



AVAILABLE DECEMBER 25TH, 2025

APPETIZERS

CHICKEN WINGS 24

10 wings, choice of sauce: dry pepper, hot, bbq, or asiago & garlic rub

add: artisan blue cheese dip +1 ranch +1

ARTICHOKE DIP 18

spinach, artichoke hearts, cream cheese, onions, asiago cheese, warm naan bread

WICKET DRY RIBS 18

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

CHICKEN QUESADILLA 17

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

WICKET NACHOS 28

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

CHICKEN CORN CHOWDER 10 CUP 12 BOWL

slow roasted & pulled ancho rubbed chicken, carrots, onions, celery, new potatoes, cream, roasted corn

CAESAR SALAD 20

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*

HARVEST BOWL 24

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



BURGERS & SANDWICHES

ANGUS BEEF BURGER 25

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 double smoked bacon +4

GRILLED CHICKEN CLUB WRAP 25

grilled chicken breast, double smoked bacon, american cheese, lettuce, tomato, mayonnaise, 12" flour tortilla; **choice of side**

PULLED BEEF FRENCH DIP 27

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

SIDE OPTIONS

fries, fresh vegetables, artisan green salad

PREMIUM SIDE OPTIONS

sweet potato fries & chipotle aioli +3
caesar salad +2

PUB SPECIALTIES

TURKEY DINNER 38

brined turkey breast, herb focaccia stuffing, slow roasted thick cut, house-made cranberry sauce, yukon gold buttermilk mashed potatoes, fresh vegetables



PRIME RIB DINNER 48

12oz prime rib, with yorkshire pudding, mashed potato & seasonal vegetables

PEPPERONI & MUSHROOM PIZZA 24

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

BEEF LASAGNA 30

basil infused marinara sauce, cab ground beef, spinach, lasagna noodles, ricotta, mozzarella & asiago cheeses, garlic toast

BAKED MAC & CHEESE 20

aged cheddar, swiss, & asiago cheeses, macaroni noodles, panko crumb topping, garlic toast

add: double smoked bacon +4
broccoli +2 chicken +6

BUTTER CHICKEN 25

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

PACIFIC COD & CHIPS 23 (1 FILLET) 27 (2 FILLETS)

4oz cod fillet, traditional ale batter, slaw, house made tartar sauce

DESSERT

NEW YORK CHEESE CAKE 12

seasonal berry topping, whipped cream

