Wine List

White 5oz
13th Street Sauvignon Blanc 10

Red 5oz
13th Street Cabernet Merlot 10

Beer

473ml
Seasonal Features 8
East Hamilton Lager 8
Clifford Porter 8
Collective Arts Ransack the Universe IPA 8

Beverages

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

Famous Lion Chai Tea 8
T by Daniel - Finest black tea with cinnamon, cardamon and cloves. Enjoyed by King Charles III

Desserts

Summer Pudding
mixed macerated berries, mascarpone mousse, vanilla pound cake
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

(v) vegetarian | (vg) vegan | (gf) gluten free
**These items have been prepared in oil that may have been used to cook non vegan items.*

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.**

To Share

Roasted Red Pepper Hummus Plate *(vg)*
roasted vegetables, cilantro pesto, flat bread, papadum
15

Wonton Nachos *(v)*
crispy wontons, tomatillo salsa, gochujang mayonnaise, kimchi salsa
15

Loaded Fries
ask your server for our creation
18

Soup & Salad

Chef's Feature Soup
ask your server for today's selection
10

House Salad *(vg)*
pickled and fresh vegetables, roasted shallot and sherry vinaigrette
Small - 7 | Large - 10
Add Chicken (gf) - 10 • Add Shrimp (gf) - 10 • Add Crispy Shrimp - 10

Entrée

Bang-Bang
spiced preserved lemon aioli, quinoa vegetable salad, mango, crunchy pickled ginger

Crispy Shrimp - 23
Crispy Cauliflower *(vg)** - 22

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
Crispy Cauliflower *(vg)** - 20

Pan Roasted Chicken Breast
charcoal infused roasted red pepper salsa, garlic cream potatoes, cauliflower & baby kale slaw
23

Togarashi Crusted Tuna Tataki
crispy sushi rice cake, sweet soy, silken tofu sauce, grilled shishito peppers, gochujang mayo
26

Streak Frites
6 oz flat iron steak, black peppercorn cream, balsamic glaze
29

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 patatas bravas

Three Grilled Cheese *(v)*
havarti, cheddar, provolone, apple butter
20

Crispy Chicken Sandwich
backyard sauce, sliced pickles, havarti cheese
21

Kim Chi Smash Burger
grass fed beef, kimchi salsa, onion jam, gochujang mayo, cheddar
23

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 and Chef Chris Beltrano.

Executive Chef Paul Hoag stands as one of Canada's preeminent culinary talents, boasting an impressive career spanning over 40 years in some of the nation's most prestigious kitchens. 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. 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. Paul is a member of the Canadian Chef's Honour Society and was recently named as Chef of the Year for all of Canada.

McMaster University | Alumni Memorial Hall

The Buttery

Spring **2026**