

APPETIZERS

Hot Spinach & Artichoke Dip 10

Spinach, artichoke hearts, cream cheese, shallots, asiago cheese, mini naan bites

Zucchini Sticks 9

House made & panko breaded, house blended seasoning, tzatziki sauce

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

Potato & Cheddar Perogies 9

Pan-fried perogies, double smoked bacon, chives, sour cream

Blackened Mahi Mahi Lettuce Wraps 11

Pan seared mahi mahi, house cajun spices, mango salsa, butter lettuce, cucumber, cilantro

Fried Brie 12

Panko breaded, golden fried, house made bacon jam

Popcorn Shrimp 12

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

Wicket Scotch Egg 9

House made, chorizo sausage wrapped around a soft boiled egg, panko breaded & lightly fried, chipotle aioli, onion ring

House Made Chicken Strips 12

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

Chicken Wings 14½

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

Add artisan blue cheese dip +1

Pulled Chicken Tacos 10

Lettuce chiffonade, roasted corn & black bean salsa, chipotle aioli, fresh lime

Sticky Rib Tips 11

House marinated dry ribs, crisp fried, mango salsa

Wicket Nachos 16

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

Appetizer Platter 45

Bulgogi rib tips, popcorn shrimp, chicken wings, red potato skins, cheese quesadilla, hot spinach & artichoke dip, mini naan bites, fresh vegetables, chipotle aioli, ranch, sour cream

SOUPS & SALADS

Chicken Corn Chowder 9 (bowl) 6 (cup) GF

Beer can pulled chicken, smoked chicken stock, potatoes, vegetables, cream, roasted corn, fresh cilantro

Vegetable Spiral Salad 12 GF

Strips of zucchini, carrot & beet, slivered almonds, goats feta cheese, grape tomatoes, baby spinach,

mango vinaigrette *Add grilled chicken +6 prawns +6 salmon filet +8*

Steak & Goat Cheese Salad 17¾ GF

Certified angus beef™ sirloin steak, okanagan goat & cream cheese, artisan greens, cucumbers, grape tomatoes, sprouts, red onions, choice of dressing

Summer Spinach Salad 13 GF

Baby spinach leaves, okanagan goat cheese, fresh strawberries, blueberries, slivered almonds

Salmon Salad 17 GF

Ocean wise™ salmon filet marinated with a tarragon white wine butter sauce, artisan greens, red grapes, toasted sunflower seeds, red onions, cucumbers, goat feta cheese

Summer Chicken Salad 16¼ GF

Grilled chicken breast, strawberries, almonds, artisan greens, cucumbers, grape tomatoes, red onions, asiago cheese

Quinoa Powerhouse Salad 14¼ GF

Fresh kale, broccoli, shredded brussel sprouts, radicchio, goat feta cheese, apple, quinoa, cucumbers, red onions

Dressings: artisan blue cheese, ranch, white balsamic & pear, mango, lemon & olive oil

BURGERS & SANDWICHES

Make any burger or sandwich into a wrap for no charge.
Gluten friendly buns available from portofino bakery +1

Certified Angus Beef® Burger 14½

Grilled certified angus beef® blended with salt & pepper, tomatoes, red onions, pickle, mayonnaise, artisan bun; choice of side

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

Grilled Chicken Club Wrap 16¼

Grilled chicken breast, double smoked bacon, smoked applewood cheddar, lettuce, tomato, mayonnaise, tomato tortilla; choice of side

Pulled Chicken Grilled Cheese Sandwich 16

Slow roasted beer can pulled chicken, roasted red bell peppers, cheddar, monterey jack & cream cheeses, sourdough bread; choice of side

Portabella Mushroom Ciabatta 14

Fire grilled portabello mushroom, spinach, goat cheese, basil pesto aioli, red onions, mayonnaise, oven roasted tomatoes; choice of side

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

Bánh Mi 17

Crispy vietnamese marinated pork belly, pickled vegetables, cucumber, mayonnaise, cilantro, honey sriracha sauce, warm garlic buttered baguette; choice of side

Sirloin Steak Sandwich 18¼

Certified angus beef® sirloin steak, button mushrooms, onion ring, warm garlic buttered baguette; choice of side

Salmon Spinach Flatbread 17

Ocean wise™ salmon filet marinated with a tarragon white wine butter sauce, basil pesto aioli, baby spinach leaves, red onion, grilled naan bread; 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

Sides: daily soup, fries, fresh vegetables or artisan green salad

Substitutions: chicken corn chowder, strawberries, spinach or powerhouse salad +2
onion rings, poutine or sweet potato fries with chipotle aioli +3

Extras: house made gravy, double smoked bacon, smoked applewood cheddar, caramelized onions, sautéed mushrooms or garlic toast +2

Dips: chimichurri, sriracha aioli or chipotle aioli +1

HOUSE MADE PIZZAS

Made daily with our own rustic thin crust herb dough recipe.
Gluten friendly pizza shells available from portofino bakery +3

Bánh Mi Pizza 16

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

Pulled Chicken & Chorizo 16

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

ADD ONS

Add to any meal to truly make it your own

6oz Certified Angus Beef® Sirloin Steak 9

4oz Ocean Wise™ Pacific Cod Filet 6

Grilled Chicken Breast 6

Okanagan Goat Cheese 3

Ocean Wise™ Prawns 6

Ocean Wise™ Salmon Filet 8

Oven Roasted Portobello 4

MAINS

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

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

Baked Mac & Cheese 15

Aged cheddar, swiss & asiago cheeses, panko crumb topping, garlic toast

Add *double smoked bacon* +2 *broccoli* +2 *beer can pulled chicken* +5

Coconut Crusted Mahi Mahi 23

Hawaiian mahi mahi, semi sweet coconut flakes, mango salsa, brown rice, fresh seasonal vegetables

Beer Can Chicken 21

Slow roasted beer can 1/2 chicken, corn on the cob, oven roasted potatoes, corn bread

Cedar Plank Salmon 25

Ocean wise™ salmon filet, west coast cedar plank, orange maple butter, brown rice, fresh vegetables

Acadian Chicken 19

Grilled chicken breast, house blended cajun seasonings, sweet bbq sauce, brown rice, fresh vegetables

St. Louis Ribs 21

Slow cooked fall off the bone st. louis ribs, phillips blue buck bbq sauce, cajun dusted french fries, artisan green salad, corn bread

Angus New York Steak 28

Certified angus beef™ striploin steak, argentinean herb chimichurri sauce, oven roasted potatoes, fresh vegetables **Add** *ocean wise™ prawns* +6 *sautéed mushrooms* +2

Steak Guide

Rare: Cool, red centre

Medium Rare: Warm, red centre

Medium: Pink throughout

Medium Well: Thin line of pink

Well: No pink, dry



Certified Angus Beef®

All beef offered on this menu is 28 day aged angus.



Ocean Wise™

All seafood offered on this menu is certified ocean wise™.



Gluten Friendly Option*

These items are available gluten friendly.

*Whilst we will endeavour to cater to your allergies, this is not a gluten free kitchen and we cannot 100% guarantee that your food has not come into contact with gluten. **Please advise your server of all food allergies and Celiac disease.**

AT LAST....

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

Because we care about our customers, our neighbours, our staff, and our planet

- Comprehensive composting and recycling programs
- Complete closed loop water system for all our coolers
- Ita registered 'proud employer of apprentices'
- We proudly support local farms, breweries and businesses
- All our bc poultry is free run, grain fed, free of hormones & steroids, antibiotic free and humanely raised bcchicken.ca
- Certified angus beef certifiedangusbeef.com
- Locally sourced bread from irene's bakery
- Kuterra salmon kuterra.com
- Okanagan goat cheese
- Vancouver island eggs

