

SNACKBAR B·Q

SnackBar-BQ, our sister restaurant, is an award winning BBQ, tapas, & craft beer haven. Come visit us downtown!



Local EPIC Essex Pelee Island Coast Wines are served here



Walkerville was the home of bootlegging during the American prohibition



Local Wagner Orchards Apple Cider on tap here

The Willistead



"There is no sincerer love than the love of food."
- George Bernard Shaw



DINNER



FARMS

- FRIED PEPPERETTES**..... \$8
Garlic mustard, pickled stuff
- DISSECTED T-BONE STEAK** \$32
Tempura chanterelles, cab franc Demi glacé, fingerlings
- GRILLED BEEF TONGUE** \$15
Charred scallions, red pepper mostarda, parsley, herb salad
- KENTUCKY FRIED QUAIL**..... \$15
Fried waffle, Harissa, Canadian maple, pickled carrots
- SMOKED LAMB CHOPS** \$19
Hummus, garlic sauce, pickled turnip, feta cheese, tomato, cucumber
- VEAL SWEET BREADS**..... \$15
Mushroom fave bean ragout, caper and lemon gremolata, chanterelles, cab franc Demi glacé, fingerlings
- FARM FEATURE**.....MP

WATERS

- CHARRED OCTOPUS** 1 LEG \$18 | 2 LEGS \$32
Roasted red pepper hummus, black olive relish, lemon olive oil, tzatziki
- FRIED WHOLE BRANZINO** \$25
Warm tortillas, all the fixings to make your own tacos!
- FRESH MUSSELS** \$12
Sauce of day
- SMOKED SCALLOP DIP** \$13
Crustini, gremolata, olive relish
- ESCARGOT** \$12
Ragout of poached snails, tarragon, fava beans, chanterelles and sweet red pepper
- WATERS FEATURE** MP

FIELDS

- BAR OLIVES**.....\$7
- KITCHEN BREAD AND BUTTER**\$3
- TOMATO BREAD** \$6
- MUSHROOM BREAD**.....\$6
- STUFFED EGGPLANT**.....\$8
Romesco, goat cheese, herb panko
- HEIRLOOM CARROTS** \$8
Sautéed, fried, pickled, Harissa sauce, mint
- BLISTERED SHISHITO PEPPERS** \$8
Lemon zest, sea salt, lemon aioli
- HEIRLOOM TOMATO ROAST** \$12
Fresh mozzarella cheese, basil, honey, balsamic
- CAULIFLOWER FRITTERS**.....\$10
Pear-curry sauce, feta, red radish, pomegranate molasses
- FINGERLING POTATOES BRAVAS**..... \$8
Pumpkin seed romesco, garlic sauce, farmers cheese
- SWEET PEA AND POTATO PEROGIES**.....\$12
Sweated purple cabbage, minted sour cream
- TEMPURA SEA ASPARAGUS** \$8
Sea salt, malt vinegar dust, lemon aioli
- FIELDS FEATURE**.....MP



ORIGINALS

- BEET SALAD**.....\$10
Arugula, yogurt, pickled red onion, herbs, goat cheese, pumpkin seeds
- COBB SALAD**.....\$18
Romaine, roasted breast of chicken, avocado, grape tomatoes, house bacon, Gorgonzola red wine vinaigrette
- BEEF HEART BURGER DELUXE**.....\$13
- FRIED CHICKEN SANDWICH DELUXE**.....\$13
- LAMB BURGER DELUXE**.....\$13

COCKTAILS

SHAKEN 2OZ \$10

- BLUEBERRY SMASH**
Bourbon, lemon juice, blueberry brown sugar syrup, ginger beer, mint
- GREEN TEA MOJITO**
Rum, lime juice, mint simple syrup, green tea, soda water
- WILLISTEAD CAESAR**
Vodka, homemade caesar mix, meat & veggie skewer
- JUST KEEP SWIMMING**
Vodka, saw blanc, lemon and watermelon juice, simple syrup, soda
- OMG&T**
Gin, lime juice, orange syrup, tonic

- STRAWBERRY BASIL MARGARITA**
Tequila, triple sec, strawberry basil syrup, lime juice, salt

- THE SAINT**
Bourbon, lillet blanc, lemon juice, raw ginger syrup, grapefruit bitter

- RHUBARB BLUSH**
Gin, aperol (orange aperitif), lime juice, rhubarb bitters, orange

- DARK & STORMY**
Rum, lime juice, falernum (almond syrup), ginger beer

SHOTS! 1OZ \$6 | 5 FOR \$25

- DIRTY BURT**
Spiced rum, butterscotch, ginger

- LEMON DROP**
Chilled vodka, sugar, lemon

- BARTENDER'S HANDSHAKE**
Fernet branca, falernum

- MINI-MARGS**
Tequila, triple sec, salt, sugar, lime

LIQUOR FORWARD 2.25OZ \$11

- MANHATTAN**
Rye, Dolin red vermouth, cherry bitters, amarena cherry

- TRUMP CARD**
Tequila, St. Germain elderflower liqueur, lime, orange bitter, ginger beer, candied orange

- BRONX**
Gin, Dolin red and white vermouths, orange juice

- OLD FASHIONED**
Bourbon, simple syrup, Angostura bitters, candied orange

- ST. GERMAINE**
Vodka, St. Germain elderflower liqueur, grapefruit bitters

TALL & SKINNY 2OZ \$13

- SINGAPORE SLING HENDRICK'S**
Gin, luxardo cherry liqueur, pineapple juice, lime juice, Peychaud's and Angostura bitters, amarena cherry, pineapple, homemade grenadine

- JUST BOUGHT A YACHT**
Grey Goose vodka, lime juice, watermelon juice, ginger beer

- CHARDONNAY COVER UP**
Chardonnay, aperol, orange bitters, lemon

- CUCUMBER COLLINS**
Hendrick's gin, St. Germain, lemon juice, raw cucumber syrup

- WARD FOUR**
Lot 40 Canadian whiskey, lemon and orange juice, simple syrup, egg whites, amarena cherry

- SANGRIA**
Tempranillo & brandy & lemon & orange & strawberry, topped with soda



Restaurants operated by James Renaud or Mark Boscariol have won 4 of the 8 Battle of the Hors d'oeuvre!



Walkerville Brewery Collaboration voted Best Beer in Windsor...by us.

MORE DRINKS ON REVERSE



Walkerville Collegiate Institute officially opened its doors to the public on September 2, 1922



The Willistead is filled with local artifacts from Hiram Walkers. From the light fixtures to the crates, you are surrounded by local history

ALL PARTIES OVER 6 AND SPLIT BILLS MAY RESULT IN AN AUTOMATIC 20% GRATUITY ADDED TO BILL.

