

FROM RAILWAY STATION



TO STATION ON THE GREEN

In May 1854, the Ontario Simcoe and Huron Railway arrived in Nottawasaga Station, which later became Stayner in 1864. Its arrival heralded the start of a major settlement boom.

On January 1st, 1855, the first train to steam into Stayner was the Lady Elgin, enroute from Toronto to Collingwood.

The station seen in the photo was constructed in 1904 by the Grand Trunk Railway, which had purchased the line in 1888.

For many years this building served as the Canadian National Railway station in Stayner. With the ending of the passenger service in 1960, and the infrequent use of the freight service, the station was eventually closed.

In 1986, the Stayner station was purchased by the Cranberry Village Resort for \$1.00, and moved to its current location. The building was restored and renovated to become the clubhouse for the new Cranberry Golf Resort, in time for its official opening in 1987.

DAILY DRIVES

MONDAY

\$12 FISH & CHIPS
\$10 COCKTAILS

TUESDAY

\$12 CHEF'S CREATION
TACOS
WINE BY BOTTLE
1/2 • DESSERT
PRICED • SALAD
PROTEIN

WEDNESDAY

\$12/LB WINGS
\$7 COOLERS &
CIDERS

THURSDAY

\$12 CANADA EH!
POUTINE
ALL DAY DECK PRICES
ON BEVERAGES

FRIDAY

\$12 CHEF'S
HAMBURGER
CREATION

SATURDAY & SUNDAY | 12 PM - 6 PM

BBQ ON THE DECK

FEATURING HALF RACK & FULL RACK BBQ BACK RIBS | CHICKEN &
RIB COMBO | WING & RIB COMBO | ITALIAN SAUSAGE

SEE FEATURE MENU FOR FULL DETAILS



IN THE ROUGH

CLASSIC CAESAR SALAD 18

Crisp Romaine | Shaved Parmesan Cheese | Creamy
Garlic Caesar Dressing | Herb-toasted Croutons |
Crispy Pancetta Wheel

WALNUT & GOAT CHEESE SALAD WITH

LAVENDER VINAIGRETTE 16

Heritage Blend of Lettuce | Sliced Pear | Roasted
Walnuts | Goat Cheese | Dijon Lavender Honey
Vinaigrette

TEX MEX COBB SALAD 20

Crispy Tortilla Shell | Romaine Lettuce | Boiled
Egg | Red Onion | Pico | Black Beans | Corn | Diced
Pancetta | Jalapeno | Mixed Cheese | Chipotle Lime
Dressing

Add on to your Salad:

Grilled Chicken Breast \$8
Grilled Steak \$12



FIRST TEE

COCONUT SHRIMP (6) \$16

Tossed in Sweet Chili Sauce | Sesame Seeds | Green
Onion

BASKET OF SWEET POTATO FRIES \$11

Served with Sriracha Aioli

CHICKEN WINGS (1LB) \$18

Tossed in your Choice of Sauce or Dry Rub: *BBQ* |
Medium | *Buffalo Hot* | *Honey Garlic*
| *Sweet Thai Chili* | *Lemon Pepper* | *Chipotle Mango* |
Cajun | *Caribbean Jerk* | *Korean BBQ*
Buttermilk Blue Cheese | Celery & Carrot Sticks

FULLY LOADED NACHOS \$19

Corn Chips | Pickled Jalapeno | Green Onion
| Black Beans | Black Olives | Pico De Gallo | Mixed
Cheese | Sour Cream | Salsa
Add On: Gauc \$5

CHICKEN QUESADILLA \$18

Grilled Chicken | Pico De Gallo | Black Beans
| Corn | Black Olives | Monterey Jack | Green Onion |
Sour Cream | Salsa

PULLED PORK SLIDERS (3) \$19

Smoked Pulled Pork | Apple Slaw | Crispy Fried
Onions | Chipotle BBQ Sauce

CALAMARI \$18

Flour Dusted | Chilies | Lemon Aioli | Sriracha Aioli |
Lemon Wedge

BRUSHETTA \$16

Basil | Red Onion | Goat Cheese | Mozzarella |
Balsamic Glaze

CLASSIC POUTINE \$16

Fries | Cheese Curds | Beef Gravy



VICTORY LAP

CHICKEN CLUB ON NAAN \$20

Grilled Chicken | Lettuce | Tomato | Smoked Bacon
| Guacamole | Roasted Garlic Aioli | Fries

BBQ SWISS MUSHROOM BACON BURGER

\$24

Certified Angus Beef 6oz Burger Patty | Sauteed
Mushrooms | Crispy Onions | Bacon | Swiss Cheese
| BBQ Chipotle Sauce | Lettuce Tomato | Brioche
Bun | Fries

SPICY BUFFALO CHICKEN WRAP \$18

Crispy Chicken Tossed in Buffalo Sauce |
Buttermilk Ranch Drizzle | Shredded Romaine |
Tomato | Cheddar | Mozzarella | Fries

FRENCH BEEF DIP \$21

Slowed Cooked Prime Rib Thinly Sliced | Sauteed
Onions | Provolone Cheese | Onion Hoagie |
Served with Beef Jus | Fries

STEAK FRITES \$26

Ny Style Sirloin | Served Medium Rare | Chives |
Port Jus | Fries

VEGAN CURRY BOWL \$25

Traditional Curry Sauce | Steamed Rice | Mixed
Vegetables | Marinated Chickpeas | Cucumber |
Lime Wedge | Chillies | Cilantro



BUNKER PLAY

SOG BURGER \$20

Certified Angus Beef 6oz Burger Patty | Lettuce
| Tomato | Red Onion | Dill Pickle | Brioche Bun |
Fries

CHICKEN FINGERS \$16

Breaded Chicken Tenders | Plum Sauce | Fries

Add Ons:

Gravy \$3

Cheese \$3

Guacamole \$4

Bacon \$3

Extra Dipping Sauce \$1.50

NATHAN'S FAMOUS HOT DOG \$16

All Beef Hot Dog | Dill Pickle | Fries

FISH & CHIPS \$18

Beer Battered Cod Fillets | Pickle Aioli | Creamy
Coleslaw | Fries

Upgrade Your Side:

Garden Salad \$6

Caesar Salad \$8

Sweet Potato Fries \$7

French Fries \$7

Poutine \$8



AFTER THE ROUND

REESE'S PEANUT BUTTER BLONDIE CAKE \$12

Peanut Butter Mousse | Reese's Peanut Butter Cups |
Glazed with Dark Chocolate

VERY BERRY CHEESECAKE \$12

Vanilla Cheesecake Topped with Raspberries |
Blueberries | Apricot Glaze

ULTIMATE CHOCOLATE UTOPIA CAKE \$13

6ix Layers of Moist Chocolate Cake filled with and
wrapped in Chocolate Fudge Icing

Before placing your order,
please inform your server
of any allergies.



Vegetarian



Gluten Friendly

HOURS OF OPERATION:

Sunday - Thursday: 11am - 8pm | Friday & Saturday: 11am - 9pm
Kitchen Hours: 11am - 8pm | 8pm-9pm (Appetizer Menu only)



THE 1ST HOLE

STATION ON THE GREEN

ALL ITEMS PLUS HST AND GRATUITIES

DECK HOUR **\$7.00**

MONDAY - FRIDAY: 1:00PM - 5:00PM

9oz EAST WEST RED & WHITE WINE

BAR RAIL 1oz. (Vodka, Gin , Rum, Rye)

ON TAP

16oz.

LIVING WATER LAGER BY TRIPLE BOGEY	\$6.50
BUSCH LAGER	\$6.50
MICHELOB ULTRA	\$10.00
MILL STREET ORGANIC LAGER	\$10.00
BUD LIGHT	\$10.00
STELLA	\$12.00

BEER BOTTLES

CORONA 330ML	\$7.25
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BEER CANS

473ml

LIVING WATER LAGER BY TRIPLE BOGEY	\$10.00
MICHELOB ULTRA	\$10.00
BUDWEISER	\$10.00
STELLA ARTOIS	\$12.00
GUINNESS	\$10.00
ASSORTED LOCAL CRAFT BEERS	\$10.00

COOLERS & CIDER

MATT & STEVE CAESAR 458ML	\$10.00
TRIPLE BOGIE TRANSFUSION 355ML	\$10.00
BRICK WORKS BATCH 1904 CIDER 473ML	\$10.00
QUEEN STREET 501 CIDER 473ML	\$10.00
CUTWATER ASSORTED 355ML	\$10.00

LIVING WATER RESORTS

YOUR DESTINATION VACATION WITHIN REACH

WHITE WINE

PILLITTERI ESTATES WINERY EAST WEST PINOT GRIGIO
AROMAS AND FLAVORS OF PEAR, GREEN APPLE, AND CITRUS
\$9.50 9 OZ

TAWSE RIESLING - NIAGARA, ON

INTENSE AROMAS OF CLEMENTINE, BLOOD ORANGES, PEACH, HONEY AND FLORAL

\$10.50 6 OZ. | \$15.25 9 OZ. | \$50 FOR BOTTLE

VINELAND ESTATES, CHARDONNAY - VINELAND, ON

NOTES OF FRESH CITRUS, FALL APPLES, AND PEACH.

\$10.50 6 OZ. | \$15.25 9 OZ. | \$50 FOR BOTTLE

OYSTER BAY, SAUVIGNON BLANC - NEW ZEALAND

CITRUS, YELLOW BERRIES, FRESH HERBS

\$11.00 6 OZ. | \$16.50 9 OZ. | \$55 FOR BOTTLE

SALVA TERRA, PINOT GRIGIO - VENETO, ITALY

CRISP, GREEN APPLE, PEAR WITH PEACH AND APRICOT

\$12.00 6 OZ. | \$18.00 9 OZ. | \$58 FOR BOTTLE

RED WINE

PILLITTERI ESTATES WINERY EAST WEST CABERNET NERO
CRANBERRY, RED CHERRY, FOREST FLOOR, SUBTLE SPICE, ALONG WITH SOME BRAMBLBY NOTES
\$9.50 9 OZ

POGIO MORINO, CHIANTI - TUSCANY, ITALY

100 % SANGIOVESE IS DRY WITH HINTS OF RASPBERRIES, CHERRIES, AND VIOLETS.

\$12.00 6OZ. | \$18.00 9OZ. | \$58 FOR BOTTLE

PIROVANO, SANROMIDIO CABERNET SAUVIGNON DOC - VENETO, ITALY

FLAVORS OF RIPE PLUM, RED FRUIT AND A SAVORY FINISH. WELL BALANCED

\$11.00 6 OZ. - \$16.50 9 OZ. AND \$55 FOR BOTTLE

MARKET COLLECTION, CABERNET MERLOT, NIAGARA -

MEDIUM-BODIED CHERRIES, STRAWBERRIES, BLACK CURRANT AND HINTS OF BLACK PEPPERS AND SPICE.

\$11.00 6 OZ. - \$16.50 9 OZ. AND \$55 FOR BOTTLE

COCKTAILS

SUMMER BREEZE \$14.25

VODKA, ELDERFLOWER LIQUEUR, FRESH LIME, CUCUMBER, MINT, SODA
GARNISHED WITH CUCUMBER RIBBON & MINT SPRIG

COLLINGWOOD SUNSET \$15.00

COLLINGWOOD DOUBLE BARRELED WHISKEY, ORANGE LIQUEUR, BITTERS,
MAPLE SYRUP, GARNISHED WITH DEHYDRATED ORANGE WHEEL & CHERRY

WATERFRONT SANGRIA \$13.50

ROSE WINE, BRANDY, CITRUS, SEASONAL FRUIT, SODA | GARNISHED WITH
FRESH FRUIT SLICES

SPICED PINEAPPLE MULE \$14.50

SPICED RUM, PINEAPPLE JUICE, LIME, GINGER BEER GARNISHED WITH
DEHYDRATED PINEAPPLE SLICE & CANDIED GINGER

LAVENDER SPRITZ \$14.75

GIN, LAVENDER SYRUP, PROSECCO, SODA | GARNISHED WITH LAVENDER
SPRIG & LEMON TWIST

MOCKTAILS

SUNSET SPRITZ \$7.50

ORANGE JUICE, CRANBERRY JUICE, SODA, FRESH LIME | GARNISHED WITH
DEHYDRATED ORANGE WHEEL & CHERRY

CUCUMBER COOLER \$7.50

CUCUMBER, MINT, LIME, SODA | GARNISHED WITH CUCUMBER WHEEL &
MINT SPRIG

BLUEBERRY LEMON FIZZ \$7.50

BLUEBERRY PURÉE, LEMONADE, SODA | GARNISHED WITH FRESH BLUEBERRIES
& DEHYDRATED LEMON WHEEL