



THE TAPHOUSE

MODERN TAVERNS

THE STARTERS

PEROGIES 13.75

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

SPICY EDAMAME 9.25

steamed edamame served with house-made chili oil

POUTINE 12.75

quebec cheese curds, fresh herb infused gravy, cavendish fries

// add bacon 3 // add buffalo shredded chicken 4.5 // add chorizo crumble 4 // add short rib 6

CHICKEN TENDERS 15.75

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 14.25

nacho cheese, fresh jalapeños, red & green peppers, red onions, sour cream, pico de gallo // add guacamole 4 // add buffalo shredded chicken 4.5

// add chorizo crumble 4 // add shaved chicken 4.5 // add bacon crumble 3

STEAK BITES 13.75

9oz, pan seared, horseradish aioli

NACHO PLATTER 24.25

HALF PLATTER 15.75

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 7oz NY striploin 12 // add bacon 3 // add cajun locally sourced chicken breast 6.5 // add buffalo shredded chicken 4.5 // add chorizo crumble 4

BREADED CHICKEN WINGS 15.75

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 13.75

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

// unbreaded option available

SHORT RIB STUFFED MINI YORKSHIRE PUDDINGS 13.25

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

CREOLE PRAWNS 15.75

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

DEEP FRIED PICKLES 10.25

breaded pickle spears, served with ranch

MOZZA STICKS 11.75

breaded mozzarella, served with housemade marinara and ranch

THE SOUP

FRENCH ONION SOUP 10.75

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

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

TAPHOUSE FAVOURITES

THE GREENS

CAESAR SALAD 13.75

smoked applewood bacon bits, romaine, garlic croutons, parmesan, house-made caesar dressing // add cajun locally sourced chicken breast 6.5

// add 7oz NY striploin 12 // add prawns 6.5

COBB SALAD 19.75

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

// add prawns 6.5 // add 7oz NY striploin 12

HARVEST BEET SALAD 14.25

spring greens, arugula, beets, crumbled goat cheese, toasted almonds, honey-lemon vin

// add cajun locally sourced chicken breast 6.5 // add prawns 6.5 // half avocado 2.25

THE BREAD

// add gravy to your fries 2.5

BACON CHEDDAR BURGER 17.50

beef patty, smoked applewood bacon, cheddar cheese, lettuce, tomato, red onion, mayo, house-made beer mustard, brioche bun, pickle spear // add fried egg 2 // sub chicken breast 1.5

KANSAS CITY BBQ BURGER 18.75

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 // sub chicken breast 1.5

BEYOND BURGER 17.50

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

// add cheddar cheese 1.25 // add swiss cheese 1.25

CRISPY CHICKEN BURGER 18.75

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

BRAISED SHORT RIB SANDWICH 18.75

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 peppers and onions 1.75 // sautéed mushrooms 2.25 // add jalapenos 0.75

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

JAMAICAN ME CRAZY CRISPY CHICKEN BURGER 19.25

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

TAPHOUSE CHICKEN CLUB 19.25

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

BUFFALO CHICKEN BACON CAESAR WRAP 17.25

shredded buffalo chicken, bacon, romaine lettuce, caesar dressing, tortilla wrap

all burgers and sandwiches served with cavendish fine coated crisp fries 

substitute fries: yam fries 2 // house salad 2.50 // caesar salad 3 // onion rings 4 // poutine 6

substitute lettuce wrap or flour tortilla at no extra charge

substitute gluten free bun 1.25

THE PRESTIGE

AGED WHITE CHEDDAR MAC + CHEESE 15.75

topped with a parmesan panko crust // add braised beef 6 // add buffalo shredded chicken 4.5 // add bacon crumble 3 // add garlic bread 2

THAI LIME BOWL 19.75

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 3.5 // add prawns 6.5

SPICY JAMAICAN JERK BOWL 19.75

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 20.75

chicken, pesto cream sauce, parmesan

// make it rose sauce 1 // sub prawns 3.5 // add prawns 6.5 // add garlic bread 2

SHORT RIB FETTUCCINE 21.75

beef short rib, house-made tomato cream 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 17.25

two pieces of beer battered fresh cut cod, house-made tartar sauce, lemon, cavendish fries // add cod 6.25

SIGNATURE ITEM

TAPHOUSE OPEN FACED STEAK SANDWICH 24.75

7oz striploin steak, red onions, red & green peppers, house-made chimichurri sauce, on one piece of toasted garlic bread, served with cavendish fries

CHICKEN FAJITAS 24.75

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

// add 7oz NY striploin 12 // sub 7oz NY striploin 6 // add prawns 6.5 // sub prawns 3.5

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

VEGETARIAN FAJITAS 20.75

red & green peppers, lettuce, red onions, cheese, pico de gallo, sour cream, flour tortillas // add 7oz NY striploin 12 // add prawns 6.5 // add 4oz cheddar cheese 4

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

THE PARLOUR *all pizzas are hand tossed*

PEPPERONI 16.25

house-made tomato cream sauce, pepperoni, mozzarella

MARGHERITA 17.50

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

MEATLOVERS 18.25

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

SIGNATURE ITEM

SZECHUAN 18.75

shaved chicken, red onions, red & green peppers, honey sriracha, sesame seeds, carrots, green onions, mozzarella, cilantro, crunchy fried noodles, hoisin drizzle

PHILLY CHEESESTEAK 18.75

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

THAI CHICKEN 17.25

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

THE SWEETS

DOUBLE CHOCOLATE BROWNIE FOR 2 12.75
house-made chocolate brownie, vanilla bean ice cream, dulce de leche, whipped cream

TH MINI DOUGHNUTS 8.75
cinnamon covered, sugar, dulce de leche
// add 1 scoop vanilla ice cream 2.5

CHOCOLATE CARAMEL CAKE 9.75
chocolate cake layered with caramel & milk chocolate ganache, topped with chocolate fudge icing and chocolate peanut cluster
// add 1 scoop vanilla ice cream 2.5

SIGNATURE ITEM

TAPHOUSE CHEESECAKE IN A JAR 9.75
house-made cheese cake (choice of berry blast, dulce de leche or oreo cookie)

CARROT CAKE 10.75
covered with rich cream cheese icing, toasted almond slices, white chocolate drizzle, with whipped cream // add 1 scoop vanilla ice cream 2.5

TH REESE'S PEANUT BUTTER TART 10.25
chocolate cookie crumb crust filled with reese's peanut butter, chocolate covered with a peanut butter swirl (V) (GF)
// add 1 scoop vanilla ice cream 2.5

WINE

White	6oz	9oz	bottle
Taphouse OKV White	7.00	9.00	26.00
Kim Crawford Sauvignon Blanc	11.50	15.50	45.00
Laughing Stock Pinot Gris	12.50	16.50	47.00
Quail's Gate Chardonnay			40.00
Quail's Gate Rose	11.00	15.00	41.00
See Ya Later Ranch Gewürztraminer			45.00
Wild Goose Riesling	10.50	14.50	39.00
Red	6oz	9oz	bottle
Taphouse OKV Red	7.00	9.00	26.00
Burrowing Owl Merlot			70.00
Calliope Cabernet Merlot (by Burrowing Owl)	12.50	16.50	47.00
Finca Los Primos Malbec	10.00	13.00	36.00
J Lohr Cabernet Sauvignon Bottle			62.00
Lake Sonoma Cabernet Sauvignon	14.00	18.00	52.00
Bubbles	6oz	9oz	bottle
La Scala Spumante			24.00
Martini Prosecco	9.00		34.00
Veuve Clicquot Brut			170.00
Moët Chandon			180.00
Dom Pérignon			425.00
Louis Roederer Cristal			650.00
Ace Of Spades Brut Gold			750.00

other gluten friendly or vegetarian items available upon request
(V) vegan (GF) gluten free

TH TAPHOUSE FAVOURITES

PREMIUM LIQUOR

other liqueurs available, please ask server for details

Bourbon 1oz // 2oz
bulleit 7.25 // 10.50
howler head 8.00 // 12.00
jack daniels 6.75 // 9.50
jack daniels honey 6.75 // 9.75
maker's mark 7.75 // 11.25
woodford reserve 8.00 // 12.75

Gin 1oz // 2oz
aviation 7.75 // 10.75
bombay bramble 6.75 // 9.75
brokers 6.25 // 9.25
hendrick's 8.25 // 12.75

Premium Well 1oz // 2oz
bacardi black rum 6.00 // 9.00
bacardi limon rum 6.00 // 9.00
bacardi white rum 6.00 // 9.00
bombay sapphire gin 6.00 // 9.00
canadian club rye 6.00 // 9.00
jose cuervo traditional tequila 6.25 // 9.25
smirnoff vodka 6.00 // 9.00

Rum 1oz // 2oz
captain morgan spiced 6.50 // 9.50
havana club 7 year 6.75 // 9.75
kraken spiced 7.00 // 10.00

Rye 1oz // 2oz
canadian club 100% 6.50 // 9.25
crown royal 6.50 // 9.50
crown royal apple 6.50 // 9.50
crown royal peach 6.50 // 9.50
forty creek 6.75 // 9.75

Irish Whiskey 1oz // 2oz
jameson 6.50 // 9.50
add pickle back 0.75

Scotch 1oz // 2oz
glenfiddich 12 13.00 // 19.00
glenlivet 18 19.00 // 28.00
johnnie walker black 8.25 // 12.00
johnnie walker blue 40.00 // 70.00
macallan gold 12.00 // 20.00
highland park 12 11.00 // 16.00

Cognac 1oz // 2oz
courvoisier 11.00 // 18.25
hennessy 11.00 // 19.00
st. remy 6.50 // 9.00

Vodka 1oz // 2oz
ciroc berry 7.75 // 10.75
ciroc pineapple 7.75 // 10.75
grey goose 8.00 // 12.25
ketel one 7.00 // 10.25
stoli 6.25 // 9.25
stoli blueberry 6.25 // 9.25
stoli lime 6.25 // 9.25
stoli orange 6.25 // 9.25
stoli raspberry 6.25 // 9.25
stoli vanilla 6.25 // 9.25
tito's 7.50 // 10.50

Tequila 1oz // 2oz
cazadores reposado 8.00 // 12.75
cabo wabo 10.00 // 17.25
don julio anejo 1942 20.00 // 35.00
don julio blanco 12.00 // 20.00
don julio reposado 14.00 // 22.00
el tequilano reposado 7.00 // 10.25
1800 coconut 7.75 // 10.75
patron silver 13.00 // 21.25
gran centenario anejo 8.25 // 11.75

BOTTLED BEER

*buckets of beer (2+ guests)

Domestic	bottle 6.25 // buckets of four 23.00
Alexander Keith's 341ml	Coors Light 341ml
Bud Light 341ml	Kokanee 341ml
Budweiser 341ml	Miller Genuine Draft 355ml
Canadian 341ml	Michelob Ultra 341ml
Ciders/Coolers	bottle 7.00 // buckets of four 25.00
Angry Orchard Apple 341ml	Nude Vodka Soda (assorted flavours) 355ml
Growers Peach 355ml	White Claws (assorted flavours) 355ml
Smirnoff Ice 330ml	

Imports bottle 7.00 // buckets of four 26.00
Corona 330ml Kronenbourg 1664 Blanc 330ml
Heineken 330ml Stella Artois 330ml

Gluten Free bottle 6.25
New Grist 355ml

Non-Alcoholic bottle 5.75
Bud Zero Heineken Zero Kronenbourg Blanc Zero

Energy Drinks 5.25
Original Red Bull, Sugar Free Red Bull, Tropical Red Bull

BRUNCH

saturdays & sundays, available open to 2pm

AVOCADO BENNY 14.50
two poached eggs, sliced tomatoes, fresh guacamole, on toasted english muffins, topped with hollandaise, served with parmesan tater tots

TH CLASSIC BENNY 14.25
two poached eggs, sliced tomatoes, double smoked bacon, on toasted english muffins, topped with hollandaise, served with parmesan tater tots

SMOKED SALMON BENNY 15.75
two poached eggs, smoked salmon, on toasted english muffins, topped with hollandaise, fresh dill, served with parmesan tater tots

YORKSHIRE PUDDING BENNY 15.25
beef short rib, poached eggs, yorkshire pudding, topped with hollandaise sauce and served with parmesan tater tots

CLASSIC PLATE 9.95
two eggs any style, toast, parmesan tater tots
choose one: two strips of bacon, country ham or maple sausage

STRAWBERRY FRENCH TOAST 14.75
cinnamon + vanilla soaked thick cut challah bread, canadian maple syrup, strawberry compote // add fried chicken 6.5

TAP HASH 15.25
montreal smoked beef hash, two soft poached eggs, potatoes, sautéed red onions, red & green peppers, honey sriracha drizzle, served with your choice of sourdough or multigrain toast

HANGOVER POUTINE 15.75
loads of bacon, fries, green onions, fried egg, cheese curds, gravy

GIGANTIC T'S ULTIMATE BREAKFAST 16.75
3 eggs, bacon, sausage, ham, cut potatoes, toast

Drink Specials

only available during brunch

TAPHOUSE MIMOSAS DUO 37.00
1 martini asti bottle, orange juice (min. 2 ppl)

GROUP MIMOSAS 72.00
2 martini asti bottles, orange juice (min. 4ppl)

TAPHOUSE DAYLIGHT SAVINGS SHOT 1oz 7.50
ciroc pineapple vodka dropped into tropical red bull

DR. PEPPER SHOT 3oz 7.25
amaretto dropped into taphouse beer and coke

TAPHOUSE TEQUILA SUNRISE 1oz 7.50 // 2oz 10.50
cuervo tradicional silver tequila, amaretto, orange juice, grenadine

JAGER BOMBS 1oz 6.00
jagermeister, red bull

TAP VITAMIN C SHOT 1oz 6.25
stoli orange vodka dropped into red bull and orange juice

TROPICAL RUM BULL 1oz 8.75 // 2oz 11.75
bacardi black rum, tropical red bull, pineapple juice

BUCKETS OF CIDER/COOLER (4) 24.00
Angry Orchard Apple 341ml
Growers Peach 355ml
Nude 355ml (assorted flavours)
Smirnoff Ice and White Claws (assorted flavours)



THE TAPHOUSE
MODERN TAVERNS