

APPETIZERS

cauliflower wings 11

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

mozza sticks 13

house-made herb & asiago breaded mozzarella sticks, fried crisp, marinara sauce for dipping

wicket dry ribs 10

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

zucchini sticks 9

house-made & panko breaded, house seasoning, ranch dressing

hot spinach & artichoke dip 10

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

panko hand cut chicken strips 9

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

popcorn prawns 13

ocean wise™ prawns, tempura battered and panko breaded, house blended cajun spices, chipotle aioli

popcorn chicken tacos 9

panko breaded chicken breast morsels, fried crisp, shredded lettuce, roasted corn & black bean salsa, flour tortillas, chipotle aioli, fresh cilantro

cajun chicken quesadilla 9

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

chicken wings 14¾

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

korean beef & ancient grain lettuce wraps 13

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

tortilla chips, chorizo & queso 10

fried corn tortilla chips, fried crumbled chorizo sausage, house-made queso cheese sauce

wicket nachos 17 ^{GF}

cheddar, monterey jack, tomatoes, scallions, pickled jalapeño peppers, black olives, sour cream, tomato salsa **add: house made guacamole +3 korean certified angus beef® +5 cajun chicken +6 roasted corn & black bean salsa +3**

SOUPS, SALADS & BOWLS

cobb salad 18 ^{GF}

iceberg lettuce, grilled chicken, hardboiled egg, snow peas, toasted almonds, 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, cucumber, grape tomatoes, red onions; choice of dressing

fall garden salad 12 ^{GF}

fresh artisan greens, cucumber, shredded carrot, grape tomatoes, apple, chickpeas, toasted almonds **add: chicken +6 prawns +6 house smoked tofu +4 falafel +4 certified angus beef® sirloin steak +9**

baja bowl 12 ^{GF}

cilantro lime seasoned warm brown rice, artisan greens, roasted corn & black bean salsa, fresh avocado, bell peppers, red onions, grape tomatoes, crispy tortillas, salsa verde, sour cream **add: chicken +6 prawns +6 house smoked tofu +4 falafel +4 certified angus beef® sirloin steak +9**

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

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

dressings: ranch, blue cheese, white balsamic & pear, 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

pulled chicken gyro 16

slow roasted & pulled seasoned chicken, cucumber, lettuce, feta cheese, tomato, tzatziki, grilled pita bread; choice of side

grilled chicken club wrap 16¾

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

hot turkey sandwich 16

served open face, brined and slow roasted turkey breast, herbed focaccia stuffing, rich turkey gravy, garlic buttered baguette, house-made cranberry sauce; 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

pork schnitzel burger 16

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

california burger 17

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

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, caramelized onions, double smoked bacon, sautéed mushrooms +1* each

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, green onions, buffalo hot sauce, 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

falafel naan 12

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

ADD ONS

add to any meal to truly make it your own

6oz certified angus beef® sirloin steak 9

chicken 6

beyond meat® patty 7½

house-smoked tofu 4

falafel 4

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

MAINS

cabbage rolls 16

four house-made savory cabbage rolls, seven potato cheddar perogies, crisp double smoked bacon, sour cream

guinness bratwurst 18

three guinness bratwurst sausages, caramelized onions, rich beef gravy, braised red cabbage, fried spätzle

classic beef stroganoff 19

certified angus beef® morsels, mushrooms, onion, rich beef gravy, sour cream, mustard, broad egg noodles

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**

baked mac & cheese 15

aged cheddar, swiss & asiago cheeses, panko crumb topping, garlic toast
add: double smoked bacon +1 broccoli +1 chicken +6

pork schnitzel 17

pounded & breaded pork cutlets, sautéed button mushrooms & caramelized onion gravy, herb roasted potatoes, fresh seasonal vegetables

acadian chicken 19

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

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

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

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...

peach cobbler 7½

stewed peaches, biscuit topping

cheesecake 7½

seasonal flavours, whipped cream

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 NOV certifiedangusbeef.com
- locally sourced bread from portofino bakery
- okanagan & van. island cheese where possible
- vancouver island eggs
- bc produce whenever possible