

LATE NIGHT MENU

Hot Spinach & Artichoke Dip 10

Spinach, artichoke hearts, cream cheese, shallots, asiago cheese, corn tortilla chips

Red Potato Skins 11

Red potatoes, double smoked bacon, applewood smoked cheddar, chives, sour cream

Chicken Quesadilla 9

Beer can pulled chicken, cheddar & monterey jack cheeses, scallions, tomatoes, flour tortilla, sour cream

Popcorn Shrimp 12

Ocean wise™ shrimp, tempura and panko crusted, house made cajun spices, chipotle aioli

House Made Chicken Strips 12

Panko breading, choice of sauce: plum, honey mustard, hot or phillips blue buck bbq

Chicken Wings 14

10 wings, choice of sauce: dry pepper, hot, phillips blue buck bbq, spicy mango, honey sriracha

Add artisan blue cheese dip +1

Wicket Nachos 16 ^{GF}

Cheddar & monterey jack cheeses, tomatoes, scallions, fresh jalapeño peppers, black olives, sour cream, tomato salsa **Add house made guacamole +3** *mexican taco beef +5* *beer can pulled chicken +6* *roasted corn & black bean salsa +3*

Porchetta Baguette 17

Pork loin wrapped in crackled pork belly, garlic, herbs, micro arugula, red onions, chimichurri sauce, warm garlic buttered baguette; choice of side

Baron of Beef 16

Certified angus beef® roast, au jus, warm garlic buttered baguette; choice of side

Add smoked applewood cheddar, caramelized onions, double smoked bacon or sautéed mushrooms +2

Bánh Mi Pizza 16

Crispy vietnamese marinated pork belly, pickled vegetables, cucumber, mozzarella cheese, cilantro, honey sriracha sauce

Pulled Chicken & Chorizo Pizza 16

Beer can pulled chicken, artisan chorizo sausage, organic tomato sauce, fresh basil leaves, mozzarella cheese

Pacific Cod & Chips 14 (1 filet) 18 (2 filets)

4oz ocean wise™ pacific cod filet, traditional ale batter, slaw, house made tartar sauce



919 Douglas St - Victoria's Entertainment Centre

HOUSE MADE DESSERTS

Chocolate Brownie 7

House made dark chocolate brownie, vanilla ice cream, chocolate sauce, candied pecans

Cheesecake 7½

Seasonal flavors, whipped cream

Apple Crumble 6½

Granny smith apples, raisins, spices, streusel topping, caramel sauce, whipped cream

SPECIALTY HOT DRINKS

Tiramisu Coffee 7¼

Kahlua, White Crème de Cacao and Frangelico, with coffee, whip cream and a cherry

Blueberry Tea 7¼

Grand Marnier and Amaretto, with Orange Pekoe tea

After Eight 6½

White Crème de Cacao, Green Crème de Menthe, with coffee, whip cream and a cherry

Polar Bear 6½

Peppermint Schnapps, Baileys Irish Cream and hot chocolate, whip cream and a cherry

Venetian 6½

Frangelico, Amaretto, with coffee, whip cream and a cherry

Irish Coffee 6½

Jamesons Irish Whiskey, a sugar cube and coffee, whip cream and a cherry

L'Orange 6½

Brandy, Triple Sec and coffee, whip cream and a cherry