

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 8³/₄ | 2oz 11³/₄

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

CAESAR 1oz 8¹/₄ | 2oz 11¹/₄

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

DARK & STORMY 2oz 11³/₄

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 8¹/₂ | 2oz 11¹/₂

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

LONG ISLAND ICED TEA 1oz 7¹/₄ | 2oz 10¹/₄

long island mix, with pepsi and lime juice

MOJITO 1oz 8¹/₄ | 2oz 11¹/₄

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

PIÑA COLADA 1oz 8³/₄ | 2oz 11³/₄

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

-\$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