

DAILY SPECIALS

MONDAY

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

certified angus beef® burger \$3 off (all day)
with purchase of a beverage

TUESDAY

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

grilled chicken club wrap \$3 off (all day)
with purchase of a beverage

WEDNESDAY

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

fish & chips \$3 off (all day)
with purchase of a beverage

THURSDAY

full pizzas \$3 off (after 4pm)
with purchase of a beverage

FRIDAY

½ off appetizer with purchase of a main
does not include nachos - must be from "mains" selection

SATURDAY

½ off appetizer with purchase of a main
does not include nachos - must be from "mains" selection

breakfast (until 4pm)

SUNDAY

burger & draft bud \$12 (all day)
certified angus beef® classic burger (no side)

breakfast (until 4pm)

Please note that a 17% gratuity will be automatically added for groups of more than 10 people.

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

meatless blue moon wings 11

tempura battered, panko breaded cauliflower fried crisp, blue cheese infused buffalo hot sauce, carrot & celery sticks

jalapeño pizza bread 9

daily made pizza dough infused with pickled jalapeños, cheddar & monterey jack cheeses, ranch dressing

cajun chicken quesadilla 9

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

potato & cheddar perogies 10

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

fried dills 10

herb & seasoned panko breading, fried crisp, ranch dressing

popcorn shrimp 13

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

chimichanga 10

spiced beef, roasted onions & bell peppers, nacho cheese, crisp tortilla, sour cream

panko hand cut chicken strips 12

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

add: fries +3

chicken wings 14¾

10 wings, choice of sauce: dry pepper, hot, bbq, or asiago & garlic rub **add: artisan blue cheese dip +1**

cod tacos 11

ocean wise™ cod, cajun spices, shredded lettuce, roasted corn & black bean salsa, chipotle aioli, cilantro, fresh lime

wicket dry ribs 10 GF

marinated rib tips fried crisp, dry pepper seasonings with red onions & a 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, potato starch thickened 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; choice of dressing

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

autumn chicken salad 16¼ GF

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

spinach salad 15 GF

candied pecans, baby spinach leaves, red onions, button mushrooms, grape tomatoes, asiago cheese, white balsamic & pear dressing

ancient grain power salad 14

artisan greens, dried cranberries, grapes, red quinoa, millet, faro, wheat berries, feta cheese, cucumbers, red onions, black cherry vinaigrette

add: smoked tofu +3 sautéed prawns +6 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 +2 

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, spinach tortilla; choice of side

hot beef sandwich 17

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

mom's meatloaf sandwich 16

bacon wrapped and slow roasted certified angus ground beef®, celery, carrot, onion, mom's seasonings, bbq glazed, open faced, mushroom gravy; choice of side

wicket umami wrap 15

sautéed shiitake, portabella, button & oyster mushrooms, lightly smoked and fried tofu, miso aioli, pea shoots, red onions, cucumber, spinach 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

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, caramelized onions, sautéed mushrooms +1
house made gravy, or garlic toast +2

dips: chipotle or miso aioli, ranch +1

HOUSE MADE PIZZAS

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

gluten friendly pizza shells available +3 

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

crispy smoked tofu 3

grilled chicken 6

ocean wise™ prawns 6

okanagan goat cheese 3

Please note that a 17% gratuity will be automatically added for groups of more than 10 people.

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

seafood fettuccine 19

ocean wise™ salmon, cod, prawns, grape tomatoes, baby spinach leaves, red onions, garlic, white wine lemon olive oil sauce, fettuccine noodles, asiago cheese, garlic toast

pumpkin curry beef stuffed yorkie 17½

slow braised certified angus beef®, pumpkin curry sauce, root vegetables, mango chutney, fresh garden salad

acadian chicken 18

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

mom's meatloaf 17

certified angus ground beef®, carrots, celery, onions, mom's seasonings, bacon wrapped, bbq glazed, mashed potatoes, seasonal vegetables

bangers & mash 19

traditional banger style guinness sausages, poached in beer, caramelized onions, rich beef gravy, mashed potatoes, seasonal vegetables

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, mashed 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 freindly 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...

piña colada pie in a jar 6

pineapple, whipped cream, cream cheese, coconut, in a mason jar

cheesecake 7½

seasonal flavours, whipped cream

carrot cake 6

home-made, cream cheese icing

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 & van. island cheese where possible
- vancouver island eggs
- bc produce whenever possible