

START

BEER SOUP \$9.99

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

PULLED PORK SLIDERS \$13.99

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 \$13.99

Tossed with jalapeno, garlic, shallots

SPICY GREEN BEANS \$10.99

Thai chili infused oyster sauce, sesame seeds

CHICKEN WINGS \$14.99

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

GRILLED SHORTRIBS \$14.99

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 \$13.99

Crisp beef, sweet + spicy soy glaze, chilies

INDIAN POUTINE \$12.99

Classic fries, cheese curds, traditional Indian butter chicken sauce, fried shallots, cilantro

LOADED FRIES \$12.99

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 \$15.99

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 \$11.99

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**

SUPERFOOD SALAD \$14.99

Kale, quinoa, mixed greens, and roasted beets tossed in mint scallion dressing topped with cranberries and toasted pumpkin seeds.

Add chicken or salmon 6 bucks

CAESAR \$12.99

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

GRILLED CHICKEN CLUBHOUSE SALAD \$17.99

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

SALMON NICOISE \$19.99

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 \$18.99

Grilled chicken breast, cheddar cheese, tortilla strips, black beans, salsa verde, chili-lime vinaigrette, cilantro-lime sour cream

PIZZA

HAWAIIAN \$17.99

Cappicola, pineapple, Mozzarella, Provolone

JOHNNY MAC \$17.99

Cappicola, mushroom, Mozzarella, Provolone

MEAT LOVER'S \$18.99

Cappicola, pepperoni, chorizo, Cheddar, Mozzarella

SAVORY MUSHROOM \$17.99

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

MARGHERITA \$16.99

Tomato, basil, Mozzarella, Provolone, Bocconcini

BBQ CHICKEN \$18.99

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

PEPPERONI DELUXE \$18.99

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

CAULIFLOWER \$17.99

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

BUN

Served with crispy golden fries or greens

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 \$16.99

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 \$17.99

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

STEAK SANDWICH \$18.99

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

PLATE

FISH + CHIPS \$20.99

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

KOREAN SHORT RIB \$24.99

Mashed potatoes, seasonal vegetables, Korean 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 \$21.99

Mushroom gravy, creamed spinach, mashed potatoes

MAC + CHEESE \$17.99

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

BAKED WILD SOCKEYE SALMON \$24.99

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

AAA GRADE RIB-EYE \$32.99

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

ASIAN KITCHEN

WONTON SOUP \$14.99

BBQ Pork, house made pork wontons, Shanghai noodles, bean sprouts, bok choy, and green onions finished with togarashi spice and sesame oil

CHICKEN CHOW MEIN \$18.99

Carrots, onion, bean sprouts and shiitake mushrooms

SINGAPORE "NIGHT MARKET" NOODLE \$18.99

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

KUNG PAO \$18.99 **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 \$18.99

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

CHICKEN + PRAWNS WITH BLACK BEAN SAUCE \$18.99

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

BBQ PORK NOODLE BOWL \$18.99

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

MANGO CHUTNEY CURRY \$18.99 **chicken, prawns, or vegetarian**

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

FRIED RICE \$18.99 **chicken, bbq pork, bistro shrimp, or vegetarian**

Traditional Canton style with peas, chopped green onion, egg

SWEET + SOUR PORK \$18.99

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

SHANGHAI GINGER BEEF \$18.99

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 \$18.99

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

TOKYO RICE BOWL \$21.99 **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