

## soup+salads

- SALMON CHOWDER** \$13.99  
Pemberton potatoes, Sockeye salmon, bacon, shallots, splash of cream, fresh dill, lemon + red onions
- MATZO BALL SOUP** \$13.99  
Rich chicken broth, matzo ball, spit roasted chicken, celery, carrots + onions
- SALMON SALAD** \$22.99  
6oz wood fire grilled salmon, Pemberton potatoes, asparagus, arugula, red onions, cucumber + creamy orange-dill dressing
- KALE SALAD** \$20.99 **V GF**  
Shredded kale, quinoa, greens, goat cheese, dried cranberries, candied pecans, roasted yams, beetroot, + tomato herb vinaigrette

- BEEFSTEAK TOMATO SALAD** \$14.99 **V**  
Served with shaved red onions, blue cheese crumble all in a vinaigrette
- THAI CHICKEN SALAD** \$22.99  
Tossed 6oz marinated chicken, snap peas, red onions, Shiitake mushrooms, roasted cashews, green peppers, crispy onions, spring roll chips + Thai peanut dressing with Sriracha spice
- CAESAR SALAD** \$13.99  
Romaine hearts, torn garlic croutons + shaved Parmesan
- CHOP SALAD** \$20.99  
Authentic Genoa salami, smoked ham, Gruyère, chickpeas, crisp vegetables, house made croutons + Dijon vinaigrette. Available as a vegetarian option

## appetizers

- CALAMARI** \$15.99  
Crispy fried calamari, lemon, parsley, garlic + tzatziki dip
- DEEP FRIED PICKLES** \$11.99 **V**  
Lightly ale-tempura battered crisp + tangy dill pickles served with a Parmesan sour cream dip
- 3 BAJA STYLE FISH TACOS** \$15.99  
House slaw, avocado salsa verde + cilantro sour cream served in a flour tortilla  
Add an extra taco for \$4.99
- CHICKEN WINGS** \$14.99  
Crispy buttermilk chicken wings, garlic butter hot sauce + blue cheese dip or teriyaki sauce
- SZECHUAN CHICKEN LETTUCE WRAPS** \$16.99  
Sautéed minced chicken, Szechuan sauce, sprouts, cashews + crisp lettuce
- GREEN BEANS** \$12.99  
Thai chili infused oyster sauce, lime zest + sesame seeds

- 2 DIPS, OLIVES + FLATBREAD** \$14.99 **V**  
House made flat bread, beetroot mint + yogurt dip, traditional hummus, olives
- TRADITIONAL POUTINE** \$14.99  
Hand cut fries, beef demi + cheese curds  
Add on chicken, beef or pork \$6.99  
Make it "curry chips" for \$2.99
- BEEF SLIDERS** (3 per order) \$16.99  
Pulled beef, pretzel bun + horseradish cream  
Add an extra slider for \$4.00
- PORK SLIDERS** (3 per order) \$16.99  
Slow braised pork, hoisin mayo, apple + cucumber slaw  
Add an extra slider for \$4.00
- TEMPURA TUNA MAKI ROLL** \$15.99  
Nori + sushi rice cradling Albacore tuna, lightly ale-tempura battered, topped with daikon sprouts + tobiko

## brick oven pizza

- WILD MUSHROOM** \$19.99 **V**  
Rosé based, wild mushrooms sautéed in garlic butter + melted Provolone
- MARGHERITA** \$18.99 **V**  
Fresh red and yellow tomato, Bocconcini, basil + finished with rock salt
- PULLED PORK** \$18.99  
5 hour slow cooked pork shoulder + our Ale infused tangy BBQ sauce with cheddar cheese, topped with green onions + sour cream

- JOHNNY MAC** \$18.99  
Spicy Capicola + mushrooms
- ITALIAN** \$18.99  
Authentic Genoa salami, Gorgonzola cheese + basil
- BBQ CHICKEN** \$19.99  
Bullseye BBQ sauce, smoked Caciocavallo cheese, red onions + fresh cilantro
- FOUR CHEESE** \$18.99 **V**  
Red sauce, Gruyère, Provolone, Parmesan, fresh Mozzarella + house basil pesto



## rotisserie + wood fired grill

- ROTISSERIE ROASTED PORCHETTA** \$38.99  
Slow roasted pork stuffed with herbs, topped with chimichurri sauce, served with roasted rosemary potatoes or mashed potatoes
- GRILLED WILD B.C. SOCKEYE SALMON** \$31.99  
Forno roasted vegetables, chimichurri sauce + grilled lemon
- ROTISSERIE ROASTED PRIME RIB** \$42.99  
10oz thick cut, with creamed spinach, horseradish cream, beef jus, served with roasted rosemary potatoes or mashed potatoes
- ROTISSERIE ROASTED FREE RANGE CHICKEN** \$29.99  
Half chicken, hand cut fries, green beans + peppercorn sauce

- GRILLED AGED BONE-IN RIBEYE** \$42.99  
16oz Certified Angus AAA cut, seasoned, grilled to order, served with hand cut fries + peppercorn sauce
- PORK RIBS** \$30.99  
Sweet + smokey BBQ sauce with hand cut fries
- BEEF RIBS** \$42.99  
Sweet + spicy Tabasco-black pepper glaze, hand cut fries + slaw
- CHICKEN + RIBS** \$35.99  
Quarter chicken, beef ribs, hand cut fries + slaw

## plates

- BUTTER CHICKEN** \$23.99  
Tender chicken breast simmered in traditional Indian butter chicken sauce with Fenugreek, served with jasmine rice + naan bread
- FISH + CHIPS** \$24.99 (2 piece)  
Pacific Ling cod, ale battered, hand cut fries, slaw + tartar sauce
- CHICKPEA CURRY** \$21.99 **V**  
Slowly simmered in a rich Indian curry, served with jasmine rice + naan bread
- DOUBLE BACON, CHEESE + MUSHROOM BURGER** \$22.99  
Served with hand cut fries  
Substitute salad for \$2.00 or poutine for \$3.00
- BEEF + GRIZZLY ALE PIE** \$22.99  
Slow cooked AAA Beef with root vegetables, herbs, Grizzly Brown Ale in a golden brown puff pastry, served with simple mixed greens

## pastas

- PENNE BOLOGNESE** \$22.99  
Classic rich meat sauce
- VEGETABLE PENNE** \$20.99 **V**  
Broccoli, tomato, onions + fennel served in a creamy garlic butter sauce, topped with Feta cheese  
Add on rotisserie chicken \$6.99
- SMOKED SALMON FETTUCCINE** \$24.99  
Smoked salmon, wine, cream, tomato, onions, garlic, lemon + parsley
- WILD MUSHROOM FETTUCCINE** \$22.99 **V**  
Shimeji, Shiitake, Cremini, Oyster, Maitake, peas, cream + Parmesan
- MAC + CHEESE** \$19.99 **V**  
Macaroni elbows, four cheese sauce, light panko Parmesan crust + garlic toast  
Add on Capicola, bacon or blue cheese \$2.99
- CHICKEN PENNE** \$23.99  
Hand pulled rotisserie chicken in a lemon pesto Parmesan cream sauce