



APPETIZERS

ARTICHOKE DIP 14

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

COD TACOS 14 (2pc)

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

CHICKEN BITES 15

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

LEMON PEPPER CALAMARI 18

fried tubes and tentacles, lemon pepper seasoned, tzatziki sauce for dipping

DRY RIBS 15

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

CLASSIC POUTINE 16

crispy coated fries, cheese curds, house-made rich beef gravy

CAULIFLOWER WINGS 15

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

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 14

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

CHICKEN CORN CHOWDER

6 CUP 9 BOWL

slow roasted & pulled ancho rubbed chicken, carrots, onions, celery, new potatoes, cream, roasted corn

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

sirloin steak +12 prawns +9

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 18

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

ASIAN BEEF NOODLE BOWL 22

tender top sirloin morsels, hoisin garlic ginger sauce, baby shanghai choy, red onions, red bell peppers, carrots, fresh chow mein noodles

TURKEY MEATBALL RICE BOWL 18

a skewer of garlic, lemon & oregano infused turkey meatballs, tomatoes, cucumbers, lettuce, baby spinach, red bell peppers, feta cheese, tzatziki, brown rice

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

THE STICKY WICKET



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 18

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

GREEK CHICKEN 18

lemon, garlic & oregano marinated chicken thighs, basil infused marinara sauce, mozzarella, onions, tomatoes, baby spinach, feta cheese, black olives, tzatziki sauce

BURGERS & SANDWICHES

CERTIFIED ANGUS BEEF® BURGER 20

fire grilled 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 18

grilled chicken breast, double smoked bacon, american cheese, lettuce, tomato, mayonnaise, house made focaccia; **choice of side**
substitute: flour tortilla

HOT TURKEY SANDWICH 19

herbed focaccia bread stuffed turkey breast, garlic buttered baguette, hot turkey gravy, cranberry sauce; **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**

CHICKEN GYRO 18

lemon, garlic & oregano marinated chicken thigh, tomato, red onion, cucumber, lettuce, feta cheese, warm flatbread, tzatziki sauce; **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**

PULLED BEEF FRENCH DIP 22

overnight braised beef caramelized onions, swiss cheese, garlic buttered baguette, au jus; **choice of side**

SIRLOIN STEAK SANDWICH 26

garlic buttered house-made focaccia bread, fire grilled & sliced 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** corn chowder **+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** sirloin steak **+12**

THE STICKY WICKET



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 22

two house-made pork banger sausages, 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 20

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

GRILLED STEAK & PRAWNS 35

house centre cut top sirloin steak, sautéed tiger prawns, herbed compound butter, garlic mashed potatoes, seasonal vegetables

GREEK PRAWN FETTUCCINI 26

sautéed prawns, lemon, garlic, onion, artichoke hearts, spinach, tomatoes, feta cream reduction, fettuccine noodles

DESSERT

WHITE CHOCOLATE BLONDIE 8

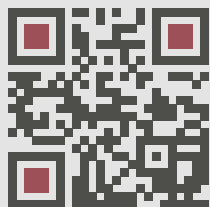
warm rich blondie, fresh strawberries, vanilla ice cream

NEW YORK CHEESECAKE 10

seasonal berry topping, whipped cream

APPLE CRUMBLE 9

granny smith apples, raisins, streusel topping, caramel sauce, whipped 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

available only while stocks last - prices do not include tax and gratuity