

# Appetizers

## 1 lb Chicken Wings \$21

Dry: salt & pepper, lemon pepper, dry BBQ, cajun, maple bacon  
Saucy: buffalo, hot, sweet chilli, chipotle, teriyaki, BBQ, honey garlic

## Loaded Nachos \$21

Topped with **taco beef OR pulled pork**, cheese, tomatoes, green onions, sweet peppers, banana peppers & black olives

## Garlic Brie Plate \$21

Ciabatta baked alongside a head of garlic, a wheel of brie cheese & bruschetta

## Cauliflower Bites \$12

## Deep Fried Pickles \$12

## Buffalo Chicken Taquitos \$13

## Bruschetta \$13

## Crispy Potato Jackets \$20

## Buffalo Chicken Poutine \$21

## Crispy Fish Wingers \$16

Battered pollock with chipotle lime aioli



# Sides

## French Fries \$9

## Yam Fries \$12

## Garlic Parmesan Fries \$14

## Onion Rings \$10

## Poutine \$13

## Garden or Caesar \$9

# Drinks

## Mt. Begbie Draft Beer 16oz \$6 20oz \$8

## Taster Flights 4 x 6oz \$11

## Domestic Bottled Beer 355ml \$7

Budweiser, Bud Light, Coors Light,  
Kokanee, Canadian

## Imported Bottled Beer 355ml \$8

Miller Genuine Draft, Corona

## Canned Cider 355ml \$8

Lonetree Dry Apple, Lonetree Ginger Apple

## House Wine 6oz \$8 Half Litre \$16 Litre \$28

Peller Estates Dry White or Black Box Cabernet Sauvignon

## Non-alcoholic beer \$5

## Mixed Drinks 1.5oz \$8

## Double 2.5oz \$11

Pineapple Express

Margarita on the Rocks

Long Island Iced Tea

Gin & Tonic

Moscow Mule

Highballs

## Vodka Caesar 1.5oz \$9

## Double 2.5oz \$11

Pop, juice, milk, coffee, tea \$3

## Burgers & Sandwiches

Meals come with choice of fries, yam fries, or salad

### **Bacon Cheddar \$21**

Hand-pressed beef patty topped with bacon, cheddar, lettuce, tomato, red onion, pickle, mayo & mustard on a grilled brioche bun

### **Swiss Mushroom \$21**

Hand-pressed beef patty topped with Swiss cheese, sautéed mushrooms, lettuce, mayo & mustard on a grilled brioche bun

### **Bacon Blue Cheese \$21**

Hand-pressed beef patty topped with bacon, blue cheese, lettuce, tomato, red onion, pickle, mayo & mustard on a grilled brioche bun

### **Spicy Crispy Chicken \$20**

Spicy breaded chicken topped with bacon, cheddar, lettuce, tomato, mayo & honey mustard on a grilled brioche bun

### **Chicken Bacon Club \$19**

Toasted club sandwich with baked chicken breast, bacon, lettuce, tomato & mayo

### **Pulled Pork \$21**

In-house slow roasted pulled pork in smokey chipotle BBQ sauce topped with coleslaw

### **Beef Dip \$23**

In-house sliced roast beef simmered in au jus & topped with sautéed onions **(add bacon & cheddar \$5)**

### **8oz Rib-eye Steak Sandwich \$29**

AAA rib-eye steak cooked to order & topped with sautéed mushrooms and onions. Served on top of garlic toast with coleslaw

### **Grilled Cheese \$11**

## Salads

Add grilled chicken or prawns \$8

### **Fave Salad \$22**

Cranberries, pumpkin seeds, sweet peppers, tomatoes & feta on top of a bed of lettuce. Served with garlic toast and our signature Lemon Thyme Dressing

### **Chef Salad \$22**

Grilled chicken, ham & bacon, hard-boiled egg, sweet peppers, cucumbers, shredded cabbage, carrots & cheese on top of a bed of lettuce with choice of dressing

### **Sante Fe Salad \$23**

Grilled cajun chicken, corn, black beans & tomatoes on top of a bed of lettuce & in-house made corn chips

### **Taco Salad \$23**

Taco beef, black olives & tomatoes on top of a bed of lettuce & in-house made corn chips

### **Caesar Salad \$22**

With real bacon & applewood smoked cheddar

## Fins & Feathers

### **Chicken Fingers & Fries**

4 pieces \$20

2 pieces \$14

### **Fish & Chips**

2 pieces \$25

1 piece \$16

## Dinners *after 5pm*

### **Chicken Bacon Fettuccine Alfredo \$26**

Topped with bruschetta & served with garlic toast

### **Baked Spaghetti & Meatballs \$27**

In-house made sauce, cheese & served with garlic toast

### **BBQ Rib Dinner Full Rack \$28 Half Rack \$22**

Marinated slow roasted ribs topped with smokey BBQ sauce served with choice of potato & vegetables

### **Ginger Beef Stir Fry on Rice \$28**

Hand-cut marinated beef, broccoli, carrots, sweet peppers, onions. Sautéed in teriyaki ginger sauce & served on a bed of rice

### **Veal Cutlets \$29**

Hand-breaded cutlets topped with sautéed onions, mushrooms & gravy. Served with choice of potato and vegetables

### **Baked Maple Salmon \$30**

Arctic char in a maple glaze & served with choice of potato and vegetables