



Dinner

Starters

House Nachos	21
Add Chicken or Beef GF	6
Spinach & Artichoke Dip	16
With Tortilla Chips VEG GF	
House-Made Mozza Sticks	9
Five Sticks with our Marinara Dipping Sauce	
Boneless Dry Ribs	15
With Blue Cheese or Ranch	
Pub Wings	15
S & P, BBQ, Honey Garlic, Teriyaki, Jamaican Dry Rub or Hot	
Mexi Tater Tots	11
Jalapeños, Tomato, Monterey Pepper Jack Cheese with Sour Cream & Guacamole VEG	
Bruschetta	10
Tomato, Onion, Garlic, Basil & Balsamic Reduction VEG	
Classic Poutine	12
A Canadian Classic, Fries, Cheese Curds & Gravy	

Classics

Pub Steak Sandwich	18.5
6oz Steak on Garlic Toast, Bruschetta & Goat's Cheese with Balsamic Glaze	
Beef Dip	16
Philly Beef Dip	18
Our Classic Beef Dip, with Sautéed Onions, Bell Peppers & Monterey Jack Cheese	
Beer Battered Fish & Chips	13.5/16.5
1 piece / 2 pieces	
With Coleslaw & Tartare Sauce	
Quesadilla	16
Your choice of Beef, Chicken or Vegetarian VEG	
House Made Chicken Strips	15
Five Pieces, Served with BBQ, Plum, Hot Sauce, Honey Garlic, Teriyaki or Honey Mustard Sauce	

Classics are served with your choice of House Salad, Daily Soup or French Fries

Upgrade options include Caesar Salad, Poutine, Onion Rings, Tater Tots, Sweet Potato Fries for 2.50

Desserts

Mason Jar Desserts	5
House Made Cheesecake	
Sticky Date Pudding	
Chocolate Mousse	

Salads

Beet & Goat Cheese Salad	16
Pickled Beets, Cucumber, Dried Cranberries, Goat Cheese, Pecans, Raspberry Vinaigrette Dressing VEG GF	
Blackened Steak Salad	18.5
Mixed Greens, Mushrooms, Peppers, Onion, Blue Cheese and Honey Dijon Vinaigrette Served with Garlic Toast	
Chicken & Avocado Salad	18
Orange Slices, Cucumber, Tomatoes, Carrots & Lime Dressing GF	
Classic Caesar salad	7/14
Served with Garlic Toast	
Greek Salad	9/16
Served with Garlic Toast VEG GF	
Add Grilled Chicken, Steak or Prawns	6
Add Garlic Toast	3

Bowls + Pasta

Chorizo Pollo Penne	23
Chicken, Tomatoes, Chorizo Sausage, Mushrooms & Spinach in a Rose Sauce, served with Garlic Toast	
Basil & Pesto Penne	20
Mushrooms, Roasted Red Peppers, Tomatoes, Olives, Spinach, Balsamic Reduction, served with Garlic Toast VEG	
Pad Thai	18
Prawns, Chicken, Egg, Carrots, Green Onion, Bean Sprouts & Crushed Peanuts with Rice Noodles GF	
Chickpea Curry	14
With Steamed Rice & Mini Naan Bread VEG GF	
Add Chicken, Steak or Prawns to Any Dish	6

Feature Entrees

Feature Pie	18
House-made Feature Meat Pie, ask your server for today's special	
Pan Seared Salmon	20
Atlantic Salmon with Roast Potatoes, Seasonal Vegetables & Lemon Pepper Cream Sauce	



Pub Burger

House-Made Beef Patty with Lettuce, Red Onion, Tomato, Pickle & Garlic Aioli 15

Burger Extras

Toppings: \$1 each

Cheese: Cheddar, Swiss, Monterey Pepper Jack, Brie, Feta, Goat or Gorgonzola

Extras: \$1 each

Bacon, Sautéed Onions or Mushrooms, Jalapeños, Banana Peppers, Fried Egg, Onion Rings (2), Bacon Jam, Peanut Sauce, Roasted Red Peppers, Coleslaw, Avocado (3), Spinach

Gluten Free Bun: \$2

Sides

Caesar Salad	7
Poutine	7/12
Onion Rings	10
Sweet Potato Fries	8
Tater Tots	5/8

Feature Burgers

Loaded Burger 18
House-made Beef Patty with Sautéed Onions, Mushrooms, Cheddar Cheese & Bacon

Brie & Bacon Jam Burger 18
House-made Beef Patty with Melted Brie, house-made Bacon Jam & Spinach

Gorgonzola & Bacon Burger 18
House-made Beef Patty with Bacon, Caramelized Onion & Gorgonzola Blue Cheese

Spicy Smokin' Joel 17
Marinated Chicken Breast, Monterey Pepper Jack Cheese, Banana Peppers, Mushrooms, Spicy Peanut Sauce

Chris P Bacon Chicken Burger 17
House-made Crispy Chicken Breast with Lettuce, Tomato, Red Onion, Bacon, Cheddar Cheese & Garlic Aioli

Sweet Potato Burger 16
House-made Vegetarian Patty, Deep Fried
Served with Avocado, Spinach & Chipotle Mayo **VEG**

All Burgers are served with your choice of House Salad, Daily Soup or French Fries

Upgrade options include Caesar Salad, Poutine, Onion Rings, Tater Tots, Sweet Potato Fries for 2.50

Weekly Specials

Mexican Mondays \$3 Tacos	Wing Tuesdays 10 Wings for \$6	Wednesday Feature Burger \$16	Trivia Thursday Chef's Special	Fish Fridays Two Piece's \$12	Saturday Feature Ribs \$ Market Price	Sunday Feature Share Plates
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Striving for Sustainability: About our Menu



In Addition to making the majority of our menu items in house, we proudly feature regionally sourced produce from Red Hat Co-Operative Farms in Southern Alberta, high quality beef from Alberta Ranchers & Ocean Wise Seafood Products

VEG - Vegetarian option

GF - Gluten free options available upon request. Please be aware that our facilities are gluten friendly and that cross contamination may occur. Please note that certain items on our menu may contain allergens. If you have any allergies or special dietary requirements, please let us know. - Children's Menu Available