

THE STICKY WICKET



APPETIZERS

ARTICHOKE DIP 16

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 QUESADILLAS 16

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

CHICKEN STRIPS 18

house-made battered & fried chicken strips, choice of sauce: plum, honey mustard, hot, bbq **add: fries +3**

KOREAN CHICKEN LETTUCE WRAPS 18

iceberg lettuce, chicken, sweet soy glaze, gochujang sauce, bell peppers, bean sprouts, snow peas, carrots, scallions, sesame seeds, toasted peanuts, crispy wonton strips

CAULIFLOWER WINGS 18

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 22

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

STICKY STEAK SKEWERS 20

ginger, garlic & honey marinated sirloin steak morsels, button mushrooms, white onions, fire grilled, glazed with chili garlic hoisin sauce, finished with scallions and sesame seeds

DRY RIBS 18

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

ZUCCHINI FRIES 14

asiago, garlic and panko crusted zucchini match sticks, lightly fried, served with ranch dressing

POUTINE 16

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

WICKET NACHOS 26

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 8 CUP 10 BOWL

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

STEAK & GOAT CHEESE SALAD 28

char-grilled sirloin steak, strawberries, goat cheese, toasted slivered almonds, red onions, artisan greens

HONEY CHIPOTLE SALMON BOWL 26

sweet spicy marinated salmon morsels, rice, romaine lettuce, grape tomatoes, avocado, red onions, sesame seeds, chipotle honey aioli

PEANUT CHICKEN POWER BOWL 22

pan-seared soy honey marinated chicken, quinoa, purple cabbage, carrot, cucumber, grape tomatoes, baby spinach leaves, lime, cilantro, toasted peanuts, lime, yogurt dressing

CAESAR SALAD 18

house-made traditional caesar salad dressing, herbed focaccia croutons, asiago cheese, romaine lettuce, lemon wedge **add: chicken +6 house smoked tofu +4 prawns +7 sirloin steak +12**

BAJA BOWL 22

cilantro lime seasoned 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 +7 sirloin steak +12**

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

THE STICKY WICKET



HOUSE MADE PIZZAS

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

PEPPERONI MUSHROOM 24

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

HOT HONEY CHICKEN PIZZA 24

creamy mornay sauce, hot honey, chicken breast morsels, red onions, red bell peppers, mozzarella, crumbled blue cheese

HANDHELDS & PUB FAVOURITES

ANGUS BEEF BURGER 23

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

THE LOADED 26

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

PORTOBELLO BURGER 22

goat cheese topped, marinated and fire grilled portobello mushroom, arugula, sundried tomato aioli, beefsteak tomato, brioche bun; **choice of side**
add: caramelized onions +2

B.A.L.T. 16

house-cured bacon, avocado, lettuce, tomato, mayonnaise, sourdough bread; **choice of side**

PULLED BEEF FRENCH DIP 26

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

GORDITO CRUNCH 20

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

GRILLED CHICKEN CLUB 24

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

CRISPY CHICKEN CAESAR WRAP 22

house-made battered & fried chicken strips, romaine lettuce, caesar dressing, asiago cheese, 12" tortilla; **choice of side**
add: house-made buffalo sauce

CHICKEN PARMESAN SANDWICH 24

breaded and pan fried herbed chicken cutlet, basil infused marinara sauce, mozzarella & asiago cheeses, arugula, house focaccia bread, pesto mayonnaise; **choice of side**

HOT HONEY CRISPY SANDO 24

cornflake crusted chicken breast, hot honey, sweet and spicy pickles, buttermilk ranch dressing, lettuce, brioche bun; **choice of side**

BAKED POTATO GRILLED CHEESE 18

garlic buttered sourdough, cheddar cheese, bacon, green onions, house fried potato chips, sour cream; **choice of side**

SIRLOIN STEAK SANDWICH 32

garlic buttered house-made focaccia bread, sliced char-grilled sirloin steak, sautéed mushrooms, crispy onion ring; **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 +3

THE STICKY WICKET



MAIN DISHES AVAILABLE ALL DAY

PACIFIC COD & CHIPS

22 (1pc) 26 (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** prawns **+7** chicken **+6**

CHICKEN POT PIE 24

oven roasted chicken breast, hearty root vegetables. rich poultry gravy, fresh sage, puff pastry topping; **choice of side**

BUTTER CHICKEN 24

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

add: steamed broccoli **+2**

EVENING MAIN DISHES AVAILABLE AFTER 4PM

PEPPERCORN SIRLOIN 34

char-grilled sirloin steak, peppercorn demi-glace, garlic mashed potatoes, seasonal vegetables **add:** prawns **+7**

CHICKEN PARMESAN 26

breaded and pan fried herbed chicken cutlet, basil infused marinara sauce, mozzarella & asiago cheeses, pesto fettuccini, garlic toast

BLACKENED CHICKEN 28

fire gilled chicken supreme, house cajun spices, mango salsa, rice, seasonal vegetables

SEAFOOD FETTUCCINE 30

pan seared salmon morsels, jumbo scallops, pulled crab meat, baby spinach, sundried tomatoes, cream reduction, asiago cheese, garlic toast

GREEN CHILI

ENCHILADA SKILLET 26

oven roasted & pulled chicken, green chili enchilada sauce, red & green bell peppers, red onions, cheddar & jack cheeses, corn tortillas, served with a green salad

DIPS

blue cheese **+2** ranch **+2**
chipotle **+2** vegan aioli **+2**
caesar dressing **+2**

ADD ONS

garlic toast **+4** sour cream **+2** american cheese **+2**
sautéed mushrooms **+2** double smoked bacon **+4** prawns **+7**
chicken **+6** smoked tofu **+4** sirloin steak **+12**

DESSERT

STRAWBERRY SHORTCAKE 12

fresh macerated strawberries, lemon pound cake, powdered sugar, mint leaf

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream

CHOCOLATE BROWNIE 10

warm brownie, vanilla ice cream



DID WE WOW YOU TODAY?
SCAN THE QR CODE OR VISIT
[THESTRATH.CA/FEEDBACK](https://thestrath.ca/feedback)

STRATH CODE OF CONDUCT

