

APPETIZERS

House-Made Soup \$7/\$12

Made fresh, changes often

Fried Cheese Curds \$11

Jalapeño mayo

Deep Fried Pickles \$14

Crusted & fried pickle spears, jalapeño mayo

Warm Pretzel \$15

Queso fundido & chorizo crumble, cilantro lime ranch

1lb Chicken Wings \$19

Choice of Hot, Honey Garlic, Teriyaki, BBQ, Sweet Chili, Salt & Pepper, Honey Hot, Teriyaki Hot, Cajun, or Butter Chicken

Onion Rings \$12

Scallion & curry aioli

Poutine \$14

House-cut fries, cheese curds, scallions, house-made gravy
ADD bacon \$3

Atlantic Fish Cakes \$15

Prawn & salmon, tartar sauce, pickled slaw

Tacos "Al Pastor" \$15

Braised pork shoulder, charred pineapple, scallions, cilantro, & salsa Verde
ADD any side \$5

Nachos \$18 / \$27

Tortilla chips topped with tomato, green olives, jalapeño, onion, scallion, monterey jack, mozza, cheddar, sour cream, & salsa
ADD chicken \$6, bacon \$3

Chicken Tenders \$18

Breaded & fried chicken breast, fries, plum sauce
Toss in hot sauce \$2

Smoked Atlantic Salmon on Naan \$16

Feta, pickled onions, candied jalapeno, garlic aioli on grilled naan

SALADS & BOWLS

ADD chicken \$6, salmon \$8

Kale Caesar \$17

Ground bacon, house-made caesar dressing, croutons

Mixed Greens \$14

Heirloom cherry tomato, carrot, radish, cucumber, pickled onion, herb vinaigrette

Kale Cobb \$21

Bacon crumble, hard boiled egg, avocado, grape tomato, mixed cheese, chicken breast, ranch

Falafel Bowl \$17

Pickled cucumber & tomato, olives, tzatziki, hummus, pita bread

Poké Bowl \$22

Ahi tuna, mango, edamame, avocado, radish, cucumber, pickled onion, sesame seeds, nori, goma dressing

HANDHELDS

Sides include fries, mixed greens or soup
Substitute Caesar salad, onion rings, fried cheese curds, poutine or mac & cheese \$5

Beef Dip \$19

Shaved AB Beef, toasted baguette, garlic mayo, house-made au jus
ADD bacon \$3, caramelized onions \$2, mushrooms \$2

Bacon Cheeseburger \$21

6oz chuck patty, lettuce, tomato, onion, pickle, cheddar, garlic mayo, brioche bun

Lamb Burger \$22

6oz lamb patty, roasted apple, blue cheese, caramelized onions, mixed greens, grainy mustard aioli, brioche bun

Pulled Pork Sandwich \$18

Pulled pork, fried onion ring, coleslaw, garlic aioli, pickle, brioche bun

Buffalo Chicken Wrap \$18

Chicken tenders, house-made hot sauce, banana peppers, mixed cheese & ranch

Crispy Chicken Sandwich \$19

Battered & fried chicken breast, coleslaw, pickle, garlic aioli, spicy BBQ sauce
ADD bacon \$3, cheddar \$2

MAINS

Mac & Cheese \$16

House-made cheese sauce, panko bread crumbs
ADD bacon \$3, chicken \$6

Fish & Chips \$22

Atlantic cod, slaw, tartar sauce
ADD extra piece \$6

Pan Seared Salmon \$24

Jasmine rice, Thai coconut curry, buttered peas

Braised Beef Short Rib \$24

AB Beef, mashed potatoes, peas, onion rings, demi-glace

Steak Frites \$23

Certified Angus Sirloin, parmesan fries, onion bacon jam with demi-glace

DESSERTS

Chocolate Pot de Crème \$8

Apple Crumble \$8

Vanilla ice cream



ON TAP

House Lager ^{420ml} \$7

Trolley 5 Lager^{HH}

Domestic ^{420ml} \$8

Banded Peak Fired Up Blonde

Big Rock Traditional^{HH}

Blue Moon

Brewhouse Pilsner^{HH}

Coors OG

Coors Light

Grizzly Paw Rutting Elk Red^{HH}

Last Best Tokyo Drift^{HH}

P49 Trash Panda IPA^{HH}

P49 Lumberchuck XPA^{HH}

Shaft byHendo ^{120ml} ^{HH}

Trolley 5 Hazy Shade NEPA^{HH}

Trolley 5 High Five IPA^{HH}

WildRose Wraspberry Ale^{HH}

WildRose Velvet Fog^{HH}

Import

Guinness \$11

Forged Irish Stout \$11

Madri Exceptional \$11

Strongbow Cider \$11

CANS & BOTTLES

Amstel Ultra \$7

Budweiser \$7

Bud Lite \$7

Corona \$7

Kokanee \$7

Erdinger Dunkel Weiss \$9

Forager GF Pale Ale \$7

Phillips Dinosaur \$7

Okanagan Apple Cider \$7

Rock Creek Rosé Cider \$7

Schöfferhofer Grapefruit Radler \$7

White Claw Seltzer \$7

**Watermelon, Mango, Black Cherry, Hard Iced Tea

NON ALCOHOLIC

Bibi Bitter Aperitivo Soda \$6

Big Rock Pacer Pale Ale \$7

CRFT Blonde \$8

CRFT Pale Ale \$8

Erdinger Alkoholfrei \$8

Guinness Zero \$8

Heineken 0.0 \$7

Henkell NA 750ml \$30

One for the Road Got Hops IPA \$8

Sober Carpenter Belgian White \$8

Tool Shed Zero People Skills \$7

Tuesday Brewing Freebomb Pale \$7

Grizzly Paw Ginger Beer \$5

Redbull or Redbull Sugar Free \$5

DAILY FEATURES

*Daily food features are available from 3pm | Dine-in Only

MONDAY

\$6 Big Rock & \$12 Select Appetizers

TUESDAY

\$6 P49 Draught &

\$12 Fish & Chips (Ipc)

WEDNESDAY

1/2 Priced Wings, \$6 WildRose Draught &

1/2 Priced Bottles of Wine

THURSDAY

\$6 Grizzly Paw Draught & \$12 Beef Dip

FRIDAY

\$6 Coors Draught

SATURDAY

BRUNCH until 2pm.

\$6 Caesar & Trolley 5 Beer

SUNDAY

BRUNCH until 2pm, \$6 Caesars

ALL DAY HAPPY HOUR



WINE

House Wine

Cabernet Sauvignon

Pinot Grigio

5oz 8oz

\$9 \$13.50

\$9 \$13.50

White Wine

Matua Sauv Blanc NZ

Squealing Pig Pinot Grigio NZ

Chateau St. Jean Chardonnay USA

Offshore Hang Ten Rosé CAN

Mionetto Prestige Prosecco ITA

5oz 8oz BTL

\$10 \$15 \$46

\$10 \$15 \$46

\$10 \$15 \$46

\$10 \$15 \$46

\$10 \$15 \$46

Red Wine

Gabbiano Chianti ITA

La Fiole Cotes du Rhone FRA

La Celia Pioneer Malbec ARG

Liberty School Cab Sauv USA

5oz 8oz BTL

\$10 \$15 \$46

\$10 \$15 \$46

\$10 \$15 \$46

\$10 \$15 \$46

HAPPY HOUR

Monday to Friday | 3PM - 6PM

ALL DAY Sunday

\$6 Select Wine, Draught & Highballs