

SANDWICHES & BURGERS

*All served with your choice of
Fries, Soup or House salad.
Substitute with Caesar Salad or Sweet Fries for \$2*

- Blueberry chicken provolone sandwich** 16
Arugula, red onion, pickled carrots, house-made blueberry ketchup, house-made ciabatta
- Cuban Reuben** 15.5
Slow roasted pulled pork, homemade brown ale BBQ sauce, pickle slices, Swiss cheese, grainy Dijon, marble rye bread
- AAA Alberta Beef Melt** 17
Thin sliced AAA beef, caramelized onions, provolone cheese, horseradish mayo, Portuguese bun, served with au jus
- Heid Out Burger** 16
Hand-pressed 7 oz charbroiled beef patty, cheddar cheese, Soggy Otter grilled salami made by Gwinners, lettuce, tomato, pickles, homemade Soggy Otter Brown Ale BBQ sauce, roasted garlic aioli
- Ultimate Big Foot Burger** 27
Two hand-pressed beef patties, four slices of cheddar cheese, Soggy Otter grilled salami, lettuce, tomato, deep fried pickles, caramelized onions, Soggy Otter Brown Ale BBQ sauce, roasted garlic aioli
- The green coddess**  15
Baked cod, lettuce, cucumber & fennel pickle, avocado citrus dressing on house-made ciabatta bun
- Black Bean falafel veggie burger** 15
Homemade veggie burger, arugula, tomato, Asian inspired slaw, miso dressing on a Kaiser bun
- Pulled pork quesadilla** 15
Pulled pork, corn relish, mixed cheese, mango chutney and cilantro sour cream on the side
- Char Siu Beef Wrap** 15
AAA Alberta shaved beef, rice vermicelli, Char Siu sauce, red onion, pickled carrot, fresh cilantro, Enoki mushrooms, whole wheat wrap
- Certified Angus Steak Sandwich** 24
8oz CAB sirloin, caramelized onions, house-made sourdough
Add warm Mushrooms a la Greque \$6.00

We will do our very best to accommodate any dietary preferences or requirements.

Gluten-free and vegan options available.

Please ask your server for our menu.



Recommended by the Vancouver Aquarium as ocean-friendly.



STARTERS

- Charcuterie Board** 28
Applewood cheddar, stilton, & sumac goat cheese quenelles, pork rilette, salmon gravlax, lamb galette, mushrooms a la Greque, olives, pickled beans, pickled carrot, dried fruit, fresh herb, multigrain bread loaf
- Stuffed Yorkies** 14
Three Yorkshire puddings filled with shaved AAA Alberta beef, served with au jus and horseradish aioli
- Masala poutine** 12.5
House-made spiced masala, real cheese curds, fresh cilantro
- Sweet chili sesame Edamame Beans** 7
Sweet chili, sesame oil, tamari, topped with sesame seeds
- Calamari** Avocado cilantro dip, salsa garnish 15.5
- Spicy Pickle Sticks** 7.5
Quartered dills & crispy panko breading served with homemade chipotle aioli dip
- Bruschetta** House-made focaccia crostinis 5.5
- Bacon, provolone & blonde ale Dip** 14.5
House-made focaccia wedges
- Dry ribs** 12.5
Kosher salt, coarse pepper & garlic, bone-in side ribs, crudité & dip
- Pacific style prawns** 🌐 13.5
Tamari, maple, Sriracha, 5 spice, Asian slaw
- Ploughman's platter** 17
Stilton or Applewood cheddar, pork rilette, Gwinners Soggy Otter brown ale salami, sliced boiled egg, pickled carrot, corn relish, dried fruit, fresh herb, potato salad, Portuguese loaf
- Mushrooms a la greque** 8.5
Marinated in extra virgin olive oil and herbs, crostinis
- Cod Tacos** 🌐 16
3 soft flour tortillas, arugula, mango chutney, crème fraiche, crispy corn tortilla garnish *Add an extra taco for \$5*
- Beetroot cured kuterra salmon gravlax** 🌐 17
Fennel bulb, preserved lemon, orange segments, fresh herbs
- Jaeger Hotchos** 20
Lattice potato fries, melted cheese, crème fraiche, green onions, salsa, with Jaeger sauce for dipping *Add extra cheese - \$4*
- guacamole** with seasoned corn chips 5.5
- roasted red pepper hummus** 7.5
With toasted naan, Kalamata olive medley and crudité
- Sweet Fries** Roasted garlic aioli 7.5
- Heid out poutine** 10.5
House-made gravy and real cheese curds. *Add pulled pork - \$4*
- House Fries** 6
Add a homemade dip for \$1.00
Roasted Garlic Aioli, Chipotle Aioli, Blueberry Ketchup

Mains

- Fish & Chips** 🌐 15
One house beer battered cod (1 piece), lemon caper & cilantro aioli
Add an extra piece of house battered cod for \$7
- Jaeger "Hunter" Schnitzel** 16
House breaded pork, homemade mushroom cream sauce, homemade spätzle, braised red cabbage. *Large schnitzel add \$5*
- Curry Chicken masala** 24
South Indian masala spiced chicken breast & drumstick, cumin basmati rice, cilantro sour cream and toasted naan. Our cook, Raj's recipe from Madurai, India
- Thai mango seafood rice bowl** 🌐 22
Mussels, clams, prawns, Thai red curry, cumin basmati rice
- Haida gwaii Halibut Filet** 🌐 37
6oz pan seared halibut filet, roasted baby blue potato, mango chutney, arugula pesto, fresh radish, beet chips
- lemongrass Noodle Bowl** 12
Lemongrass ginger broth, rice noodle, Asian style slaw, Enoki mushrooms, seaweed salad, radish, hot sauce *Add 5 tiger prawns \$8.5/ 4oz Sirloin \$9/5oz rare Ahi Tuna \$16*
- Pasta carbonara** 15
Mushrooms, bacon, garlic, cream reduction, and parmesan
Add 5 tiger prawns 🌐 - \$8.5; Add ½ chicken breast - \$4
- Fisher peak Buddha bowl** 18
Ancient grain quinoa in citrus avocado vinaigrette, masala roasted chickpeas, bocconcini, cucumber & fennel pickle, roasted red pepper hummus, pumpkin seeds, pickled beets, sunflower shoots
(Daily protein, please ask your server)
- 12 oz flame Grilled Ribeye** 39
Flame grilled Certified Angus ribeye, roasted root vegetables, spinach & grape tomato salad, roasted red pepper hummus, Yorkshire pudding, and natural jus
- Sesame crusted rare ahi tuna**
31
5oz seared rare Ahi Tuna loin (Fairtrade), green lentils, zucchini curls, Wakame salad
- green pea, chickpea & mushroom masala** 19
South Indian masala spiced green and chickpeas, cumin basmati rice, seasonal vegetables, cilantro sour cream and toasted naan. Our cook, Raj's recipe from Madurai, India
- Mediterranean Vegetables** 15
Baby bell peppers, Indian eggplant, red onions, baby zucchini, Kalamata olives, all sautéed in extra virgin olive oil, oregano, topped with cow feta. Served with house-made focaccia.
- ❖ *With 8oz CAB Sirloin Steak* 33
 - ❖ *With 5oz rare Ahi Tuna (Fairtrade)* 31
 - ❖ *With 6oz Halibut Filet* 🌐 37
 - ❖ *With 6oz Chicken Breast* 25

The TOMAHAWK Expense Account

99

Tomahawk 1 kilogram Steak, five jumbo garlic Tiger prawns, baby blue potato and Mediterranean vegetables (2 Hours Notice)

SOUP

Daily housemade soups from scratch

Cup 5 | Bowl 6.5

SALAD

Dressings: Balsamic Vinaigrette, Rhubarb Mint Vinaigrette, Lemon Mustard Vinaigrette, Roasted Garlic, Blueberry Ginger Vinaigrette, Ranch, Bleu Cheese

½ House - 7 | Full

House - 11

½ Caesar - 8 |

Full Caesar - 13

Soup & Salad 13

One soup and house or caesar salad. Served with sourdough

spinach and ancient grain Quinoa Salad 15

Peppers, cucumber, grape tomato, onion, feta, dry cranberry, pumpkin seeds, citrus avocado vinaigrette

Cobb Salad 17

Chicken, Gwinners Soggy Otter salami, bacon, boiled egg, carrot, grape tomatoe, cucumber, and cheddar on mixed greens with roasted garlic dressing

Rhubarb mint lentil salad 17

Bell pepper, onion, tomato, sultanas & apple on a bed of Arugula, garnished with sumac & 3 Crows Farms sunflower shoots, in a rhubarb mint vinaigrette

warm potato Salad 8

Marinated Yukon potatoes, crispy prosciutto, scallions, spinach

Warm roasted root vegetable salad 10

Carrot, yellow beet, rutabaga, yam, radish, red onion, in balsamic date vinaigrette, fresh arugula

Add to any salad:

½ Seasoned Chicken Breast 4

5 Sautéed Prawns  8.5

5 oz Rare Ahi Tuna (Fairtrade) 16

4 oz Certified Angus Sirloin 9

Flatbreads

Our 10" flatbreads are made in house and served without tomato sauce.

Margherita flatbread 17

Olive oil, basil, marinated bocconcini cheese, tomato

Carbonara flatbread 17

Bacon, mushroom, cream sauce, mozzarella, parmesan, scallion

Mediterranean red pepper hummus flatbread 18

Masala roasted chickpeas, grape tomatoes, feta, red onion, olives, crème fraiche, spinach and fresh torn basil

