

STARTERS

EDAMAME

kosher salt or jerk spice · 5

CHIPS & DIP

corn hummus, taro root chips · 7

CURRYWURST

sliced bratwurst, fries,
curry ketchup, mayo · 8

CRISPY CAULIFLOWER

citrus drenched, honey,
jalapeno hot sauce · 12

BRISKET POUTINE

braised beef, cheese curds,
sunny egg, salsa verde · 14

NACHOS

corn tortilla chips, cheddar &
monterey jack, tomatoes, black
olives, jalapeños, salsa fresca,
sour cream · 18

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add guacamole 3

add spicy green chili beef 6

WINGS - SIX WAYS

free run chicken wings, choose a flavour, add a dip · 12

FLAVOURS:

kansas style bbq
sriracha buffalo
frank's red hot

maple bacon
teriyaki
salt & pepper

DIPS:

blue cheese 1.5
parmesan 1.5
ranch 1.5

SALADS

QUINOA & MANGO

arugula, cucumber, radish,
green cabbage, black bean,
chickpea, crispy rice cracker,
korean chili vinaigrette · 14

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add blackened chicken 6

CHOPPED KALE & CHICKEN

roasted beets, granny smith apple,
celery, red onion, sweet pepper,
candied almonds, goat cheese,
sherry vinaigrette · 16

TACOS

fresh cabbage, spicy mayo,
radishes, salsa veracruz, cilantro

CHOOSE FROM:

crispy cod · 14

blackened chicken · 15

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add avocado 3

SOUPS

GRILLED CHICKEN & CORN CHOWDER

roasted peppers, salsa
veracruz, cilantro · 8

SEASONAL SOUP

house made using local &
seasonal ingredients · 7

BITES

YAM FRIES

chipotle mayo · 7

SESAME PRETZEL

coarse salt, craft beer
black mustard · 7

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add jalapeño cheese sauce 2

SAUSAGES

build your own plate, served with fries and sauerkraut · 14.5

TWO SAUSAGES:

north shore bratwurst
postmark ipa chorizo
smoked jalapeño cheddar
heritage beef banger

TWO MUSTARDS:

dijon
tarragon
sweet hot pepper
stone ground

ADD:

sausage 5
sesame pretzel 4
caramelized onions 2
mustard 1

CRAFTED LOCALLY IN COLLABORATION WITH TWO RIVERS SPECIALTY MEATS

ASK YOUR SERVER ABOUT TODAY'S FEATURE DISH



vegetarian



gluten free

BURGERS

Our burgers feature naturally raised beef from Cache Creek, simply seasoned & cast iron griddled. Served on a toasted brioche bun with our signature sauce.

*served with your choice of fries or side chopped salad
sub yam fries 2 / soup 3 / gluten free bread 2*

ADD:

double smoked bacon 2
sautéed mushrooms 2
fried egg 2
double cheese 2

CLASSIC PUB

american cheese,
iceberg lettuce, vine-
ripened tomato • 16

HOUSE SIGNATURE

double patty, sherry
sautéed mushrooms, swiss
cheese, buttermilk onion
rings, iceberg lettuce,
vine-ripened tomato • 19

BLUE CHEESE

caramelized onions,
crumbled blue cheese,
iceberg lettuce,
vine-ripened tomato • 16

HOUSE MADE VEGGIE

quinoa & brown rice patty,
pumpkin seeds, pickled
cabbage, sprouts, chipotle
mayo, butter lettuce,
tomato • 15

PIZZAS

*gluten free crust 2
add ranch dip 1.5*

BEEF & BLUE

slow roasted beef, kale,
blue cheese sauce, pickled
onion, arugula • 15

BROCCOLINI & BRIE

gold potato, parmesan cream,
green onions, mozzarella • 14

MARGHERITA

mozzarella, basil,
tomato sauce • 13

SALAMI & PROVOLONE

cultivated mushrooms, tomato
sauce, mozzarella, fresh basil,
truffle oil • 15

SALSICCIA

house made fennel sausage,
broccolini, chili flakes,
mozzarella, tomato sauce • 16

ASK ABOUT OUR
DAILY FEATURE PIZZA

SANDWICHES & LARGER

*served with fries or side chopped
salad / sub yam fries 2 / soup 3 /
gluten free bread 2*

BEEF BRISKET DIP

spice braised local beef,
horseradish mayo, sweet & sour
onions, jus, garlic buttered
french roll • 16

FISH & CHIPS

phillips beer battered pacific
cod, house made tartar sauce,
green cabbage slaw, lemon • 17

FRIED CHICKEN & WAFFLE

buttermilk crust, white cheddar,
sriracha mayo, golden waffles • 16

*add double smoked bacon 2
mushrooms 2 / fried egg 2
caramelized onions 2 / avocado 3*

BLTA

double smoked bacon, butter lettuce,
tomato, avocado, rosemary mayo,
toasted artisan sourdough • 14
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add cheddar or swiss 2

BLACKENED CHICKEN

cajun spiced free range chicken,
butter lettuce, tomato, cheddar,
chipotle mayo, brioche bun • 16

Slow Roasted PRIME RIB

scratch made yorkshire pudding,
braised carrots, yukon gold
mash, garlic jus • 18

RECOMMENDED PAIRING:

*gehringer brothers
cabernet merlot, BC
.....
guinness draught*

AVAILABLE SUNDAYS FROM 4PM

Donnelly Group

Proudly independent
since 1999

Each of our public houses is unique to its neighbourhood and true to its locale. A food and drink philosophy built on creativity, quality, value and locality is what excites us.

Donnelly Group is independently owned in Vancouver and proud to be the leader

in supporting local brewers, farms and fishermen. We believe that when product, service, design and community intersect a genuine experience follows.

We welcome your feedback or suggestions. Please enjoy our hospitality.

