

WINE LIST

White 5oz		
Malivoire Estate Grown Chardonnay		11
13th Street Pinot Grigio		9
Red 5oz		
13th Street Gamay		9
Henry of Pelham Baco Noir Old Vines		11
Creekside Syrah		9

BEER

473ml		
Shed Original		8
East Hamilton Lager		8
Clifford Porter IPA		8
Collective Arts Ransack the Universe		8
Fairweather Cheap Seats Session Ale		8

BEVERAGES

Sparkling Water		3
Premium Tea Selection		3
Coffee - Switchboard by Relay Coffee		3
Espresso		4
Cappuccino		5
Americano		5
Latte		5

Desserts

Seasonal

ask your server for today’s selection
6

Trio

A tasting of all three of our house made desserts
15

Please note that all pricing is service inclusive.
We thank you however gratuities will not be accepted.



We are committed to McMaster University’s sustainability efforts.
The menu is printed on 100% post-consumer waste recycled paper.



Soup & Salad

Chef’s Feature Soup

ask your server for today’s selection
10

Roasted Squash Hummus (vg)

roasted vegetables, pumpkin seed romesco, flat bread, papadum
15

Wonton Nachos (vg)

crispy wontons, chermoula, gochujang mayonnaise,
grilled pineapple salsa
15

House Salad (vg)

pickled and fresh vegetables, date & pomegranate vinaigrette
Small - 6 | Large - 10

Add Chicken - 10

Add Shrimp - 10

Entree

Bang-Bang

spiced preserved lemon aioli, coconut namplik slaw, dried mango,
crunchy pickled ginger

Crispy Shrimp - 22
Crispy Cauliflower (vg) - 20

Roasted Paillard of Chicken

pepperonata, olive gremolata, parmesan polenta financier,
black olive caramel
22

Rice Bowl

steamed calrose rice, radish, pickled cucumber & red onion, carrot,
edamame, green onion, spiced preserved lemon aioli

Yellowfin Tuna Ceviche (gf) - 20

Crispy Chicken - 20

Chili Crisp Mushroom (gf/vg) - 19

Wild Rice Crusted Steelhead Salmon Filet (gf)

corn puree, roasted squash, green beans, yukon gold potatoes
21

Quiche & Salad

Ask your server for today’s creation
18

Chef’s Pasta Feature

Ask your server for today’s creation

Sandwiches

All sandwiches served on house made buttermilk bread and come
with choice of salad, soup or triple cooked fries.

Brie & Gruyere Grilled Cheese (v)

apple butter, roasted grapes & lemon aioli
18

Crispy Chicken Sandwich

hot honey, pickled carrot, mayo, swiss cheese
19

Pork Belly Roll

sweet soy & miso glaze, picked cucumber, cilantro, spicy mayo
19

(v) vegetarian | (vg) vegan | (gf) gluten free



Welcome to The Buttery in Alumni Memorial Hall

In the 1940s, the Memorial Campaign was undertaken by the McMaster Alumni Association to raise funds for the construction of a new student centre. Alumni responded generously, and Alumni Memorial Hall was built in 1951.

It was named in honour of McMaster students and alumni who had given their lives in the two world wars. There are two plaques within the building to remember those alumni, one for each war. Outside of the building is another plaque honouring those who died in Afghanistan, as well as a bench recognizing McMaster’s 1946 Veteran’s Entrance Class.

The building originally housed a cafeteria, lounges for men and women, a common room, and the offices for the McMaster Alumni Association. Students at the time referred to the building as The Buttery.

Today, The Buttery dining room celebrates the history of McMaster while providing culinary delights that focus on local and sustainable ingredients to align with our Okanagan Charter objectives.

Menu by Executive Chef Paul Hoag, Chef David Fisher and Chef Chris Beltrano.

McMaster University’s Executive Chef has won awards and accolades across the world and is currently the head of the Canadian Culinary Olympic Team heading to Stuttgart in 2023. Chef Hoag is a Certified Chef de Cuisine (CCC) – the second highest honour a chef can achieve – as well as a Certified Executive Chef (CEC). In December 2019, Paul was one of the chefs helping create the banquet dinner that is hosted by the Swedish royal family immediately following the Nobel Prize Awards ceremony. Paul’s culinary reputation earned him the invitation to participate in one of the most prestigious events in the world for a chef – The Nobel Prize Awards Dinner in Stockholm.



Alumni Memorial Hall

The Buttery

MENU



Alumni Memorial Hall