

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

CHEESE BOARD

smoked gouda, brie, aged
cheddar, candied pecans,
fruit preserve, toast · 16

CHARCUTERIE

sicilian chili salami,
prosciutto, country terrine,
pickles, mustard, toast · 17

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

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

FRESH HARVESTED OYSTERS

1/2 DOZEN OR DOZEN

hot sauce, lemon, horseradish,
house mignonette, cocktail
sauce · Market Price

ASK YOUR SERVER ABOUT
TODAY'S FEATURE DISH



vegetarian



gluten free

SANDWICHES & LARGER

served with fries or side chopped salad

sub yam fries 2 / soup 3 / gluten free bread 2

BLACKENED CHICKEN

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

CHICKEN & BRIE

slow roasted chicken, onion relish, brie, gravy, fried onions, artisan sourdough · 16

BEEF BRISKET DIP

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

BURGER

6oz beef chuck patty, american cheese, iceberg lettuce, tomato, brioche bun · 16

BLACKBIRD CHICKEN CURRY

yogurt marinated chicken, basmati rice, papadums, raita, pickled onions, stone fruit chutney · 18

PORK SCHNITZEL REUBEN

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

HOUSE MADE VEGGIE BURGER

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

ADD:

double smoked bacon 2

mushrooms 2

fried egg 2

caramelized onions 2

avocado 3

PIZZAS

gluten free crust 2

add ranch dip 1.5

SALAMI & PROVOLONE

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

MARGHERITA

mozzarella, basil, tomato sauce · 13

BROCCOLINI & BRIE

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

BEEF & BLUE

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

SMOKED CHORIZO

grilled kale, chili flakes, mozzarella, basil, tomato sauce · 15

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 ABOUT OUR
DAILY FEATURE PIZZA

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.