TAPHOUSE *Menu*

Available 2pm everyday from 2pm until late
Friday and Saturday 10pm

APPETIZERS

SPICY AHI TUNA CRISPY SUSHI ROLL 11¾
Soy & sesame and sriracha marinated ahi tuna, bell peppers, cucumber, green onions, heritage greens, lemon & olive oil dressing, sesame seeds served, with an orange wasabi aioli
Signature

NACHOS 24¾ *GF
House made tortilla chip, half pound of nacho cheese, fresh sliced jalapenos, black olives, bell peppers, red onions, green onions, and sweet corn, served with salsa roja and sour cream
add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo crumble 4.25 | add crispy chicken bites 5 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add tex-mex beef crumble 4.5 | add tex-mex veggie ground 4.5 | add extra cheese 4¾

GINGER BEEF 15¾
Crispy fried beef tossed in a house-made ginger sauce served with broccoli, red onions, bell peppers, green onions, cilantro, sesame seeds served over jasmine rice

CREOLE PRAWNS 16 1/4 GFO
Sauteed tiger prawns, bell peppers, red onions, snap peas, jasmine rice, creole & white wine infused butter sauce, served with grilled garlic bread
sub GF bread 2
Signature

CALAMARI 16¾
Crispy fried humboldt squid, heritage greens, lemon & olive oil dressing, diced tomatoes and red onions, parsley and a grilled lemon, served with house-made tzatziki sauce

KOREAN CAULIFLOWER BITES 14¾
Fried seasoned cauliflower bites tossed in your choice of sauce, served with jalapeno ranch dip: buffalo hot, extra hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, honey sriracha or dry cajun

CHICKEN WINGS 16¾ *GFO
1lb unbreaded, locally sourced chicken wings, tossed in your choice of sauce: buffalo hot, extra hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq or honey sriracha
add blue cheese, ranch or jalapeno ranch 1

THAI CHILI PORK BITES 14¾
Crunchy "popcorn style" boneless pork bites tossed in a thai chili sauce, topped with green onions, bell peppers, cilantro, and sesame seeds
Signature

SOUTHERN BBQ RIBS 17¾ *GFO
¾ pound of slow braised/deep fried pork back rib fingers tossed in your choice of sauce, served with greek coleslaw: korean bbq, sriracha bbq, bullseye bbq or dry cajun
add a side of straight cut fries 5 | add garlic mashed potatoes and seasonal vegetables 8

GINGER CHICKEN LETTUCE WRAP 21¾ GFO VO
Sauteed chicken breast tossed in a house-made ginger sauce, snap peas, bell peppers, red onions, green onions, cilantro, sesame seeds & shanghai noodles, served with baby iceberg lettuce and korean bbq sauce
add prawns 8 | sub prawns 4 | sub crunchy pork bites 2 | sub crispy chicken bites 2
Signature

AHI TUNA POKE AND CHIPS 16¾*GF
House-made tortilla chipS, soy & sesame marinated ahi tuna, sweet corn, edamame beans, mango, radish, cucumber, green onions, cilantro, nori seaweed, heritage greens, orange wasabi aioli and sesame seeds
Signature

HAND STRETCHED PIZZA GFO
Sesame seed crust
*add extra cheese 4.75 | sub *GF cauliflower crust 3*

***PESTO MARGARITA* 17¾ GFO**
Fresh basil pesto, mozzarella, vine ripened tomatoes, bocconcini, reduced balsamic vinegar, served with fresh basil leaves

***LOADED PEPPERONI* 18¾ GFO**
House-made tomato sauce, pepperoni and mozzarella cheese

SRIRACHA CRISPY BBQ CHICKEN 19¾
Sriracha bbq sauce, crispy chicken bites, red onions, bell peppers, caramelized onions, nacho cheese, jalapenos, sesame seeds, green onions and chipotle aioli
Signature

SALADS

CLASSIC CAESAR 14 1/2 GFO
Crisp romaine hearts, house-made caesar dressing, garlic croutons, topped with parmesan cheese
add blackened steelhead salmon 8 | add grilled chicken breast 6.5 | add sauteed garlic tiger prawns 8 | add crispy tofu 4 | add 7oz AAA striploin 12 | add crumbled bacon 3.5

AHI TUNA POKE SALAD 19¾ GF
Soy & sesame marinated ahi tuna, sweet corn, edamame beans, mango, radishes, cucumber, green onions, cilantro, nori seaweed, heritage greens, orange wasabi aioli and sesame seeds
Make it a bowl instead, sub jasmine rice for heritage greens 2
Signature

WEDGE SALAD 17 1/4 GFO
Crispy baby Iceberg lettuce, red onion, grated egg, feta cheese, crispy bacon crumble, diced tomato
Choice of dressings: blue cheese, ranch, or jalapeno ranch

SOUPS

SOUP OF THE DAY 9
Ask your server for details , including dietary restrictions
add toasted garlic bread 2 | sub GF bread 2

HOMESTYLE CHILI 11¾ GF
House-made beef & pork chili, topped with three cheeses, sour cream and green onions
add toasted garlic bread 2 | sub GF bread 2

Street Food

TACOS 16¾ GFO
Two tacos served on grilled flour tortillas with tortilla chips and salsa roja
sub grilled corn tortillas for GF

- Tex-mex veggie ground, shaved iceberg lettuce, pico de gallo, nacho cheese, pickled red onions, green onions, cilantro, sour cream
- Soy & sesame marinated ahi tuna, sweet corn, edamame beans, mango, cucumber, green onions, cilantro, nori seaweed, asian coleslaw, radish, orange wasabi aioli, sesame seeds
- Mexican pulled pork, coleslaw, mango salsa, pickled red onions, fresh cilantro
- Cajun dusted sauteed AAA sirloin steak, jalapeno ranch slaw, nacho cheese, pico de gallo, cilantro, chipotle aioli

CLASSIC POUTINE 12¾
1lb straight cut fries, quebec cheese curds & savory beef gravy
add pulled pork 6 | add tex-mex beef crumble 4.5 | add tex-mex veggie ground 4.5 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | sub crispy chicken bites 2

PHILLY CHEESESTEAK SPRING ROLLS 13¾
AAA beef, sauteed onions and bell peppers, mozzarella cheese, montreal steak spice, served with a beef gravy dipping sauce

TIJUANA QUESADILLA 15¾
Mexican street corn, bell peppers, red onions, nacho cheese, diced jalapeno, served with salsa roja, sour cream and tortilla chips
add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo crumble 4.25 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add tex-mex beef crumble 4.5 | add tex-mex veggie ground 4.5 | sub GF bun 2
Signature

BAKED MACARONI
cheesy four cheese sauce, topped with panko parmesan
Your choice of the following:

***BROCCOLI AND BACON* 15 1/4**
***BUFFALO CHICKEN* 14¾**
***THE CLASSIC* 13¾**

HANDHELDS

All burgers are served on baked brioche buns freshly made in-house daily & toasted with garlic butter. Our 5oz angus burger patties are freshly made and char grilled in-house. All handhelds are served with seasoned curly fries
sub caesar salad 4 | sub house salad 3 | sub yam fries 2 | sub onion rings 4 | sub straight cut fries 1 | sub chili 64 | sub day soup 2 | sub greek coleslaw 2 | sub gluten free bun 2 | sub tortilla wrap 1 | add extra beef patty 7

GARDEN VEGGIE BURGER 19¾ GFO
4oz veggie patty, red onions, baby arugula, vine ripened tomato, and pesto aioli

BACON DOUBLE CHEESE BURGER 21¾ GFO
Burger patty, bacon, mozzarella cheese, cheddar cheese, sauteed onions, house-made burger sauce and sliced pickles 21.75
Signature

CRISPY COD BURGER 16¾
Hand battered and crispy fried alaskan blue cod, coleslaw, sliced pickles, and tartar sauce

BLACKENED CAJUN CHICKEN BURGER 21¾ GFO
Char grilled cajun chicken thighs, crispy bacon, guacamole, jalapeno monterey jack cheese, iceberg lettuce, chipotle aioli, and corn & black bean salsa
sub chicken breast 2

BLACKENED SALMON BURGER 21¾ GFO
Blackened steelhead salmon, iceberg lettuce, red onions, vine ripened tomatoes, cucumbers and chipotle aioli
Signature

CRISPY CHICKEN BURGER 19¾ GFO
Hand floured chicken thigh, honey mustard, honey sriracha, bread and butter pickles, iceberg lettuce, and vine ripened tomatoes
sub chicken breast 2

BEEF DIP 21¾
7 oz shaved AAA roast beef, horseradish aioli, au jus, served on a toasted garlic butter pretzel hoagie bun

GF gluten free | **GFO** gluten free option
* gluten intolerance due to fryers | **VO** vegan option

taxes not included

ENTREES

CHICKEN TENDERS 17¼
Crunchy chicken tenders, served with straight cut fries
sub caesar salad 4 | sub house salad 3 | sub yam fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 4 | sub greek coleslaw 2

FISH AND CHIPS 16¾
Hand battered alaskan blue cod, coleslaw, house-made tartar sauce, grilled lemon, served with straight cut fries
sub caesar salad 4 | sub house salad 3 | sub yam fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 2 |

CHICKEN FAJITAS 24¾
cajun dusted locally sourced chicken breast, red & green peppers, lettuce, red onions, nacho cheese, pico de gallo, sour cream, flour tortillas
add prawns 8 | sub prawns 4 | sub 6z sirloin steak bites 6 | sub tofu 2 | extra cheese 4.75 | add sour cream 3 | add guacamole 4.5 | add pico de gallo 4 | extra tortilla .50 | sub extra vegetables for chicken no additional cost

COLUMBIA RIVER SALMON FILET 23¾ GF
Pan seared steelhead salmon, lemon roasted potatoes, seasonal sauteed vegetables, topped with a warm mango salsa
sub roasted potatoes for garlic mashed potatoes 3
Signature

SWEET THAI LIME BOWL 21¾ GF
Diced chicken breast, mushrooms, bell peppers, red onions, snap peas, broccoli, carrots, green onions, cilantro, house-made thai lime sauce, sesame seeds, served on jasmine rice
add prawns 8 | sub prawns 4 | sub 6oz sirloin steak bites 6 | sub crunchy pork bites 2 | sub tofu 2 | sub crispy chicken bites 2

SPICY RED THAI CURRY 19¾ GF VO
Coconut milk red thai curry broth, diced chicken breast, vegetable stock, snap peas, banana squash, kaffir lime leaves, thai basil, cilantro, red thai chilis, served with jasmine rice
add prawns 8 | sub 6 prawns 4 | sub tofu 2
Signature

STRIPLOIN STEAK 24¾ GFO
7oz striploin, roasted garlic mashed potatoes, sauteed seasonal vegetables, served with a reduced demi glaze
add sauteed mushrooms 4 | add sauteed onions 3 | add 6 garlic prawns 8

GRILLED CHICKEN PESTO FETTUCCINE 20¾
6oz grilled chicken breast, fresh basil pesto, grape tomatoes, baby arugula, topped with parmesan cheese
Signature

DESSERTS

VANILLA CHEESECAKE 9¾
Strawberry compote, whipped cream

WARM CHOCOLATE BROWNIE 9¾ GF
Vanilla ice cream, whipped cream, chocolate sauce

TIRAMISU 9¾
Cocoa powder

REESE'S PEANUT BUTTER TART 9¾ GF VO
Coconut whipped cream, chocolate shavings

OREO ICE CREAM SUNDAE 9¾ GFO
Crumble oreo, vanilla ice cream, mini cinnamon donuts, strawberry compote
Signature

HAPPYHOURHAPPYHOUR

eats

Available 2 to 6pm everyday
9pm to close Sunday through Thursday

SWEET POTATO FRIES *GF
Served with chipotle mayo

CHIPS & SALSA *GF
add sour cream 3 | add guacamole 4.5

SPICY EDAMAME GF VO
Steamed edamame beans served with house-made chili oil

$8

CURLY FRIES AND GRAVY
Enough said

CRISPY AHI TUNA CRUNCH ROLL
Soy, sesame and sriracha marinated ahi tuna, bell peppers, cucumber, green onions, heritage greens, lemon & olive oil dressing, sesame seeds, served with an orange wasabi aioli

VEGGIE SPRING ROLLS
Served with house-made thai lime sauce

$9

ONION RINGS
Served with chipotle mayo

DEEP FRIED PICKLES
Served with ranch dip

PIEROGI BITES
Deep fried, then pan fried with bacon, caramelized onions, green onions, and served with sour cream

PHILLY BEEF SPRING ROLLS
AAA beef, sauteed onions, bell peppers, mozzarella cheese, montreal steak spice, served with a beef gravy dipping sauce

$10

BUFFALO CHICKEN TACOS *GFO
Buffalo shredded chicken, lettuce, pickled red onions, mozzarella cheese, ranch, cilantro, flour tortillas, served with tortilla chips

POUTINE
Straight cut fries, cheese curds, and beef gravy

AGED BAKED MAC AND CHEESE
Cheesy four cheese sauce, topped with panko parmesan

$12

KOREAN BBQ CAULIFLOWER BITES
Fried seasoned cauliflower bites tossed in korean bbq sauce, served with jalapeno ranch dip

LOADED PEPPERONI MUSHROOM FLATBREAD
Pepperoni, caramelized onions, sauteed mushrooms, and house-made tomato sauce

CRUNCHY BONELESS PORK BITES
Served with chipotle aioli

MARGARITA FLATBREAD
Basil pesto, vine ripened tomatoes, bocconcini cheese, mozzarella cheese, and reduced balsamic vinegar

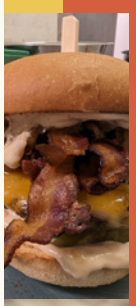
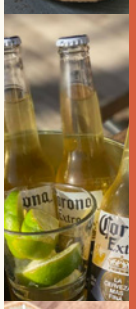
$13

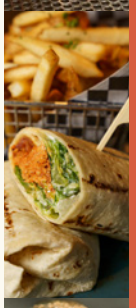
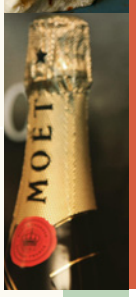
BBQ PULLED PORK SANDWICH GFO
Pulled pork, greek coleslaw, bullseye bbq, mayo, served on a brioche bun
add bacon 3.5 | add curly fries 5 | sub GF bun 2

MUSHROOM SWISS CHEESEBURGER GFO
Beef patty, sauteed mushrooms, swiss cheese, lettuce, tomatoes, red onions, sliced pickle, horseradish aoil, served on a brioche bun
add bacon 3.5 | add curly fries 5 | sub GF bun 2

WINGS *GFO
1lb unbreaded locally sourced chicken wings tossed in your choice of sauce: buffalo hot, extra hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq or honey sriracha
add blue cheese, ranch or jalapeno ranch 1

$14

drinks

Available 2 to 6pm everyday
9pm to close Sunday through Thursday

$4
Burt Reynolds Shot 1oz
China White Shot 1oz
Golf Cart Shot 1oz
Long Island Iced Tea 1oz
Red Bull 250ml Can
Taphouse Lager Sleeve 14oz
Virgin Caesar

$5
Bellini 1oz
Canadian or Coors Light Sleeve 14oz
Pabst Blue Ribbon 355ml Can
Taphouse Soda 1oz
Well Highballs 1oz

$6
Corona 330ml
Cuervo Tradicional Shot 1oz
Driftwood Fat Tug IPA Sleeve 14oz
House Red or White Wine 6oz
Jameson Shot 1oz
Kokanee Bottle 341ml Bottle
Locality Thank You Honey Lager Sleeve 14oz
Malibu & Pineapple 1oz
Nude Can *(assorted flavours)* 355ml Can
O's Taphouse Sangria 6oz
Screwdriver 1oz
Smirnoff Ice 355ml Bottle

$7
Double Long Island Iced Tea 2oz
Double Taphouse Soda 2oz
Jager Bomb 1oz
Tap Mule 1oz

$8
Cosmopolitan Martini 2oz
Double Bellini 2oz
Double Well Highballs 2oz
Kronenbourg Blanc 20oz
Mimosa 1oz
Strongbow Cider 20oz

$9
Double Malibu & Pineapple 2oz
Double Screwdriver 2oz
Negroni 2.5oz
House Red or White Wine 9oz

$10
Aperol Spritz 3oz
Double Tap Mule 2oz
Empress Collins 2oz
Old Fashioned 2oz

Taphouse Lager 60oz Pitcher $16
La Scala Spumante Sparkling 750ml Bottle $20
All Tier 2 60oz Pitchers $22
House Red or White Bottle $22
19 Crimes Cabernet Sauvignon 750ml Bottle $36
Quail's Gate Rose 750ml Bottle $43
See Ya Later Gewurztraminer 750ml Bottle $43
J Lohr Cabernet Sauvignon 750ml Bottle $57

HAPPYHOURHAPPYHOUR

GF gluten free | **GFO** gluten free option
* gluten intolerance due to fryers | **VO** vegan option

pitcher / bottles of wine 2+ppl
10% liquor and other taxes not included