

# DAILY SPECIALS

with purchase of a beverage

## MONDAY

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**\$10 wing & draft bud combo** (3pm-5pm, 9pm-11pm)

**beef burger: \$3 off** (all day)

## TUESDAY

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**\$10 wing & draft bud combo** (3pm-5pm, 9pm-11pm)

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

## WEDNESDAY

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**\$10 wing & draft bud combo** (3pm-5pm, 9pm-11pm)

**fish & chips \$3 off** (all day)

## THURSDAY

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**full pizzas \$3 off** (after 4pm)

## FRIDAY & SATURDAY

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**1/2 off appetizer with purchase of a main**

## SUNDAY

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**burger & draft bud \$12** (all day)

*certified angus beef® classic burger (no side)*

**breakfast** (until 4pm)

# 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, ranch dressing

## tuna poke 14

traditional hawaiian appetizer, albacore tuna tartar, ginger sesame soy marinade, avocado, cilantro, crisp wontons

## 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

## fried dills 9

house made wedges of dill pickles tempura and panko crusted, ranch dressing

## popcorn shrimp 13

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

## crispy bocconcini balls 10

basil pesto marinated bocconcini balls with basil infused marinara sauce

## 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, honey sriracha **add: artisan blue cheese dip +1**

## chicken tacos 10

pan seared and cajun dusted chicken, pico de gallo, cilantro, lettuce, fresh lime, flour tortillas

## wicket dry ribs 10 GF

marinated rib tips fried crisp, dry pepper seasonings with red onions & lemon wedge

## wicket nachos 17 GF

cheddar, monterey jack, tomatoes, scallions, pickled 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

## seafood chowder 9 (bowl) 6 (cup) GF

ocean wise salmon, cod and clams, root vegetables, potatoes, tarragon fennel cream

## cobb salad 16¾ GF

iceberg lettuce, hardboiled egg, snow peas, toasted almonds, grilled chicken breast, double smoked bacon, blue cheese, grape tomatoes, avocado

## steak & goat cheese salad 18½ GF

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

## summer chicken salad 16¾ GF

grilled chicken breast, seasonal berries, toasted almonds, artisan greens, cucumbers, grape tomatoes, red onions, asiago cheese; choice of dressing

## spinach salad 14 GF

fresh apple, smoked gouda, toasted almonds, fresh seasonal berries, baby spinach leaves, red onions; choice of dressing

## ancient grain power salad 14

baby kale, arugula, blueberries, grapes, red quinoa, millet, faro, wheat berries, feta cheese, cucumber, red onion, black cherry vinaigrette

**add: smoked tofu +3 sautéed prawns +6 salmon fillet +9 steak +9 chicken +6**

**dressings:** artisan blue cheese, ranch, white balsamic & pear, black cherry vinaigrette, lemon & olive oil

# BURGERS & SANDWICHES

*make any burger or sandwich into a wrap for no charge.  
gluten friendly buns available +1 ⑥*

## **certified angus beef® burger 14½**

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

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

## **grilled chicken club wrap 16¾**

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

## **hot brisket sandwich 17**

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

## **wicket umami wrap 15**

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

## **nashville hot chicken sandwich 16¾**

spicy marinated & cornflake breaded chicken, honey cayenne glaze, tomato, red onion, mayonnaise, sesame kaiser bun; choice of side

## **salmon flatbread 17½**

ocean wise™ salmon fillet, grilled naan bread, pesto aioli, spinach, lemon & olive oil, red onion; 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 each*

## **sirloin steak sandwich 18¼**

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

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

**substitutions:** seafood chowder, spinach or ancient grain salad +2  
onion rings, poutine or sweet potato fries with chipotle aioli +3

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

**dips:** pesto, chipotle or miso aioli +1

# HOUSE MADE PIZZAS

*made daily with our own rustic thin crust herb dough recipe.  
gluten friendly pizza shells available +3 ⑥*

## **buffalo chicken ranch pizza 16¾**

chicken breast, double smoked bacon, tomatoes, cheddar & monterey jack cheeses, ranch dressing

## **italian deluxe pizza 16¾**

basil infused marinara sauce, pepperoni, Italian crumbled sausage, bell peppers, red onions, mushrooms, 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**

**crispy smoked tofu 3**

**ocean wise™ prawns 6**

**ocean wise™ salmon fillet 9**

# MAINS

## fish & chips **15** (1 fillet) **19** (2 fillets)

4oz ocean wise™ cod fillet, 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 *broccoli* +1 *chicken* +6

## baked tortellini & meat sauce **18**

house-ground certified angus beef® top sirloin, organic roasted tomatoes, onions, garlic, basil, 3 cheese tortellini, cheddar, jack & asiago cheeses, garlic toast

## grilled summer salmon **23**

fire grilled ocean wise™ salmon, black cherry salsa, fresh seasonal vegetables, brown rice

## acadian chicken **18**

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

## nashville hot chicken **18**

spicy marinated & cornflake breaded chicken pieces, honey cayenne glaze, jalapeño cheddar corn bread, baked beans, slaw, fries

## memphis rib dinner **24**

full lb of dry rubbed st. louis ribs, bbq sauce, jalapeño cheddar corn bread, baked beans, slaw, cajun dusted french fries

## jambalaya **18**

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**

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™.



### #eatdrinklocal

we believe that local is best #bctastesbetter #buybc



**gluten friendly** though we try to cater to 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 **6½**

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

## cheesecake **7½**

seasonal flavours, whipped cream

## apple crumble **7½**

granny smith apples, raisins, spices, streusel topping, caramel sauce, ice cream

## pie of the day **6½**

house-made daily creations ask your server

### 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](http://bcchicken.ca)
- certified angus beef [certifiedangusbeef.com](http://certifiedangusbeef.com)
- locally sourced bread from portofino bakery
- kuterra salmon [kuterra.com](http://kuterra.com)
- okanagan & van. island cheesewhere possible
- vancouver island eggs
- bc produce whenever possible