

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

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**

cajun chicken quesadilla 9

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

honey garlic baby back ribs 14¾ ^{GF}

slow cooked baby back pork rib finger bones, house-made honey garlic sauce, toasted sesame seeds, fresh scallions

tuna poke 15

lemongrass, black pepper infused ponzu marinated ocean wise™ ahi tuna, cucumber, avocado, crisp wonton skins

popcorn shrimp 13

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

korean beef & ancient grain lettuce wraps 11

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

panko hand cut chicken strips 12

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

chicken wings 14¾

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

tacos 11

choice of: roasted cajun chicken or korean beef – lettuce chiffonade, roasted corn & black bean salsa, chipotle aioli, cilantro, fresh lime **add: guacamole +2 sour cream +2**

wicket dry ribs 10 ^{GF}

marinated rib tips fried crisp, dry pepper seasonings, 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 korean beef +5 cajun chicken +6 roasted corn & black bean salsa +3**

SOUPS, SALADS & BOWLS

seafood chowder 9 (bowl) 6 (cup) ^{GF}

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

summer garden salad 12 ^{GF}

fresh artisan greens, cucumber, shredded carrot, grape tomatoes, strawberries, shredded purple cabbage, crispy spiced chickpeas, toasted almonds **add: chicken +6 prawns +6 tuna poke +7 house smoked tofu +4 salmon +9**

cobb salad 18 ^{GF}

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

green goddess bowl 12

pearl barley, romaine lettuce, snow peas, celery, grilled asparagus, broccoli, creamy herb dressing **add: chicken +6 prawns +6 tuna poke +7 house smoked tofu +4 salmon +9**

baja bowl 13 ^{GF}

cilantro lime seasoned warm brown rice, romaine lettuce, roasted corn & black bean salsa, fresh avocado, bell peppers, red onions, grape tomatoes, crispy tortillas, salsa verde, sour cream **add: chicken +6 prawns +6 tuna poke +7 house smoked tofu +4 salmon +9**

tuna bowl 19

lemongrass, black pepper infused ponzu marinated ocean wise™ ahi tuna, mirin & rice wine seasoned warm brown rice, pickled vegetables, avocado, mango, cucumber, shredded purple cabbage, crispy spiced chickpeas

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

dressings: ranch, blue cheese, white balsamic & pear, green goddess, black cherry, lemon & olive oil

BURGERS & SANDWICHES

make any burger or sandwich into a wrap for no extra charge.
gluten friendly buns available +2 GF

certified angus beef® burger 15

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, smoked gouda, 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

california burger 17

choice of fire grilled chicken breast, beyond meat® patty or ocean wise™ salmon fillet alfalfa sprouts, fresh avocado, tomato, vegan roasted garlic aioli, whole wheat 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; choice of side

falafel naan 14

house made vegan falafel, roasted beet hummus, vegan roasted garlic aioli, feta cheese, alfalfa sprouts, tomato, cucumber, crispy spiced chick peas, fire grilled naan bread; choice of side

pesto chicken baguette 16¾

basil infused pesto aioli, grilled chicken, crisp double smoked bacon, fresh apple, smoked gouda cheese, baby spinach leaves, warm 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, smoked gouda, caramelized onions, double smoked bacon, sautéed mushrooms +1** each

sirloin steak sandwich 18¾

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 +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, sriracha, ranch, blue cheese, vegan roasted garlic aioli +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

vegan flatbread 15

herbed flat bread, roasted beet hummus, house-made vegan falafel, cucumber, tomato, vegan roasted garlic aioli, lemon olive oil dressed artisan greens

ADD ONS

add to any meal to truly make it your own

6oz certified angus beef® sirloin steak 9
chicken 6
salmon fillet 9
beyond meat® patty 7½

house-smoked tofu 4
ocean wise™ tuna poke 9
falafel 4

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

mango, honey, habanero pork tenderloin **18**

mango, honey, fresh habanero pepper marinated johnston's

bc pork tenderloin brochette, brown rice, grilled seasonal vegetables

pork schnitzel **17**

pounded & breaded pork cutlets, sautéed button mushrooms & caramelized

onion gravy, herb roasted potatoes, fresh seasonal vegetables

lemongrass grilled chicken **18**

fire grilled, lime, ginger & lemongrass marinated chicken breasts,

chili coconut sauce, brown rice, fresh seasonal vegetables

cedar plank salmon **24**

ocean wise™ salmon fillet, smoldering cedar plank, maple orange butter, brown rice, fresh seasonal vegetables

pesto prawn zucchini pasta **18**

ocean wise™ prawns, baby spinach leaves, grape tomatoes, red onions,

basil pesto, cream reduction, zucchini 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

angus new york steak **28**

certified angus beef™ striploin steak, argentinean herb chimichurri sauce, herb 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...

key lime pie **7½**

whipped cream, fresh mint

cheesecake lollipops **6**

house-made new york cheesecake, chocolate ganache

chocolate brownie **6**

house-made rich mini brownies, ice cream, candied pecans, chocolate sauce

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