



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 15

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

CHICKEN STRIPS 16

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

KOREAN CHICKEN LETTUCE WRAPS 16

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 16

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**

FRENCH ONION DIP 14

house-made, with caramelized onions & shallots, sour cream, house-fried potato chips

DRY RIBS 16

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

POKE NACHOS 18

ahi tuna, sweet soy glaze, avocado, edamame, scallions, nori, sesame seeds, sriracha aioli

POUTINE 14

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 30

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

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**

POKE BOWL 22

ponzu marinated ahi tuna, rice, avocado, edamame, cucumber, shredded carrot, snow peas, crispy wonton strips, sriracha aioli

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**

HARVEST BOWL 20

roasted sweet potatoes, pearl barley, bacon, roasted button mushrooms, arugula, strawberries, toasted walnuts, shaved red onions, lemon tahini dressing **add: chicken +6 house smoked tofu +4 prawns +7 sirloin steak +12 goat cheese +3**

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



HOUSE MADE PIZZAS

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

PEPPERONI MUSHROOM 22

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

HOT HONEY CHICKEN PIZZA 22

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

HANDHELDS & PUB FAVOURITES

ANGUS BEEF BURGER 22

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**

ITALIAN FOCACCIA 24

deli shaved prosciutto, arugula, roasted red peppers, sundried tomato pesto aioli, goat cheese; **choice of side**

THE LOADED 24

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

GORDITO CRUNCH 18

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

PULLED BEEF FRENCH DIP 24

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

GRILLED CHICKEN CLUB 22

grilled chicken breast, 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

SIRLOIN STEAK SANDWICH 30

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

HOT HONEY CRISPY SANDO 22

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

CUBANO 20

marinated and roasted pork shoulder, deli shaved honey ham, swiss cheese, sweet and spicy pickles, mustard, pressed house-made bread; **choice of side**

B.A.L.T. 15

house-cured bacon, avocado, lettuce, tomato, mayonnaise, 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** chicken corn chowder **+3**

THE STICKY WICKET



MAIN DISHES AVAILABLE ALL DAY

PACIFIC COD & CHIPS

20 (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 prawns +7 chicken +6

TURKEY POT PIE 22

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

BUTTER CHICKEN 22

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

JAMBALAYA 22

prawns, smoked andouille sausage, chicken, bell peppers, celery, onions, spicy creole tomato based sauce, rice

PEPPERCORN SIRLOIN 34

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

BLACKENED CHICKEN 28

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

PESTO PRIMAVERA 18

basil pesto cream, julienne onions, bell peppers, zucchini, snow peas, carrots, fettuccine noodles, asiago cheese, garlic toast

add: prawns +7 chicken +6

TUSCAN CHICKEN GNOCCHI 26

oven roasted chicken breast morsels, oven roasted tomatoes, fluffy gnocchi, double smoked bacon, arugula, roasted garlic cream reduction, garlic toast

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

APPLE CRUMBLE 12

stewed apples, raisins, streusel topping, ice cream

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream

CHOCOLATE BROWNIE 10

warm brownie, vanilla ice cream



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