

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 Tacos \$17

Blackened cajun Atlantic cod, cilantro lime slaw, pico de gallo, feta & scallions, on flour tortillas
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 grain 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-ons: 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-glace

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

Trolley 5 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 ^{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

Guinness

Magners Irish Cider

CANS & BOTTLES

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

Schöfferhofer 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

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

Cabernet Sauvignon

Pinot Grigio

5oz 8oz

\$9 \$13.50

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White Wine

Matua Sauv Blanc NZ

Penfolds Koonunga Hill Chardonnay AUS

Squealing Pig Pinot Grigio NZ

Mionetto Prestige Prosecco ITA

5oz 8oz BTL

\$10 \$15 \$48

\$10 \$15 \$48

\$10 \$15 \$48

\$10 \$15 \$48

Red Wine

Arboleda Cabernet Sauvignon CHL

Maison Castel Pinot Noir FRA

La Fiole Cotes du Rhone FRA

La Celia Pioneer Malbec ARG

5oz 8oz BTL

\$10 \$15 \$48

\$10 \$15 \$48

\$10 \$15 \$48

\$10 \$15 \$48

Rosé Wine

Road 13 Honest John's

5oz 8oz BTL

\$10 \$15 \$48

***HIGHBALLS 1 oz \$8**

***Redbull \$5**