



COCKTAIL 2.5 oz — 07

TAPPED NEGRONI

Equal Parts Gin, Vermouth, Campari

WINE ON TAP 5 oz — 07

STOCK WHITE

STOCK RED

STOCK ROSÉ

BEER 16 oz — 07

STANLEY PARK / LAGER // 5.1%

STRATHCONA / PALE ALE // 4.7%

PARALLEL 49 / IPA // 5.5%

STRANGE FELLOWS / WHEAT // 4.5%

BOMBER / AMBER ALE // 5.0%

SMOKED PORK SCOTCH EGG — 08

Pickled Onion, Beer Infused Mustard

CRAB FRITTERS — 12

Mint and Cilantro Yogurt

POUTINE — 08

*Double Cooked Fries, St. Albert Cheese Curd,
Smoked Brisket, Ale Gravy, Crispy Sunny Egg*

FRENCH ONION GRILLED CHEESE — 09

*Local Gruyere, Caramelized Onion, Thyme Aioli,
Toasted Sourdough, Jus*

TOMATO FLATBREAD — 09

*Confit Heirloom and Garlic, Balsamic Onion,
Goat Cheese, Kale Pesto*

LEMON PEPPER CHICKEN WINGS — 12

Roasted Garlic Chips, Aioli

CHARRO BEANS — 09

*House Smoked Bacon, Fresh Avocado,
Lime Crème Fraiche, Fried Tortilla*



STOCK BOARDS

Our boards are deliciously crafted from your selections from excellent locally sourced purveyors

Serves 2 ——— 25

BASE BOARD ITEMS

CITRUS SPICED OLIVES ——— ROASTED GARLIC
GRILLED BAGUETTE ——— BEER INFUSED MUSTARD
FRESH HERB HUMMUS

Any additional items \$8 each

GRILLED GOAT CHEESE, STRAWBERRY COMPOTE
ROASTED BABY CARROT, DUKKHA, BURNT ONION YOGURT
BEET TASTING, CRÈME FRAICHE + BALSAMIC
SELECTION OF HOUSE MADE PICKLES
BAKED BABY BRIE, PEPPER JAM
TRIPPLE FENNEL + ALE SALAMI, TARRAGON DIJON
ROASTED BONE MARROW, GREMOLATA CRUST
FINGERLING CONFIT, TRUFFLE REMOULADE
S + S SCOTCH EGG, PICKLED ONION
NORTH SHORE BRATWURST, HOUSE SAUERKRAUT
HAM HOCK + CARAWAY CROQUETTES
BLISTERED BRUSSEL SPROUT, SMOKED PORK BELLY
TRUFFLE DEVEILED EGG, PARMESAN CRISP
LITTLE QUALICUM BLUE CLAIRE, ST MICHAELS HONEY
YARROW MEADOWS SMOKED DUCK BREAST,
CRANBERRY JELLO

Taxes Excluded

