

https://menuweb.menu 151 James St. South Hamilton, ON L8P 2A2, United States +19053931658 - http://www.radius.ca/









The restaurant from Hamilton offers **199** different **dishes and drinks on the menu** at an average price of \$16.0. Radius Dining and Lounge features a menu filled with delicious dishes made from locally sourced produce, fine meats, and ingredients from our very own Radius Farms in Carlisle. The bar, with its recent renovation, offers a selection of craft cocktails made with house-made syrups, infusions, and tonics. The historic building has been lovingly restored with original tin ceilings and adorned with artwork from Hamilton's artist community. For those looking to dine outside, we have 180 patio seats, including a spacious rooftop terrace. Our commitment to local ingredients shines through in our fresh daily preparations. In essence, we are dedicated to supporting and nurturing our community in everything we do - that's why we are called Radius!.



Sandwiches & Hot Paninis

**HAMBURGER** 

**Mains** 

KOREAN FRIED CHICKEN \$16.0

Vegetarian

**CAULIFLOWER** 

Gnocchi

**GNOCCHI** 

Seafood

CALAMARI

Rice

BIBIMBAP BEEF BULGOGI \$16.0

Starters & Salads

**FRENCH FRIES** 

Sauces

GREEN PEPPERCORN

**Appetizer** 

**CEVICHE** 

**Beef Dishes** 

**FILET MIGNON** 

From The Grill

**RIBS** 

Indian

**CHICKEN CURRY** 

**Main Course** 

CASSOULET \$18.9

**Homemade Sauces** 

CHIMICHURRI \$4.4

Wine

**BOTTLE OF WINE** 

Kids Menu

PASTA OF THE DAY

**American Food** 

**EGGS BENEDICT** 

Street Food

NACHO BURGER \$13.8

**Burgers & Sandwiches** 

HOUSE-MADE VEGGIE BURGER \$12.4

Coffee

\$4.4

CAPPUCCINO

**First Course** 

ASPARAGUS QUICHE \$16.0

**BANANAS FOSTER PANCAKES** 

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		SALES AND
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		CONTROL
		Section Section

\$6.5

Entree		Subtle / Easy Drinking
PAN SEARED TROUT	\$19.6	BROKENWOOD SEMILLON HUNTER
FAN SLARLD IROUT	Φ13.0	VALLEY AUSTRALIA
Burger Bar		
RADIUS BURGER	\$12.4	Shooters
TO BOTOLIN	<b>VILIT</b>	B52 \$6.5
Sharers		
MEDITERRANEAN MEZZE		Steak Sauces
		BONE JUS \$4.4
Kitchen		F
SALT PEPPER FRIED CALAMARI	\$11.6	French
	•	FRENCH ONION SOUP \$9.4
Eggs Benedict		The Weffe Iron
CRAB CAKE BENEDICT	\$20.4	The Waffle Iron
		CHICKEN AND WAFFLES \$17.4
Coffee Cocktails		Cuparfruit Dawla
SPANISH COFFEE	\$6.5	Superfruit Bowls
		ACAI BERRY BOWL \$12.4
Dessert Stations		Experiences
PASTRY TOWER	\$21.8	•
		TABLESIDE MIMOSA BAR \$47.2
A La Carte Menu		Sides
GOAT CHEESE SPRING ROLLS	\$10.9	
		CHEESE BOARD
Steak & Chops		Most Ordered
14 OZ. DRY-AGED RIBEYE		
0		FARMERS BREAKFAST SANDWICH
Soups + Salads		<b>Getting Started &amp; Sharing</b>
SIGNATURE CAESAR	\$13.1	OVEN ROASTED ROOT
All Day Dra al-f+		VEGETABLES \$9.4
All Day Breakfast		
"Gourmet Griddle"		Warm & Boozy

\$16.0

**BLUEBERRY TEA** 



MONTE CRISTO \$6.5

### **Main Courses And Sides**

**GARLIC MASHED POTATOES** 

### **Sandwiches**

CUBAN	\$13.1
HALIBUT FISH CHIPS	\$18.9

### **Steaks**

**STEAK FRITES** 

48 OZ TOMAHAWK SHAREABLE	¢120.0
EXPERIENCE	\$130.8

### **Starters**

VINTAGE BREAKFAST	\$16.0
SMOKED SALMON TOAST	\$15.3

### **Cocktails**

**BLOODY MARY** 

**MOJITO** 

### **Brunch**

CHEF'S FEATURE HASH	\$17.4
DUCK CONFIT JOHNNY CAKES	\$20.4

### **Mocktails**

BANANA CREAM ICED COFFEE	\$6.5
WATERMELON BASIL SPRITZ	\$6.5

DOMAINE LAFOND TAVEL ROSÉ, RHONE, FRANCE

## **Restaurant Category**

ITALIAN	\$13.1
DESSERT	

### **Salads**

CLASSIC ROMAINE	\$8.7
MIXED GREENS	\$8.7
BEET SALAD	

#### **Entrées**

\$19.6

CLASSIC SHRIMP COCKTAIL	\$15.3
INDIAN VEGETABLE BHAJIYA	\$9.4
SPRING ROLLS	

#### **Pasta**

HOUSE-MADE PASTA OF THE DAY
LINGUINE
RAVIOLI

### **Main Courses**

VEGETABLE PANINI	\$11.6
NACHOS	
6 OZ. FILET MIGNON	

### **Side Dishes**

The state of the s	TRUFFLE FRIES	\$9.4
	MASHED POTATO	
Charles .	MASHED POTATOES	

### Rosé Wine

MALIVOIRE LADYBUG ROSÉ, NIAGARA



	Breakfast		CREEKSIDE ROSÉ, NIAGARA	
	CLASSIC BENEDICT	\$16.7	CREEKSIDE CABERNET MERLOT,	
	VEGAN BREAKFAST SCRAMBLE	\$15.3	NIAGARA	
	HASH BROWN		Large Plates	
	Bowls		TUNA POKE \$13.1	
	BBQ CHICKPEAS	\$12.4	ALBERT'S LOCAL BURRATA CHEESE	
	WEST INDIAN LAMB CURRY	\$17.4	CHEF'S BUTTER \$18.9	
	SPICY CARROT CHICKPEA STEW	\$12.4	CHICKEN \$16.9	
	_		BLACK WALNUT GRAND BOARD \$35.6	
	Mexican Dishes		Sporkling	
	GRILLED MEAT	\$20.4	Sparkling	
TACOS			CREEKSIDE BACKYARD BUBBLES, NIAGARA	
	FISH TACOS		CABERT PROSECCO, ITALY	
	Indulgence		MOET ET CHANDON CHAMPAGNE, FRANCE	
	NUTELLA CARAMEL BREAD PUDDING	\$7.3	CRISTAL CHAMPAGNE, FRANCE	
	BELLY ICE-CREAM	\$7.3	Lunch @ Brunch	
	RADIUS CHEESE TRAY	\$15.3	SWEET SAVOURY BURRATA \$17.4	
	Chaoialty Coffee		RADIUS POKE \$18.2	
	Specialty Coffees		SELECT OYSTERS ON THE HALF \$16.0	
	CAFE RIVIERA	\$6.5	SHELL (6)	
	VENETIAN LATTE	\$6.5	THE RADIUS BURGER \$18.9	
	EMERALD COFFEE	\$7.3	Reserve White Wine	
	Bowls + Salads		CHARLES BAKER PICONE RIESLING,	
	WINTER PERSIMMON SALAD	\$15.3	NIAGARA	

\$17.4

\$13.1

# **VQA House**

DOMAINE ALAIN GUENEAU SANCERRE, LOIRE VALLEY, FRANCE

**CHATEAU GRAUDRELLE CHENIN** 

**BLANC, LOIRE VALLEY, FRANCE** 

NORMAN HARDIE CHARDONNAY,

PRINCE EDWARD COUNTY

**CREEKSIDE PINOT GRIGIO, NIAGARA** 

KASHMIR COCONUT CURRY

**CHARRED CORN CHICKPEA** 



FREDERIC MAGNIEN MEURSAULT, LOIRE VALLEY, FRANCE

### **Small Plates**

RADIUS CALAMARI	\$16.0
RADIUS GOAT CHEESE SPRING ROLLS	\$13.1
SWEET SAVOURY BURATTA	\$18.2
KALBI BEEF NACHOS	\$13.8
STACKED SUSHI	\$12.4
MAPLE MISO BRUSSELS	\$10.2

#### **Dessert**

MOLTEN CHOCOLATE LAVA CAKE	\$7.3
VANILLA CREME BRULEE	\$7.3
SALTED CARAMEL CHEESECAKE	\$7.3
CHEESECAKE	
APPLE PIE	
CHOCOLATE LAVA CAKE	

## **LOCAL Red Wine**

SALTED CARAMEL

MALIVOIRE GAMAY NOIR, NIAGARA

MISSION HILL 5 VINEYARDS PINOT NOIR, BRITISH COLUMBIA

CREEKSIDE QUEENSTON ROAD PINOT NOIR, NIAGARA

FEATHERSTONE CABERNET FRANC, NIAGARA

**CREEKSIDE SYRAH, NIAGARA** 

HENRY OF PELHAM BACO NOIR, NIAGARA

**MEGALOMANIAC BRAVADO, NIAGARA** 

#### **International White Wine**

BOSCHENDAL PAVILION CHENIN VIOGNIER, SOUTH AFRICA

**TELMO RODRIGUEZ BASA, SPAIN** 

TINPOT HUT SAUVIGNON BLANC, NEW ZEALAND

LA DELIZIA PINOT GRIGIO, FRIULI-VENETO, ITALY

LEITZ OUT RIESLING, RHEINGAU, GERMANY

LAKE SONOMA CHARDONNAY, SONOMA, CALIFORNIA

VENDANGES NOCTURNES SAUVIGNON BLANC, SOUTHERN FRANCE

### **Reserve Red Wine**

LAKE SONOMA CABERNET SAUVIGNON, SONOMA, CALIFORNIA

BACHELDER OREGON PINOT NOIR, WILLIAMETTE VALLEY, UNITED STATES

LES TROIS FRÈRE ROUGE, PROVENCE, FRANCE

TAWSE CABERNET FRANC, NIAGARA

LAKE SONOMA ZINFANDEL, SONOMA, CALIFORNIA

CHÂTEAU ROUDIER BORDEAUX, STE. EMILION, FRANCE

TERRE DEL BAROLO VINUM VITAE EST, PIEDMONT, ITALY

ZARDINI AMARONE, ITALY

### **LOCAL White Wine**

MEGALOMANIAC NARCISSIST RIESLING, NIAGARA

TAWSE RIESLING, NIAGARA

CREEKSIDE SAUVIGNON BLANC, NIAGARA

FLATROCK TWISTED, NIAGARA



MALIVOIRE GEWURZTRAMINER, NIAGARA

MISSION HILL PINOT GRIS, BRITISH COLUMBIA

CREEKSIDE QUEENSTON ROAD CHARDONNAY, NIAGARA

GREENLANE PINOT GRIGIO, VINELAND, ONTAIRO

GREENLANE CHARDONNAY, VINELAND, ONTARIO

# These Types Of Dishes Are Being Served



LOBSTER
DESSERTS
FISH

**OYSTERS** 

**BURGER** 

**BREAD** 

**ICE CREAM** 

**MUSSELS** 

**SALAD** 

### **International Red Wine**

CA' DI PONTI NERO D' AVOLA, SICILY, ITALY

ARS IN VITRO TEMPRANILLO, NAVARRA, SPAIN

WHISPERING TREE SYRAH, WASHINGTON STATE

**SEVEN PEAKS MERLOT, CALIFORNIA** 

**GRATI CHIANTI, TOSCANA, ITALY** 

HAYCUTTERS SHIRAZ, MCLAREN VALE, AUSTRALIA

RODNEY STRONG CABERNET SAUVIGNON, SONOMA, CALIFORNIA

TONELL 22 MALBEC, MENDOZ, ARGENTINA

QUINTA DE PORTAL PECCATORE TINTO, PORTUGAL

LEAPING HORSE CABERNET SAUVIGNON, CALIFORNIA

## **Ingredients Used**



VEGETABLES
CARAMEL
CHEESE

**BUTTER** 

**POTATOES** 

**SCALLOPS** 

**HALIBUT** 

**CHOCOLATE** 

**GARLIC** 

**ONION** 

**CORN** 

**TOMATOES** 

**SHRIMP** 

**SEAFOOD** 

**FRUIT** 

**PICKLE** 

**PORK MEAT** 



# **Radius**

151 James St. South Hamilton, ON L8P 2A2, United States **Opening Hours:** 

Sunday 11:00-15:00 15:00-23:00 Wednesday 12:00-15:00 15:00-23:00

Thursday 12:00-15:00 15:00-23:00 Friday 12:00-15:00 15:00-01:00 Saturday 12:00-15:00 15:00-01:00 Tuesday 17:00-23:00



Made with Menu