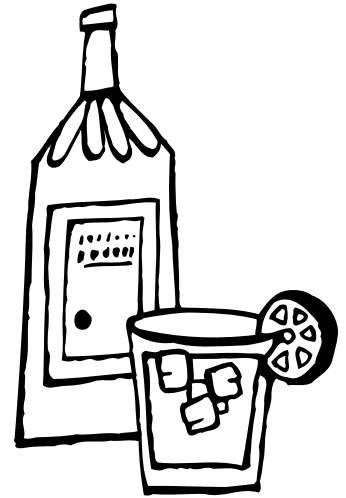
– Peach Schnapps, OJ \$8 –

**The Pit**

– Dark Rum, Kahlua, Ginger Ale, Bitters \$8 –

**Bull Dog**

– Margarita with a Corona flipped inside it. \$12 –



»— **COFFEE, TEA, ESPRESSO** —«

**Fog on the Water Light Roast**

– Fair Trade, Organic \$1.75 –

**Latté**

– \$3.60 –

**Americano**

– \$2.25 –

**London Fog**

– \$3.95 –

**Coal Dust Dark Roast**

– Fair Trade, Organic \$1.75 –

**Cappuccino**

– \$3.50 –

**Chai Latté**

– \$3.85 –

**Hot Chocolate**

– \$3.50 –

**Black or Herbal Tea**

– \$1.75 –

**Café Mocha**

– \$4.25 –

**Espresso**

– \$2.25 –

»— **COLD DRINKS** —«

**CocaCola Products (355ml)**

– Coke, Diet Coke, Sprite, Ginger Ale, Root Beer \$2.75 –

**Milk**

– \$1.75 –

**Juices and Iced Tea**

– Orange, Apple, Lemonade, Iced Tea \$3.50 –

**Chocolate Milk**

– \$2.75 –

**Eska Bottled Water**

– Carbonated or Still \$3.00 –

**Old Fashioned Milkshakes**

– \$4.50 –

