

THE TAPHOUSE

ALL DAY *Happy hour* DRINKS

Available daily from open until close

*Our gift to you,
all summer long!*

4

Atypique Aperol Spritz
355ml Can
Taphouse Pilsner
14oz Sleeve
Long Island Iced Tea 1oz

5

Frozen Pink Lemonade
Slushie 1oz
Taphouse Soda 1oz
Well Highballs 1oz

6

Bellini 1oz
Cuervo Tradicional
Shot 1oz
Driftwood Fat Tug IPA
14oz Sleeve
Jameson Shot 1oz
Sol 330ml Bottle

7

Double Long Island
Iced Tea 2oz
Double Taphouse
Soda 2oz
Frozen Pink Lemonade
Slush 2oz
House Red or White
Wine 6oz
Simply Spiked Peach
Lemonade 355ml Can
White Claws 355ml Cans
(Assorted Flavours)

8

Aperol Spritz 2oz
Double Bellini 2oz
Double Well
Highballs 2oz
Heineken Draft 20oz Pint
Jäger Bomb 1oz
Snakebite 20oz Pint
(1/2 Canadian Draft, 1/2
Strongbow Cider)

10

House Red or White
Wine 9oz

Sharing?

TAPHOUSE PILSNER PITCHERS 60OZ | 16

ANY GRANVILLE ISLAND OR PHILLIPS PITCHER 60OZ | 23

HOUSE RED OR WHITE WINE 750ML BOTTLE | 25

*Pitchers/Bottles of Wine 2+ ppl
10% liquor and other taxes not included*

ALL DAY Happy hour FOOD

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CHIPS & SALSA (*GF)

add sour cream 3 | add guacamole 4.50

CURLY FRIES & GRAVY

SWEET POTATO FRIES (*GF, VO)

served with chipotle mayo

SPICY EDAMAME {GF, VO}

steamed edamame beans, served with
house-made chili oil

10

POUTINE

straight cut fries, cheese curds,
and beef gravy

BUFFALO CHICKEN TACOS (GFO)

buffalo shredded chicken, lettuce, pickled
red onions, mozzarella cheese, ranch
dressing, cilantro, and flour tortillas

MINI DOUGHNUTS

served with cinnamon, icing sugar
and caramel sauce

ONION RINGS

served with chipotle mayo

PIEROGI BITES

pan fried with bacon, caramelized onions,
green onions, served with sour cream

12

DEEP FRIED PICKLES

served with ranch dip

VEGGIE SPRING ROLLS

served with sweet thai chili sauce

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

1 PIECE FISH AND CHIPS

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 sweet potato fries 2 | sub onion rings 4
| sub curly fries 2 | sub day soup 2

14

COD TACOS

hand battered alaskan blue cod, creamy coleslaw,
pickled red onions, chipotle aioli, fresh cilantro

BLACKENED CHICKEN TACOS (GFO)

blackened chicken thigh, rice wine vinegar carrot/
cabbage slaw, cucumber, pickled red onions,
drizzle of chipotle aioli, fresh cilantro, sesame
seeds, a hint of thai lime sauce, and flour tortillas

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, lemon pepper, salt & pepper, bullseye
bbq, hotiyaki or honey sriracha

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

THE HUGE DIPPER

beef patty, mozzarella cheese, caramelized
onions, horseradish aioli, buttered garlic
focaccia bread, served with au jus

add cheese 1.25 (mozzarella or cheddar) | add
bacon 3.75 | add sauteed mushrooms 4 | add
curly fries 5

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, lemon pepper, salt &
pepper, bullseye bbq or honey sriracha, and
served with carrots, celery & a ranch dressing
add blue cheese, ranch or jalapeno ranch 1/
sub dressing no additional charge

15

MARGARITA FLATBREAD

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

PULLED PORK TACOS (GFO)

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

TAPHOUSE DELUXE

CHEESEBURGER (GFO)

beef patty, cheddar cheese, lettuce, tomatoes,
red onions, pickles, house-made burger sauce,
served on a brioche bun

add bacon 3.75 | add curly fries 5 | sub GF bun 2

WESTCOAST FLATBREAD

garlic butter, goat cheese, arugula, roasted beets,
walnuts, and a balsamic drizzle