



APPETIZERS

ARTICHOKE DIP 15

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

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

BANG BANG SHRIMP 16

panko breaded and fried shrimp topped with a sweet chili aioli and scallions

CAULIFLOWER WINGS 16

house-made tempura battered, panko breaded cauliflower fried crisp, choice of sauce: dry pepper, hot, bbq, asiago garlic, sweet chili **add: artisan blue cheese dip for +1 ranch +1**

CHICKEN WINGS 22

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

PORK BELLY BAO 12

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

DRY RIBS 16

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

LEMON PEPPER CALAMARI 19

fried tubes and tentacles, lemon pepper seasoned, tzatziki sauce for dipping

POUTINE 14

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

WICKET NACHOS 25

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

SEAFOOD CHOWDER 8 CUP 10 BOWL

salmon, cod and clams, root vegetables, potatoes, tarragon, cream

SOUTHWEST BBQ CHICKEN SALAD 20

chicken breast, artisan greens, crispy tortilla chips, roasted corn, black beans, grape tomatoes, bell peppers, cheddar cheese, bbq-ranch dressing

CHILI TACO SALAD 18

house-made hearty beef chili, iceberg lettuce, corn tortilla chips, tomatoes, pickled jalapeños, green onions, sour cream, grated cheddar cheese

CAESAR SALAD 16

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 +9**

THAI CHICKEN NOODLE BOWL 20

grilled thai marinated chicken thighs, house-made peanut sauce, rice noodles, red bell peppers, carrot ribbons, bean sprouts, thai basil, cilantro, chopped roasted peanuts, shaved jalapeños

BAJA BOWL 20

cilantro lime seasoned basmati 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 +9**

ASIAN BEEF NOODLE BOWL 23

tender top sirloin morsels, hoisin garlic ginger sauce, bok choy, red onions, red bell peppers, carrots, fresh chow mein noodles

dressings : ranch, blue cheese, white balsamic & pear, lemon & olive oil, sesame ginger

THE STICKY WICKET



HOUSE MADE PIZZAS

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

PEPPERONI MUSHROOM 20

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

PESTO CHICKEN 20

lemon garlic butter, tender chicken breast morsels, basil pesto, grape tomatoes, mozzarella, ricotta and asiago cheeses, baby spinach leaves

HANDHELDS & PUB FAVOURITES

ANGUS BEEF BURGER 21

fire grilled beef blended with salt & pepper, house aioli, tomatoes, red onions, dill pickle, iceberg lettuce, house-made sesame bun; **choice of side**

add: american cheese +2 caramelized onions +2 sautéed mushrooms +2 mac & cheese +2 double smoked bacon +4

TURKEY BURGER 20

ground turkey & pork, swiss cheese, cranberry aioli, arugula, tomato, house-made sesame seed bun; **choice of side**

THE LOADED 24

fire grilled beef burger, double smoked bacon, sautéed mushrooms, american cheddar cheese, lettuce, tomato, house aioli, onion, house-made sesame 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**

HOT TURKEY SANDO 22

slow roasted turkey breast, rich turkey gravy, house made focaccia, cranberry sauce; **choice of side**

IMPOSSIBLE™ BURGER 22

impossible plant-based burger, vegan roasted garlic aioli, lettuce, tomato, red onions, dill pickle, house-made sesame 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 21

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

CRISPY BUFFALO CHICKEN CAESAR WRAP 21

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

SWEET CHILI CHICKEN WRAP 21

crispy breaded and fried chicken bites, sweet chili sauce, sriracha aioli, crispy chow mein noodles, lettuce, carrot, green onions, cilantro, sesame seeds, flour tortilla; **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 seafood 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

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

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

TURKEY POT PIE 22

roasted turkey breast, root vegetables, rich turkey gravy, 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

SEAFOOD POT PIE 23

pacific cod, salmon, prawns, rich tarragon cream sauce, hearty vegetables, puff pastry top baked golden brown; **choice of side**

HUNTER SCHNITZEL 24

classic breaded pork cutlet, shallot & mushroom gravy, garlic mashed potatoes, seasonal vegetables

GRILLED STEAK & PRAWNS 36

house centre cut top sirloin steak, sautéed tiger prawns, herbed compound butter, garlic mashed potatoes, seasonal vegetables

ACADIAN CHICKEN 22

grilled chicken breast, house-blended seasonings, sweet bbq sauce, basmati rice, seasonal vegetables

DIPS

blue cheese +2 ranch +2
chipotle +2 vegan aioli +2
bang bang sauce +2
caesar dressing +2

ADD ONS

garlic toast +4 sour cream +2 american cheese +2
sautéed mushrooms +2 double smoked bacon +4
smoked tofu +4 chicken +6
prawns +9 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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