

BEER LIST

FLAGSHIP BREWS

12oz \$4.50 / 20oz \$7.25

152 LAGER

4.8% 12 IBU

RODEO RED ALE

5% 14 IBU

CLOVER IPA

6.5% 65 IBU

SEASONAL BREWS

12oz \$5 / 20oz \$7.75

PEAR AND CURRANT BELGIAN PALE ALE

5.2% 20 IBU

NITRO CHOCOLATE STOUT

5.9% 42 IBU

NITRO IRISH PUB ALE

4.6% 19 IBU

PENALTY STROKE PILSNER

4.8% 15 IBU

GROWLER FILLS AVAILABLE!

64oz

\$13 FOR FLAGSHIP BREWS

\$14 FOR SEASONALS

HAPPY HOUR

2-5pm EVERYDAY

BEERS 20oz \$5

REMIX VODKA SODAS \$5

355ml cans

Raspberry Lemon

Lemon Lime

Mango Passionfruit

Orange Tangerine

RED WINE 6oz \$5

Sumac Ridge, Merlot

WHITE WINE 6oz \$5

Sumac Ridge, Sauvignon Blanc

APEROL SPRITZ \$8

3oz Aperol, 3oz Prosecco,
soda and an orange slice

\$5 OFF ALL PIZZAS

\$5 OFF ALL ASIAN
KITCHEN DISHES



SIGNATURE COCKTAILS

Raspberry Mojito

1oz \$8 / 2oz \$11

White rum, mint, lime, sugar and fresh raspberries

Cucumber Mule

1oz \$8 / 2oz \$11

Vodka, ginger beer, cucumber, lime

Just Peachy

1oz \$8 / 2oz \$11

Vodka, peach schnapps, Sprite, OJ

Berry Collins

1oz \$8 / 2oz \$11

Gin, lemon, sugar, mixed berries

Old Fashioned

2oz \$11

Bourbon, sugar, bitters, orange

Aperol Spritz

3oz Aperol 3oz Prosecco \$11

Aperol, Cinzano Prosecco, soda and an orange wedge

Caesar

1oz \$8 / 2oz \$11

Vodka, Clamato juice, Worcestershire sauce, Tabasco sauce, garnished with a pickled bean and a lime wedge

Apple Smash Martini

2oz \$10

Vodka, apple Sourpuss, apple brandy, apple juice

Girls Night Out Martini

2oz \$10

Vodka, raspberry Sourpuss, lime

Love Potion Martini

2oz \$10

Raspberry vodka, peach schnapps, banana liqueur, cranberry and pineapple juice

Little Miss Conduct

2oz \$10

Blueberry vodka, triple sec, lime juice and pineapple juice

Blueberry Cosmo

2oz \$10

Blueberry vodka, Grand Marnier, lime juice and cranberry juice

Key Lime Pie Martini

2oz \$10

Vodka, vanilla vodka, lime juice and coconut syrup

Remix Vodka Sodas

355ml can \$7

Blood Orange Tangerine

Lemon Lime

Raspberry Lemon

Mango Passionfruit



WHITE WINE

6oz/ 9oz/ half litre/ bottle

Sumac Ridge, Sauvignon Blanc

\$8/ \$12/ \$21/ \$32

Jackson Triggs Reserve, Chardonnay

\$8/ \$12/ \$21/ \$32

Inniskillin, Pinot Grigio

\$9/ \$13/ \$24/ \$37

See Ya Later, Pinot Gris

\$11/ \$16/ \$29/ \$44

Culmina Family Estate, Rose

\$13/ \$18/ \$34/ \$52

BOTTLE 750ml

5 Vineyards, Chardonnay **\$36**

Quails Gate, Gerwurztraminer **\$42**

Blasted Church, Sauvignon Blanc Blend **\$43**

Ravenswood, Chardonnay **\$47**

Grey Monk, Pinot Gris **\$46**

Nobilo, Sauvignon Blanc **\$42**

Kim Crawford Sauvignon Blanc **\$44**

SPARKLING

Henkell Piccolo 200ml **\$9**

La Marca Prosecco 750ml **\$44**

See Ya Later Brut 750ml **\$52**

RED WINE

6oz/ 9oz/ half litre/ bottle

Sumac Ridge Merlot

\$8/ \$12/ \$21/ \$32

Jackson Triggs Estate, Shiraz

\$10/ \$15/ \$26/ \$39

Inniskillin, Cabernet Sauvignon

\$10/ \$15/ \$26/ \$39

See Ya Later, Pinot Noir

\$13/ \$18/ \$34/ \$52

BOTTLE 750ml

Wine Men of Gotham, Shiraz **\$34**

Cedar Creek, Cabernet Merlot **\$40**

Da Vinci, Chianti **\$48**

Ravenswood, Zinfandel **\$44**

Cassini, Pinot Noir **\$48**

Charles Smith, Merlot **\$48**

Columbia, Cabernet Sauvignon **\$48**

Graffigna, Malbec **\$35**

The Show, Cabernet Sauvignon **\$49**



START

PULLED PORK SLIDERS \$13.99 DF
Three bombers topped with spiced BR BBQ sauce, chopped coleslaw, pretzel bun Extra slider 4 bucks

VEGETABLE SPRINGROLLS \$11.99 V DF
Served with soy chili dipping sauce

BEER BATTERED GARLIC FRIES \$9.99 V DF
Ale battered, fresh garlic, shallot + jalapenos, served with jalapeno mayo

CRISP BEER BATTERED ONION RINGS \$10.99 V
Beer battered with lemon-pepper Parmesan dip

WOK FRIED GARLIC SQUID \$13.99 GF DF
Tossed with jalapeno, garlic, shallots

CHICKEN WINGS \$14.99
Southern buttermilk battered wings, fresh cooked. Your choice of:
Hot with blue cheese dip
Sweet Thai chili

FRIED PICKLES \$10.99 V DF
Ale-tempura battered crisp and tangy dill pickles served with our lemon-pepper Parmesan dip

EDAMAME \$10.99 V
Classic soy bean pods with sea salt and our soy chili dipping sauce

INDIAN POUTINE \$12.99
Classic fries, cheese curds, traditional Indian butter chicken sauce, fried shallots, cilantro

BAJA STYLE FISH TACOS \$15.99
Beer battered 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 GF V DF
Tossed with chilies, garlic, ginger

SPICY GREEN BEANS \$10.99 GF V DF
Thai chili infused oyster sauce, sesame seeds

SALAD

HOUSE GREENS \$10.99 GF V DF
Fresh mixed greens, diced tomatoes, fried capers, balsamic reduction vinaigrette
Add chicken or salmon 6 bucks

CAESAR \$12.99
House made capered dressing, fire roasted croutons, Parmesan, lemon
Add chicken or salmon 6 bucks

SOUTHWEST CHICKEN SALAD \$18.99
Grilled chicken breast, cheddar cheese, tortilla strips, black beans, peppers, onion, salsa verde, chilli-lime vinaigrette + cilantro-lime sour cream

GRILLED CHICKEN CLUBHOUSE SALAD \$17.99
Bacon, tomato, avocado, deep-fried poached egg, lettuce, blue cheese, ranch dressing

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

MARGHERITA \$16.99 V
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

SAVORY MUSHROOM \$17.99 V
Mushrooms sautéed in garlic butter and herbs, finished with Parmesan, scented arugula

BUN

Served with crispy golden fries or greens. Substitute Caesar salad for 2 bucks and onion rings or garlic fries for 3 bucks

ROCKET CHICKEN \$16.99
Panko breaded chicken breast, smoked bacon, white Cheddar, spicy mayo, tomato, arugula, on a rustic bun

CHICKEN BURGER \$16.99 DF
Grilled skin on 24 hour marinated chicken thighs, slow cooked Shiitake mushroom relish, Dijon mayo

PULLED PORK \$15.99 DF
House made BBQ sauce, chopped coleslaw on a pretzel bun

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

VEGGIE BURGER \$15.99 V
Harvest vegetarian burger patty, house made hummus and tzatziki, white cheddar, arugula and a drizzle of hot sauce

GRILLED PRAWN CLUBHOUSE \$15.99 DF
Crispy bacon, lettuce, tomato, avocado, onion ring, Louie dressing

ASIAN KITCHEN

CHICKEN CHOW MEIN \$18.99 DF
Carrots, onion, bean sprouts and shiitake mushrooms

SINGAPORE "NIGHT MARKET" NOODLE \$18.99 DF
Curried rice vermicelli noodles with chicken, bistro shrimp, Chinese sausage, julienne fresh vegetables

KUNG PAO \$18.99 chicken, bistro shrimp, or vegetarian **DF**
Water chestnuts, baby corn, carrots, celery, bell peppers, onion, roasted peanuts, wok tossed with chinkiang dark vinegar, spicy chilies, served with jasmine rice

FRIED RICE \$18.99 chicken, bistro shrimp, or vegetarian **GF DF**
Traditional Canton style with peas, chopped green onion, egg

CHICKEN + PRAWNS WITH BLACK BEAN SAUCE \$18.99 DF
Fresh snap peas, green beans, bell peppers, onion, wok tossed with spicy black bean sauce, served with jasmine rice

SWEET + SOUR PORK \$18.99 GF DF
Classic all time favourite with fresh pineapple, bell peppers, onion, served with steamed jasmine rice

BEEF + BROCCOLI \$18.99 DF
Carrots, bell peppers, onion, wok tossed with oyster sauce, served with 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

FISH + CHIPS \$20.99
Lightly Ale-tempura battered Grey Cod, hand cut fries, dressed coleslaw, capered tartar sauce

SIGNATURE DISHES

MAC + CHEESE \$17.99
Baked three cheese macaroni with a crisp panko shell
Add blue cheese for 2 bucks, add chorizo for 3 bucks

DESSERT

Menu articulated by Chef Kevin Palsenbarg

Ask your server about our dessert selections

WiFi Password - bigridge

If you find something on our menu that you would prefer vegetarian, we will accommodate you to the best of our ability. Sauces, sides and substitutions may cost extra.

VE Vegan **V** Vegetarian **GF** Gluten Friendly **DF** Dairy Free