

APPETIZERS

ARTICHOKE DIP 15

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

COD TACOS 16 (2pc)

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

CHICKEN BITES 16

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

BANG BANG SHRIMP 16

panko breaded and fried shrimp topped with a sweet chili aioli and scallions

LEMON PEPPER CALAMARI 19

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

DRY RIBS 16

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 16

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

CHICKEN WINGS 22

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

DUCK WINGS 18

marinated & braised brome lake duck drumettes, served crispy, maple sriracha glaze, carrot & celery sticks

CHICKEN QUESADILLAS 15

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

WICKET NACHOS 25

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

SOUPS, SALADS & BOWLS

CHICKEN CORN CHOWDER 7 CUP 10 BOWL

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

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 sirloin steak +12 prawns +9

ASIAN BEEF NOODLE BOWL 23

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

POKE BOWL 20

ponzu marinated yellowfin tuna, brown rice, avocado, edamame, cucumber, shredded carrot, crispy wonton strips, sriracha aioli

CAESAR SALAD 16

house-made traditional caesar salad dressing, herbed focaccia croutons, asiago cheese, romaine lettuce, lemon wedge add: chicken +6 house smoked tofu +4 sirloin steak +12 prawns +9

THAI CHICKEN NOODLE BOWL 20

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

SOUTHWEST BBQ CHICKEN SALAD 20

chicken breast, artisan greens, crispy tortilla chips, roasted corn, black beans, grape tomatoes, bell peppers, cheddar cheese, bbq-ranch dressing

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

HOUSE MADE PIZZAS

made daily with our own hand pressed dough recipe • gluten friendly pizza shells available +3

PEPPERONI MUSHROOM 20

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

PULLED PORK HAWAIIAN 20

basil-infused marinara sauce, slow roasted pulled pork shoulder, fresh pineapple, mozzarella cheese

BURGERS & SANDWICHES

ANGUS BEEF BURGER 21

fire grilled beef blended with salt &
pepper, house aioli, tomatoes, red onions,
dill pickle, iceberg lettuce, housemade sesame bun; choice of side
add: american cheese +2 caramelized onions +2
sautéed mushrooms +2 double smoked bacon +4

BACON MAC & CHEESE BURGER 22

fire grilled beef burger blended with salt & pepper, double smoked bacon, 3 cheese mac & cheese, lettuce, tomato, house aioli, house-made sesame bun; choice of side

THE LOADED 24

fire grilled beef burger, double smoked bacon, sautéed mushrooms, american cheddar cheese, lettuce, tomato, house aioli, onion, house-made sesame bun; choice of side

GORDITO CRUNCH 18

taco seasoned ground beef, cheddar cheese, tomatoes, green onions, iceburg lettuce, chipotle aioli, crispy tortilla, wrapped with flour tortilla, grilled crisp; choice of side

BRISKET CIABATTA 22

slow roasted cab house smoked beef brisket, iceberg lettuce, pickled red onions, horseradish cream, mayonnaise; **choice of side**

IMPOSSIBLE™ BURGER 22

impossible plant-based burger, vegan roasted garlic aioli, lettuce, tomato, red onions, dill pickle, house-made sesame bun; *choice of side add:* caramelized onions +2 sautéed mushrooms +2

GRILLED CHICKEN CLUB 21

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

CRISPY BUFFALO CHICKEN CAESAR WRAP 21

panko breaded & fried chicken morsels, house-made buffalo hot sauce, romaine lettuce, caesar dressing, asiago cheese, 12" tortilla; *choice of side*

PULLED BEEF FRENCH DIP 23

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

SIRLOIN STEAK SANDWICH 30

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

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**

PESTO CHICKEN BAGUETTE 20

toasted house-made baguette, pesto chicken salad, crisp gala apples, beefsteak tomatoes, alfalfa sprouts; *choice of side*

SIDES

fries, artisan green salad, daily soup, fresh vegetables

PREMIUM SIDES

sweet potato fries with chipotle aioli +3
onion rings +3 caesar salad +2 chicken corn chowder +2



MAIN DISHES

AVAILABLE ALL DAY

PACIFIC COD & CHIPS 20 (Inc) 24 (2nc)

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

BUTTER CHICKEN 22

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

SPAGHETTI & MEAT SAUCE 22

fire roasted roma tomatoes, ground beef, fresh basil, spaghetti noodles, asiago cheese, garlic toast

AVAILABLE AFTER 4PM

BANGERS & MASH 24

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

CHICKEN & RIBS 28

slow roasted tender pork back ribs, brined, smoked and roasted chicken leg and thigh, cajun fries, coleslaw

CREAMY BASIL CHICKEN SKILLET 26

chicken breast, heirloom tomatoes, roasted corn, fresh basil leaves, cream, asiago cheese, cast iron skillet, brown rice, seasonal vegetables

GRILLED STEAK & PRAWNS 36

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

DIPS

blue cheese +2 ranch +2 chipotle +2 vegan aioli +2 bang bang sauce +2 caesar dressing +2

ADD ONS

garlic toast +4 sour cream +2 american cheese +2 sautéed mushrooms +2 double smoked bacon +4 smoked tofu +4 chicken +6 prawns +9 sirloin steak +12

DESSERT

CHOCOLATE BROWNIE 10

warm brownie, fresh strawberries, vanilla ice cream

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream

BERRY CRUMBLE 12

seasonal berries, streusel topping, whipped cream



DID WE WOW YOU TODAY?

SCAN THE OR CODE OR VISIT THESTRATH.CA/FEEDBACK

THANKS FOR VISITING THE STICKY WICKET





ESTICKY WICKET

MONDAY \$12 BURGER & BEER AVAILABLE ALL DAY!

ANGUS BEEF BURGER & SLEEVE OF MOLSON CANADIAN

CANADIAN a sleeve of molson canadian with our classic fire grilled angus beef burger, served with house aioli, tomatoes, red onions, dill pickle, iceberg lettuce, and a home-made sesame bun

MIDWEEK LUNCH SPECI

AVAILABLE 11:30AM - 1:30PM AVAILABLE ONLY WITH PURCHASE OF A BEVERAGE

TUESDAY

\$8 CHICKEN BITES

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

WEDNESDAY

\$8 BAKED MAC & CHEESE

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

THURSDAY

\$10 ANGUS BEEF **BURGER & SIDE**

fire grilled beef blended with salt & pepper, house aioli, tomatoes, red onions, dill pickle, iceberg lettuce, house-made sesame bun; choice of side

MIDWEEK DINNER SPECIA

AVAILABLE 5:00PM - 7:00PM AVAILABLE ONLY WITH PURCHASE OF A BEVERAGE

TUESDAY

\$3 BEEF OR COD TACOS MINIMUM ORDER 2 TACOS

ground beef, flour tortilla, shredded lettuce, cheddar & monterey jack cheeses, sour cream, tomato salsa OR cod, house cajun spices, shredded cabbage, diced tomatoes, chipotle aioli, cillantro

WEDNESDAY

\$10 SPAGHETTI & MEATSAUCE

fire roasted roma tomatoes, ground beef, fresh basil, spaghetti noodles, asiago cheese, garlic toast

THURSDAY

\$10 PEPPERONI **MUSHROOM PIZZA**

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



EVERY DAY • FROM 3PM UNTIL 6PM

\$8.00

- individual nachos
 wicket dry ribs
 mini perogies
 chicken quesadilla
 cauliflower wings

DRINK SPECIALS

6.09 sleeve **20.87** 48oz jug jack daniel's, shafts **5.75**

house white or red, vista point pinot aris 6.09

house highballs 5.00