



AVAILABLE DECEMBER 25TH, 2022
OPEN FROM 3PM UNTIL 9PM

APPETIZERS

CHICKEN WINGS 21

10 wings, choice of sauce: dry pepper, hot, bbq, or asiago & garlic rub

add: artisan blue cheese dip +1 ranch +1

ARTICHOKE DIP 16

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

WICKET DRY RIBS 16

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

CHICKEN QUESADILLA 16

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

WICKET NACHOS 24

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

BEER BROCCOLI SOUP 12 (BOWL) 9 (CUP)

creamy broccoli, cheddar & beer soup

POWER HOUSE SALAD 22

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

*add: chicken +6 house smoked tofu +4
c.a.b.® sirloin steak +12 prawns +9*

BAJA BOWL 20

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*

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



BURGERS & SANDWICHES

CERTIFIED ANGUS BEEF® BURGER 22

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 20

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

SIRLOIN STEAK SANDWICH 28

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**

PUB SPECIALTIES

TURKEY DINNER 35

brined turkey breast stuffed and trussed with an herb focaccia stuffing, slow roasted thick cut, house-made cranberry sauce, yukon gold buttermilk mashed potatoes, fresh vegetables

PACIFIC COD & CHIPS 19 (1 FILLET) 23 (2 FILLETS)

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

BAKED MAC & CHEESE 18

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

add: double smoked bacon +4
broccoli +2 chicken +6

PRIME RIB POT PIE 24

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

PEPPERONI & MUSHROOM PIZZA 20

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

PRIME RIB DINNER 38

12oz prime rib, with yorkshire pudding, mashed potato & seasonal vegetables

SEAFOOD FETTUCCINE 35

pan seared halibut, salmon & prawns, pesto white wine cream sauce, fettuccine noodles, asiago cheese, garlic toast

SIDES

fries, fresh vegetables, artisan green salad



PREMIUM SIDES

sweet potato fries & chipotle aioli +3

DESSERT

NEW YORK CHEESE CAKE 12

seasonal berry topping, whipped cream

