

STARTERS



Pierogi Croquettes

Creamy potatoes with bacon, cheese & jalapeños fried until crispy. Served with sour cream | 14

Tomato Bruschetta

Italian seasoned tomato & feta cheese on garlic bread | 13

Garlic Bread

toasted to perfection | 8

with cheese | 10

with cheese & bacon | 12

Escargots

Served in garlic butter, topped with mozzarella & served with garlic bread | 12

Tavern Nachos

Tortilla chips topped with melted cheese, peppers, green onions & jalapeños. Served with salsa & sour cream | 18
add chicken +5

Coconut Shrimp

Crispy coconut shrimp served with sweet chili Thai sauce | 14

Fried Baskets

Spicy Spiral Fries/Onion Rings - 9

Sweet Potato Fries - 10 Poutine- 11

Warm Wilno-Sized Pretzels

Two jumbo pretzels seasoned with salt & poppy seeds. Served with our homemade Wilno mustard | 11

BBQ Potato Skins

Crispy Skins stuffed with bacon bits, green onions, mixed cheese and drizzled with BBQ sauce | 15

Baked Brie

A creamy wheel of brie baked & topped with hot honey & candied pecans . Served with toasted baguette | 16

Battered Mushrooms

An old favourite, deep fried mushrooms Served with a roasted garlic Aioli. | 12

Deep Fried Calamari

Breaded calamari served with our homemade seafood sauce | 15

Chicken Wings

Plain or breaded, served dry or sauced | 17
mild, medium, hot, buffalo, honey garlic, maple bacon, salt & pepper
add fries or onion rings +5

SALADS

Mandarin Chicken Salad

Mixed greens, grilled chicken, shredded carrot, mandarin orange slices, almonds, red peppers and crispy noodles with sesame dressing | 17

Taco Salad

Garden salad with taco beef, shredded cheese blend, salsa, black beans, red peppers and topped with crushed Doritos. Served with buttermilk ranch dressing | 17

Greek Salad

Romaine lettuce, feta cheese, olives, tomatoes, cucumber & red onion | 14

Classic Caesar

With bacon, parmesan & croutons. Hearty Serving | 12 Half Order | 9

Wilno Schnitzel Salad

Mixed garden salad topped with cheese curds, pickled red onions and your choice of schnitzel, chicken or pork. Served with our mustard poppyseed dressing | 18

Hippie Bowl

Quinoa, romaine, chickpeas, carrots, red pepper, cucumber with a lemon za'atar dressing | 16

Beet & Feta Salad

Mixed greens topped with pickled beets, cucumbers, red onions, spicy pecans, tomatoes and feta cheese. Served with our poppyseed vinaigrette | 15

ADD CHICKEN TO ANY SALAD +5

DRESSINGS: HOUSE MADE POPPYSEED VINAIGRETTE, RANCH, ITALIAN, BLUE CHEESE, SESAME



OUR POLISH-KASHUB ROOTS

Sledzie

A delicious appetizer of pickled herring with sour cream and homemade rye bread | 13

Homemade Golabki (Cabbage Rolls)

Mildly spiced and served with either homemade rye bread or mashed potatoes
two cabbage roll plate | 18 three cabbage roll plate | 21

Pierogies

Our unique Wilno Pierogi are jumbo-sized and filled with potato, aged cheddar cheese and bacon. Topped with fried onions and served with spring mix salad. (vegetarian pierogies also available)
two pierogi plate | 19 three pierogi plate | 22

Polish Sausage Dinner *

Polish sausage on a bed of sauerkraut. Served with mashed potatoes and vegetables | 20

Kotlet Schabowy (Grilled Pork Schnitzel)

Lightly breaded and grilled. Served with mashed potatoes and homemade spiced cabbage | 21
Make it a double order | 27

POLISH PLATTERS

Hearty Combo *

One pierogi, one cabbage roll and a Polish sausage on grilled sauerkraut. Served with mashed potatoes or homemade rye bread | 24

Wilno Platter *

One pierogi with a Polish sausage on our spiced red cabbage. Served with a garden salad | 21

Opeongo Platter

Our grilled pork schnitzel served with one pierogi and homemade spiced red cabbage | 22

Classic Combo

Two pierogies and two cabbage rolls. Served with your choice of mashed potatoes or homemade rye bread | 24

Light Sampler

One pierogi, one cabbage roll and your choice of mashed potatoes or homemade rye bread | 19

Chicken Schnitzel

Lightly breaded chicken breast, pan-fried and topped with a mushroom & white wine sauce. Served with choice of side and vegetables | 22
make it a double order | 27

*Our Polish Sausages are locally produced by Ullrich's Butcher Shop and are gluten free and dairy free

TAKE HOME A TASTE OF WILNO!

ASK YOUR SERVER ABOUT OUR FROZEN PIEROGIES, CABBAGE ROLLS & POLISH SAUSAGE PACKS. WILNO MUSTARD AND POPPYSEED VINAIGRETTE ARE ALSO AVAILABLE FOR PURCHASE.



PUB FARE

Loaded Sausage on a Bun

Polish sausage on a pretzel bun with sauerkraut, bacon and Swiss cheese. Served with your choice of side | 18

Philly Beef Dip

Shaved Steak, Swiss cheese, caramelized onions on a garlic toasted baguette with our homemade roast beef jus. Served with your choice of side | 18

BBQ Chicken Wrap

Crispy chicken, bbq sauce, ranch, tomato, lettuce & cheese in a wrap. Served with your choice of side | 17

Chicken Caesar Wrap

Grilled chicken, caesar dressing, romaine lettuce, bacon & parmesan cheese in a wrap. Served with your choice of side | 17

Wilno Schnitzel Sandwich

Fried pork or chicken schnitzel on a bun with Wilno mustard aioli, caramelized onions, bread & butter pickles, tomato & lettuce. Served with your choice of side | 18

Chicken Fingers

Served with choice of side, coleslaw and plum sauce | 17

Train Engineer's Sandwich

Montreal smoked meat, sauerkraut, Swiss cheese and Wilno spiced mustard on toasted rye. Served with your choice of side | 18

Classic Club Sandwich

Grilled chicken, cheddar cheese, bacon, tomato and lettuce. Served with your choice of side | 19

Skidder's Cheeseburger

6oz all-beef patty topped with cheddar cheese, lettuce, tomato & pickles. Served with your choice of side | 16
add bacon +2
beyond meat patties available

Kashub Burger

6oz all-beef patty topped with corned beef, bacon, Wilno mustard aioli, sauerkraut & Swiss cheese. Served with your choice of side | 20

Beer Battered Fish & Chips

Beer battered haddock served with homemade tartar sauce, coleslaw and fries | 19



SIDES: fries, garden salad, soup, mashed potatoes
poutine +4 onion rings +3 sweet potato fries +3
caesar salad +3 greek salad +3 side gravy +2

HOMESTYLE FAVOURITES

Liver & Onions

Two pieces of baby beef liver topped with fried onions. Served with choice of side and vegetables | 19
Single order | 17
add bacon +2.5

Canadian Pork Schnitzel

Canada meets Poland with our original pork schnitzel topped with fries, cheese curds and gravy. Served with mashed potatoes and vegetables | 23

Hot Honey Schnitzel

Your choice of pork or chicken schnitzel topped with feta cheese and our hot honey sauce. Served with choice of side and vegetables | 22

Lemon Dill Salmon

Oven roasted salmon filet seasoned and topped with our house lemon dill sauce. Served with wild rice and salad | 24

Shepherd's Pie

Ground beef and veggies in a rich gravy topped with mashed potatoes and shredded cheese and a side salad | 20

FOR THE KIDS

ALL KID'S MEALS INCLUDE A SMALL POP OR JUICE
AND ICE CREAM CUP FOR DESSERT

Jumbo Pierogi

One homemade jumbo pierogi served with veggie sticks | 10

Mini Pogo Sticks

Three fried mini pogos served with french fries | 10

Dino Buddies

Four dino-shaped chicken nuggets served with plum sauce and fries | 10

Mac & Cheese

Creamy macaroni and cheese served with veggie sticks | 10

Kid's Poutine

A Kid sized portion of fries, cheese curds & gravy with a side of veggie sticks | 10

NON-ALCOHOLIC BEVERAGES

Soft Drinks | 3.50

Pepsi, Diet Pepsi, 7up, Ginger Ale, Brisk
Iced Tea, Club Soda, Lemonade

Coffee | 3

Madawaska Coffee Wilno Roast

Juice | 3.50

apple, orange, cranberry, clamato

Milk | 3.50

chocolate or white

Shrine Hill Sunrise | 5

orange & pineapple juice,
grenadine

Red Bull | 5.50

Virgin Caesar | 5.50

SWEET TREATS

Homemade Caramel Bread Pudding

Served warm with whipped cream | 8

Wilno Mud Cake

Warm chocolate brownie topped with
ice cream, whipped cream and
chocolate drizzle | 8

Ask your server for today's
selection of cakes and homemade
pies!

DONT MISS OUR FAMOUS BLUES JAM EVERY TUESDAY FROM 2PM TO 11PM
COUNTRY NIGHT HOSTED BY TOM MARTEL THE 1ST & 3RD FRIDAY OF THE MONTH!

BEER

ON TAP

16 oz | 8 20 oz | 9 60 oz | 25

Whitewater Farmer's Daughter Blonde Ale

Whitewater High Tide IPA

Kichesippi Wilno Amber Ale

Kichesippi Light Lager

Bud Light

PREMIUM DRAUGHT

16oz 9 / 20oz 11 / 60oz 30

Michelob Ultra

Alexander Kieth's

Stella Artois 16oz 10 / 20oz 12 / 60oz 33

DOMESTIC BOTTLES | 6.20

341 mL

Budweiser, Bud Light, Coors Light, Coors original

Canadian, Michelob Ultra, Export, , Blue, Blue

Light, Miller Genuine Draft, Miller High Life, Miller Lite,

POLISH BEER | 9

500ml

Zywiec

PREMIUM BEER

330 mL: Corona, Heineken, Stella Artois | 8

473 mL: Guinness Stout, Craft Beer Cans | 9

RAIL LIQUOR | 5.75 (1.25oz)

Topshelf Vodka

Top Shelf Gin

Bacardi White Rum

Alberta Premium Rye

PREMIUM SHOTS | 6.50 (1.25oz)

Zubrowka Bison Grass Polish Vodka

Crown Royal Canadian Whisky

Jameson Irish Whiskey

Appleton Estate Jamaica Rum

Empress Gin

Casadores Tequila

NON ALCOHOLIC BEVIES

Corona Sunbrew | 6

Heineken 00 | 6

Guinness 0 | 6

Ole Coolers | 6

Gruvi Sangria | 8

Gruvi Dry Secco | 8

Gruvi Rose Bubbly | 8

Virgin Caesar | 6

Shrine Hill Sunrise| 6

WINE

WHITE

Peller Estates Pinot Grigio 10 (8oz) 26 (750ml bottle)

Trius Sauvignon Blanc 12 (8oz) 32 (750ml bottle)

Folonari Pinot Grigio 12 (8oz) 32 (750ml bottle)

ROSÉ

Trius Rosé 12 (8oz) 28 (750ml bottle)

RED

Peller Estates Merlot 10 (8oz) 26 (750ml bottle)

Trius Pinot Noir 12 (8oz) 32 (750ml bottle)

Trius Cabernet Sauvignon 12 (8oz) 34 (750ml bottle)

COOLERS & CIDER

Brickworks Batch 1904 Cider | 8 (473ml)

Twisted Tea | 8 (473ml)

Assorted Cottage Springs| 7 (473ml)

Georgian Bay Gin Smash | 8 (473ml)

Seasonal Cooler Options| 8 (355 ml)

Smirnoff Ice | 7 (330 ml)

NÜTRL | 8 (473ml)



COCKTAILS

all cocktails are 1.25oz of liquor

WILNO CAESAR | 10

vodka, clamato, worcestershire, tabasco, spiced rim, pickle

WILNO MARGARITA | 10

tequila, triple sec, lime and salt rim. on the rocks

APEROL SPRITZ | 10

prosecco (2.5oz), aperol (1.25oz), soda, orange slice

RANCH WATER | 10

Tequila, Sparkling Mineral Water and fresh squeezed lime juice.

SANGRIA | 10

red or white wine (3oz), triple sec (0.5oz), orange juice & soda

SHRINE HILL SUNSET | 10

rum, orange juice, pineapple juice, grenadine

HIPPIE JUICE | 10

Watermleon Vodka, Triple Sec, Malibu Rum {1.5oz} and Pink Lemonade

MOSQUITO BITE | 10

Vodka, Coconut Rum , Cranberry Juice, Pineapple Juice

GIN AND JAM | 11

Empress Gin, Strawberry Jam, Lemon Juice, Soda

Wilno Tavern RESTAURANT



In 1894 the railroad snaked its way through the Madawaska Valley creating a link to the growing Prairies and opening the beauty of our lakes and hills to the outside world. While working on railroad construction, Ignacy Slominski decided to settle his young family in Wilno. He bought the "Stopping Place" from John Burchat opposite the new Wilno train station. A dining room, kitchen and more bedrooms were added. The establishment was named the Exchange Hotel.

Over a hundred years ago the Wilno hills rang with the sound of loggers and cross-cut saws harvesting square timbers from the vast pine forests. Soon the hearty Irish, Polish, Kashub and German pioneers followed, attempting to tame the rugged land.

The village grew quickly serving local farmers and a booming logging industry. As many as twenty trains a day passed through Wilno in the heyday of steam railroading. In 1913, Wilno blacksmith Frank Shulist bought the Exchange Hotel. For seven decades Frank Shulist, his son Tom, and their families developed a spirit of warm hospitality which they shared with travellers, neighbours and friends through times of prosperity, prohibition and change.

The building itself has changed somewhat since 1894. But the legacy of hospitality has been inherited by today's Wilno Tavern and is combined with a pride in the tradition of Wilno's founding pioneers.

It is also important to acknowledge that the Wilno Tavern and its surrounding area is situated upon the traditional un-surrendered and un-ceded land of the Algonquin Anishinaabe territory.