Start & Share

Famous Fried Pickles 13.50
creamy dill dip

Stracciatella Bruschetta 19
creamy stracciatella cheese,
sun-dried tomato and red pepper bruschetta,
pickled shallots, garlic crostini, fresh basil

Truffle Waffle Fries 13
parmesan, parsley, garlic aioli

Gyoza 15.50
pan-fried chicken and veggie dumplings,
korean sesame sauce, green onion,
sriracha mustard

Chicken Wings 20
choice of frank's hot, spicy korean,
maple bacon or salt and pepper

Chicken Strips & Fries 20.50
crispy breaded chicken strips, fries
choice of honey mustard or buttermilk ranch

Calabrian Chili & Garlic Prawns 21
sautéed prawns, spicy calabrian chili crunch,
garlic shallot butter, white wine, lemon,
grape tomatoes, garlic baguette

Seafood Chowder 15
new england style chowder, cod, clams,
potatoes, corn, old bay seasoning
⊕ **garlic bread 1pc** 4.50 | **2pc** 7.50

Fresh Guac & Chips 15.50
guacamole, roasted pumpkin seeds, cilantro,
pico de gallo, feta, cumin-dusted tortilla chips

Hummus & Za'atar Flatbread 17.50
hummus, chermoula, feta, harissa,
crispy chickpeas, parsley,
baked to order za'atar flatbread

Crispy Humboldt Squid 20
fried banana peppers, microgreens,
jalapeño mayo, lemon

Handhelds

GLUTEN FREE BUNS AVAILABLE 2.50

all handhelds are served with fries
substitute green salad, caesar salad or tots 2
substitute truffle waffle fries 4 | **substitute seafood chowder** 6

Tap Burger 24
100% canadian beef, aged white cheddar,
lettuce, caramelized onions, tomato,
house mayo, pickles, brioche bun

PB&J Burger 24.50
100% canadian beef, chipotle peanut butter,
bacon jam, house mayo, lettuce,
tomato, pickles, brioche bun

Double Bacon Royale 27
two 100% canadian beef patties, bacon,
american cheddar, bacon jam, house mayo,
shredded iceberg, pickles, brioche bun

Porcini-Crusted Beef Dip 27
hand-carved porcini-crusted beef,
truffle jack cheese, tiger horseradish sauce,
caramelized onions, french onion jus,
crispy onions, baguette

Spicy Tuna Burger 24
seared ahi tuna, sesame lemongrass
panko crust, smashed avocado, cucumber,
lettuce, crispy onions, spicy miso mayo,
pickled onions, brioche bun

Cajun Chicken Burger 24
blackened chicken, smashed avocado, bacon,
lettuce, tomato, house mayo, brioche bun

Southern Fried Chicken Burger 23.75
buttermilk fried chicken, pickles,
shredded iceberg, pickled onions,
honey cayenne mayo, brioche bun

West Coast Clubhouse 24.50
grilled chicken breast, bacon, arugula,
aged white cheddar, smashed avocado,
charred fresno aioli, tomato, toasted brioche

Falafel Veggie Burger 23.50
house-made falafel, garlic tahini labneh,
charred fresno aioli, pickled cabbage, tomato,
hummus, arugula, cucumber, brioche bun

Add to your handheld

⊕ **two strips of bacon** 3.50
⊕ **fried egg** 3
⊕ **smashed avocado** 2
⊕ **sautéed local wild mushrooms** 4
⊕ **aged white cheddar** 2

Steaks

Wild Mushroom Steak
local wild mushrooms, seasonal vegetables,
porcini peppercorn demi-glace,
sour cream and chive mashed potatoes
6oz sirloin 40 | **8oz sirloin** 47 | **10oz striploin** 58

Calabrian Steak & Prawns
sautéed prawns, calabrian chili butter,
grape tomatoes, seasonal vegetables,
sour cream and chive mashed potatoes
6oz sirloin 41 | **8oz sirloin** 48 | **10oz striploin** 59

Steak Frites
pink peppercorn sauce, fries,
garlic aioli, arugula salad
6oz sirloin 35 | **8oz sirloin** 42 | **10oz striploin** 53

Classic Steak
sour cream and chive mashed potatoes,
seasonal vegetables
6oz sirloin 33.50 | **8oz sirloin** 40.50
10oz striploin 51.50

Add to your steak

- ⊕ **pink peppercorn sauce** 3.50
- ⊕ **creole butter** 1.50
- ⊕ **tiger horseradish sauce** 1.50
- ⊕ **sautéed calabrian chili prawns** 10
- ⊕ **sautéed local wild mushrooms** 4
- ⊕ **garlic bread 1pc** 4.50 | **2pc** 7.50

How do you like your steak?

Blue Rare
cold red centre

Rare
cool red centre

Medium Rare
warm red centre

Medium
warm throughout, pink centre

Medium Well
hot, faint pink centre

Well
cooked through, no pink

Bowls & Salads

Ranchero Rice Bowl 24.75
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 26.50
gochujang soy marinade, sushi rice, tobiko,
miso mayo, roasted pineapple, avocado,
seaweed salad, pickled ginger, radish, cilantro,
sunomono cucumber, crispy onion furikake

Mediterranean Power Bowl 26.50
chermoula pearl couscous, kale, spinach,
hummus, feta, grape tomatoes, cucumber,
castelvetrano olives, pickled cabbage,
crispy chickpeas, micro cilantro,
charred fresno aioli
choice of moroccan chicken, crispy falafel or
seared halloumi cheese

Field Greens Salad 17.50
hearty field greens, feta, cucumber,
radish, grape tomatoes, crispy chickpeas,
green goddess vinaigrette,
roasted pumpkin seeds

Roasted Garlic Caesar Salad 17.50
romaine hearts, crispy capers,
parmesan, caesar dressing,
house-baked croutons

Add to your salad

- ⊕ **grilled half avocado** 4
- ⊕ **sautéed creole prawns** 9
- ⊕ **grilled garlic chicken** 7
- ⊕ **grilled cajun chicken** 7
- ⊕ **seared halloumi cheese** 7
- ⊕ **crispy falafel** 6.50
- ⊕ **cajun bbq tofu** 6
- ⊕ **oven-roasted salmon** 13

LOOKING FOR OPTIONS TO ACCOMMODATE DIETARY NEEDS?
SCAN HERE TO FILTER THE MENU BY DIET.
POWERED BY honeycomb.ai

Please inform your server of any allergies or dietary restrictions and note that we cannot guarantee zero risk of cross-contamination. While we will do our best to accommodate your needs and take the necessary precautions when preparing your meal, we take no responsibility should cross-contamination occur between foods.

Mains

Caper Dill Salmon 33
oven-roasted steelhead, caper dill aioli,
crispy potatoes, roasted broccolini, microgreens

Fish & Chips 25.50
two pieces of craft beer-battered cod,
fries, slaw, tartar sauce

Truffle Mushroom Mac & Cheese 26
local wild mushrooms, cavatappi noodles,
arugula, sharp cheddar béchamel,
parmesan breadcrumbs, parsley

Fried Chicken Mac & Cheese 26
buttermilk fried chicken, cavatappi noodles,
bacon, sharp cheddar béchamel, parsley,
parmesan breadcrumbs

Forager Chicken 32
roasted chicken breast, local wild mushrooms,
porcini peppercorn demi-glace,
sour cream and chive mashed potatoes,
roasted carrots, microgreens

Pesto Linguine 26.50
basil pesto, grape tomatoes, garlic cream,
parmesan breadcrumbs, parsley,
parmesan, garlic baguette
choice of sautéed chicken or prawns

Calabrian Chili & Sausage Rigatoni 26.50
fennel sausage, tomato garlic cream,
spicy calabrian chili, sautéed kale,
grape tomatoes, parmesan breadcrumbs,
fresh basil, parmesan, garlic baguette

Pizzas

GLUTEN FREE CRUST AVAILABLE 3.50

Margherita 22.50
parmesan, fresh mozzarella,
fresh basil, pomodoro sauce

Carbonara 24.50
roasted garlic cream sauce,
crispy pancetta, smoked mozzarella,
parmesan, egg yolk, parsley, black pepper

Hot Honey Calabrese 24.50
calabrese salami, bacon,
fresh mozzarella, spicy honey,
pomodoro sauce, fresh basil

Local Wild Mushroom 23.50
local wild mushrooms, mozzarella,
truffle arugula, roasted garlic cream sauce

Double Pepperoni 23.50
dry-cured pepperoni, mozzarella,
fresh parmesan, pomodoro sauce

Add a dip

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

Plant-Based

PLEASE INFORM YOUR SERVER WHEN ORDERING FROM THIS SECTION

Vegan Fresh Guac & Chips 15.50
guacamole, roasted pumpkin seeds, cilantro,
pico de gallo, cumin-dusted tortilla chips

Vegan Hummus & Za'atar Flatbread 17.50
hummus, chermoula, crispy chickpeas, parsley,
harissa, baked to order za'atar flatbread

Vegan Field Greens Salad 17.50
hearty field greens, cucumber, grape tomatoes,
crispy chickpeas, radish, roasted pumpkin seeds,
green goddess vinaigrette
- ⊕ **grilled half avocado** 4
- ⊕ **cajun bbq tofu** 6
- ⊕ **crispy falafel** 6.50

Vegan Mediterranean Falafel Bowl 26.50
crispy falafel, chermoula pearl couscous, spinach,
kale, hummus, grape tomatoes, pickled cabbage,
cucumber, castelvetrano olives, micro cilantro,
crispy chickpeas, charred fresno aioli

Cajun BBQ Tofu Ranchero Rice Bowl 24.75
spiced rice, pico de gallo, avocado,
pickled cabbage, corn and bean salsa,
charred fresno aioli, tortilla strips, cilantro

Vegan Falafel Burger 26
house-made falafel, charred fresno aioli,
hummus, tomato, pickled cabbage,
arugula, cucumber, vegan bun, fries
substitute tots or green salad without feta 2

Weekend & Holiday Brunch

AVAILABLE UNTIL 2PM

Double Bacon Benny 19.50
bacon, bacon jam, poached eggs,
cajun spice, hollandaise, english muffin,
garlic aioli, microgreens
choice of crispy potatoes or green salad

Smashed Avocado Benny 19
avocado, tomato, poached eggs, hollandaise,
english muffin, garlic aioli, microgreens
choice of crispy potatoes or green salad

Breakfast Clubhouse 20.50
two fried eggs, bacon, arugula,
aged white cheddar, smashed avocado,
charred fresno aioli, tomato, toasted brioche
choice of crispy potatoes or green salad

Breakfast Burger 22.50
100% canadian beef, bacon, fried egg,
aged white cheddar, garlic aioli,
arugula, jalapeño mayo, brioche bun
choice of crispy potatoes or green salad

Bacon & Eggs 17.50
bacon, scrambled eggs, toasted sourdough
choice of crispy potatoes or green salad

Hearty Hash Bowl 20.50
crispy potatoes, red onion, tomato,
red peppers, sautéed spinach,
poached eggs, hollandaise, parsley
choice of southern fried chicken,
bacon or grilled avocado

Avocado Toast 20
toasted sourdough, avocado, feta,
poached egg, oven-dried tomato,
pickled cherry peppers, arugula,
pickled shallots, parsley, walnut dukkah
choice of crispy potatoes or green salad

Add to your brunch

- ⊕ **egg** *(any style)* 3
- ⊕ **two strips of bacon** 3.50
- ⊕ **hollandaise** 3
- ⊕ **toasted brioche** 3
- ⊕ **grilled half avocado** 4
- ⊕ **sautéed local wild mushrooms** 4

BRUNCH HAPPY HOUR

AVAILABLE WEEKENDS & HOLIDAYS UNTIL 12PM

$4 OFF ALL BRUNCH ITEMS

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

Red Sangria 9
red wine, st. remy brandy, bols triple sec,
pineapple, pomegranate, cranberry,
orange, lemon • 1oz spirit + 3oz wine

Aperol Spritz 11
aperol, sparkling wine, soda,
orange • 2oz spirit + 3oz wine

Espresso Martini 13
absolut vodka, kahlúa, crème de cacao,
fresh espresso • 2oz

Mimosa 6
sparkling wine, orange juice • 3oz

Half-Price Bottles of Sparkling Wine
applies to all 750ml bottles
⊕ **orange juice** 8

KIDS MENU AVAILABLE | *ask your server for details*

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

HAPPY HOUR

EVERY DAY 2PM-5:30PM & 9PM-CLOSE | ALL DAY MONDAY

HAPPY HOUR FOOD

SNACKS & SWEETS **$5+**

Tots or Fries 5

Truffle Waffle Fries 8

Famous Fried Pickles 9.50

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 13.50

Chicken Wings 15
choice of frank's hot, spicy korean, maple bacon or salt and pepper

Oreo Cheesecake 10

PIZZAS & MAINS **$15+**

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

Margherita Pizza 17.50

Double Pepperoni Pizza 18.50

Local Wild Mushroom Pizza 18.50

Hot Honey Calabrese Pizza 19.50

Carbonara Pizza 19.50

Ranchero Rice Bowl 19
choice of grilled cajun chicken, sautéed creole prawns or cajun bbq tofu

Calabrian Chili & Sausage Rigatoni 21

Caper Dill Salmon 26

6oz Sirloin Steak Frites 29

HH HAPPY HOUR EXCLUSIVE

HAPPY HOUR DRINKS

Well Highballs 1oz • 5 | 2oz • 8

LOLO Tequila Paloma Fizz 1oz • 7

Cherry Blaster 2oz • 10

Classic Margarita 2oz • 10

Aperol Spritz 2oz spirit + 3oz wine • 11

Non-Alc Mionetto Spritz 10.50

Phillips Tilt Lager 16oz • 5 | 20oz • 6.50

Red Truck La Strada Pilsner
16oz • 5 | 20oz • 6.50

Phillips Blue Buck Ale
16oz • 5.50 | 20oz • 7

BREWHALL Hall Pass IPA
16oz • 6.25 | 20oz • 7.75

Red Sangria 1oz spirit + 3oz wine • 9

Rosé Sangria 1oz spirit + 4oz wine • 10

Stone Road White or Red
6oz • 6 | 9oz • 9

Château Pesquié 1912 Blanc or Rouge
6oz • 9 | 9oz • 13.50

Modest Wines Rosé 6oz • 10 | 9oz • 15

LAYLOW Crisp Rosé *(low-alc)*
6oz • 6 | 9oz • 9

LAYLOW Pinot Grigio *(low-alc)*
6oz • 6 | 9oz • 9

Sour Cherry Lemonade 4.50 *(non-alc)*

Corona Cero 6 *(non-alc)*

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

Quinta da Lixa Vinho Verde 22

Stoneleigh Sauvignon Blanc 27

Campo Viejo Rosé 23

Campo Viejo Reserva Red 27

Take It To The Grave Shiraz 30

prices reflect the discount

HALF-PRICE WINE

AVAILABLE ALL DAY TUESDAY & WEDNESDAY

50% OFF ALL 750ML BOTTLES OF WINE

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 14
100% canadian beef, white cheddar, toasted bun, ketchup
choice of fries, green salad or caesar salad
GLUTEN FREE BUN AVAILABLE 2.50

Kids' Cheese Pizza 14
pomodoro sauce, mozzarella
GLUTEN FREE CRUST AVAILABLE 3.50

Kids' Fish & Chips 1pc 14
crispy battered fish, fries, tartar sauce, ketchup

Kids' Chicken Strips 14
crispy breaded chicken strips
choice of honey mustard or ranch dip
choice of fries, green salad or caesar salad

Kids' Mac & Cheese 14
cavatappi noodles, sharp cheddar béchamel,
garlic baguette, side of ketchup

Kids' Pasta 12
cavatappi noodles, parmesan, garlic baguette
choice of butter or tomato sauce

LOOKING FOR OPTIONS TO ACCOMMODATE DIETARY NEEDS?
SCAN HERE TO FILTER THE MENU BY DIET.
POWERED BY honeycomb.ai

Please inform your server of any allergies or dietary restrictions and note that we cannot guarantee zero-risk of cross-contamination. While we will do our best to accommodate your needs and take the necessary precautions when preparing your meal, we take no responsibility should cross-contamination occur between foods.

Dessert

Sticky Toffee Pudding 13
warm date and molasses cake, toffee sauce,
mario's vanilla bean gelato, candied walnuts

Oreo Cheesecake 13
new york style cheesecake, oreo whip, chocolate sauce, oreo crumble

Key Lime Parfait 12.50
key lime custard, coconut graham crumb,
vanilla whip, lime zest

Matilda's Chocolate Cake 17
four-layer chocolate cake, chocolate sauce,
vanilla whip, shaved dark chocolate
(big enough to share)

Affogato 11
mario's vanilla bean gelato, espresso

Espresso Bar

Espresso 5 | **Americano** 5 | **Latte** 5.75
Cappuccino 5.75 | **Mocha** 6.25 | **Hot Chocolate** 4.75
substitute oat milk 1

After Dinner Drinks

Espresso Martini 15
absolut vodka, kahlúa, crème de cacao, fresh espresso • 2oz

Virgin Espresso Martini 10
fresh espresso, noa non-alc coffee liqueur, vanilla

Shanky's Coffee 13.50
shanky's whip irish whiskey liqueur, licor 43,
whipped cream, coffee • 2oz

Baileys & Chai 13.50
baileys, vanilla chai tea, cinnamon stick • 2oz