

## APPETIZERS & SHARE PLATES

### SUDO CHICKEN LETTUCE WRAPS 14<sup>3/4</sup>

Kimchi, crispy noodles, cilantro, roasted peanuts, soy lemon grass glaze, sesame seeds, wasabi aioli

### CRISPY CALAMARI 13<sup>1/2</sup>

Lightly breaded, fried red onions, bell peppers, Old Bay seasoning, pickled red onions, tzatziki, chipotle aioli

### PANKO CRUSTED ONION RINGS 10

Choice of truffle maple bacon glaze or jalapeno cheddar

### GUACAMOLE & CHIPS 6

House fried tortilla chips, fresh daily guacamole

### PEROGIES 11<sup>1/2</sup>

Cheddar and potato dumplings, smoked bacon, gravy, sour cream, green onions

*Make it a meal +4*

### PAPA MORENO'S DRY RIBS 11

Crispy pork ribs, kosher salt, black pepper, sour cream

### CARNITAS STREET TACOS 10<sup>1/2</sup>

Braised pork shoulder, pico de gallo, sriracha aioli, cilantro, corn tortillas

### DEEP FRIED DILL PICKLES 9<sup>3/4</sup>

Dill pickle spears, sea salted fries, horseradish aioli, chipotle aioli

### MAC & CHEESE BITES 12

Aged cheddar and American cheese, panko crust, house made ketchup

### CHICKEN TENDERS 13

House made panko breaded chicken, sea salted fries, honey mustard dip

### CHICKEN WINGS 13<sup>1/4</sup>

1 lb of wings and drumettes, choice of Frank's Hot Sauce, teriyaki, honey garlic, BBQ or salt and pepper

### POUTINE 9<sup>1/2</sup>

Cheese curds, beef gravy, green onions

*Make it baked potato...add crisp bacon and sour cream + 2<sup>1/2</sup>*

### NACHOS 18<sup>3/4</sup>

House cut chips, three cheese blend, pickled onions, jalapenos, black olives, tomatoes, green onions, sour cream, fire roasted salsa

*Guacamole +2<sup>1/2</sup>, cajun chicken +4, spicy beef +4*

### TRUFFLE FRIES 7<sup>3/4</sup>

Choice of sea salted fries or yam fries, Grana Padano cheese, parsley, truffle aioli

### HOMESTYLE KETTLE CHIPPERS 6

Spiraled russet potatoes, dream seasoning

### WARM CHEDDAR & JALAPEÑO DIP 11

Four cheese blend, jalapenos, sweet chili sauce, parmesan panko crumble, warm tortilla chips

*Check the table cards for our delicious dessert menu!*

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## SOUPS

### CREAM OF MUSHROOM 6 Cup/9 Bowl

Roasted forest mushrooms, vegetable broth, filone croutons, olive oil, scallion, fresh thyme

### SAN MARZANO TOMATO 6 Cup/9 Bowl

Homestyle tomato soup, whipped goat cheese, olive oil, croutons, fresh parsley

## SALADS

### CAJUN CHICKEN BABY KALE CAESAR 16

Cajun chicken, local baby kale, romaine lettuce, parmesan yogurt dressing, panko parmesan crumble, crispy capers, Grana Padano cheese

### TEQUILA LIME SALAD 17

Cajun chicken, avocado, roasted corn, grilled zucchini, grape tomatoes, pickled red onion, feta cheese, corn tortilla strips, tequila lime vinaigrette

### FARMER'S MARKET SALAD 17

Lemon herbed chicken, avocado, pickled gold beets, grapes, shaved vegetables, candied sunflower seeds, feta cheese, dried cranberries, champagne vinaigrette

## HANDHELDS

### JRG CHEESEBURGER 15

Hand pressed patty, American cheddar, burger sauce, iceberg lettuce, tomato, red onion, ketchup, pickles, potato bun

### JRG DOUBLE CHEESEBURGER 17

Two hand pressed patties, two slices of American cheddar, burger sauce, iceberg lettuce, tomato, red onion, ketchup, pickles, potato bun

### LOADED BURGER 16<sup>3/4</sup>

Hand pressed patty, American cheddar, smoked bacon, sautéed mushrooms, an over easy egg, burger sauce, iceberg lettuce, tomato, red onion, ketchup, pickles, potato bun

### CAJUN CHICKEN CLUB 15<sup>1/2</sup>

Cajun chicken breast, Swiss cheese, guacamole, lettuce, tomato, pickled onion, chipotle aioli, toasted filone

### BUTTERMILK FRIED CHICKEN SANDWICH 15<sup>1/2</sup>

Buttermilk fried chicken breast, honey mustard bbq coleslaw, pickles, tomatoes, potato bun

### BRAISED BEEF DIP 15<sup>3/4</sup>

4 hour braised Canadian beef, horseradish aioli, dream rings, garlic toasted filone, au jus or gravy for dipping

*Served with market salad or sea salted fries*

#### SUBSTITUTE:

*Homestyle kettle chippers +2, yam fries +2, soups +2, caesar salad +2, edamame beans +2, gluten free bun +2, onion rings +4*

*Check the table cards to see our extensive craft beer list and wine selection!*

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## SIT DOWN STUFF

### ENGLISH STYLE FISH & CHIPS 18

Traditional English style beer battered cod tails, house made coleslaw, tartar sauce, grilled lemon, sea salted fries

*Make it truffle fries + \$2*

### FRIED CHICKEN & WAFFLES 16

Belgian waffle, butter, breaded chicken, truffle maple bacon glaze, green onions

*Add Gravy +2*

### BANGERS AND MASH 16<sup>1/2</sup>

English sausage, mashed potato, garlic buttered peas, mustard gravy, fried sauerkraut

### BAJA FISH TACOS 14<sup>3/4</sup>

Beer battered Canadian cod, cabbage, pickled red onions, jalapeños, cilantro, chipotle mayo, fire roasted salsa, guacamole, house made tortilla chips

### CAJUN CHICKEN ALFREDO 17

Cajun chicken, button mushrooms, alfredo, linguine, Grana Padano, parsley, garlic toast

### COTTAGE PIE 16

Guinness braised pork and beef pie, seasonal vegetables, imperial cheese sauce, garlic mashed potatoes, dream rings, garlic toast

### SZECHUAN CHICKEN RICE BOWL 16<sup>1/4</sup>

Sautéed chicken, bok choy, market vegetables, soy lemon grass glaze, bean sprouts, sliced radish, kimchi, miso yogurt, sesame seeds, jasmine rice

### BLACK BEAN CHICKEN QUESADILLA 14<sup>3/4</sup>

Cajun chicken, three cheese blend, black beans, corn, fire roasted salsa, chipotle aioli

## VEGETARIAN

### EDAMAME 7

Steamed soy bean pods, coarse kosher salt

*Make them Szechuan! + 2*

### BAJA TOFU TACOS 12

Crispy tofu, cabbage, chipotle aioli, pickled red onions, jalapeños, cilantro, fire roasted salsa, guacamole, house fried tortilla chips

### BLACK BEAN BURGER\* 13<sup>1/4</sup>

Black bean patty, lettuce, tomato, red onion, pickles, burger sauce, potato bun

*\* May contain traces of egg*

### SZECHUAN TOFU RICE BOWL 15

Crispy tofu, bok choy, market vegetables, soy lemongrass glaze, bean sprouts, sliced radish, kimchi, miso yogurt, sesame seeds, jasmine rice

### MENU LEGEND VEGETARIAN OPTIONS

*\*Ask your server about any of our gluten friendly & vegan options\*  
Groups of 8 or greater subject to gratuity (applicable taxes not included)*

**THIS LOCATION** is brought to you by the Joseph Richard Group (JRG). JRG is a BC based company that specializes in providing guests with a familiar place to call home. Featuring craft cocktails, craft beer, and an approachable wine list. Our public house menus are designed and inspired by our Culinary team.

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