

THE STICKY WICKET



APPETIZERS

ARTICHOKE DIP 14

baby spinach, artichoke hearts, cream cheese, onions, asiago cheese, warm flatbread

COD TACOS 12 (2pc)

cod, house cajun spices, shredded cabbage, shaved heirloom radish, diced tomatoes, chipotle aioli, cilantro, fresh lime

CHICKEN BITES 14

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

PRETZEL & BEER CHEESE SAUCE 12

soft baked pretzel, beer cheese sauce for dipping

CAULIFLOWER WINGS 12

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

BAKED BRIE CHEESE BITES 15

brie cheese, house-made red pepper jelly, phyllo pastry, oven roasted crisp

DRY RIBS 14

crispy pork dry ribs, dry pepper seasonings, lemon red onion

JALAPEÑO POPPER EGG ROLL 12

crisp double smoked bacon, diced blistered jalapeño peppers, cheddar & cream cheeses, egg roll wrapper, fried crisp

CHICKEN WINGS 20

10 jumbo wings, choice of sauce: dry pepper, hot, bbq, asiago garlic **add: artisan blue cheese dip for +1 ranch +1**

THAI CHICKEN SKEWERS 12

skewered & grilled thai marinated chicken thighs, house-made warm peanut sauce, lime wedge, cilantro

CHICKEN QUESADILLAS 14

house-cajun dusted chicken breast morsels, cheddar & monterey jack cheeses, scallions, tomatoes, 6" tortilla shells, sour cream, tomato salsa

WICKET NACHOS 23

cheddar & monterey jack cheeses, tomatoes, scallions, pickled jalapeño pepper, black olives, sour cream, tomato salsa **add: house made guacamole +4 cajun chicken +6 pulled beef +9 salsa (corn or tomatillo) +4**

SOUPS, SALADS & BOWLS

BEER BROCCOLI SOUP

6 CUP 9 BOWL 12 BREAD BOWL
creamy broccoli, cheddar & beer soup

THAI CHICKEN NOODLE BOWL 18

grilled thai marinated chicken thighs, house-made peanut sauce, rice noodles, red bell peppers, carrot ribbons, bean sprouts, thai basil, cilantro, chopped roasted peanuts, shaved jalapeños

POWERHOUSE SALAD 20

oven roasted brussels sprouts, quinoa, roasted heirloom carrots, artisan greens, goat cheese, grape tomatoes, almonds

BAJA BOWL 18

cilantro lime seasoned brown rice, iceberg lettuce, roasted corn & black bean salsa, avocado, bell peppers, red onions, grape tomatoes, salsa verde, sour cream **add: chicken +6 house smoked tofu +4 c.a.b.® sirloin steak +12 prawns +9**

FALL SALAD 16

fresh artisan greens, cucumber, grape tomatoes, crisp apple, local pea shoots, shaved heirloom radish, carrots **add: chicken +6 house smoked tofu +4 c.a.b.® sirloin steak +12 prawns +9**

dressings : ranch, blue cheese, white balsamic & pear, lemon & olive oil, raspberry vinaigrette

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HOUSE MADE PIZZAS

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

PEPPERONI MUSHROOM 18

basil infused marinara sauce, deli shaved fresh pepperoni, sliced button mushrooms, mozzarella cheese

THAI CHICKEN PIZZA 18

thai marinated chicken thigh, house made peanut sauce, red bell peppers, carrot ribbons, bean sprouts, thai basil, cilantro, chopped roasted peanuts, shaved jalapeños

BURGERS & SANDWICHES

CERTIFIED ANGUS BEEF® BURGER 20

fire grilled c.a.b.® blended with salt & pepper, house aioli, tomatoes, red onions, pickle, iceberg lettuce, house-made sesame bun; **choice of side**

add: american cheese +2 caramelized onions +2 sautéed mushrooms +2 double smoked bacon +4

GRILLED CHICKEN CLUB WRAP 18

grilled chicken breast, double smoked bacon, american cheese, lettuce, tomato, mayonnaise, 12" flour tortilla; **choice of side**

IMPOSSIBLE™ BURGER 20

impossible plant-based burger, vegan roasted garlic aioli, lettuce, tomato, red onions, dill pickle, house-made sesame bun; **choice of side**

add: american cheese +2 caramelized onions +2 sautéed mushrooms +2

STROMBOLI 18

house-made dough, genoa salami, calabrese sausage, basil infused marinara sauce, mozzarella cheese, bell peppers; **choice of side**

THE BIG QUESA 20

house-cajun dusted chicken breast morsels, cheddar & monterey jack cheeses, scallions, tomatoes, 12" tortilla shell, sour cream, tomato salsa; **choice of side**

PULLED BEEF FRENCH DIP 23

overnight braised c.a.b.® caramelized onions, swiss cheese, garlic buttered baguette, au jus; **choice of side**

PESTO CHICKEN BAGUETTE 18

basil pesto aioli, grilled chicken breast morsels, crisp double smoked bacon, fresh apple, iceberg lettuce, swiss cheese, garlic buttered baguette; **choice of side**

SIRLOIN STEAK SANDWICH 26

garlic buttered house-made focaccia bread, fire grilled & sliced c.a.b.® house-cut top sirloin steak, sautéed mushrooms, crispy onion ring; **choice of side**

add: american cheese +2 caramelized onions +2 sautéed mushrooms +2 double smoked bacon +4

SIDES

fries, daily soup, artisan green salad, fresh vegetables

PREMIUM SIDES

sweet potato fries with chipotle aioli +3 powerhouse salad +2 beer broccoli soup +2

DIPS

chipotle +1
vegan aioli +1
ranch +1
blue cheese +1

ADD ONS

garlic toast +4 sour cream +2 american cheese +2
sautéed mushrooms +2 double smoked bacon +4
house smoked tofu +4 chicken +6
prawns +9 c.a.b.® sirloin steak +12

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MAINS

PACIFIC COD & CHIPS 17 (1pc) 22 (2pc)

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

BAKED MAC & CHEESE 17

aged cheddar, swiss, & asiago cheeses, macaroni noodles, panko crumb topping, garlic toast **add: double smoked bacon +4 broccoli +2 chicken +6**

BUTTER CHICKEN 18

house-made garam masala, turmeric, garlic, ginger, fresh chilies, chicken breast morsels, organic tomatoes, cream, butter, brown rice, warm naan bread, cilantro

BANGERS & MASH 20

house-made pork banger sausage, caramelized onion, rich beef gravy, garlic mashed potatoes, seasonal vegetables

PRIME RIB POT PIE 22

slow roasted prime rib morsels, hearty vegetables, rich beef gravy, puff pastry baked golden brown; **choice of side**

TURKEY SHEPHERD'S PIE 22

ground turkey, carrots, onions, celery, rosemary, rolled oats, yukon gold buttermilk mashed potatoes, aged cheddar cheese; **choice of side**

GRILLED STEAK & PRAWNS 35

house centre cut c.a.b.® top sirloin steak, sautéed tiger prawns, herbed compound butter, garlic mashed potatoes, seasonal vegetables

PESTO PRAWN FETTUCCINE 24

sautéed prawns, shallots, white wine, basil pesto, cream reduction, fresh spinach, oven roasted grape tomatoes, fettuccine noodles, asiago cheese, garlic toast

DESSERT

WHITE CHOCOLATE BLONDIE 8

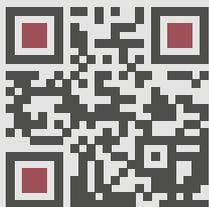
warm rich blondie, fresh strawberries, vanilla ice cream

NEW YORK CHEESECAKE 10

seasonal berry topping, whipped cream

PUMPKIN CRISP 9

pumpkin, fall spices, brown sugar & oat topping, vanilla ice cream



SEE ALL OF OUR MENUS

SCAN THE QR CODE OR VISIT
STRATHMENUS.COM

THANKS FOR VISITING THE STICKY WICKET



THE STRATHCONA HOTEL CODE OF CONDUCT

The Strathcona Hotel is fully committed to providing a safe space for all, where everyone will be treated with respect. We hope all people of all genders, abilities, ages, cultures, and sexualities feel welcome here.

For the full code of conduct, please scan the below QR code.

please note that an 18% gratuity will be automatically added for groups of more than 10 people