

Appetizers

Daily homemade

Soup \$6 / \$9

Served with a house made biscuit

Deep Fried Pickles \$12

Crusted and fried pickle spears, served with Stone Ground mustard dip

1lb Chicken Wings \$16

Best wings in the city, guaranteed. Choice of: Hot, Honey Garlic, Teriyaki, BBQ, Sweet Chilli, Salt and Pepper, Honey/Hot, Teri/Hot, Cajun, Saints Inferno or Plain. Served with ranch and crudité

Crispy Cauliflower \$13

Lightly battered, fried and crispy. Served with chipotle aioli, pico de gallo and feta
Toss in your favorite wing sauce \$1

Poutine \$13

House cut fries with cheese curds, and our homemade gravy

Fish Tacos \$14

3 flour tortillas with cabbage, cilantro-lime aioli, pico de gallo, feta, and blackened Basa

Add a side to make it a meal \$3

Nachos \$25

Cheddar and mozza on tri-coloured corn tortillas, topped with corn and bean salsa, jalapenos and kalamata olives. Served with salsa and sour cream

Add: diced chicken \$4

Guinness Ginger Beef \$16

6oz AAA Sirloin cuts tempura battered and lightly fried, tossed in a Guinness and chili-ginger glaze with carrots, red onion, peppers, and crispy wontons

Add rice to make it a bowl \$3

Salads

Add grilled or Cajun chicken breast \$5

Caesar \$6 / \$12

Homemade dressing, asiago, croutons, and diced bacon

Garden Greens \$6 / \$12

Mixed greens, tomatoes, cucumbers, shaved carrot, house vinaigrette dressing, topped with feta and pumpkin seeds

Southwest \$19

Cajun chicken breast, avocado, corn and bean salsa, bell peppers, mixed greens, romaine, peanut lime dressing and shredded tortillas

Sirloin Salad \$21

Fresh arugula tossed in tomato vinaigrette topped with blue cheese, tomatoes, and pickled onion. Served with a 6oz AAA Sirloin

*****Please let us know about any allergies!!!***

Sandwiches

Sub fries, caesar, garden greens, soup, sweet potato fries \$2 or mac&cheese, poutine \$4

Beef Dip \$15

House roasted Alberta beef, shaved and served on a toasted baguette with garlic aioli and house-made jus, served with house chips
Add: bacon \$2, caramelized onion \$2, mushrooms \$2

Flame-Grilled Burger \$15

Hand formed Alberta beef patty with lettuce, tomato, onion, pickle, and house sauce. Served with house chips
Add: cheddar \$2, bacon \$2

Lamb Burger \$18

Hand formed Alberta lamb patty served with caramelized onions, roasted apples, blue cheese, arugula, grainy mustard aioli on a brioche bun. Served with house chips

Chicken Melt \$16

Grilled chicken breast, bacon, white cheddar, lettuce, tomato, and red pepper aioli. served on a Brioche bun with house chips

Quesadilla \$15

Cheddar, mozza, and feta with corn and bean salsa and chipotle aioli. Served with salsa and sour cream and house chips
Add: diced chicken \$4

Buffalo Chicken Wrap \$15

House chicken tenders tossed in hot sauce and wrapped in a flour tortilla with mixed greens, bell peppers, cheddar and mozza, banana peppers, ranch and chipotle aioli. Served with house chips

Crispy Chicken Sandwich \$16

Battered and fried chicken breast with coleslaw, pickles, garlic aioli and spicy BBQ sauce. Served with house chips

Steak Sandwich \$20

6oz AAA top sirloin served on a grilled half baguette and topped with crispy onions. Served with house punched Kennebec fries
Add: mushroom \$2, caramelized onion \$2, blue cheese \$2

Classics

Mac and Cheese \$14

Homemade cheese sauce tossed with cavatappi pasta, topped with panko bread crumb
Add: bacon \$2, diced chicken \$4

Keith's Fish n' Chips \$17

House battered Atlantic Cod, served with fresh slaw and house punched Kennebec fries
Add: extra piece \$5

Chicken Tenders \$15

Floured and seasoned chicken breast served with house punched Kennebec fries and plum sauce
Try tossed in hot sauce with side ranch \$2

Shepherd's Pie \$17

Lamb and beef, veggies, house-made gravy, topped with garlic mashed potatoes. Served with mushy peas and seasonal vegetables.

Pub Curry \$15

Yellow curry served on a bed of rice with grilled naan, topped with cilantro lime aioli