

DAILY SPECIALS

with purchase of a beverage

MONDAY

\$10 wing & beer combo (3pm-5pm, 9pm-11pm)

beef burger: \$3 off (all day)

TUESDAY

\$10 wing & beer combo (3pm-5pm, 9pm-11pm)

grilled chicken club wrap \$3 off (all day)

WEDNESDAY

\$10 wing & beer combo (3pm-5pm, 9pm-11pm)

fish & chips \$3 off (all day)

THURSDAY

full pizzas \$3 off (after 4pm)

FRIDAY & SATURDAY

½ off appetizer with purchase of a main

10oz prime rib night \$29

SUNDAY

burger & budweiser \$10 (all day)

certified angus beef® classic burger (no side)

APPETIZERS

hot spinach & artichoke dip 10

spinach, artichoke hearts, cream cheese, onions, asiago cheese, warm naan bread

zucchini sticks 9

house-made & panko breaded, house seasoning, ranch dressing

beer battered mushrooms 9

house-made beer battered garlic parmesan mushrooms, lightly fried with ranch dressing for dipping

red potato skins 12

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

cajun chicken quesadilla 9

flour tortilla, cajun chicken, cheddar & monterey jack cheeses, scallions, tomatoes, sour cream

potato & cheddar perogies 9

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

chili chickpea fries 9 ^{GF}

house-made chickpea fries, chopped jalapeño peppers, roasted tomatillo & jalapeño sauce for dipping

popcorn shrimp 13

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

panko hand cut chicken strips 12

house made, panko breading, choice of sauce: plum, honey mustard, hot or bbq

chicken wings 14¾

10 wings, choice of sauce: dry pepper, hot, bbq, roasted tomatillo & jalapeño **add artisan blue cheese dip +1**

salmon tacos 12

2 flour tortillas with pan seared ocean wise™ ponzu marinated salmon, wasabi aioli, toasted nori, shredded lettuce, sticky rice, cucumber

wicket dry ribs 10 ^{GF}

marinated rib tips fried crisp, dry pepper seasonings

wicket nachos 17 ^{GF}

cheddar, monterey jack, tomatoes, scallions, fresh jalapeño peppers, black olives, sour cream, tomato salsa **add house made guacamole +3 mexican taco beef +5 cajun chicken +6 roasted corn & black bean salsa +3**

SOUPS & SALADS

chicken corn chowder 9 (bowl) 6 (cup)

ancho chili rubbed & pulled chicken, smoked chicken stock, potatoes, vegetables, cream, roasted corn, fresh cilantro

cobb salad 16¾ ^{GF}

fire grilled chicken, artisan greens, boiled egg, crisp double smoked bacon, avocado, snow peas, grape tomatoes, almonds, artisan blue cheese, ranch dressing

steak & goat cheese salad 17¾ ^{GF}

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

fall spinach salad 15 ^{GF}

baby spinach leaves, spiral beets & carrots, dried cranberries, okanagan goat & cream cheese, toasted walnuts

salmon salad 17½ ^{GF}

ocean wise™ salmon filet, baby spinach leaves, snow peas, toasted walnuts, sunflower seeds, dried cranberries, grape tomatoes

fall chicken salad 16¼ ^{GF}

grilled chicken breast, apples, almonds, artisan greens, dried cranberries, cucumbers, grape tomatoes, red onions, asiago cheese



quinoa powerhouse salad 15 ^{GF}

fresh kale, broccoli, shredded brussels sprouts, radicchio, okanagan goat & cream cheese, apple, quinoa, cucumbers, red onions

dressings: artisan blue cheese, ranch, white balsamic & pear, orange ginger, lemon & olive oil

BURGERS & SANDWICHES

make any burger or sandwich into a wrap for no charge.

gluten friendly buns available +1 



certified angus beef® burger 14½

certified angus beef® blended with salt & pepper, fire grilled, tomatoes, red onions, pickle, mayonnaise, sesame kaiser bun, choice of side

add: *smoked applewood cheddar, caramelized onions, double smoked bacon, sautéed mushrooms +1*

grilled chicken club wrap 16¼

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

hot brisket sandwich 17

house smoked and overnight roasted certified angus beef® brisket, garlic buttered baguette, button mushrooms, house made gravy; choice of side

wicket umami wrap 15

sautéed shiitake, portabella, oyster & button mushrooms, lightly smoked and fried tofu, miso aioli, pea shoots, red onions, cucumber, roma tomato tortilla wrap; choice of side

shrimp po' boy 17

panko breaded ocean wise™ prawns, remoulade, lettuce, tomato, onion, garlic buttered baguette; choice of side

salmon spinach flatbread 17½

ocean wise™ salmon filet, wasabi aioli, baby spinach leaves, avocado, toasted nori, grilled naan bread; choice of side

baron of beef 17

slow roasted and deli shaved certified angus beef®, au jus, garlic buttered baguette, choice of side

add: *smoked applewood cheddar, caramelized onions, double smoked bacon, sautéed mushrooms +1*

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

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

extras: double smoked bacon, smoked applewood cheddar,
caramelized onions, sautéed mushrooms +1
house made gravy, or garlic toast +2

dips: chimichurri, sriracha aioli, chipotle aioli or wasabi aioli +1

HOUSE MADE PIZZAS

made daily with our own rustic thin crust herb dough recipe.

gluten friendly pizza shells available +3 

blue moon chicken pizza 16½

cajun chicken, crisp double smoked bacon, diced tomatoes, ranch dressing, buffalo hot sauce, cheddar & monterey jack cheeses

wicket pepperoni & mushroom 16½

basil infused marinara sauce, pepperoni, bell peppers, red onions, portabella mushrooms, crisp double smoked bacon, mozzarella cheese

ADD ONS

add to any meal to truly make it your own

6oz certified angus beef® sirloin steak 9

grilled chicken 6

okanagan goat cheese 3

ocean wise™ prawns 6

ocean wise™ salmon filet 9

crispy smoked tofu 3

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 +1 add: broccoli +1 add: chicken +6

brisket pot pie 18

tender oven roasted certified angus beef® brisket, root vegetables, rich beef gravy, puff pastry; artisan green salad

cedar plank salmon 27 GF

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

acadian chicken 19 GF

grilled chicken breasts, house blended cajun seasonings, sweet bbq sauce, brown rice, fresh vegetables

umami udon bowl 17

a japanese inspired noodle bowl with sautéed shiitake, portabella, oyster & button mushrooms, lightly smoked and fried tofu, miso dashi, udon noodles, broccolini, scallions

chicken broccolini fettuccini 18

pan seared chicken, sundried tomato pesto cream sauce, fresh broccolini, grape tomatoes, onions, fettuccini noodles, asiago, garlic toast



jambalaya 18 GF

ocean wise™ prawns, artisan chorizo sausage, pan seared chicken, bell peppers, onions, house made creole sauce, brown rice, roasted corn & black bean salsa

angus new york steak 28 GF

certified angus beef™ striploin steak, argentinean herb chimichurri sauce, oven roasted potatoes, fresh vegetables **add: garlic buttered sautéed prawns +6 sautéed mushrooms +1**

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 flavours, 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 portofino bakery
- kuterra salmon kuterra.com
- okanagan & vancouver island cheese where possible
- vancouver island eggs