

To Start

Bruschetta \$10

Fresh made tomato bruschetta, goat cheese, served on crostini, drizzled with balsamic glaze

Pork and Shrimp Dumplings \$11

House made, pork and shrimp, ginger, lemongrass, ssam sauce

A Pound of Wings \$13

Hot, salt pepper, Korean BBQ sauce, teriyaki, hot teriyaki, sweet chili lime, hot parmesan, honey garlic ranch sauce \$.50

Chicken Karage \$11

Marinated chicken, breaded and fried, ssam sauce

Soup Cup \$5 Bowl \$9

Made daily, served with a grilled garlic focaccia

Welsh Stew \$12

Braised top sirloin, root vegetables, garlic focaccia, aged cheddar

Duck Salad Rolls \$11

Confit duck, cucumber, carrot, cilantro, rice noodles, ssam sauce

Pork Belly Steam Buns \$11

Handmade dough, braised pork belly, Korean BBQ sauce, green onion

To Share

Nachos \$18 Half \$12

Generous portion of tortilla chips, tomatoes, green onion, sweet and hot peppers smothered in nacho cheese guacamole \$3.50, 5 oz chicken \$5 extra cheese \$5

Lunch Special

Served between 11am and 2pm

Fresh Made Quiche \$11

Homemade crust, daily changing flavours, side house salad

Salads

Add 5oz Chicken \$5

Add Cajun Garlic Shrimp \$5

House \$12 Half \$7 Side \$5

Strawberry champagne vinaigrette, macerated strawberries, spinach, carrots, cucumber, feta

Caesar \$13 Half \$7 Side \$5

Signature dressing, crisp romaine, grano padano, homemade bacon, croutons

Seared Ahi Tuna \$17

Sesame crusted seared ahi tuna, yuzu ginger dressing, pickled daikon, cilantro, cucumber, avocado

Potato Salad \$14

Confit potatoes, bacon, goat cheese, spinach, honey mustard dressing

Burgers

Served with choice of fries, house salad, or daily soup.

Add sweet fries or Caesar for \$2.50, Extra patty \$5

Add bacon or cheese to any burger or dog \$1.50 each

Gluten free bun available \$3

The Burger \$15

Homemade 6oz beef chuck burger, grilled to perfection with lettuce, tomato, and our signature burger sauce on a toasted fresh brioche bun

Korean Burger \$16

Grilled 6oz patty, kimchi, fried egg, tomato, toasted brioche bun, Korean pickles ssam sauce

The Dog Meal \$10 Just a Dog \$7

Fresh top cut bun, 7" hot dog, sautéed onion, condiments, side upgrade to Spolumbo Italian sausage \$3

Ahi Tuna Burger \$17

Seared sesame ahi tuna, Korean pickles, lettuce, tomato, fresh brioche bun

Vegetarian Burger \$14

Pea based veggie patty, lettuce, tomato, cucumber, toasted fresh brioche bun

Noodles and Rice

Pork Belly Noodle Bowl \$14

Seasoned broth, green onion, egg, fresh ramen noodles, pork belly

Shrimp Fettuccini \$15

Sautéed marinated shrimp, tomato, onion, fresh herbs, rose sauce, chili flakes

Duck Pad Thai \$16

Confit duck, Pad Thai noodles, peppers, bamboo shoots, carrots, lime cilantro, Pad Thai sauce

Kimchi Chicken Fried Rice \$15

Fried jasmine rice, egg, peppers, green onion, sautéed chicken, tomato

Sandwiches

Served with choice of fries, house salad, or daily soup.

Add sweet fries or Caesar for \$2.50

Gluten free bun available \$3

Crispy Chicken \$15

House made breaded chicken thighs, lettuce, tomato, filone bread, herb du Provence, Louisiana remoulade

Pork Belly Bon Mi \$15

Braised pork belly, French roll, carrot, cucumber, cilantro, ssam sauce

Salmon BLT \$16

Seared salmon, house made bacon, lettuce, tomato, focaccia, basil mayo, pickled daikon, avocado

Italian Beef Steak \$16

Sautéed striploin strips, lettuce, tomato, fior di latte, herb du Provence, focaccia, tomato sauce



Favourites

Chicken Fingers \$14

Breaded fried chicken strips, fries, sweet & sour sauce

Make them Spicy! \$1

Steak Sandwich \$18

6oz AAA Alberta sirloin steak, red wine sauce, sautéed onions

Artisan toasted filone bread, choice of side

Pizzas

Gluten free crust available \$3.50

Margherita 10" \$13

Fresh made pizza dough, tomato sauce, fresh basil, fior di latte

Hawaiian 10" \$15

Fresh made pizza dough, tomato sauce, grilled pineapple, braised pork belly

Korean BBQ Beef 10" \$15

Marinated striploin, green onion, peppers, sautéed onion, three cheese mix

tomato sauce, Korean BBQ sauce

Daily Pizza Feature

Ask your server!

Entrees

Served after 5pm daily

Salmon Rice Bowl \$20

*Ponzu glazed 5oz salmon, garlic and ginger fried rice, chef's vegetables,
cherry tomatoes, crispy garlic chips*

Roast Chicken Supreme \$19

*Seared chicken supreme, chicken jus, sautéed spinach, roasted fingerling
potatoes, chef's vegetables, cherry tomatoes*

Cajun Garlic Shrimp \$17

*Grilled marinated shrimp, lemon rice pilaf, chef's vegetables, sautéed spinach
cherry tomatoes*

New York Striploin \$23

*Fresh cut in house 8oz New York Strip steak, smashed fingerling potatoes,
sautéed spinach, red wine sauce, chef's vegetables, cherry tomatoes*

Roast Pork Belly \$18

*Crispy skin pork belly, roasted fingerling potatoes, sautéed spinach,
Whiskey soy sauce, chef's vegetables, cherry tomatoes*

Moroccan Chickpea Stew \$16

*Stewed chickpeas, tomato, fingerling potatoes, lemon rice pilaf,
sautéed spinach, focaccia bread, Moroccan spices, cherry tomatoes*



Bar Menu

Draft Beer

Rickards Red Pint (16oz) \$7.25 Pitcher(64oz) \$24

Keiths Pint \$6.50 Pitcher \$22

Coors Light Pint \$6.25 Pitcher \$21

Local Draft Pint \$7.25 Pitcher \$24

Ask your server!

Domestic Cans \$5.75

Kokanee, Canadian, Budweiser, Bud Light, Bud Light Lime, Coors, Pilsner, Keiths

Premium Can \$6.25

Corona, Big Rock Traditional, Big Rock Grasshopper, Stella Artois

Strongbow \$8.50

Guinness \$8.50

Coolers \$6.50

Mikes Hard Lemonade, Bacardi Breezers, El Jimador,

Jack Daniels, Smirnoff, Motts Caesars

Liquor

Highballs 1oz \$5.75

Premium Highball \$6.25

Cocktails 1oz 6.25

Shooters \$5.50

Wine

House Red and White - 6oz \$6, 9oz \$9, Half Litre \$17, Bottle \$27

Premium Wine – 6oz \$10, 9oz \$13, Half Litre \$25, Bottle \$35

Non-Alcoholic Drinks

100% Organic Fair-Trade Coffee – Single Cup \$1.50 Bottomless \$3.00

Tea \$1.50 Hot Chocolate \$2.25 Milk \$3.00

Pop, Juice, Ice Tea Bottomless \$3.00