

Late NIGHTS

Available from 10pm to close
Friday and Saturday

\$10

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

\$12

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

\$14

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



\$16

COD TACOS

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

PRAWN TACOS (GFO)

cajun dusted sauteed prawns, coleslaw, mango & pineapple salsa, fresh cilantro, flour tortillas, and a lime wedge

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, pickle, 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

WESTCOAST FLATBREAD

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

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

\$17

MARGARITA FLATBREAD

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

PHILLY FLATBREAD

braised beef, mozzarella cheese, bell peppers, red onions, mushrooms, alfredo sauce

PULLED PORK TACOS (GFO)

pulled pork, coleslaw, pickled red onions, mango & pineapple salsa, flour tortillas, 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

-\$28³/₄

NACHOS *GF

house-made tortilla chips, half pound of nacho cheese, fresh sliced jalapenos, black olives, bell peppers, red onions, green onions & roast corn, and tomatoes 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 4 | 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