



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 BITES 16

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

LOUISIANA SHRIMP 18

jumbo prawns, garlic, creole seasonings, butter, fresh cilantro, lemon, house-made focaccia bread

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**

PORK BELLY BAO 14

two steamed buns, crispy pork belly, gochujang sauce, cucumbers, cilantro, fresh chilies

DRY RIBS 16

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

REUBEN BALLS 12

house-made pastrami, sauerkraut, swiss cheese, panko breaded & fried, dijon mustard

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 house chorizo +5**

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

fire grilled centre cut sirloin steak, strawberries, goat cheese, toasted slivered almonds, red onions, artisan greens

POWER BOWL 20

quinoa, spinach, goat cheese, roasted carrots, watermelon radish, edamame, strawberries, lemon & olive oil **add: chicken +6 house smoked tofu +4 sirloin steak +12 prawns +7 house chorizo +5**

POKE BOWL 22

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

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 sirloin steak +12 prawns +7 house chorizo +5**

BAJA BOWL 22

cilantro lime seasoned sticky 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 +7 house chorizo +5**

COBB SALAD 23

slow roasted turkey breast, blue cheese crumble, crisp bacon bits, avocado, grape tomatoes, hard boiled egg, iceberg lettuce, almonds, 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 22

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

TOMATO PESTO CHICKEN 22

tender chicken breast morsels, sundried tomato pesto, grape tomatoes, mozzarella, ricotta and asiago cheeses, baby spinach leaves

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**

GRILLED TURKEY HAVARTI SANDWICH 17

slow roasted deli shaved turkey breast, creamy havarti cheese, artisanal cranberry sourdough bread, honey mustard sauce, arugula; **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**

IMPOSSIBLE™ BURGER 22

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

PULLED BEEF FRENCH DIP 23

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 BUFFALO CHICKEN CAESAR WRAP 22

panko breaded & fried chicken bites, local buffalo hot sauce, romaine lettuce, caesar dressing, asiago cheese, 12" tortilla; **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**

REUBEN 19

house-made deli shaved pastrami, sauerkraut, swiss cheese, dijon mustard, grilled marble rye bread; **choice of side**

CUBANO 18

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** chicken **+6** house chorizo **+5**

BUTTER CHICKEN 22

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

STEAK & MUSHROOM PIE 23

tender top sirloin morsels, button mushrooms, rich beef gravy, garlic, rosemary, pearl onions, celery, flaky puff pastry; **choice of side**

EVENING MAIN DISHES AVAILABLE AFTER 4PM

BANGERS & MASH 24

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

PRAWN KEBOBS 24

fire grilled skewers of prawns, zucchini, bell peppers, red onions, chimichurri sauce, basmati rice

KEY WEST CHICKEN 22

citrus marinated fire grilled chicken breast, candied lime, basmati rice, seasonal vegetables

SUNDRIED TOMATO

PESTO PENNE 19

house-made pesto, penne noodles, bell peppers, arugula, grape tomatoes, red onions, asiago cheese, garlic toast

add: chicken **+6** prawns **+7** house chorizo **+5**

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**
caesar dressing **+2**

ADD ONS

garlic toast **+4** sour cream **+2** american cheese **+2**
sautéed mushrooms **+2** double smoked bacon **+4** chicken **+6**
house chorizo **+5** smoked tofu **+4** prawns **+7** sirloin steak **+12**

DESSERT

MINT CHOCOLATE CHIP ICE CREAM PIE 12

house-made chocolate cookie crust, whipped cream

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream

CHOCOLATE BROWNIE 10

warm brownie, vanilla ice cream



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