



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, louisiana hot sauce, 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 hot honey +1**

FRIED CHEESE CURDS 14

sriracha infused beer batter, fried crisp, sriracha aioli

DRY RIBS 16

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

JALAPEÑO POPPER DIP 16

double smoked bacon, pickled jalapeños, cream cheese, cheddar and jack cheeses, tortilla chips

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 35

applewood smoked 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**

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**

BISON BURGER 25

bc ground bison and pork patty, goat cheese, caramelized onion, arugula, beefsteak tomato, sundried tomato aioli, brioche bun; **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**

FRIED PORTOBELLO BURGER 22

goat cheese stuffed portobello mushroom, breaded and fried golden brown, 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 BUFFALO

CHICKEN CAESAR WRAP 22

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

SIRLOIN STEAK SANDWICH 30

garlic buttered house-made focaccia bread, sliced applewood smoked 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 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

GUINNESS STEAK & MUSHROOM HAND PIE **26**

sirloin steak morsels, button mushrooms, guinness beer, rich beef gravy, garlic, rosemary, onions, carrots, celery, flaky pastry; **choice of side**

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**

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

EVENING MAIN DISHES AVAILABLE AFTER 4PM

BISON COTTAGE PIE **26**

bc ground bison and pork, root vegetables, rolled oats, rich gravy, mashed potatoes, side garden salad

SMOKED SIRLOIN **38**

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

CAULIFLOWER WEDGE **25**

thyme, lemon and garlic marinated cauliflower, smoked and fire grilled, hot honey drizzle, basmati rice, seasonal vegetables

JALAPEÑO POPPER

STUFFED CHICKEN **26**

breaded chicken breast stuffed with cream cheese, jalapeño popper stuffing oven roasted, roasted red skin potatoes, seasonal vegetables

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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