

# Summer CELEBRATION OF SEAFOOD

AVAILABLE EXCLUSIVELY AT TAP & BARREL BRIDGES

## Chilled Seafood Platter

canadian lobster tails, dungeness crab legs,  
jumbo prawns, harissa mussels, ahi tuna tartare,  
harissa cocktail sauce, creole remoulade

**serves 2+** 89<sup>95</sup> | **serves 4+** 159<sup>95</sup>

## Jumbo Prawn Cocktail 21<sup>95</sup>

half a dozen jumbo prawns, harissa cocktail sauce,  
creole remoulade, lemon

## Ahi Tuna Tartare 18<sup>95</sup>

ahi tuna, gochujang vinaigrette, avocado,  
pickled cucumber, spicy miso mayo, crispy onion furikake,  
micro greens, tobiko, tortilla chips

## Prawn & Scallop Spaghettini 29<sup>95</sup>

pan-seared scallops and prawns, lobster lemon cream sauce,  
parmesan breadcrumbs, parsley, parmesan, garlic baguette

## Miso Sablefish 38<sup>95</sup>

miso-marinated sablefish, coconut ginger broth,  
gochujang chili oil, bok choy, maitake mushrooms, sushi rice,  
crispy onion furikake, green onion

## Lobster Mac & Cheese 29<sup>95</sup>

canadian lobster, lobster and sharp cheddar béchamel,  
cavatappi noodles, parmesan breadcrumbs, parsley, lemon

## Steak & Lobster

canadian lobster tail, lobster compound butter,  
seasonal vegetables, roasted garlic mashed potatoes

**7oz sirloin** 53<sup>95</sup> | **10oz ribeye medallion** 61<sup>95</sup>

## featured cocktail

### Bridges Caesar 19<sup>95</sup>

driftwood spirits oyster vodka, signature hot sauce,  
horseradish, clamato, castelvetro olives, jumbo prawn

## start & share

### Seafood Chowder 14<sup>95</sup>

new england style chowder, cod, clams, potatoes, corn, old bay seasoning  
⊕ **garlic bread 1pc** 4<sup>50</sup> | **2pc** 7<sup>50</sup>

### **b** Halibut Cakes 22<sup>95</sup>

two panko-crusted halibut cakes, caper dill aioli, pickled onions, fresh dill

### Gyoza 14<sup>95</sup>

pan-fried chicken and veggie dumplings, korean sesame sauce, green onion, sriracha mustard

### Chicken Wings 19<sup>50</sup>

*choice of frank's hot, spicy korean, maple bacon or salt and pepper*

### Chicken Strips & Fries 19<sup>50</sup>

crispy breaded chicken strips, fries  
*choice of honey mustard or buttermilk ranch*

### Hummus & Za'atar Flatbread 17<sup>50</sup>

hummus, chermoula, feta, harissa, crispy chickpeas, parsley, baked to order za'atar flatbread

### Crispy Humboldt Squid 18<sup>95</sup>

fried banana peppers, micro greens, jalapeño mayo, lemon

### Truffle Waffle Fries 12<sup>95</sup>

parmesan, parsley, garlic aioli

### Fresh Guac & Chips 14<sup>95</sup>

guacamole, roasted pumpkin seeds, cilantro, pico de gallo, feta, cumin-dusted tortilla chips

### Calabrian Chili & Garlic Prawns 19<sup>95</sup>

sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes, garlic baguette

### **b** Half Pound Mussels & Fries 22<sup>95</sup>

half pound of mussels, spicy harissa tomato broth, cilantro, fries, garlic aioli  
**upgrade to one pound** 31<sup>95</sup>

### **b** Ahi Tuna Tartare 18<sup>95</sup>

ahi tuna, gochujang vinaigrette, avocado, pickled cucumber, spicy miso mayo, crispy onion furikake, micro greens, tobiko, tortilla chips

### Nachos 23<sup>95</sup>

cumin-dusted tortilla chips, cheddar, feta, smoked mozzarella, pickled jalapeños, black olives, pico de gallo, green onion, cilantro, sour cream

⊕ **guacamole** 4<sup>50</sup> | ⊕ **extra cheese** 4<sup>50</sup>  
⊕ **chicken tinga** 5<sup>50</sup>

## handhelds

GLUTEN FREE BUNS AVAILABLE 1<sup>95</sup>

all handhelds are served with fries

**substitute green salad, caesar salad or tots** 1<sup>95</sup> | **substitute seafood chowder** 5<sup>95</sup>

**substitute truffle waffle fries or waffle fry poutine** 3<sup>95</sup>

### Tap Burger 22<sup>95</sup>

100% canadian beef, aged white cheddar, lettuce, caramelized onions, tomato, house mayo, pickles, brioche bun

### PB&J Burger 23<sup>95</sup>

100% canadian beef, chipotle peanut butter, bacon jam, house mayo, lettuce, tomato, pickles, brioche bun

### Spicy Tuna Burger 23<sup>95</sup>

seared ahi tuna, sesame lemongrass panko crust, smashed avocado, cucumber, lettuce, crispy onions, spicy miso mayo, pickled onions, brioche bun

### Falafel Veggie Burger 22<sup>50</sup>

house-made falafel, charred fresno aioli, garlic tahini labneh, hummus, tomato, arugula, pickled cabbage, cucumber, brioche bun

### Southern Fried Chicken Burger 23<sup>50</sup>

buttermilk fried chicken, pickles, shredded iceberg, pickled onions, honey cayenne mayo, brioche bun

### Cajun Chicken Burger 23<sup>50</sup>

blackened chicken, smashed avocado, bacon, lettuce, tomato, house mayo, brioche bun

### West Coast Clubhouse 23<sup>95</sup>

grilled chicken breast, bacon, arugula, aged white cheddar, smashed avocado, charred fresno aioli, tomato, toasted brioche

### Porcini-Crusted Beef Dip 25<sup>95</sup>

hand-carved porcini-crusted beef, truffle jack cheese, tiger horseradish sauce, caramelized onions, french onion jus, crispy onions, baguette

### **b** Lobster Roll 30<sup>95</sup>

canadian lobster, crab, prawns, celery, lemon aioli, green onion, micro greens, old bay seasoning, butter-toasted milk bun

### Crispy Fish Tacos 2pc 22<sup>95</sup>

crispy battered cod, pineapple and corn salsa, flour tortillas, slaw, spicy miso mayo, valentina, pickled red cabbage, micro greens, lime

#### add to your handheld

- ⊕ **bacon** 3<sup>50</sup>
- ⊕ **fried egg** 2<sup>95</sup>
- ⊕ **smashed avocado** 1<sup>95</sup>
- ⊕ **sautéed local wild mushrooms** 3<sup>95</sup>
- ⊕ **aged white cheddar** 1<sup>95</sup>

# mains

## Caper Dill Salmon 32<sup>50</sup>

oven-roasted steelhead, crispy potatoes, caper dill aioli, seasonal vegetables, dill, parsley

## **b** Seafood Cioppino 31<sup>95</sup>

sautéed prawns, scallops, mussels, parsley, potatoes, tomato fennel broth, garlic baguette

## **b** Prawn & Scallop Spaghettini 29<sup>95</sup>

pan-seared scallops and prawns, parmesan, lobster lemon cream sauce, parsley, parmesan breadcrumbs, garlic baguette

## Truffle Mushroom Mac & Cheese 25<sup>95</sup>

local wild mushrooms, cavatappi noodles, arugula, sharp cheddar béchamel, parmesan breadcrumbs, parsley

## Fried Chicken Mac & Cheese 25<sup>95</sup>

buttermilk fried chicken, cavatappi noodles, bacon, sharp cheddar béchamel, parsley, parmesan breadcrumbs

## **b** Lobster Mac & Cheese 29<sup>95</sup>

canadian lobster, cavatappi noodles, lobster and sharp cheddar béchamel, parmesan breadcrumbs, parsley, lemon

## Fish & Chips

two pieces of craft beer-battered fish, fries, coleslaw, tartar sauce

**cod** 24<sup>50</sup> | **b halibut** 33<sup>50</sup>

## **b** Halibut Cakes & Field Greens 33<sup>95</sup>

two panko-crusted halibut cakes, caper dill aioli, pickled onions, fresh dill, field greens salad

## **b** Mussels & Fries 31<sup>95</sup>

one pound of mussels, spicy harissa tomato broth, cilantro, fries, garlic aioli

## Forager Chicken 30<sup>95</sup>

roasted chicken breast, local wild mushrooms, porcini peppercorn demi-glace, roasted garlic mashed potatoes, seasonal vegetables

## Steak Frites

peppercorn sauce, fries, truffle arugula

**7oz sirloin** 33<sup>95</sup> | **10oz ribeye medallion** 42<sup>50</sup>

⊕ **canadian lobster tail** 19<sup>95</sup>

## Creole Steak

creole butter, seasonal vegetables, roasted garlic mashed potatoes

**7oz sirloin** 34<sup>95</sup> | **10oz ribeye medallion** 43<sup>50</sup>

⊕ **canadian lobster tail** 19<sup>95</sup>

### add to your main

⊕ **peppercorn sauce** 2<sup>95</sup>

⊕ **sautéed creole prawns** 7<sup>95</sup>

⊕ **sautéed local wild mushrooms** 3<sup>95</sup>

⊕ **garlic bread 1pc** 4<sup>50</sup> | **2pc** 7<sup>50</sup>

# bowls & salads

## **b** Hot Seafood Caesar 31<sup>95</sup>

sautéed garlic prawns, scallops, salmon, romaine hearts, crispy capers, parmesan, house-baked croutons, caesar dressing

## Ranchero Rice Bowl 23<sup>95</sup>

spiced rice, pico de gallo, avocado, pickled cabbage, corn and bean salsa, charred fresno aioli, tortilla strips, cilantro  
*choice of grilled cajun chicken, sautéed creole prawns or cajun bbq tofu*

## Ahi Tuna Poke Bowl 26<sup>50</sup>

gochujang soy marinade, sushi rice, tobiko, miso mayo, roasted pineapple, seaweed salad, pickled ginger, avocado, radish, sunomono cucumber, cilantro, crispy onion furikake

## Mediterranean Power Bowl 25<sup>50</sup>

chermoula pearl couscous, kale, spinach, hummus, feta, grape tomatoes, cucumber, castelvetro olives, pickled cabbage, crispy chickpeas, micro greens, charred fresno aioli  
*choice of moroccan chicken, crispy falafel or seared halloumi cheese*

## Korean Fried Chicken Bowl 24<sup>50</sup>

gochujang-glazed fried chicken, sushi rice, kimchi pickles, kewpie mayo, chili lime slaw, avocado, green onion, crispy onion furikake

## Field Greens Salad 16<sup>95</sup>

hearty field greens, feta, cucumber, radish, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

## Roasted Garlic Caesar Salad 17<sup>50</sup>

romaine hearts, crispy capers, parmesan, caesar dressing, house-baked croutons

### add to your salad

⊕ **grilled half avocado** 3<sup>95</sup>

⊕ **sautéed creole prawns** 7<sup>95</sup>

⊕ **grilled garlic chicken** 6<sup>95</sup>

⊕ **grilled cajun chicken** 6<sup>95</sup>

⊕ **seared halloumi cheese** 6<sup>95</sup>

⊕ **crispy falafel** 6<sup>50</sup>

⊕ **cajun bbq tofu** 5<sup>95</sup>

⊕ **oven-roasted salmon** 12<sup>95</sup>

**b BRIDGES EXCLUSIVE** | Available at this location only

# hand-stretched pizza

GLUTEN FREE CRUST AVAILABLE 2<sup>50</sup>

## Margherita 21<sup>95</sup>

parmesan, fresh mozzarella, fresh basil, pomodoro sauce

## Hawaiian Heat 23<sup>95</sup>

roasted pineapple, bacon, smoked mozzarella, jalapeño mayo, lime, pomodoro sauce

## Hot Honey Calabrese 23<sup>95</sup>

calabrese salami, bacon, fresh mozzarella, spicy honey, pomodoro sauce, fresh basil

## Local Wild Mushroom 22<sup>95</sup>

local wild mushrooms, mozzarella, truffle arugula, roasted garlic cream sauce

## Double Pepperoni 22<sup>95</sup>

dry-cured pepperoni, mozzarella, fresh parmesan, pomodoro sauce

### add a dip

- ⊕ buttermilk ranch 1
- ⊕ jalapeño mayo 1
- ⊕ garlic mayo 1
- ⊕ hot honey 2

## plant-based

### PLEASE INFORM YOUR SERVER WHEN ORDERING FROM THIS SECTION

We take great pride in our plant-based offerings; however, we are not a plant-based facility so these dishes may come into contact with non-vegan ingredients

## Vegan Fresh Guac & Chips 14<sup>95</sup>

guacamole, roasted pumpkin seeds, cilantro, pico de gallo, cumin-dusted tortilla chips

## Vegan Hummus & Za'atar Flatbread 17<sup>50</sup>

hummus, chermoula, crispy chickpeas, parsley, harissa, baked to order za'atar flatbread

## Vegan Field Greens Salad 16<sup>95</sup>

hearty field greens, cucumber, radish, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

⊕ **grilled half avocado** 3<sup>95</sup>

⊕ **cajun bbq tofu** 5<sup>95</sup>

⊕ **crispy falafel** 6<sup>50</sup>

## Vegan Mediterranean Falafel Bowl 25<sup>50</sup>

crispy falafel, chermoula pearl couscous, spinach, kale, hummus, grape tomatoes, cucumber, castelvetro olives, pickled cabbage, crispy chickpeas, micro greens, charred fresno aioli

## Cajun BBQ Tofu Ranchero Rice Bowl 23<sup>95</sup>

spiced rice, pico de gallo, avocado, pickled cabbage, corn and bean salsa, charred fresno aioli, tortilla strips, cilantro

## Vegan Falafel Burger 22<sup>50</sup>

house-made falafel, charred fresno aioli, hummus, tomato, pickled cabbage, arugula, cucumber, gluten-free and vegan bun  
*choice of fries, tots, or green salad without feta*

## kids' menu

AGES 12 AND UNDER

all kids' meals come with a small drink and dessert  
*choice of mario's vanilla bean gelato or apples and caramel*

## Kids' Cheeseburger 13<sup>95</sup>

100% canadian beef, white cheddar, toasted bun, ketchup  
*choice of fries, green salad or caesar salad*

GLUTEN FREE BUN AVAILABLE 1<sup>95</sup>

## Kids' Chicken Strips 13<sup>95</sup>

crispy breaded chicken strips  
*choice of honey mustard or ranch dip  
choice of fries, green salad or caesar salad*

## Kids' Cheese Pizza 13<sup>95</sup>

pomodoro sauce, mozzarella

GLUTEN FREE CRUST AVAILABLE 2<sup>50</sup>

## Kids' Mac & Cheese 13<sup>95</sup>

cavatappi noodles, sharp cheddar béchamel, garlic baguette, side of ketchup

## Kids' Fish & Chips 1pc 13<sup>95</sup>

crispy battered fish, fries, tartar sauce, ketchup



LOOKING FOR OPTIONS TO ACCOMMODATE DIETARY NEEDS?

SCAN HERE TO FILTER THE MENU BY DIET.

POWERED BY honeycomb.ai

# weekend & holiday brunch

AVAILABLE UNTIL 2PM

## Double Bacon Benny 18<sup>95</sup>

bacon, bacon jam, poached eggs, cajun spice, hollandaise, english muffin, garlic mayo, micro greens  
*choice of crispy potatoes or green salad*

## Smashed Avocado Benny 18<sup>50</sup>

avocado, tomato, poached eggs, hollandaise, english muffin, garlic mayo, micro greens  
*choice of crispy potatoes or green salad*

## **b** Seafood Benny 28<sup>95</sup>

canadian lobster, crab, prawns, garlic butter, butter lettuce, english muffin, lemon aioli, old bay seasoning, parsley  
*choice of crispy potatoes or green salad*

## Caramelized French Toast 16<sup>95</sup>

brûléed thick-cut brioche, maple syrup, candied walnut streusel crunch, icing sugar, vanilla whip

## Breakfast Clubhouse 19<sup>95</sup>

two fried eggs, bacon, arugula, aged white cheddar, smashed avocado, charred fresno aioli, tomato, toasted brioche  
*choice of crispy potatoes or green salad*

## Bacon & Eggs 16<sup>95</sup>

bacon, scrambled eggs, toasted brioche  
*choice of crispy potatoes or green salad*

## Hearty Hash Bowl 19<sup>95</sup>

crispy potatoes, red onion, tomato, red peppers, sautéed spinach, poached eggs, hollandaise, parsley  
*choice of southern fried chicken, bacon or grilled avocado*

## Breakfast Burger 21<sup>95</sup>

100% canadian beef, bacon, fried egg, aged white cheddar, garlic mayo, arugula, jalapeño mayo, brioche bun  
*choice of crispy potatoes or green salad*

### add to your brunch

- ⊕ egg (any style) 2<sup>95</sup>
- ⊕ two strips of bacon 3<sup>50</sup>
- ⊕ hollandaise 1<sup>95</sup>
- ⊕ toasted brioche 2<sup>95</sup>
- ⊕ grilled half avocado 3<sup>95</sup>
- ⊕ sautéed local wild mushrooms 3<sup>95</sup>

## BRUNCH HAPPY HOUR

**\$4 OFF ALL BRUNCH ITEMS**

AVAILABLE WEEKENDS & HOLIDAYS UNTIL 12PM

## brunch drink features

AVAILABLE WEEKENDS & HOLIDAYS UNTIL 2PM

### Signature Caesar 12

polar ice vodka, signature hot sauce, clamato, dill pickle pepperoni, pepperoncini • 2oz

ALWAYS A DOUBLE

### Aperol Spritz 11

aperol, sparkling wine, soda, orange • 2oz spirit + 3oz wine

### Mimosa 6

sparkling wine, orange juice • 3oz

### Espresso Martini 13

absolut vodka, kahlúa, fresh espresso, crème de cacao • 2oz

### Phillips For Peach Sake! Wheat Ale

16oz • 5<sup>50</sup> | 20oz • 7



Half Price Bottles of Sparkling Wine



*applies to all 750ml bottles*

⊕ orange juice 8



TAP & BARREL IS PROUDLY **BC OWNED & OPERATED**

# HAPPY HOUR

MONDAY-FRIDAY 3PM-5:30PM | EVERY DAY 9PM-CLOSE

SNACKS & SWEETS  
**\$5+**

## HAPPY HOUR FOOD

PIZZAS & MAINS  
**\$15+**

Tots 5

Fries 5

Truffle Waffle Fries 7<sup>50</sup>

**HH** Tap Snack Burger 10

100% canadian beef, caramelized onions, aged white cheddar, pickles, house mayo, potato roll *(snack-size, burger only)*

**HH** Fried Chicken Snack Burger 10

southern fried chicken, pickles, tangy mayo, potato roll *(snack-size, burger only)*

Gyoza 10

Fresh Guac & Chips 11

Hummus & Za'atar Flatbread 13<sup>50</sup>

Chicken Wings 14<sup>50</sup>

choice of frank's hot, spicy korean, maple bacon or salt and pepper

Oreo Cheesecake 10

**HH** Mac & Cheese *(no protein)* 15

Margherita Pizza 16

Double Pepperoni Pizza 17

Local Wild Mushroom Pizza 17

Hot Honey Calabrese Pizza 18

Hawaiian Heat Pizza 18

Ranchero Rice Bowl 18

choice of grilled cajun chicken, sautéed creole prawns or cajun bbq tofu

Mediterranean Falafel Power Bowl 18

Ahi Tuna Poke Bowl 21

Caper Dill Salmon 26

7oz Sirloin Steak Frites 27

**HH** HAPPY HOUR EXCLUSIVE

## HAPPY HOUR DRINKS

Well Highballs 1oz • 5 | 2oz • 8

LOLO Tequila Lime Fizz 1oz • 7

Slushies 2oz • 8 | *or add a side to any drink 2*

Cherry Blaster 2oz • 10

Classic Margarita 2oz • 10

Aperol Spritz 2oz spirit + 3oz wine • 11

Phillips Tilt Lager 16oz • 5 | 20oz • 6<sup>50</sup>

Red Truck La Strada Pilsner

16oz • 5 | 20oz • 6<sup>50</sup>

Phillips Blue Buck Ale

16oz • 5<sup>50</sup> | 20oz • 7

BREWHALL Hall Pass IPA

16oz • 6 | 20oz • 7<sup>50</sup>

Red Sangria 1oz spirit + 3oz wine • 9

Rosé Sangria 1oz spirit + 4oz wine • 10

Château Pesquié 1912 Blanc or Rouge

6oz • 6 | 9oz • 9

JoieFarm A Noble Blend

6oz • 11<sup>50</sup> | 9oz • 17<sup>25</sup>

Modest Wines Rosé

6oz • 10 | 9oz • 15

Rust Merlot

6oz • 10 | 9oz • 15

Sour Cherry Lemonade 4<sup>50</sup> *(non-alc)*

Corona Cero 6 *(non-alc)*

BIBI Bitter Aperitivo Spritz 6<sup>50</sup> *(non-alc)*

Quinta da Lixa Vinho Verde 22

Stoneleigh Sauvignon Blanc 27

Le Paradou Cinsault Rosé 26

Campo Viejo Reserva Red 27

Take It To The Grave Shiraz 30

*prices reflect the discount*

HAPPY HOUR  
**50% OFF**  
BOTTLES OF WINE

## DAILY FEATURES

### MONDAY

\$1 Off Parkside Dreamboat Hazy IPA

### TUESDAY & WEDNESDAY

Half Price Bottles of Wine *(750ml only)*

### THURSDAY

\$2 Off Stella Artois & Corona Extra

### SATURDAY & SUNDAY

Brunch Happy Hour | Open-12pm

## dessert

### **Sticky Toffee Pudding** 11<sup>95</sup>

warm date and molasses cake, toffee sauce, mario's vanilla bean gelato, candied walnuts

### **Oreo Cheesecake** 12<sup>95</sup>

new york style cheesecake, oreo whip, chocolate sauce, oreo crumble

### **Key Lime Parfait** 11<sup>95</sup>

key lime custard, ginger graham crumble, vanilla whip, toasted coconut, lime zest

### **Matilda's Chocolate Cake** 16<sup>95</sup>

four-layer chocolate cake, chocolate sauce, vanilla whip, shaved dark chocolate  
*(big enough to share)*

### **Affogato** 8<sup>95</sup>

mario's vanilla bean gelato, espresso

## espresso bar

**Espresso** 4<sup>75</sup> | **Americano** 4<sup>75</sup> | **Latte** 5<sup>50</sup>

**Cappuccino** 5<sup>50</sup> | **Mocha** 5<sup>95</sup> | **Hot Chocolate** 4<sup>50</sup>

substitute oat milk 1

## after dinner drinks

### **Espresso Martini** 14<sup>95</sup>

absolut vodka, kahlúa, fresh espresso, crème de cacao • 2oz

### **Purple Reign** 16<sup>95</sup>

empress 1908 indigo gin, ube, elderflower, lemon, egg white • 2oz

option to substitute botanical foamer for egg white

### **Shanky's Coffee** 13<sup>50</sup>

shanky's whip irish whiskey liqueur, licor 43, whipped cream, coffee • 2oz

### **Baileys & Chai** 13<sup>50</sup>

baileys, vanilla chai tea, cinnamon stick • 2oz

