



BURGERS

PUB BURGER

house-made 6 oz. beef patty,
with lettuce, red onion, tomato,
pickle & our own garlic aioli 16

SIGNATURE BURGERS

Loaded Burger

house-made 6 oz. beef patty with sautéed onions,
mushrooms, cheddar cheese & bacon 18⁵⁰

Brie & Bacon Jam Burger

house-made 6 oz. beef patty with melted Brie,
house-made bacon jam & spinach 18⁵⁰

Bison & Blueberry Burger

lean bison patty, crispy fried onions,
house-made blueberry BBQ sauce 18⁵⁰



Spicy Smokin' Joel Burger

marinated chicken breast, Monterey pepper jack cheese,
banana peppers, mushrooms, spicy peanut sauce 18

Chris P Bacon Chicken Burger

house-made crispy chicken breast with lettuce, tomato,
red onion, bacon, cheddar cheese & our own garlic aioli 18

Sweet Potato Burger

house-made vegetarian patty deep fried
served with avocado, spinach & chipotle mayo 16

**Burgers served with your choice of seasonal green salad,
daily soup, or French fries. Side Upgrades are to the right.*

EXTRAS

Dress it up! Toppings 1 each

CHEESE: Cheddar, Swiss, Monterey
pepper jack, Brie, feta, goat or gorgonzola

EXTRAS: bacon, sautéed onions, sautéed
mushrooms, jalapeños, banana peppers,
fried egg, onion rings (2), bacon jam,
peanut sauce, roasted red peppers,
coleslaw, avocado, spinach

Gluten Free Bun 2

UPGRADES

Burger & Classic Upgrades

Caesar Salad 2⁵⁰

Poutine 4

Onion Rings 2⁵⁰

Gravy 2⁵⁰

Sweet Potato Fries 2⁵⁰

Mashed Potatoes 2⁵⁰

Roasted Potatoes 2⁵⁰

Seasonal Vegetables 2⁵⁰

Citrus & Greens Salad 4

Greek Salad 4

WEEKLY DINNER SPECIALS

MONDAY

\$10 / 3 TACOS

**Chicken
or Beef**

TUESDAY

Wing Night

\$8⁵⁰ / 10 wings

WEDNESDAY

Feature

Burger 17

THURSDAY

Chef's

Special

FRIDAY

Fish n'

Chips 13

SATURDAY

Feature

Roast Dinner

WE ALSO FEATURE A DAILY HAPPY HOUR & DRINK SPECIALS

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, quality AAA beef from Alberta ranchers & Ocean Wise seafood products.

Gluten free options available upon request. Please be aware that our facilities are gluten friendly & that cross contamination may occur. If you have any allergies or special dietary requirements, please let us know. Children's menu available.



DINNER

STARTERS + SNACKS TO SHARE

House Nachos

add chicken or beef 5 add guacamole 2⁵⁰ 18

Chipotle, Artichoke & Cheese Dip

with tortilla chips 16⁵⁰

House-made Mozza Sticks

five sticks with our own marinara dipping sauce 11

Pub Wings

S&P, Chipotle BBQ, Honey Garlic, Teriyaki, Honey Sriracha Jamaican Dry Rub, or Hot Sauce, served with a handful of French fries 18⁵⁰

Lettuce Wraps

Hoisin chicken spicy prawns, or chili vegetable 12

NEW

Nacho Tots 10

French Fries 5 / 8

Poutine 8 / 13

Onion Rings 6 / 11

Sweet Potato Fries 6 / 11

Classic French Onion Soup 11

SALADS

Blackened Steak Salad

with mixed greens, mushrooms, peppers, onion, blue cheese & honey Dijon vinaigrette 19

Chicken & Avocado Salad

with orange slices, avocado, cucumber, tomatoes, carrots & lime dressing 18

Beet & Goat Cheese Salad*

pickled beet, cucumber, mixed greens, pecans, goat cheese, dried cranberries, raspberry vinaigrette 19

Classic Caesar Salad* 8 / 15

Greek Salad* 10 / 17

Citrus & Greens Salad*

cucumber, tomato, carrots
orange slices, lime dressing 7 / 12

*Add Grilled Chicken 5, Steak 6 or Prawns 6

*Add Chicken Satay Skewer 6

*Add Garlic Toast 3

DESSERTS

Mason Jar Dessert

choice of featured house-made Cheesecake, Sticky Date Pudding or Chocolate Mousse 5

BOWLS + PASTAS

Buddha Bowl *Market Price*

featured rotating special vegetarian bowl *

*Add Grilled Chicken 5, Steak 6 or Prawns 6

*Add Thai Chicken Satay 6

Pad Thai

prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles 18

Chorizo Pollo Penne

chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast 22

Basil Pesto Penne

mushroom, roasted red peppers, tomatoes, olives, spinach, balsamic reduction, served with garlic toast 21

Creamy Parmesan Chicken

Parmesan breaded chicken breast atop linguine in a white wine cream sauce, served with garlic toast 18

FEATURE ENTREES

Rib Eye Steak 10 oz.

with a peppercorn sauce served with seasonal vegetables, along with choice of mashed or roasted potatoes, steamed rice or French fries 28⁵⁰

Feature Salmon *Market Price*

please ask your server

Feature Meat Pie *Market Price*

please ask your server for today's house-made meat pie

Roast Pork Loin

with a port wine sauce served with seasonal vegetables & potato rosti 18

CLASSICS

Pub Steak Sandwich

6 oz. house-cut, on garlic toast with goat cheese, bruschetta & balsamic glaze 20

Beef Dip with Au Jus 16

Make it a Philly Beef Dip

our classic beef dip, with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce 18⁵⁰

Beer Battered Fish n' Chips

with coleslaw & tartar sauce 1 pc 14 / 2 pc 17

Quesadilla Beef or Chicken 16⁵⁰

Quesadilla Vegetable 13⁵⁰

House-made Chicken Strips

five pieces, served with Chipotle BBQ, Teriyaki, Honey Garlic, Plum or Honey Mustard, Hot Sauce 16

*Classics served with your choice of seasonal green salad, daily soup or French fries. See reverse for Classic Upgrades