



THE TAPHOUSE

MODERN TAVERNS

THE STARTERS

PEROGIES 12.75

potato & cheddar filled, smoked applewood bacon bits, sour cream, green onions

SPICY EDAMAME 8.75

steamed edamame served with house-made chili oil

POUTINE 11.75

quebec cheese curds, fresh herb infused gravy, cavendish fries

CHICKEN TENDERS 15.25

breaded chicken tenders, house-made honey mustard, cavendish fries

// toss in frank's hot sauce 1

CRISPY CALAMARI 15.75

pepperoncini, red peppers, lemon, tzatziki

CHEESE QUESADILLA 13.75

nacho cheese, fresh jalapeños, red & green peppers, red onions, sour cream, pico de gallo // add guacamole 4 // add buffalo shredded chicken 4

// add chorizo crumble 4 // add shaved chicken 4 // add bacon crumble 3

STEAK BITES 12.75

pan seared, horseradish aioli

NACHO PLATTER 22.75

nacho cheese, fresh jalapeños, red & green peppers, black olives, red & green onions, served with pico de gallo & sour cream on the side

// add 4oz guacamole 4 // extra cheese 4 // add marinated 6oz flat iron steak 10

// add bacon 3 // add cajun locally sourced chicken breast 6 // add buffalo shredded chicken 4

// add chorizo crumble 4

BREADED CHICKEN WINGS 14.75

only 1 flavour per order, house-made sauces*

bbq rub* | frank's hot | thai lime* | salt & pepper | honey sriracha* | dry cajun kansas city bbq | special t's jerk sauce* | dry jerk rub* | sesame hoisin*

DRY RIBS 13.25

cajun flour dusted, coarse sea salt, cracked black pepper, chipotle aioli

// unbreaded option available

SHORT RIB STUFFED MINI YORKSHIRE PUDDINGS 12.75

3 house-made short rib stuffed yorkies, topped with horseradish aioli & gravy

CREOLE PRAWNS 15.25

tiger prawns, red & green peppers, red onions simmered in a spicy creole butter, topped with cilantro and served with garlic bread

DEEP FRIED PICKLES 9.75

served with ranch



other gluten friendly or vegetarian items available upon request
 vegan  gluten free

TAPHOUSE FAVOURITES

THE PARLOUR

all pizzas are hand tossed

PEPPERONI 15.75

house-made tomato sauce, pepperoni, mozzarella

MARGHERITA 16.50

pesto, oven dried tomatoes, caramelized onions, mozzarella, balsamic drizzle

MEATLOVERS 17.25

pepperoni, bacon, chorizo, house-made tomato sauce, mozzarella

TROPICAL HAWAIIAN 16.75

bacon, ham, pineapple, bbq sauce, mozzarella

PHILLY CHEESESTEAK 18.75

braised short rib, montreal steak spice, white cheddar sauce, mushrooms, caramelized onions, green peppers, mozzarella

THAI CHICKEN 16.50

thai lime sauce, shaved chicken, honey sriracha drizzle, diced red onions, mozzarella, topped with cilantro and sesame seeds

THE BREAD

// add gravy to your fries 2.5

BACON CHEDDAR BURGER 16.75

beef patty, smoked applewood bacon, cheddar cheese, lettuce, tomato, red onion, mayo, house-made beer mustard, brioche bun, pickle spear

// add fried egg 2

KANSAS CITY BBQ BURGER 18.25

beef patty, cheddar cheese, lettuce, tomato, fresh jalapeños, fried onion rings, chipotle mayo, kansas city bbq sauce, brioche bun, pickle spear

// add fried egg 2

BEYOND BURGER 17.50

100% plant base patty, lettuce, tomato, red onion, mayo, house-made beer mustard, brioche bun, pickle spear

// add cheddar cheese 1.25

CRISPY CHICKEN BURGER 18.25

breaded chipotle locally sourced chicken breast, swiss cheese, lettuce, tomato, house-made honey mustard, house-made honey sriracha, brioche bun

JAMAICAN ME CRAZY CRISPY CHICKEN BURGER 18.75

jerk dry rubbed locally sourced chicken breast, swiss cheese, lettuce, tomato, pickled red onions, special t's jerk sauce, mayo, brioche bun

SIGNATURE ITEM

THE BIG T BURGER 24.75

beef patty, short rib, smoked applewood bacon, cheddar cheese, lettuce, tomato, fried onion rings, mayo, house-made beer mustard, fried egg, brioche bun, pickle spear

BRAISED SHORT RIB SANDWICH 18.25

slow braised beef short rib, swiss cheese, garlic butter, horseradish aioli, served on a toasted baguette // add fried onion rings 2 // add caramelized onions 1.25 // add red & green peppers 1.75 // sautéed mushrooms 2.25 // add jalapenos .75 // add au jus 1.50

TAPHOUSE CHICKEN CLUB 17.25

grilled chicken breast, smoked applewood bacon, lettuce, tomato, mayo, ciabatta bun // add cheese 1.25

all above served with cavendish fine coated crisp fries 

substitute fries: yam fries 2 // house salad 2 // seasonal vegetables 2

// caesar salad 3 // onion rings 4 // poutine 5

substitute lettuce wrap or flour tortilla at no extra charge

substitute gluten free bun 1

THE PRESTIGE

AGED WHITE CHEDDAR MAC + CHEESE 15.75

topped with a parmesan panko crust // add braised beef 6 // add buffalo shredded chicken 4 // add bacon 2 // add garlic bread 2

THAI LIME BOWL 18.25

chicken breast, mushrooms, red onions, red & green peppers, tossed in a sweet thai lime sauce, topped with carrots, sesame seeds and green onions served on jasmine rice // sub prawns 3 // add prawns 5

SIGNATURE ITEM

SPICY JAMAICAN JERK BOWL 18.75

jamaican dry rubbed locally sourced chicken breast, red & green peppers, red onions, creole butter, topped with special t's jamaican jerk sauce, drizzle of sour cream and cilantro served on jasmine rice

PESTO CHICKEN FETTUCCINE 19.75

chicken, pesto cream sauce, parmesan

// make it rose sauce 1 // sub prawns 3 // add prawns 5 // add garlic bread 2

SHORT RIB FETTUCCINE 21.75

beef short rib, cream, house-made tomato sauce, diced red onions, parmesan // add garlic bread 2

FULL BBQ PORK RIB RACK 21.75

root beer braised (choice of kansas city bbq or house-made honey sriracha sauce) served with cavendish fries

TAPHOUSE FISH + CHIPS 16.75

two pieces of beer battered fresh cut cod, house-made tartar sauce, lemon, cavendish fries

STEAK TACO DUO 16.25

6oz carne asada flat iron steak, cilantro lime aioli, queso fresco cheese, pickled red onions, cilantro, flour tortillas, cavendish fries

CHICKEN FAJITAS 22.75

cajun dusted locally sourced chicken breast, red & green peppers, lettuce, red onions, pico de gallo, sour cream, flour tortillas

// add 6oz flat iron 10 // sub 6oz flat iron 5 // add prawns 5 // sub prawns 3

// add 2oz cheddar cheese 2 // add 4oz guacamole 4 // extra tortilla 0.50

VEGETARIAN FAJITAS 19.75

red & green peppers, lettuce, red onions, pico de gallo, sour cream, flour tortillas // add 6oz flat iron steak 10 // add prawns 5 // add 2oz cheddar cheese 2

// add 4oz guacamole 4 // extra tortilla 0.50

THE SOUP

FRENCH ONION SOUP 10.50

beef based onion soup, garlic croutons, swiss cheese // add garlic bread 2

THE GREENS

CAESAR SALAD 13.50

smoked applewood bacon bits, romaine, garlic croutons, parmesan, house-made caesar dressing // add cajun locally sourced chicken breast 6

// add marinated 6oz flat iron steak 10 // add prawns 5

COBB SALAD 19.75

shaved chicken, spring greens, hard boiled egg, smoked applewood bacon bits, goat cheese crumble, avocado, grape tomatoes, honey-lemon vin

// sub cajun chicken breast 2 // add prawns 5 // add marinated 6oz flat iron steak 10

HARVEST BEET SALAD 13.75

spring greens, arugula, beets, crumbled goat cheese, toasted almonds, honey-lemon vin // add cajun locally sourced chicken breast 6 // add prawns 5 // half avocado 2.25