

THE TAPHOUSE

# Happy hour DRINKS

EVERY DAY FROM 2PM TO 6PM  
SUNDAY THROUGH THURSDAY 9PM TO LATE

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  
Coors Original  
341ml Bottles

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  
Big O's Lime-Ade 2oz

## Sharing?

TAPHOUSE PILSNER PITCHERS 60OZ | 16

ANY GRANVILLE ISLAND OR PHILLIPS PITCHER 60OZ | 20

HOUSE RED OR WHITE WINE 750ML BOTTLE | 25

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

# Happy hour FOOD

EVERY DAY 2PM TO 6PM  
SUN - THURS 9PM TO LATE

8

## 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,  
and flour tortillas

## 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

15

## 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

# Classic COCKTAILS

## **BELLINI 1oz 8 | 2oz 11**

peach slush (peach schnapps, captain morgan white, la scala wine, 7up, soda) and a peach gummy

## **BIG O'S LIME-ADE 2oz 11**

rumchata cream liqueur, malibu rum, lime juice, soda water, pineapple juice, sugar rim, maraschino cherry and a lime wedge

## **BLUE HAWAIIAN 1oz 8<sup>3</sup>/<sub>4</sub> | 2oz 11<sup>3</sup>/<sub>4</sub>**

malibu rum, blue curacao, pineapple juice, piña colada mix, topped with a maraschino cherry and an orange wheel

## **CAESAR 1oz 8<sup>1</sup>/<sub>4</sub> | 2oz 11<sup>1</sup>/<sub>4</sub>**

smirnoff vodka, mott's clamato, tabasco, worcestershire sauce, pepperoni bite, pickles, olives, caesar rim & a spicy bean

## **DARK & STORMY 2oz 11<sup>3</sup>/<sub>4</sub>**

kraken spiced rum, ginger beer, lime juice, served with lime wedges

## **DO ME DIRTY MARTINI 2oz 13**

grey goose vodka, vermouth, olive juice, served with an olive

## **LIME MARGARITA 1oz 8<sup>1</sup>/<sub>2</sub> | 2oz 11<sup>1</sup>/<sub>2</sub>**

jose cuervo tradicional silver tequila, triple sec, lime margarita mix, full salted rim

## **LONG ISLAND ICED TEA 1oz 7<sup>1</sup>/<sub>4</sub> | 2oz 10<sup>1</sup>/<sub>4</sub>**

long island mix, with pepsi and lime juice

## **MOJITO 1oz 8<sup>1</sup>/<sub>4</sub> | 2oz 11<sup>1</sup>/<sub>4</sub>**

captain morgan white rum, mint, lime juice, simple syrup, soda

## **PIÑA COLADA 1oz 8<sup>3</sup>/<sub>4</sub> | 2oz 11<sup>3</sup>/<sub>4</sub>**

captain morgan white rum, pineapple juice, piña colada mix, topped with a maraschino cherry

## **TAPHOUSE MOSCOW MULE 1oz 8 | 2oz 11**

absolut lime vodka, ginger beer



# 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

-\$28<sup>3</sup>/<sub>4</sub>

### 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