



DAILIES

FOOD

MONDAY

Appetizer Monday
25% OFF

TUESDAY

Taco Tuesday \$10⁵⁰

WEDNESDAY

20 Wings for \$20

THURSDAY

Chef's Choice
Appetizer Platter \$20

FRIDAY

Fish & Chips Friday
1 PIECE \$10⁵⁰

SATURDAY & SUNDAY

Brunch Menu 11am-close

DRINKS

MONDAY

Moscow Mule \$7

TUESDAY

House Wine 60z \$5

WEDNESDAY

Draft Beer 160z \$6
Beer Pitchers 600z \$18

THURSDAY

Oh Well! Highballs 10z \$6

FRIDAY

Shoot! It's Friday Shooters
10z \$6

SATURDAY

Draft Beer 160z \$6
Beer Pitchers 600z \$18

SUNDAY

Drunken Caesar 10z \$6
Mimosa \$6

DRINKS

BEER

TAP BEER

Bud Light, Stanley Park Amber Ale, Local Seasonal Craft

16 oz **\$7** 20 oz **\$8** PITCHER **\$21**

Stella Artois 20 oz **\$9** PITCHER **\$24**

BOTTLED BEER

Bud Light, Michelob Ultra, Coors Light, Coors Banquet, Budweiser, Corona, Miller Genuine Draft, Alexander Keith's **\$7**

Guinness **\$8**

COOLERS

Smirnoff Ice, Twisted Tea, Alive Mixed Berry, Somersby Cider **\$7**

SPIRITS

HOUSE SPIRITS **\$7** PER OZ

Polar Ice Vodka, Gordons Gin, Gibson's Rye, Gosling's Black Seal Black Rum, Appleton Estate Rare Blend Amber, Captain Morgan's Spiced Rum, Bacardi White Rum, Fogonero Tequila, Buffalo Trace Bourbon

PREMIUM SPIRITS **\$8** PER OZ

Grey Goose Vodka, Absolut Vodka, Hendricks Gin, Crown Royal, Dzama White Rum, Koloa Dark Rum, Plantation Jamaican Rum, Patron Silver, Paddy's Irish Whiskey

SIGNATURE COCKTAILS

MOSCOW MULE **\$8**

1 oz Vodka, topped up w/ Ginger Beer, Lime Juice, Lime Wedge & Fresh Mint Garnish

PEACH BELLINI **\$9**

1 oz Appleton Rum, ½ oz Chambord, 3 oz Red Wine, Peach Slush

WHITE SANGRIA **GLASS \$9 PITCHER (SERVES 4) \$36**

½ oz Flavored Vodka, ½ oz Peach Schnapps, 3 oz White Wine, Simple Syrup, Ginger Ale & Assorted Fruit

RED SANGRIA **GLASS \$9 PITCHER (SERVES 4) \$36**

½ oz Appleton Rum, ½ oz Triple Sec, 3 oz Red Wine, Simple Syrup, Cranberry Juice, 7 UP & Assorted Fruit

OLD FASHIONED **\$10**

1 oz Bourbon, ½ oz Kahlua, ½ oz Grand Marnier, Dash of Angostura Bitters, Stirred & Poured over Fresh Ice, Orange Zest & Cherry Garnish

ULTIMATE CAESAR **\$10**

2 oz Vodka, Tabasco, Worcestershire, Chef's In-House BBQ Sauce, Clamato, Pickle Juice, Spicy Pepper Medley Rim, Pickled Bean & Lime Wedge

FROSTBITE **\$10**

1 oz Hendricks Gin, 1 oz Peach Schnapps, Pineapple & Orange Juice, Bar Lime, Club Soda, Mint Garnish

SPIKED CIDER **\$10**

3 oz Somersby Apple Cider, 3 oz Ginger Beer, 1 oz Apple Vodka, Cranberry Juice, Fresh Lime Juice, Lime Wedge Garnish

SIGNATURE HOT DRINKS

HOT TODDY **\$7**

½ oz Appleton Rare Rum, ½ oz Apricot Brandy, Hot Apple Cider, Honey, Garnished w/ Cinnamon Stick & Orange Wheel

HOT COCOA COCKTAIL **\$7**

½ oz Peppermint Schnapps, ½ oz Butter Ripple, 1 oz Fresh Cream, Hot Chocolate, Whip Cream, Chocolate Sliver & Cherry Garnish

WHITE WINE

VILLA TERESA PINOT GRIGIO 6 oz \$7 9 oz \$11 BOTTLE \$30

Veneto, Italy

SILENI CELLAR SAUVIGNON BLANC 6 oz \$8 9 oz \$12⁵⁰ BOTTLE \$35

Marlborough, New Zealand

LAKE SONOMA CHARDONNAY 6 oz \$8 9 oz \$12⁵⁰ BOTTLE \$35

Veneto, Italy

50TH PARALLEL PINOT GRIS BOTTLE \$45

British Columbia, Canada

CHATEAU PESQUIE TERRASSES BLANC BOTTLE \$45

Rhone Valley, France

QUAILS GATE CHARDONNAY BOTTLE \$45

Okanagan, British Columbia

MISSION HILL RESERVE SAUVIGNON BLANC BOTTLE \$60

Okanagan, British Columbia

RED WINE

VILLA TERESA MERLOT 6 oz \$7 9 oz \$11 BOTTLE \$30

Veneto, Italy (organic)

HAND CRAFT PETITE SIRAH 6 oz \$8 9 oz \$12⁵⁰ BOTTLE \$35

California, USA

ANDREAS BENDOR PINOT NOIR 6 oz \$8 9 oz \$12⁵⁰ BOTTLE \$35

Germany

DECERO MALBEC BOTTLE \$45

Mendoza, Argentina

CASTLE ROCK CABERNET SAUVIGNON BOTTLE \$45

California, USA

CHATEAU PESQUIE TERRASSES RED BLEND BOTTLE \$45

Rhone Valley, France

QUAILS GATE MERLOT BOTTLE \$45

Okanagan, British Columbia

MISSION HILL RESERVE SHIRAZ BOTTLE \$60

British Columbia, Canada

SPARKLING WINE

BOTTEGA IL VINO DEI POETI PROSECCO 200 ML BOTTLE \$8

Veneto, Italy

LA MARCA PROSECCO BOTTLE \$35

Veneto, Italy

NON-ALCOHOLIC

BUD PROHIBITION \$5

SHIRLEY TEMPLE \$5

Orange Juice, 7 UP, Grenadine, Maraschino Cherry

CRANBERRY KISS \$5

Cranberry Juice, Orange Juice, Club Soda, Orange Wedge

FRESH BREWED COFFEE \$2⁵⁰

SELECTION OF TAZO TEAS \$2⁵⁰

HOT CHOCOLATE \$2⁵⁰

JUICE \$3

ASSORTED POP \$3

BRUNCH

SATURDAY & SUNDAY
11:00 AM - CLOSE

LATE MORNING OMELET \$14⁵⁰

*eggs, green & red peppers, red onion, mushrooms,
cheese, house cut crispy hash browns*

CHOICE OF *white or brown bread*

MUSHROOM & GOAT CHEESE OMELET \$14⁵⁰

*egg white, sauté wild mushroom, goat cheese,
wild arugula & cherry tomato salad*

FRENCH TOAST

GRILLED CHEESE SANDWICH \$14⁵⁰

*egg, heavy cream, cheddar cheese, ham,
fresh berries, syrup*

WAFFLES OR PANCAKES \$10⁵⁰

berry compote, syrup

NUTELLA SPRING ROLLS \$6⁰⁰

*banana, cinnamon sugar, raspberry dressing,
vanilla bean gelato*

EGGS BENNY \$12⁵⁰

*english muffin, poached egg, hollandaise,
house cut crispy hashbrowns*

CHOICE OF *ham or bacon*

MENU

TO SHARE

NACHOS \$12⁵⁰

red & green pepper, red onion, jalapeno, green onion, cheese, salsa, sour cream

BEER BATTERED SHRIMP \$16⁵⁰

curry remoulade

BAJA QUESADILLA \$12⁵⁰

chicken OR beef, peppers, onion, cheese, salsa, sour cream

SLIDERS \$17⁵⁰

pulled pork, pineapple chutney, cheddar cheese OR bison, caramelized onion, mozzarella cheese

DRY PORK RIBS \$14⁵⁰

caramelized pineapple aioli

WINGS \$16⁵⁰

CHOICE OF buffalo, honey garlic, teriyaki, suicide, salt n' pepper, lemon pepper, cajun

BOWL OF CHIPS \$10

CHOICE OF sweet potato OR house cut OR skin on chippers OR curly fries OR onion rings
ADD gravy \$2 poutine \$3⁵⁰

FLATBREAD \$10⁵⁰

BBQ chicken & bacon OR avocado chicken

STREET TACO \$12⁵⁰

steak OR chicken, tomatillo salsa, roasted chili, pickled red onion, cilantro, radish, avocado, flour tortillas

SOUPS + SALADS

BROCCOLI CHEDDAR \$9

cheese scone

GREENS \$10⁵⁰

seasonal greens, kiwi, goat cheese, tomato, cucumber, pickled beet, cranberries, carrot, red radish, balsamic dressing

CAESAR SALAD \$10⁵⁰

romaine, caesar dressing, croutons, parmesan cheese, fennel honey toast

TANDOORI SALMON SALAD \$16⁵⁰

salmon, greens, sunflower seeds, cucumber, tomato, thai sweet chili mango dressing, apricots, fried rice vermicelli

KALE CAESAR \$10⁵⁰

baby kale, caesar dressing, parmesan cheese, chickpea croutons

MEDITERRANEAN

CALAMARI SALAD \$16⁵⁰

calamari, black and green olives, cucumber, tomato, red onion, greens, feta cheese, dressing, fried capers

ADD chicken \$5 beef \$5
pulled pork \$7 shrimp \$9

SANDWICHES + BURGERS

served with house salad OR house cut fries

JOIN THE CLUB \$12⁵⁰

chicken, bacon, egg, cheese, lettuce, tomato, cranberry mayo
CHOICE OF white or brown bread

NAANWICH \$15⁵⁰

chicken tikka, tandoori aioli, goat cheese, greens, naan

PHILLY CHEESESTEAK \$16⁵⁰

beef, horseradish aioli, mushroom, onion, peppers, bread roll

MEATBALL SUB \$16⁵⁰

pork & beef meat ball, classic marinara, mozzarella cheese, lettuce, tomato

STEAKWICH \$18⁵⁰

8oz steak, mushroom, onion, bread

CLUBHOUSE BURGER \$16⁵⁰

8oz beef patty, lettuce, tomato, mayonnaise, brioche bun
ADD cheese \$1 bacon \$1 mushroom \$1

CRISPY CHICKEN BURGER \$16⁵⁰

crispy chicken, bacon, mozzarella cheese, lettuce, tomato, brioche bun

SPICY JERK CHICKEN BURGER \$16⁵⁰

jerk chicken breast, pineapple cilantro slaw, brioche bun

VEGETABLE BURGER \$16⁵⁰

spicy black bean patty, avocado aioli, lettuce, avocado, tomato, cucumber, brioche bun

MAINS

BREAKFAST \$12⁵⁰

two eggs any style, hash brown, toast CHOICE OF ham, bacon or sausages

BEER BATTERED FISH + CHIPS 1 PIECE \$12⁵⁰ 2 PIECES \$18⁵⁰

BUTTER CHICKEN \$15⁵⁰

naan bread, rice

PORK BELLY RAMEN \$15⁵⁰

carrot, green onion, boiled egg

PENNE PASTA \$15⁵⁰

parmesan cheese, garlic toast
CHOICE OF marinara or alfredo

10oz RIBEYE \$30⁵⁰

CHOICE OF gratin dauphinoise, mash, house cut fries, baked potato, mushroom brandy jus, seasonal vegetables

10oz SIRLOIN \$26⁵⁰

CHOICE OF gratin dauphinoise, mash, house cut fries, baked potato, bourbon demi glaze, seasonal vegetables

10oz NEW YORK \$22⁵⁰

CHOICE OF gratin dauphinoise, mash, house cut fries, baked potato, red wine reduction, seasonal vegetables

MUSHROOM CHICKEN \$18⁵⁰

wild rice, seasonal vegetables, garlic toast

CHICKEN FINGERS & FRIES \$14⁵⁰

DESSERT

ENGLISH STICKY TOFFEE PUDDING \$10

vanilla bean gelato, hawaiian black salted caramel sauce

FROSTY fox

kids menu

all items served kid-sized with house cut fries

Chicken Fingers with plum sauce for dipping	10
Grilled Cheese just like mom's	10
Cheeseburger with your choice of condiments	10
Mac & Cheese elbow macaroni in a creamy sauce	10

sides

Fries & Gravy	8
Scoop of Vanilla Ice cream served with chocolate sauce	3

