



Available from open until late
Friday and Saturday until 10pm

APPETIZERS

SPICY AHI TUNA CRISPY CRUNCH ROLL 13¾
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

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NACHOS 26¾ *GF
House-made tortilla chips, half pound of nacho cheese, fresh sliced jalapeños, tomatoes, 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 4.75 | add buffalo chicken 5 | add cajun chicken breast 6.5 | 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

CLASSIC POUTINE 12¾
1 lb straight cut fries, cheese curds & savoury 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

DEEP FRIED PICKLES 12¾
Served with ranch dip

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SPICY EDAMAME 9¾ GF VO
Steamed edamame beans served with house-made chili oil

KOREAN BBQ CAULIFLOWER BITES 14¾
Fried seasoned cauliflower bites tossed in korean bbq sauce, served with jalapeño ranch dip

VEGGIE SPRING ROLLS 13½
Served with sweet thai chili sauce and coleslaw

CHICKEN WINGS 17¾ *GFO
1 lb unbreaded, locally sourced chicken wings, tossed in your choice of sauce: *frank's hot, teriyaki, honey garlic, lemon pepper, thai lime, sriracha bbq, korean bbq, dry cajun, salt & pepper, bullseye bbq, hotiyaki or honey sriracha*
served with carrots & celery and a ranch dip
add blue cheese, ranch or jalapeño ranch 1

STEAK BITES 15¾ GF
8oz, pan seared sirloin, horseradish aioli

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BONELESS PORK BITES 14¾
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*

MOZZARELLA STICKS 14¾
Deep fried mozzarella cheese, served with house-made marinara sauce and a ranch dip

SHORT RIB STUFFED YORKSHIRE PUDDINGS 13¾
3 house-made beef short rib stuffed yorkies, topped with horseradish aioli & savoury beef gravy
sub beef short rib for buffalo chicken no additional cost

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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 4.75 | add 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

12 INCH NY WOOD FIRED PIZZA GFO
With a garlic oil crust
add cajun chicken breast 6.5 | add buffalo chicken 5 | add chorizo sausage 4.75 | add crumbled bacon 3.5 | add extra cheese 4.75 | sub GF cauliflower crust 4

TAPHOUSE ALFREDO 18¾ GFO
Spinach, tomatoes, red onions, feta cheese, alfredo sauce

PESTO MARGHERITA 18¾ GFO
Fresh basil pesto, mozzarella cheese, vine ripened tomatoes, bocconcini cheese, reduced balsamic vinegar, served with fresh basil leaves

PEPPERONI 17¾ GFO
House-made marinara sauce, pepperoni and mozzarella cheese

MEATLOVERS 19¾ GFO
House-made marinara sauce, pepperoni, chorizo sausage, bacon and mozzarella cheese



HANDHELDS

All burgers are served on baked brioche buns 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 soup of the day 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

BACON CHEESEBURGER 21½ GFO
Burger patty, bacon, mozzarella cheese, cheddar cheese, sauteed onions, house-made burger sauce and sliced pickles

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GARDEN VEGGIE BURGER 18¾ GFO
4oz veggie patty, red onions, baby arugula, vine ripened tomato, and pesto aioli

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

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

CRISPY CHICKEN BURGER 18¾
Hand floured chicken thigh, honey mustard, honey sriracha, bread & butter pickles, iceberg lettuce and vine ripened tomatoes
sub chicken breast 2

BLACKENED SALMON BURGER 21¾ GFO
Blackened steelhead salmon, baby arugula, red onions, vine ripened tomatoes, cucumbers and chipotle aioli

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CALIFORNIAN CHICKEN CLUBHOUSE 19¾ GFO
Grilled chicken breast, bacon, lettuce, tomatoes, guacamole and mayo, served on focaccia bread

BBQ PULLED PORK SANDWICH 16¾ GFO
Pulled pork, coleslaw, bbq mayo

BRAISED BEEF DIP 20¾
House-made beef short rib, swiss cheese, garlic butter, horseradish aioli, served with beef au jus on a pretzel hoagie bun

MUSHROOM SWISS BURGER 18¾ GFO
Beef patty, sauteed mushrooms, swiss cheese, lettuce, tomatoes, red onions, sliced pickle, horseradish aioli

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SOUPS & SALADS

CLASSIC CAESAR SALAD 11¾ **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

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 basmati rice 1

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BLUEBERRY SPINACH SALAD 17¾ **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

HARVEST BEET SALAD 15¾ **GF**

Spring greens, arugula, beets, crumbled goat cheese, toasted walnuts, served with a honey-lemon vinaigrette
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

SOUP OF THE DAY 9

Ask your server for details , including dietary restrictions
add toasted garlic bread 2 | add GF toast 3



ENTREES

GRILLED CHICKEN PESTO FETTUCCINE 22½

Grilled chicken breast, fresh basil pesto, cream, grape tomatoes, arugula, topped with parmesan cheese
add toasted garlic bread 2

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BAKED TAPHOUSE MAC & CHEESE 15¾

Creamy applewood smoked cheddar cheese, served with macaroni noodles and topped with panko parmesan
add broccoli and bacon 2 | add 1/2 order buffalo chicken 2.5

TAPHOUSE CARBONARA 19¾

Fettuccine, bacon, caramelized onions, cream, peas, topped with parmesan cheese
add cajun chicken breast 6.5 | add toasted garlic bread 2

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CHICKEN TENDERS 17¾

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 soup of the day 2 | sub coleslaw 2

FISH AND CHIPS 1PC 13¾ | 2PCS 17¾

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 soup of the day 2

CHICKEN FAJITAS 24¾

Cajun dusted locally sourced chicken breast, red & green peppers, lettuce, red onions, nacho cheese, pico de gallo, sour cream, and flour tortillas
add prawns 8 | sub prawns 4 | add cajun chicken breast 6.5 | add 7oz AAA Striploin 12 | sub 6oz 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 chicken for extra vegetables no additional cost

SWEET THAI LIME BOWL 19¾

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

COLUMBIA RIVER SALMON FILET 23¾ **GF**

Pan-seared blackened steelhead salmon, lemon roasted baby potatoes, seasonal sauteed vegetables, topped with mango salsa or a cajun cream sauce
sub roasted baby potatoes for garlic mashed potatoes 3 | sub roasted baby potatoes for basmati rice complimentary

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BLACKENED CHICKEN 19¾ **GF**

Cajun chicken breast, basmati rice, sauteed seasonal vegetables, topped with mango salsa or a cajun cream sauce
sub basmati rice for roasted baby potatoes 2

STRIPLOIN STEAK 24¾ **GFO**

New Zealand aged 7oz striploin, roasted garlic mashed potatoes, sauteed seasonal vegetables, served with a reduced demi glaze
add sauteed mushrooms 4 | add sauteed onions 3 | add cajun chicken breast 6.5 | add garlic prawns 8

SOUTHERN BBQ RIBS 24¾ ***GFO**

¾ 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 sauteed seasonal vegetables

GINGER BEEF 18½

Crispy fried beef tossed in a house-made ginger sauce, served with broccoli, peas, bell peppers, green onions, cilantro, sesame seeds served over basmati rice
add baby iceberg lettuce 1.5 | sub chicken breast 2

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CREOLE PRAWNS 17¾ **GFO**

Sauteed tiger prawns, bell peppers, peas, red onions, basmati rice, creole infused butter sauce, served with grilled garlic bread
sub GF toast 2



DESSERTS

VANILLA CHEESECAKE 10¾

Strawberry compote, whipped cream

WARM CHOCOLATE BROWNIE 10¾ **GF**

Vanilla ice cream, caramel sauce

DARK CHOCOLATE CAKE 11 **GF VO**

Strawberry compote, whipped cream

MINI DOUGHNUTS 11¾

Served with cinnamon, icing sugar and caramel sauce

KEY LIME PIE 11¾

Served with whipped cream

add on a scoop of Vanilla Ice Cream 2.5

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