

DINNER MENU

SHAREABLES + SMALL PLATES

Pub Wings

S&P, BBQ, Honey Garlic, Honey Hot, Teriyaki, Lemon Pepper or Hot Sauce, plus 5 new sauces:

Maple Chipotle BBQ

Honey Beer Sauce

Butter Chicken Sauce

Kansas City Dry Rub

Red Panda Curry

served with a handful of French fries **24**

Crispy Pork Bites

S&P, BBQ, Honey Garlic, Honey Hot, Teriyaki, Lemon Pepper, Hot Sauce, Maple Chipotle BBQ, Honey Beer, Butter Chicken, Kansas City Dry Rub or Red Panda Curry served with a handful of French fries **19**

Jalapeño & Cream Cheese Crispy Bites

Served with a handful of French fries **20**

Classic Loaded House Nachos *

Melted cheddar & mozza cheese, peppers, olives, tomatoes, banana peppers, salsa & sour cream **25**

* Add guacamole **4**, pulled pork **6**, chicken **6**

Feature Daily Soup 9 / 16

Served with French bread

Classic Poutine 16 / 21 add Pulled Pork 4

Loaded Mucky Fries

With bacon, green onions & Philly cheese sauce **15 / 20**

French Fries 8 / 13

Sweet Potato Fries 10 / 16

Onion Rings 10 / 16

Perogies with Smoked Sausage

Crispy bacon, onion, coleslaw & sour cream **15**

Jamaican Jerk Chicken

Roasted chicken legs (3) served with French fries **15**

FRESH GREENS

House Salad * 9 / 15

Balsamic, Ranch, 1000 Island, Italian, Blue Cheese Dressing

Greek Salad * 13⁵⁰ / 19

Classic Caesar Salad * 14 / 20

* Served with Garlic Toast.

Add Grilled Chicken **10**, Prawns (5) **10**

MAIN PLATES + PASTAS

Classic Pork Schnitzel

Mushroom cream sauce served with roasted potatoes, roasted seasonal vegetables **22**

Potato Dumplings + German Ham

Schweinshaxen German ham, potato dumplings, with roasted seasonal vegetables & aus jus **18⁵⁰**

Chorizo Pollo Penne

Chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast **25**

DESSERTS

Mason Jar Cheesecake Dessert 10⁵⁰

Chocolate Brownie & Vanilla Ice Cream 10⁵⁰

Sticky Toffee Pudding

Warm Toffee Sauce & Vanilla Ice Cream **10⁵⁰**

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





FEATURE BURGERS

Served with seasonal salad, daily soup, potato salad or French fries

More Cowbell Smashburger

House-made 3 oz. beef patties with American cheese, lettuce, tomato, onion, pickle, mustard, ketchup

Single Stack **18**

Double Stack **22**

Triple Stack **26**

Buttermilk Fried Crispy Chicken Burger

Crispy chicken breast with bacon, American cheese, lettuce, tomato **24**

Hawaiian Pork Slider Trio **18**

Slider #1: Pulled pork, teriyaki, pineapple salsa

Slider #2: Marinated pork tenderloin, pickled veggies, spicy mayo

Slider #3: Grilled ground pork topped with SPAM, Swiss cheese, pico de gallo

Grilled Maple Salmon Burger

Grilled 5 oz. salmon fillet in a maple marinade, with cucumber, artisan greens **25**

Portobello Mushroom Head Burger

Marinated portobello mushroom, topped with mozzarella, cherry tomato, arugula, crispy mushroom chips, chimichurri sauce, served open-faced **23**

Vanilla Cream Filled Donut Burger

with fresh berries, & strawberry sauce **10**

DINNER MENU

PUB CLASSICS

Served with seasonal salad, daily soup, potato salad or French fries

House-Made Chicken Strips

Five pieces, served with BBQ, honey mustard, honey garlic, plum, ranch or hot sauce **24**

Quesadilla Chicken or Pulled Pork **25**

Quesadilla Vegetable **22**

With bell peppers, banana peppers, tomatoes, cheddar & mozza cheese, topped with green onions, served with salsa & sour cream. Add guacamole **4**

Beef Dip Sandwich with Au Jus **23**

Pub Philly Sandwich

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **25**

Toasted Clubhouse Sandwich

House roasted turkey, ham, bacon, cheddar cheese, lettuce, tomato, mayo **25**

Order as a Single Club **22**

Served on baguette add **2⁵⁰**

Upgrades: Gravy **3**, Veggie Sticks **3⁵⁰**, Caesar Salad, Onion Rings, Sweet Potato Fries **4⁵⁰**, Poutine, Greek Salad **6**, Mucky Fries **8**

Burger Customizations:

CHEESE: Cheddar, Swiss, Monterey jack **2⁵⁰**, Brie **4**

EXTRAS: sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), peanut sauce, coleslaw, spinach, bacon onion jam **3**, bacon (2), avocado **4**, add a side sauce **1**

Join us as we celebrate Burger & Beer Month this October featuring specialty craft burgers paired with BC craft beers. Ask your server for a list of our favorite featured BC Craft Beers currently on tap.