

TAPHOUSE NEW YEARS 2025



## THREE COURSE FEATURE MENU

DECEMBER 31<sup>ST</sup>, 2024, 5<sup>PM</sup> - 9<sup>PM</sup>

### COURSE ONE

*your choice of*

**CREAMY ROASTED  
BUTTERNUT SQUASH SOUP GF**

**CLASSIC CAESAR SALAD GFO**

*romaine, parmesan, garlic croutons,  
house-made dressing*

**HOUSE SALAD GFO**

*spring mix, cucumber, carrot, cherry tomatoes,  
radish, honey-lemon vinaigrette*

### COURSE TWO (GFO\*)

**AAA CANADIAN PRIME RIB  
GARLIC ROASTED MASHED POTATO  
HOUSE-BAKED YORKSHIRE PUDDINGS\*  
HONEY GLAZED BABY CARROTS & SWEET PEAS  
SAVOURY GRAVY\* & HORSERADISH**

### COURSE THREE

*your choice of*

**DOUBLE CHOCOLATE BROWNIE GF**

*served with vanilla ice cream and  
topped with chocolate sauce*

**NEW YORK CHEESECAKE**

*topped with a strawberry compote*

*Complimentary 6oz glass of  
La Scala Sparkling Wine included*

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**\$48+TAX**

Available for in-house dining only while supplies last  
Coquitlam Exclusive

**GF** gluten free **GFO** gluten free option \*removed from course for gluten free option



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Cheers

to the

ULTIMATE  
BIRTHDAY  
BASH!



WE PUT THE **FUN**  
IN **FUNDRAISERS**

