

# APPETIZERS

## hot spinach & artichoke dip 10

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



## wicket scotch egg 9

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

## zucchini sticks 9

house-made & panko breaded, house seasoning, ranch sauce for dipping

## cajun chicken quesadilla 9

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

## chicken wings 14¾

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

## wicket nachos 17 <sup>GF</sup>

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) <sup>GF</sup>

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

## cobb salad 16 <sup>GF</sup>

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

## winter spinach salad 15 <sup>GF</sup>

baby spinach leaves, crisp double smoked bacon, ranch dressing, red onion, hardboiled egg, slivered almonds

## steak & goat cheese salad 17¾ <sup>GF</sup>

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

## winter chicken salad 16 <sup>GF</sup>

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



## powerhouse salad 15 <sup>GF</sup>

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

# THE LIGHTER LUNCH

## croissant sandwich 10

croissants baked in house, daily creation, choice of side

## cajun chicken quesadilla & salad 10

flour tortilla, cajun chicken, cheddar & monterey jack cheeses, scallions, tomatoes, sour cream, side salad, choice of dressing

## grilled cheese 10

house smoked cheddar cheese, sourdough bread; choice of side

## ½ blue moon chicken pizza & salad 10

cajun chicken, double smoked bacon, diced tomatoes, ranch dressing, buffalo hot sauce, cheddar & monterey jack cheeses, side salad, choice of dressing  
*gluten friendly pizza shells available +3 <sup>GF</sup>*

## ½ wicket pepperoni deluxe pizza & salad 10

basil infused marinara sauce, pepperoni, bell peppers, red onions, portobello mushrooms, crisp double smoked bacon, mozzarella cheese, side salad, choice of dressing  
*gluten friendly pizza shells available +3 <sup>GF</sup>*

# ADD ONS

6oz certified angus beef® sirloin steak 9

grilled chicken 6

okanagan goat cheese 3

ocean wise™ prawns 6

crispy smoked tofu 3

# BURGERS & SANDWICHES

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

gluten friendly buns available +1 



## certified angus beef® burger 14

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 16

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

## hot beef sandwich 17

slow roasted & deli shaved certified angus beef®, garlic buttered baguette, sautéed button mushrooms rich beef gravy

## 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

## 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

# PUB SPECIALTIES

## 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

## jambalaya 18

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



## beef stroganoff 17

certified angus beef® morsels, pearl onions, mushrooms, rich beef gravy, sour cream, egg noodles, garlic toast

## sirloin steak sandwich 18¼

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

# 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