



ROOFTOP

APPETIZERS

CLASSIC PRAWN COCKTAIL 18

poached prawns, fresh lemon, alfalfa sprouts, cocktail sauce

THAI CHICKEN LETTUCE WRAPS 16

grilled thai marinated chicken thighs, rice noodles, bell peppers, bean sprouts, sriracha, aioli, cilantro

CHIP AND DIP TRIO 13

house fried corn tortillas, fresh guacamole, tomato salsa, fire roasted salsa verde

TUNA TARTARE 18

ponzu marinated yellowfin tuna, avocado, wonton chips, black sesame

ARTICHOKE DIP 14

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

CHICKEN WINGS 20

10 crispy jumbo wings, signature citrus zinger sauce

EDAMAME BEANS 12

steamed soybeans, sesame ginger vinaigrette

MAPLE SRIRACHA PORK BELLY 18

crisp pork belly, watermelon radish, maple sriracha glaze

PAN SEARED SCALLOPS 18

scallops, bacon jam, balsamic reduction, arugula, fresh lemon, roasted aioli

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

BANH MI BOWL 20

crispy pork belly, house pickled vegetables, cucumber, shaved jalapeños, watermelon radish, fresh cilantro, sriracha aioli, jasmine rice

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

POKE BOWL 20

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

BAJA BOWL 18

cilantro lime seasoned jasmine 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 prawns +9

CITRUS & ROASTED FENNEL SALAD 20

orange, grapefruit, roasted fennel, avocado, arugula, fresh mint, almonds

BUDDHA BOWL 18

quinoa, edamame, shredded carrot, cabbage, chickpeas, watermelon radish, sesame ginger vinaigrette

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

HOUSE MADE PIZZAS

made daily with our own classic dough recipe
gluten friendly pizza shells available +3

GREEK CHICKEN 19

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

PEPPERONI MUSHROOM 19

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

HANDHELDS

ROOFTOP BEEF BURGER 20

fire grilled beef 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 bacon jam +4

CAPRESE FOCACCIA 18

bocconcini cheese, heirloom tomatoes, arugula, alfalfa sprouts, balsamic reduction, pesto aioli, house-made focaccia bread; **choice of side**

ITALIAN CHICKEN SANDWICH 22

chicken breast, provolone cheese, grilled asparagus, roasted red pepper, fresh basil, sundried tomato aioli, toasted ciabatta; **choice of side**

SHORT RIB SANDWICH 28

slow cooked beef short rib, oven roasted tomatoes, chimichurri, provolone cheese, arugula, toasted ciabatta; **choice of side**

TUNA TOAST 22

poached & ponzu marinated yellowfin tuna, mayonnaise, green onion, celery, alfalfa sprouts, avocado, watermelon radish, house-made fresh herbed focaccia; **choice of side**

CHICKEN GYRO 20

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

CHORIZO WAFFLE SANDWICH 24

house-made chorizo sausage, buttermilk waffle, goat cheese, roasted pepper trio, arugula, cilantro lime aioli; **choice of side**

PRAWN WRAP 24

poached prawns, bacon jam, avocado, fresh apple, lettuce, tomato, sundried tomato aioli, flour tortilla; **choice of side**

SIDES

herb roasted wedges, fresh vegetables,
fresh strawberries, artisan green salad, chicken chowder

DIPS

chipotle +1
vegan aioli +1
ranch +1
blue cheese +1
sundried tomato aioli +1
sriracha aioli +1

ADD ONS

sour cream +2 american cheese +2
tomato salsa +4 corn salsa +4 tomatillo salsa +4
house-made guacamole +4 garlic toast +4
bacon jam +4 goat cheese +4
house smoked tofu +4 chicken +6 pulled beef +9



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THANKS FOR VISITING THE WICKET ROOFTOP

