APPETIZERS

ARTICHOKE DIP 14

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 15

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

SCOTCH EGG 12

poached egg encased with house-made english banger sausage meat, panko breaded and fried crisp served with a creamy mustard sauce nestled atop an onion ring

LEMON PEPPER CALAMARI 18

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 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

ITALIAN STUFFED MEATBALLS 14

traditional beef & pork meatballs stuffed with bocconcini cheese, pan seared oven baked with a basil infused marinara sauce

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

TRADITIONAL TOMATO SOUP

6 CUP 9 BOWL

creamy tomato soup, fresh basil

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

ASIAN BEEF NOODLE BOWL 22

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

CAESAR SALAD 14

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 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

SOUTHWEST BBO 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 19

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

SPICY HAWAIIAN 19

slow roasted and deli shaved honey ham, fresh pineapple, shaved jalapeño peppers, basil infused marinara sauce, mozzarella cheese, teriyaki drizzle

BURGERS & SANDWICHES

ANGUS BEEF BURGER 20

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

COWBOY BURGER 24

fire grilled beef burger blended with salt & pepper, double smoked bacon, cheddar cheese, fried egg, onion ring, bbq sauce, house aioli, lettuce, tomato, onion, house made sesame bun: **choice of side**

CHICKEN CORDON BLEU BURGER 20

fire grilled chicken, slow roasted & deli shaved honey ham, swiss cheese, housemade sesame bun, honey mustard sauce, lettuce, tomato, red onion; choice of side

HAWAIIAN CHICKEN BURGER 20

grilled chicken breast, swiss cheese, fresh pineapple, teriyaki sauce, lettuce, tomato, onion, mayonnaise, housemade sesame bun; **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 20

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 20

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 22

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

SIRLOIN STEAK SANDWICH 28

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 OUESA 20

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

GRILLED HAM & BRIE SANDWICH 20

slow roasted & deli shaved honey ham, double cream brie cheese, oven roasted tomatoes, arugula, chimichurri sauce, sourdough bread; **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



MAIN DISHES

AVAILABLE ALL DAY

PACIFIC COD & CHIPS 18 (1pc) 24 (2pc)

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 20

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

SPAGHETTI & MEATBALLS 20

basil infused marinara sauce, pork & beef meat balls, spaghetti noodles, asiago cheese, fresh torn basil, garlic toast

DIPS

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

AVAII ABI F AFTFR 4PM

BANGERS & MASH 24

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

CHICKEN CORDON BLEU 28

double breast of chicken, slow roasted honey ham, swiss cheese, panko breading, tarragon cream reduction, mashed potatoes, fresh seasonal vegetables

THREE CHEESE BAKED TORTELLINI 19

three cheese tortellini, aged cheddar, asiago cheese sauce, garlic bread add: double smoked bacon +4 broccoli +2 chicken +6

GRILLED STEAK & PRAWNS 36

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

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 8

warm brownie, fresh strawberries, vanilla ice cream

NEW YORK CHEESECAKE 10

seasonal berry topping, whipped cream

BERRY CRUMBLE 9

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



