

Wine List

White 5oz

13th Street Sauvignon Blanc	11
Malivoire Estate Grown Chardonnay	11
Tawse Riesling	11

Red 5oz

13th Street Cabernet Merlot	12
Henry of Pelham Baco Noir Old Vines	12

Beer

473ml

East Hamilton Lager	8
Clifford Porter	8
Collective Arts Ransack the Universe IPA	8

Beverages

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

Desserts

Trifle

marmalade sponge, berry compote, italian meringue
7

House Made Ice Cream

ask your server for today's selection
7

Chef's Feature Dessert

ask your server for today's selection
7

Trio

A tasting of all three of our house made desserts
18

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

The Buttery

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



To Share

Sweet Potato Hummus (vg)

roasted vegetables, baba ghanoush, flat bread, papadum
15

Antipasto Platter (v/gf)

marinated vegetables, artichokes, olives, bocconcini, oven dried tomatoes
18

Wonton Nachos (v)

crispy wontons, chermoula, gochujang mayonnaise, pico de gallo
15

Soup & Salad

Chef's Feature Soup

ask your server for today's selection
10

House Salad (vg)

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

Add Chicken - 10

Add Shrimp - 10

Entrée

Bang-Bang

spiced preserved lemon aioli, coconut nam prik slaw, dried apricot, crunchy pickled ginger

Crispy Shrimp - 22

Crispy Cauliflower (vg) - 20

Roast Chicken Breast (gf)

mustard cream lentils, sofrito, braised fennel, tarragon
23

Rice Bowl

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

Yellowfin Tuna Ceviche (gf) - 21

Crispy Chicken - 21

Chili Crisp Mushroom (gf/vg) - 19

Ras el Hanout Spiced Salmon (gf)

stewed chickpea, squash, sweet potato, harissa, fried kale, preserved lemon
24

Quiche & Salad

Ask your server for today's creation
19

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
19

Crispy Chicken Sandwich

rendang sauce, acar salsa, mayo, swiss cheese
20

Chicken Tinga Tacos

pico de gallo, cilantro crema, lime
20

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



The Buttery

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.

Executive Chef Paul Hoag stands as one of Canada's preeminent culinary talents, boasting an impressive career spanning over 37 years in some of the nation's most prestigious kitchens. His journey through the culinary world is marked by experiences with renowned chefs and prestigious venues, including an apprenticeship at The Royal York Hotel under a World Master Chef and impactful roles within large-scale operations such as The Liberty Grand Group. Chef Hoag's dedication and passion led him to a decade-long tenure with the Oliver Bonacini Group, during which he played a pivotal role in the opening of Canoe, one of Canada's top restaurants, where he served for five years. His competitive spirit and leadership skills shone on the global stage as he managed Team Canada in the world's largest culinary competition, securing Gold, Silver, and Bronze medals. Beyond the competitive arena, Chef Hoag has showcased his culinary expertise to an array of international dignitaries, celebrities, and members of royal families, including the British and Swedish monarchies.

His unique distinction of being the only Canadian chef to have cooked at the Nobel Peace Prize dinner underscores his extraordinary contributions to the culinary arts.

Through his illustrious career, Chef Paul Hoag has not only elevated the standard of Canadian cuisine but also inspired a generation of chefs with his dedication, creativity, and culinary excellence.