

## START

### BEER SOUP \$8.99

Rodeo Red Ale, Cheddar, creme fraiche, green onions, bacon

### PULLED PORK SLIDERS \$12.99

Three bombers topped with spiced BR BBQ sauce, chopped coleslaw, pretzel bun **Extra slider 4 bucks**

### COD FRITTERS \$11.99

Cod fritters, dill ranch dressing, cumin lime hot sauce

### FRIED PICKLES \$10.99

Ale-tempura battered crisp and tangy dill pickles served with our lemon-pepper Parmesan dip

### BEER BATTERED GARLIC FRIES \$9.99

Ale battered, fresh garlic, shallots + jalapenos, served with jalapeno mayo and dill ranch dressing

### CRISP BEER BATTERED ONION RINGS \$10.99

Served with lemon-pepper Parmesan dip

### WOK FRIED GARLIC SQUID \$12.99

Tossed with jalapeno, garlic, shallots

### SPICY GREEN BEANS \$10.99

Thai chili infused oyster sauce, sesame seeds

### CHICKEN WINGS \$13.99

Southern buttermilk battered wings, fresh cooked. Your choice of:  
Hot with blue cheese dip  
Sweet Thai chili

### GRILLED SHORTRIBS \$13.99

Korean steak sauce marinated and served with a light green salad with peppery sesame vinaigrette

### CAULIFLOWER \$11.99

Southern buttermilk battered cauliflower

### VEGETABLE SPRINGROLLS \$10.99

Served with soy chili dipping sauce

### EDAMAME \$10.99

Classic soy bean pods with sea salt and our soy chili dipping sauce

### ROASTED GARLIC 5-CHEESE ARTICHOKE DIP \$13.99

Served with fresh herbed flat bread

### GINGER BEEF \$12.99

Crisp beef, sweet + spicy soy glaze, chilies

### INDIAN POUTINE \$11.99

Classic fries, cheese curds, traditional Indian butter chicken sauce

### LOADED FRIES \$11.99

Classic fries, diced tomato, green onions, blue cheese, hot sauce, blue cheese dressing **Add bacon or pulled chicken 4 bucks**

### CAULIFLOWER TACOS \$14.99

Buttermilk deep fried cauliflower, iceberg lettuce, tomato confit, lemon pepper Parmesan drizzle, salsa verde, cumin lime hot sauce  
**Extra taco 4 bucks**

### BAJA STYLE FISH TACOS \$14.99

Hot sauce marinated Grey Cod, dressed cabbage, avocado salsa verde, cilantro-lime sour cream served in three soft shell flour tortillas

**Extra taco 4 bucks**

### SPICY TOFU \$10.99

Tossed with chilies, garlic, ginger

## SALAD

### HOUSE GREENS \$10.99

Fresh mixed greens, diced tomatoes, fried capers, balsamic reduction vinaigrette  
**Add chicken or salmon 6 bucks**

### VEGETABLE CHOP SALAD \$14.99

Mixed greens, quinoa, red onion, tomato, chick peas, Kalamata olives, Italian vinaigrette **Add chicken or salmon 6 bucks**

### ASIAN NOODLE SALAD \$14.99

Chowmein noodles, romaine, peppers, onions, carrots, cucumber, green onions, peanuts, sesame seeds **Add chicken or salmon 6 bucks**

### CAESAR \$11.99

House made capered dressing, fire roasted croutons, Parmesan, lemon **Add chicken or salmon 6 bucks**

### GRILLED CHICKEN CLUBHOUSE SALAD \$16.99

Bacon, tomato, avocado, deep-fried poached egg, lettuces, blue cheese, ranch dressing

### SALMON NICOISE \$18.99

Wild Sockeye salmon over arugula, cubed Yukon Gold potatoes, crisp garden green beans, hard boiled egg, Greek olives, anchovy filet, tender tomato confit, warm vinaigrette

### SOUTHWEST CHICKEN SALAD \$16.99

Beer marinated pulled chicken, Cheddar, tortilla strips, black beans, salsa verde, chili-lime vinaigrette, cilantro-lime sour cream

## PIZZA

### HAWAIIAN \$15.99

Cappicola, pineapple, Mozzarella, Provolone

### JOHNNY MAC \$15.99

Cappicola, mushroom, Mozzarella, Provolone

### MEAT LOVER'S \$16.99

Cappicola, pepperoni, ground chorizo, Cheddar, Mozzarella

### SAVORY MUSHROOM \$16.99

Mushrooms sautéed in garlic butter and herbs, finished with Parmesan, scented arugula

### MARGHERITA \$15.99

Tomato, basil, Mozzarella, Provolone, Bocconcini

### BBQ CHICKEN \$16.99

Tomato BBQ sauce, smoked Cacciocavallo, red onions, fresh cilantro

### PEPPERONI DELUXE \$16.99

Pepperoni, green pepper, mushrooms, red onion, Mozzarella, Provolone

### CAULIFLOWER \$16.99

Spinach, garlic, Italian seasoning, tomato sauce, gremolata, Mozzarella, Provolone, fresh squeezed lemon juice

## BUN

Served with hand cut fries or greens

Substitute lettuce cups for 2 bucks

Substitute soup or Caesar salad for 2 bucks or onions rings for 3 bucks

### BACKYARD BURGER \$15.99

Homemade all ground chuck beef burger with crisp iceberg, tomato, BR burger sauce  
**Add bacon and sharp Cheddar for 2 bucks each**

### SMOKED MEAT \$15.99

Swiss cheese, chopped coleslaw, deli mustard, Russian dressing on rye bread

### ROCKET CHICKEN \$16.99

Panko breaded chicken breast, smoked bacon, white Cheddar, Dijon mayo, tomato, arugula, on a rustic bun.

### CHICKEN BURGER \$16.99

Grilled skin on 24 hour marinated chicken thighs, slow cooked Shiitake mushroom relish, Dijon mayo

### PULLED BEEF BRISKET \$16.99

Hickory chipotle sauce, charred red onion, arugula, white Cheddar

### PULLED PORK \$15.99

House made BBQ sauce, chopped coleslaw, pretzel bun

### PORTOBELLO BURGER \$16.99

Grilled marinated Portobello mushroom, red onions, tomato, arugula, blue cheese, mayo

### GRILLED PRAWN CLUBHOUSE \$15.99

Crispy bacon, lettuce, tomato, avocado, onion ring, Louie dressing

### PORK BELLY \$16.99

Fennel braised pork belly, granny smith apple slaw, black pepper mayonnaise

### STEAK SANDWICH \$18.99

Marinated 6oz flat iron steak served open face on garlic buttered baguette topped with crisp beer battered onion rings

**THINK BIG**

**BIG FEATURES BUN**  
+ BEER MONDAY

**BIG FEATURES BUN**  
WING TUESDAY

**BIG FEATURES BUN**  
WOK WEDNESDAY

**BIG FEATURES BUN**  
KIDS THURSDAY

**BIG FEATURES BUN**  
PIZZA SUNDAY

## PLATE

### FISH + CHIPS \$19.99

Lightly Ale-tempura battered Grey Cod, hand cut fries, dressed coleslaw, capered tartar sauce

### KOREAN SHORT RIB \$24.99

Mashed potatoes, seasonal vegetables, Korean ale reduction

### GRILLED HALF CHICKEN \$22.99

Wing bone-in boneless half chicken, Rodeo Red infused tangy BBQ sauce, mashed potatoes, seasonal vegetable

### BAKED MEAT LOAF \$19.99

Mushroom sauce, creamed spinach, mashed potatoes

### MAC + CHEESE \$16.99

Baked three cheese macaroni with a crisp panko shell **Add blue cheese for 2 bucks, add chorizo for 3 bucks**

### BAKED WILD SOCKEYE SALMON \$23.99

Garlic + parsley crust, sundried tomato butter sauce, seasonal vegetable, mashed potatoes

### AAA GRADE RIB-EYE \$29.99

10 ounce AAA Grade Alberta Beef, compound garlic butter, whole leaf Caesar, hand cut fries

## ASIAN KITCHEN

### CHICKEN CHOW MEIN \$17.99

Carrots, onion, bean sprouts and shiitake mushrooms

### SINGAPORE "NIGHT MARKET" NOODLE \$17.99

Curried rice vermicelli noodles with chicken, bistro shrimp, Chinese sausage, julienne fresh vegetables

### KUNG PAO \$17.99 chicken, bistro shrimp, or vegetarian

Water chestnuts, baby corn, carrots, celery, bell peppers, onion, roasted peanuts, wok tossed with chinkiang dark vinegar, spicy chilies, served with steamed jasmine rice

### BEEF + BROCCOLI \$17.99

Carrots, bell peppers, onion, wok tossed with oyster sauce, served with steamed jasmine rice

### CHICKEN + PRAWNS WITH BLACK BEAN SAUCE \$17.99

Fresh snap peas, green beans, bell peppers, onion, wok tossed with spicy black bean sauce, served with steamed jasmine rice

### BBQ PORK NOODLE BOWL \$17.99

BBQ pork, Shanghai noodle, white onions, peppers, carrots, cabbage, smoked Thai ginger sauce, sesame seeds

### MANGO CHUTNEY CURRY \$17.99 chicken, prawns, or vegetarian

Carrots, red pepper, green pepper, white onion, mango chutney infused Indian curry, chopped cilantro, served with jasmine rice

### FRIED RICE \$17.99 chicken, bbq pork, bistro shrimp, or vegetarian

Traditional Canton style with peas, chopped green onion, egg

### SWEET + SOUR PORK \$17.99

Classic all time favourite with fresh pineapple, bell peppers, onion, served with steamed jasmine rice

### SHANGHAI GINGER BEEF \$17.99

Crispy strips of beef wok tossed with julienne bell peppers, onion, carrots in spicy ginger sweet + sour sauce, served with steamed jasmine rice

### BUTTER CHICKEN \$17.99

Tender chicken breast simmered in traditional Indian butter chicken sauce with fried shallots, served with steamed jasmine rice and house made flat bread

### TOKYO RICE BOWL \$19.99 Substitute 6oz flat iron steak 3 bucks

Wild Sockeye salmon, bok choy, Shiitake mushrooms, spicy togarashi sauce, tempura green beans

## DESSERT

Ask your server about our dessert selections