

# 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

## tater tots 10

house-made creamy tater tots with pickled jalapenos, bacon cheddar & jack cheeses, breaded & fried with sour cream

## cauliflower wings 11

house-made tempura battered, panko breaded cauliflower, fried crisp, choice of sauce: dry pepper, hot, bbq, asiago garlic rub **add: artisan blue cheese dip +1**

## wicket dry ribs 10 <sup>GF</sup>

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

## popcorn shrimp 13

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

## panko hand cut chicken strips 12

house made, panko breading, choice of sauce: plum, honey mustard, hot, or bbq **add: fries +3**

## potato & cheddar perogies 10

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

## 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

## fried dills 10

herb & seasoned panko breading, fried crisp, ranch dressing

## cod tacos 11

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

## 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, bbq, or asiago & garlic rub **add: artisan blue cheese dip +1**

## korean beef & ancient grain lettuce wraps 10

korean seasoned certified angus ground beef®, pickled vegetables, ancient grains, iceberg lettuce

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

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) <sup>GF</sup>

ocean wise™ salmon, cod and clams, root vegetables, potatoes, potato starch thickened tarragon fennel cream

## cobb salad 16¾ <sup>GF</sup>

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 <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 16¼ <sup>GF</sup>

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

## broccoli chop salad 14

Chopped broccoli florets, crisp double smoked bacon, dried cranberries, red quinoa, millet, faro, wheat berries, feta cheese, cucumber, red onion, 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 GF

## **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

## **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

## **hot beef sandwich 17**

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

## **sirloin steak sandwich 18¼**

certified angus beef® sirloin steak, button mushrooms, onion ring, 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 each

## **nashville hot chicken sandwich 16¾**

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

## **pork schnitzel burger 15**

pounded & breaded pork cutlet, fried crisp, mayonnaise, crisp double smoked bacon, fried egg, smoked cheddar, lettuce, tomato, sesame kaiser

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

**substitutions:** seafood chowder, broccoli chop 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  
fried egg, house made gravy, 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 GF

## **buffalo chicken ranch pizza 16¾**

chicken breast, double smoked bacon, tomatoes, cheddar & monterey jack cheeses, buffalo hot sauce, 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**

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# MAINS

## pork schnitzel 17

pounded & breaded pork cutlets, sautéed button mushrooms & caramelized onion gravy, garlic mashed yukon gold potatoes, braised red cabbage

## baked mac & cheese 15

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

**add:** *double smoked bacon* +1 *broccoli* +1 *chicken* +6

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

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

## 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

## acadian chicken 18

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

## pesto prawn fettuccini 19

ocean wise™ prawns, baby spinach leaves, grape tomatoes, red onions, basil pesto, cream reduction, fettuccini noodles, asiago cheese, garlic toast

## 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

## mom's meatloaf 17

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

## beef stroganoff 18

tender certified angus beef® sirloin morsels, pearl onions, button mushrooms, rich beef gravy, mustard, pickle juice, sour cream, broad egg noodles, garlic toast

### 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...

## mini doughnuts 6½

house-made doughnuts, fried, cinnamon sugar

## 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](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 cheese where possible
- vancouver island eggs
- bc produce whenever possible