

TAPHOUSE Menu

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

APPETIZERS

SPICY AHI TUNA CRISPY CRUNCH ROLL 11¼

Soy, sesame & sriracha ahi tuna, bell peppers, cucumber, green onions, heritage greens, sesame dressing, sesame seeds, nori seaweed and soy sauce served with an orange wasabi aioli

Signature

NACHOS 24 *GF

House-made tortilla chips, half pound of nacho cheese, fresh sliced jalapenos, black olives, bell peppers, red onions, green onions & roast corn, served with pico de gallo and sour cream

add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo sausage 4.25 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add extra cheese 4.75 | add cajun chicken breast 6

GINGER BEEF 15¼

Crispy fried beef tossed in a house-made ginger sauce, served with broccoli, snap peas, bell peppers, green onions, cilantro, sesame seeds served over coconut jasmine rice

add baby iceberg lettuce 1.50 | sub chicken breast 2

CREOLE PRAWNS 15¼ GFO

Sauteed tiger prawns, bell peppers, red onions, snap peas, coconut jasmine rice, creole infused butter sauce, served with grilled garlic bread

sub GF toast 2

HUMBOLDT SQUID 16¾

Fried squid strips, heritage greens, honey-lemon vinaigrette, diced tomatoes, red onions, parsley, and grilled lemon, served with house-made tzatziki sauce

DEEP FRIED PICKLES 11½

Served with ranch dip

SALADS

CLASSIC CAESAR 11¼ GFO

Crisp romaine hearts, house-made caesar dressing, garlic croutons, topped with parmesan cheese

add blackened steelhead salmon 8 | add grilled cajun chicken breast 6.5 | add sauteed garlic tiger prawns 8 | add tofu 4 | add 7oz AAA striploin 12 | add crumbled bacon 3.5 | add cajun chicken breast 6

AHI TUNA POKE SALAD 19½ GF

Soy & sesame marinated ahi tuna, roast corn, edamame beans, mango salsa, radishes, cucumber, green onions, cilantro, nori seaweed, heritage greens, orange wasabi aioli and sesame seeds

make it a bowl, sub heritage greens for coconut jasmine rice 2

Signature

BLUEBERRY SPINACH SALAD 15¾ GF

Spinach, fresh local blueberries, toasted almonds, pickled red onions, feta cheese, served with honey-lemon vinaigrette

add blackened steelhead salmon 8 | add grilled cajun chicken breast 6.5 | add sauteed garlic tiger prawns 8 | add tofu 4 | add 7oz AAA striploin 12 | add crumbled bacon 3.5 | add cajun chicken breast 6

SPICY EDAMAME 9½ GF VO

Steamed edamame beans served with house-made chili oil

CHICKEN WINGS 16¾ *GFO

1 lb unbreaded, locally sourced chicken wings, tossed in your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq, hotiyaki or honey sriracha

add blue cheese, ranch or jalapeno ranch 1

STEAK BITES 15 GF

8oz, pan seared sirloin, horseradish aioli

BONELESS PORK BITES 14½

Crunchy "popcorn style" boneless pork bites served with your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq, hotiyaki or honey sriracha

Signature

HAND STRETCHED 12 INCH PIZZA GFO

Garlic oil crust

add extra cheese 4.75 | sub *GF cauliflower crust 4

PESTO MARGHERITA 17¾ GFO

Fresh basil pesto, mozzarella cheese, vine ripened tomatoes, bocconcini cheese, reduced balsamic vinegar, served with fresh basil leaves

PEPPERONI 18¾ GFO

House-made tomato sauce, pepperoni and mozzarella cheese

MEATLOVERS 19¼

House-made tomato sauce, pepperoni, chorizo sausage, bacon and mozzarella cheese

SOUPS

SOUP OF THE DAY 9

Ask your server for details, including dietary restrictions

add toasted garlic bread 2 | add GF toast 3

LANIE'S HOMESTYLE CHILI 11¾ GF

House-made beef & pork chili, topped with three cheeses, sour cream and green onions

add toasted garlic bread 2 | add GF toast 3



CLASSIC POUTINE 12¾

1 lb straight cut fries, cheese curds & savory beef gravy

add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add pulled buffalo chicken 5 | add crumbled bacon 3.5

CHEESE QUESADILLA 13¾

Nacho cheese, fresh sliced jalapeños, red & green peppers, red onions, served with tortilla chips, pico de gallo and sour cream

add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo sausage 4.25 | add pulled buffalo chicken 5 | add crumbled bacon 3.5 | add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add roast corn 2

Signature

BAKED TAPHOUSE MAC & CHEESE 13¾

Creamy applewood smoked cheddar cheese, served with macaroni noodles and topped with panko parmesan

add broccoli and bacon 1.75 | add buffalo chicken 2.25

KOREAN BBQ CAULIFLOWER BITES 14¾

Fried seasoned cauliflower bites tossed in korean bbq sauce, served with jalapeno ranch dip

Street Food

TACOS 16¾ GFO

Two tacos served on grilled flour tortillas with tortilla chips and pico de gallo

sub grilled corn tortillas for GF

Soy & sesame marinated ahi tuna, sweet corn, edamame beans, mango salsa, cucumber, green onions, cilantro, nori seaweed, asian coleslaw, radish, orange wasabi aioli, sesame seeds

Mexican pulled pork, coleslaw, pickled red onions, fresh cilantro and mango salsa

sub veggie ground complimentary | sub tex-mex ground beef complimentary | sub cajun steak bites \$1

VEGGIE SPRING ROLLS 11½

Served with sweet thai chili sauce and coleslaw

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 sweet potato fries 2 | sub onion rings 4 | sub chili 4 | sub day soup 2 | sub coleslaw 2 | sub GF bun 2 | sub tortilla wrap 1 | add extra beef patty 7 | add sauteed mushrooms 4 | add bacon 3.75 | add sauteed onions 3 | add cheese 1.25 (mozzarella or cheddar) | sub straight cut fries complimentary | add gravy 2.5 | add fried egg 1.25

GARDEN VEGGIE BURGER 18¾ GFO

4oz veggie patty, red onions, baby arugula, vine ripened tomato, and pesto aioli

BACON DOUBLE CHEESE BURGER 21½ GFO

Burger patty, bacon, mozzarella cheese, cheddar cheese, sauteed onions, house-made burger sauce and sliced pickles

Signature

CRISPY COD BURGER 17¼

Hand battered and crispy fried alaskan blue cod, coleslaw and tartar sauce

BLACKENED CAJUN CHICKEN BURGER 21¼ 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

CRISPY CHICKEN BURGER 18

Hand floured chicken thigh, honey mustard, honey sriracha, bread & butter pickles, iceberg lettuce and vine ripened tomatoes

sub chicken breast 2

GF gluten free | GFO gluten free option

*gluten intolerance due to fryers | VO vegan option

BLACKENED SALMON BURGER 21¾ GFO

Blackened steelhead salmon, baby arugula, red onions, vine ripened tomatoes, cucumbers and chipotle aioli

Signature

BBQ PULLED PORK SANDWICH 17¾ GFO

Pulled pork, coleslaw, bbq mayo

BEEF DIP 20¾

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

MUSHROOM SWISS CHEESEBURGER 20¼ GFO

Beef patty, sauteed mushrooms, swiss cheese, lettuce, tomatoes, red onions, sliced pickle, horseradish aioli



taxes not included

ENTREES

CHICKEN TENDERS 17 1/4

Crunchy chicken tenders, served with straight cut fries and honey mustard dip
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 2 | sub coleslaw 2

FISH AND CHIPS 1PC 13 3/4 | 2PCS 17

Hand battered alaskan blue cod, coleslaw, house-made tartar sauce, grilled lemon, served with straight cut fries. One piece order 13 3/4
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub curly fries 2 | sub chili 4 | sub day soup 2

DESSERTS

VANILLA CHEESECAKE 8

Strawberry compote, whipped cream

WARM CHOCOLATE BROWNIE 9 GFO

Vanilla ice cream, whipped cream, rum caramel sauce

TIRAMISU 11 1/4

Chocolate shavings

DARK CHOCOLATE CAKE 11 GFO VO

Coconut whipped cream and strawberry compote

OREO ICE CREAM SUNDAE 10 GFO

Crumbled oreo, vanilla ice cream, mini cinnamon donuts, strawberry compote

Signature

CHICKEN FAJITAS 24 3/4

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 24 GFO

Pan seared blackened steelhead salmon, lemon roasted potatoes, seasonal sauteed vegetables, topped with mango salsa
sub roasted potatoes for garlic mashed potatoes 3

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SWEET THAI LIME BOWL 19 3/4 GFO

Diced chicken breast, mushrooms, snap peas, broccoli, carrots, green onions, cilantro, house-made thai lime sauce, sesame seeds, served on coconut jasmine rice
add prawns 8 | sub prawns 4 | sub 6oz sirloin steak bites 6 | sub crunchy pork bites 2 | sub tofu 2

STRIPLOIN STEAK 25 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 garlic prawns 8

GRILLED CHICKEN PESTO FETTUCCINE 20 1/2

6oz grilled chicken breast, fresh basil pesto, grape tomatoes, baby arugula, topped with parmesan cheese
add cream 1 | add toasted garlic bread 2

Signature

SOUTHERN BBQ RIBS 24 3/4 *GFO

3/4 lbs. of slow braised/deep fried pork back rib fingers tossed in your choice of sauce: korean bbq, sriracha bbq, bullseye bbq or dry cajun, served with garlic mashed potatoes and vegetables

HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR

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

CURLY FRIES AND GRAVY

\$8

SPICY EDAMAME GFO VO

Steamed edamame beans served with house-made chili oil

WARM CHOCOLATE BROWNIE GF

Vanilla ice cream, whipped cream, rum caramel sauce

VEGGIE SPRING ROLLS

Served with sweet thai chili sauce and coleslaw

PIEROGI BITES

Pan fried with bacon, caramelized onions, green onions, and served with sour cream

\$9

DEEP FRIED PICKLES

Served with ranch dip

ONION RINGS

Served with chipotle aioli

PEPPERONI MUSHROOM FLATBREAD

Pepperoni, caramelized onions, sauteed mushrooms, and house-made tomato sauce

\$10

CRISPY AHI TUNA CRUNCH ROLL

Soy, sesame and sriracha marinated ahi tuna, bell peppers, cucumber, green onions, heritage greens, sesame dressing, sesame seeds, served with an orange wasabi aioli

BUFFALO CHICKEN TACOS *GFO

Buffalo shredded chicken, lettuce, pickled red onions, mozzarella cheese, ranch, cilantro, flour tortillas

POUTINE

Straight cut fries, cheese curds, and beef gravy

\$12

BAKED TAPHOUSE MAC & CHEESE

Creamy applewood smoked cheddar cheese, served with macaroni noodles and topped with panko parmesan
add broccoli and bacon 1.75 | add buffalo chicken 2.25

BONELESS PORK BITES

Crunchy "popcorn style" boneless pork bites served with your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq, hotiyaki or honey sriracha

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KOREAN BBQ CAULIFLOWER BITES

Fried seasoned cauliflower bites tossed in korean bbq sauce, served with jalapeno ranch dip

\$13

MARGARITA FLATBREAD

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

BBQ PULLED PORK SANDWICH GFO

Pulled pork, coleslaw, bullseye bbq mayo, served on a brioche bun
add bacon 3.75 | add curly fries 5 | sub GF bun 2

WINGS *GFO

1 lb unbreaded locally sourced chicken wings tossed in your choice of sauce: buffalo 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

TAPHOUSE DELUXE CHEESEBURGER GFO

Beef patty, cheddar cheese, lettuce, tomatoes, red onions, house-made burger sauce, served on a brioche bun
add bacon 3.75 | add curly fries 5 | sub GF bun 2

drinks

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

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

\$4

Bellini 1oz

Canadian or Coors Light Sleeve 14oz

Coors Original 341ml bottle

Taphouse Soda 1oz

Well Highballs 1oz

\$5

Corona 330ml

Cuervo Tradicional Shot 1oz

Driftwood Fat Tug IPA Sleeve 14oz

House Red or White Wine 6oz

Jameson Shot 1oz

Jager 1oz

Kokanee Bottle 341ml

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

\$6

Double Long Island Iced Tea 2oz

Double Taphouse Soda 2oz

Jager Bomb 1oz

Tap Mule 1oz

Tito's & Soda 1oz

\$7

Cosmopolitan Martini 2oz

Double Bellini 2oz

Double Well Highballs 2oz

Kronenbourg Blanc 20oz

Mimosa 1oz

Strongbow Cider 20oz

Teremana Blanco 1oz

\$8

Double Malibu & Pineapple 2oz

Double Screwdriver 2oz

Negroni 2.5oz

House Red or White Wine 9oz

\$9

Aperol Spritz 3oz

Double Tap Mule 2oz

Empress Collins 2oz

Old Fashioned 2oz

Tito's & Soda 2oz

\$10

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

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

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

HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR HAPPY HOUR