

APPETIZERS

House-Made Soup \$7/\$12

Made fresh, changes often

Sweet Potato Fries Plate \$11

House made Red pepper aioli

Fried Cheese Curds \$13

Jalapeño mayo

Deep Fried Pickles \$14

Crusted & fried pickle spears, jalapeño mayo

Warm Pretzel \$16

Queso fundido & chorizo crumble

1lb Chicken Wings \$19

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

Onion Rings \$12

Scallion & curry aioli

Poutine \$15

Fries, cheese curds, scallions, house-made gravy
ADD bacon \$3

Fish or Pork Tacos \$17

Blackened cajun Atlantic cod, cilantro lime slaw, pico de gallo, feta & scallions, on flour tortillas.
Pulled pork, house made BBQ sauce, fresh jalapeño slices, apple cider vinegar slaw, jalapeño mayo
ADD any side, or extra taco \$5

Nachos \$18 / \$28

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

Chicken Tenders \$18

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

Irish Spice Bag \$20

Lightly breaded chicken, seasoned fries, sautéed red pepper & white onion, scallions, chip shop curry sauce.

SALADS & BOWLS

ADD Chicken \$6, Salmon \$8, 6oz Steak \$12

Kale Caesar \$17

Romaine, kale, ground bacon, house-made dressing, croutons

Southwest Salad \$22

Cajun chicken breast, mixed greens, corn & bean salsa, avocado, peanut-lime dressing, crispy tortilla strips

Spicy Teriyaki Chicken Bowl \$21

Grilled teriyaki chicken, edamame, soy chili cucumber, kimchi, avocado, sliced Thai chili, scallions, mixed greens with peanut lime dressing & white rice

Apple Pecan Salad \$17

Apple slices, candied pecans, dried cranberries, feta crumble, mix greens, apple cider vinaigrette

Poké Bowl \$22

Ahi tuna, mango, edamame, avocado, radish, cucumber, pickled onion, sesame seeds, short greain white rice, ponzu & togarashi dressing

HANDHELDS

Sides include Fries, Mixed greens or Soup
Substitute Caesar salad, Onion rings, Poutine,
Sweet Potato Fries or Mac & Cheese \$5

Quesadilla \$19

3 cheese blend, feta, chipotle aioli, corn & bean salsa, flour tortilla
ADD mushrooms \$2, chorizo or pulled pork \$5, chicken breast \$6

Beef Dip \$19

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

Bacon Cheeseburger \$23

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

Lamb Burger \$23

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

Pulled Pork Sandwich \$19

Pulled pork, fried onion ring, coleslaw, pickle with garlic aioli & BBQ sauce, brioche bun

Buffalo Chicken Wrap \$20

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

Crispy Chicken Sandwich \$22

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

Fish & Chip Sandwich \$18

Battered Atlantic cod, fries, pickled red onion, house slaw, tartar sauce, buttered brioche bun
ADD Gravy \$2, Chip Shop Curry Sauce \$2

MAINS

Mac & Cheese \$18

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

Fish & Chips \$22

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

Pan Seared Salmon \$25

Short grain white rice, lemongrass coconut cream sauce, buttered peas

Braised Beef Short Rib \$25

AB Beef, mashed potatoes, buttered peas, onion rings, demi-glaze

Steak Sandwich \$25

6oz AB flat iron, onion ring, butter toasted baguette, fries
ADD demi glaze \$3, mushrooms \$2, caramelized onions \$2

Shepherd’s Pie \$22

Alberta beef, lamb stewed with vegetables, topped with mashed potatoes

DESSERTS

Chocolate Pot de Crème \$8

Apple Crumble \$8

Vanilla ice cream



ON TAP

House Lager ^{420ml} **\$7**
Tool Shed Lager ^{HH}

Cocktails on Tap **\$8**
OG Shaft ^{HH}
Lime Margarita ^{HH}

Domestic ^{420ml} **\$8**
Trolley 5 Cloudy Daze NEPA ^{HH}
Big Rock Fuzzy Cowboy Peach ALE
Coors OG
Grizzly Paw Rutting Elk Red ALE ^{HH}
Grizzly Paw Three Sisters Pale ALE ^{HH}
Last Best IPA ^{HH}
Cabin Brewing German Pilsner ^{HH}
PBR ^{HH}
88 Brewing Wave Pool Tropical IPA ^{HH}
Tool Shed Late to the Party Hazy IPA ^{HH}
Tool Shed People Skills Tropical Beer ^{HH}
Local Legend Light Lager by Tool Shed ^{HH}
WildRose Wraspberry Ale ^{HH}
WildRose Velvet Fog ^{HH}

Import \$12.50 ^{568ml}
Guinness
Magners Irish Cider

CANS & BOTTLES

Tool Shed Golden Hour Hazy Pale Ale \$9
Banded Peak Fired Up Hazy Blonde \$9
Miller High life \$7
Budweiser \$7
Bud Lite \$7
Corona \$7
Forager GF Pale Ale \$7
Paulaner Hefe-Weizen \$8
Phillips Dinosaur \$7
Okanagan Apple Cider \$7
Olé Chili Mango \$8
Rock Creek Rosé Cider \$7
Schöffelhofer Grapefruit Radler \$7
White Peaks Hard Steeped Tea \$7
White Claw Seltzer \$8
**Mango, Black Cherry

NON ALCOHOLIC

Corona Sunbrew 0.0 \$7
Erdinger Alkoholfrei \$8
Guinness Zero \$8
Heineken 0.0 \$7
Toolshed Zero People Skills \$7
Tool Shed Zero Red Rage \$7
Sober Carpenter Belgian White \$8
Tuesday Brewing Paradisco Hazy IPA \$6
Grizzly Paw Ginger Beer \$5
Blue Moon ZERO \$7

DAILY FEATURES

*Daily food features are available from 2pm | Dine-in Only

MONDAY
\$6 PBR & \$14 Select Appetizers

TUESDAY
\$6 88 Brewing Draught &
\$5 Fish or Pork Tacos (Minimum 2)

WEDNESDAY
1/2 Priced Wings, \$6 WildRose Draught &
1/2 Priced Bottles of Wine

THURSDAY
\$6 Grizzly Paw Draught & \$14 Beef Dip

FRIDAY
\$6 Cocktails on Tap & Trolley 5 Draught

SATURDAY
BRUNCH until 2pm
\$6 Caesars & \$6 TOOL SHED Draught

SUNDAY
BRUNCH until 2pm
ALL DAY HAPPY HOUR



MON-FRI
2PM – 5PM
ALL DAY SUNDAY

\$6 Select Wine, Cocktails on Tap, Draught & Highballs, \$4 Select Eats and more...

WINE

House Wine	5oz	8oz	
Cabernet Sauvignon	\$9	\$13.50	
Pinot Grigio	\$9	\$13.50	
White Wine	5oz	8oz	BTL
Matua Sauv Blanc NZ	\$10	\$15	\$48
Penfolds Koonunga Hill Chardonnay AUS	\$10	\$15	\$48
Squealing Pig Pinot Grigio NZ	\$10	\$15	\$48
Mionetto Prestige Prosecco ITA	\$10		\$48
Red Wine	5oz	8oz	BTL
Arboleda Cabernet Sauvignon CHL	\$10	\$15	\$48
Maison Castel Pinot Noir FRA	\$10	\$15	\$48
La Fiole Cotes du Rhone FRA	\$10	\$15	\$48
La Celia Pioneer Malbec ARG	\$10	\$15	\$48
Rosé Wine	5oz	8oz	BTL
Road 13 Honest John's	\$10	\$15	\$48
*HIGHBALLS 1 oz \$8			
*Redbull \$5			