



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 +1 ranch +1**

CHICKEN WINGS 22

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

ITALIAN MEATBALLS 18

hand-formed beef & pork meatballs, basil infused marinara sauce, creamy polenta

DRY RIBS 18

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

BUFFALO CHICKEN SKINS 18

red potato skins fried crisp, pulled chicken meat, buffalo hot sauce, mozzarella cheese, scallions, 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

POKE BOWL 28

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

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**

MEDITERRANEAN BOWL 22

grilled chicken breast, artisan greens, quinoa, marinated artichokes, grape tomatoes, edamame, beans, feta cheese, kalamata olives, crispy chick peas, white balsamic & pear vinaigrette

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 24

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

BACON CHICKEN RANCH 24

oven roasted chicken breast, crisp bacon, bell peppers, red onions, diced tomatoes, mozzarella cheese, ranch dressing

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

grilled 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

MEATBALL SUB 22

hand-formed beef & pork meatballs, basil infused marinara sauce, mozzarella and asiago cheeses, sesame baguette; **choice of side**

SHORT RIB GRILLED CHEESE 24

slow roasted beef short rib, red wine demi glaze aioli, baby spinach leaves, cheddar & swiss cheeses, grilled sourdough; **choice of side**

THE ITALIAN 20

soppressata & genoa salamis, marinated artichoke hearts, iceberg lettuce, tomatoes, sesame baguette, red wine vinegar and olive oil; **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

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 STIR-FRY 20

fresh vegetables, chili garlic hoisin sauce, bean sprouts, rice, coriander leaves

CHICKEN POT PIE 24

oven roasted chicken breast, hearty root vegetables. rich poultry gravy, fresh sage, Her 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-glaze, herb roasted potatoes, seasonal vegetables **add: prawns +7**

COTTAGE PIE 22

ground beef, root vegetables, rich beef gravy, cheddar mashed potato, side garden salad

CHARRED LEMON THYME CHICKEN 28

brined and marinated chicken supreme, roasted potatoes, seasonal vegetables

SHORT RIB 28

slow braised beef short rib, red wine demi glaze, oven roasted grape tomatoes, baby spinach leaves, pappardelle noodles, asiago cheese, fresh basil

WHITE LASAGNA 24

oven roasted chicken breast, garlic alfredo sauce, baby spinach leaves, mozzarella asiago cheeses, caesar salad, 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

classic stewed apples, streusel topping, vanilla ice cream

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream

CHOCOLATE BROWNIE 10

warm brownie, vanilla ice cream



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