

## 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

### SHORT RIB BAO BUNS

chargrilled beef, pickled carrots  
& daikon, cilantro, hoisin,  
chili sauce · 15

### 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*

## BITES

### YAM FRIES

chipotle mayo · 7

### SESAME PRETZEL

coarse salt, craft beer  
black mustard · 7

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*add jalapeño cheese sauce 2*

## 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 & SUGAR SNAP PEA

kale, radicchio, edamame, cucumber,  
radish, feta, basil mint dressing,  
sumac spiced rice cracker · 14

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*add blackened chicken 6*

*add house made veggie patty 5*

### CORN COBB SALAD

romaine hearts, arugula, sweet corn,  
black beans, red pepper, cucumber,  
pickled cabbage, cotija cheese,  
double smoked bacon, soft boiled egg,  
yogurt dressing · 15

### 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

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

## 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



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 YOUR SERVER ABOUT  
TODAY'S FEATURE DISH

## SANDWICHES & LARGER

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

#### FISH & CHIPS

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

#### BLTA

double smoked bacon, butter lettuce,  
tomato, avocado, rosemary mayo,  
toasted artisan sourdough · 14

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*add cheddar or swiss 2*

#### PORK SCHNITZEL REUBEN

panko crusted pork loin, sauerkraut,  
russian dressing, swiss cheese · 15

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

#### BRIE FIG & BACON

GRILLED CHEESE  
parsley butter, grainy mustard · 14

#### BLACKENED CHICKEN

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

#### BEEF BRISKET DIP

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