

VEGGIE VEGETARIAN

VEGAN VEGAN

GF-ish GLUTEN FREE...ISH

APPIES

Clucking Good Chili Lime Nachos \$19

A bed of Corn Tortilla Chips layered with Corn, Black Beans, House-made Pickled Jalapeños, Sweet Peppers, Kalamata Olives, Blended Cheese & Marinated Shredded Chicken. Drizzled with our House-made Crema, topped with Fresh Tomatoes and Cilantro. Served with Salsa & Sour Cream

Raspoutine Lover of the Franco-Queen \$15
Fried Pierogies with Bacon and Sautéed Onions, melted Cheese Curds, Hot Beef Gravy and a Drizzle of Sour Cream, topped with Green Onion

The No-Fly Zone \$19

Chicken Wings, 10 Mouth-Watering Flavours, served with our House-made Buttermilk Parmesan Ranch or Blue Cheese

Hot / F.A.F.O Hot!!! / Honey Garlic / BBQ / Teriyaki Cajun / Salt & Pepper / Mango Habanero / Chipotle Lime / Garlic Parmesan

Flower Power Wings! \$17

Light and crispy Cauliflower Wings, tossed with your choice of Wing Sauce topped with Green Onion and Sesame Seeds, and served with House-made Buttermilk Parmesan Ranch or Blue Cheese

Just Veg Out \$14

Fresh Veggies (Carrots, Broccoli, Snap peas, Peppers, Cucumber, and Celery) with your choice of one of our House-made Dips
Hummus / Buttermilk Parmesan Ranch / Buffalo Parmesan Ranch / Tzatziki / Cumin Yogurt / Glory Bowl Dressing / Creamy Balsamic

Every Now and Then I Pull Apart! \$18

Pull apart Cheese Garlic Bread, served with House-made Buffalo Parmesan Ranch & a Tangy Marinara.

Feeling Knotty \$13

A warm Soft Pretzel served with your choice of our House made Hot Beer Cheese Sauce or Spicy Mustard

Trufflicious Popcorn \$9

Bowl of Fresh Popped Corn tossed in Delicious Truffle Butter and Seasoned with Sea Salt

LOADED DOG

RELISH THE MOMENT!

Pick Yo Dog \$14

Chorizo, Vegan Spicy Sausage, or Yukon Meat Co. Featured Sausage

Pick Yo Cheese

Cheddar, Mozza, Vegan Mozza

Pick Yo Toppings

Pickles, Sauerkraut, Pickled Jalapeños, Banana Peppers, Tomatoes, Garlic, Pickled Onions, Yellow Onion, Onion Crisps

Sauces: Yellow Mustard, Dijon Mustard, Spicy Mustard, Ketchup, Mayo, Relish, Garlic Aioli, Hot Sauce, Smash Burger Sauce

*Add warm Beer Cheese Sauce \$3

BOWLS

Change any of the Proteins to Crispy Cauliflower or Falafel to make it Vegetarian.
Add Shawarma Chicken or 2 Extra Falafel Balls for \$5

Taste of the Gods \$23

Juicy Marinated Shredded Chicken Breasts, Cherry Tomatoes, Red Onion, Cucumbers, Peppers and Kalamata Olives, Pickled Onions. Served with Turmeric Rice & Romaine Lettuce. Topped with House made Tzatziki and Feta Cheese

The Glory \$23

Add Shredded or Shawarma Chicken for \$5

Fresh Broccoli, Shredded Purple Cabbage, Shredded Carrot, House-made Pickled Onion and Turnip, Tomatoes, Cucumber, Crispy Brussel Sprouts, Corn, Light Fluffy Falafel Balls & Whole Roasted Garlic Cloves, Served over Spinach and Turmeric Rice. Drenched in our Mouth-Watering Glory Bowl Dressing

The Buffalo Cluster Pluck \$23

Juicy crispy Chicken Breast, tossed in Buffalo Sauce with House-made Buttermilk Ranch with Bacon, Pickled Jalapeños, Pickled Red Onion Shredded Carrots, Cucumbers, Cherry Tomatoes, Shredded Sharp Cheddar Cheese & Corn. Served with Turmeric Rice and Romaine Lettuce

Juan Night in Mexico \$23

House-made Crispy Taco Bowl with Shredded Chicken, Turmeric Rice, Shredded Lettuce, Black Beans, Corn, Fresh Pico de Gallo, Cheddar Cheese, Guacamole, and House-made Pickled Jalapeños/Onions. Drizzled in House-made Crema

SALADS

Add Crispy Chicken Breast \$6
Shawarma Chicken, Shredded Chicken, Brussel Sprouts, or 2 Falafel balls \$5

Lettuce Put Some Spinach In It \$14

Tender Spinach Leaves, Bacon, Cucumbers, Red Onion, Tomatoes, Feta Cheese, Dried Cranberries, Pickled Onions & Candied Pecans, all tossed in a Creamy Balsamic Vinegar Dressing

All Hail the Mighty Caesar \$14

Crisp Romaine Lettuce, tossed in a Creamy Garlic Dressing. Topped with Crispy Croutons, Bacon & Fresh Parmesan Cheese

Greekin Out \$14

Romaine Lettuce, Diced Tomatoes, Cucumbers, Sweet Peppers, Purple Onions, Feta Cheese and mouth-watering Kalamata Olives, all smothered in our House-made Greek Dressing



DONAIR, FALAFEL & SHAWARMA

Any wrap can be made with a gluten friendly-ish brown rice wrap

Make any Wrap a Combo
Fries or Greek Fries \$3, Garlic Fries \$4, Poutine \$5
Greek, Spinach, or Caesar Salad \$4

The Custom Regular/ Large \$18 / \$20

Traditional Donair Meat with all your favourite Toppings and Sauces

The Classic \$18 / \$20

Traditionally seasoned Donair Meat shaved and put together just as they were intended to be! Crisp Lettuce, Chopped White Onion & Diced Tomatoes. Smothered in our House-made Donair Sauce

The East Coaster \$18 / \$20

Traditionally seasoned Donair Meat, Tomatoes & Onion, Smothered in our House-made Donair Sauce. All wrapped up in a Soft & Chewy Pita

The Big Bear \$23

Weighing in at a whopping 1.5 pounds, this Monster Donair has Double the Meat! Half Chicken & Half Beef all melted with Mozzarella Cheese. Then it's loaded with all the Sauces and Fixings you want us to pack into a Warm 9-inch Pita

Chicken Shawarma \$18 / \$20

Juicy Marinated Chicken piled high on a Soft & Chewy Pita. With your choice of Toppings and House-made Sauces

Falafel Wrap \$16 / \$18

Fluffy and Crisp House-made Falafel Balls on a Soft & Chewy Pita. With your choice of Toppings and House-made Sauces

Sauces available: Tzatziki / Hummus (Regular or Smokin Hot Habanero) / Lebanese Garlic Sauce / Donair sauce / Cumin Yogurt

Toppings available: Extra Falafel Ball \$2.5 / Extra Bacon \$2.5/ Feta Cheese \$2.5 / Mozzarella Cheese \$2.5 / Cheddar Cheese \$2.5/ Vegan Mozza \$2.5 / Shredded Lettuce / Chopped Tomatoes / Chopped White Onion / Cucumbers / Spinach / Tabbouleh / Pickled Turnips / Pickled Jalapeños / Banana Peppers / Pickles / Pickled Onions

Other House-made Sauces: Buttermilk Ranch / Buffalo Buttermilk Ranch / Glory / Greek / Creamy Garlic Aioli (Vegan)

LIKE IT SPICY... ASK YOUR SERVER TO ROLL OUT THE HEAT!!

BURGERS & TACOS

Served with your choice of Fries, Caesar, Greek, or Spinach Salad

Smash That Burger! \$22

Thin & Crispy! Double-Smashed Beef Patties, Sautéed Onion, Melted Mozza & Cheddar Cheese, Shredded Lettuce, Pickles, Tomatoes, and our Signature Smash Burger Sauce

The Power Plant \$21

Plant-based Patty served with Lettuce, Tomatoes, Pickled Onions, on a toasted bun with Garlic Aioli Mayo

Smash That Taco! (2) \$21

Crispy Smashed Beef Patty, Cheese & Pickled Jalapeños, topped with Pico de Gallo, Guacamole and our House-made Crema

Taco Loco (2) \$20

Crispy Cauliflower, Pickled Onions, Purple Cabbage, Pico de Gallo, Creama

Chicken Lickin Good \$22

Crispy Seasoned Chicken Breast, tossed in Buffalo sauce and House-made Buttermilk Ranch Sauce, Shredded Cheddar Cheese, Tomatoes, Pickles, Lettuce, Onions & Pickled Jalapeños, served on a Toasted Bun

*Don't want spicy? Just ask.

PIZZA

ANOTHER ONE BITES THE CRUST

The Fresh Prince of Donair \$27

Shaved Donair meat, Pepperoni and Mozzarella, Drizzled with our House made Garlicky Donair Sauce, then topped with Fresh Diced Onions Tomatoes and Shredded Lettuce

The Good Hunter \$28

Tangy Marinara, Sausage, Pepperoni, Ham and Bacon

The Vegi-Lante \$27

Rosé Sauce, Spinach, Broccoli, Mushrooms, Artichoke Hearts & Roasted Peppers, Caramelized Onions, and Roasted Whole Garlic

Blue Buffalo Pie \$27

Alfredo, Mozzarella Cheese, Shredded Chicken tossed in Buffalo Sauce, Crispy Bacon, Mushrooms & Spinach. Topped with Crumbled Blue Cheese & Green Onions

Feta Late Than Never \$27

Tangy Marinara, Pesto, Tender Shredded Chicken, Bacon, Feta, Kalamata, Red Onion, Artichoke Hearts, Spinach & Fresh Sliced Cherry Tomatoes

Chesus Crust! \$27

Pesto Alfredo Sauce, Broccoli, Onions, Roasted Garlic, Mushrooms, Cheddar Cheese & Chorizo Sausage

The Spicy V \$27

Spicy Plant-based Sausage, Plant-based Mozzarella, Mushrooms, Caramelized Onions, Spinach, Roasted Peppers, and Fresh Garlic. Drizzled with Creamy Garlic sauce

FUN FRIES

Garlic Fries \$13

Crispy Fries Loaded with Garlic, Parmesan Cheese & Awesomeness

Greek Fries \$14

Crispy Fries topped with Tzatziki, Kalamata Olives, Red Onion, Green Onion, Tomatoes, Feta & Greek Spices

Classic Poutine \$15

A Goey, Cheesy, Lovely little mess, you know the rest!

Shawarma Poutine \$18

Been Killin' this Flavourful Mess since 2015! Golden Crispy Fries, Smothered in Juicy Shaved Shawarma Chicken, Hot Gravy, Cheese Curds, and topped with Lebanese Garlic Sauce

*Ask to spice it up with Jalapeños and White Onions
\$2

DIPS

WHEN I DIP, YOU DIP, WE DIP!

Mexicana Street Corn \$17

Roasted Corn, Cream & Feta Cheese, Spices from South of Two Borders, Topped with our House made Crema & Fresh Cilantro. Served with House-made Tortilla Chips

French Onion \$18

Caramelized Onions reduced with Red Wine Beef Stock & baked in a Cream Cheese Dip with Mozzarella, Gruyere, and Parmesan Cheese. Topped with Green Onions and served with Fresh Garlic Butter Baguettes

Buffalo Chicken \$18

Shredded Buffalo Chicken & Crispy Bacon baked into a Cream Cheese & Cheddar Cheese Dip. Topped with Green Onions Drizzled in Buttermilk Ranch

Dessert

Always Something Delicious \$11



ASK YOUR SERVER WHAT OUR FEATURE DESSERT IS



AVAILABLE IN HOUSE ONLY

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There will be a small charge per compostable take-out container. We sincerely appreciate your understanding, and we thank you for your help in making the world a better place... even if it's just one container at a time

COCKTAILS

ORANGE CREAMSICLE 1oz \$13
1oz Vanilla Vodka, Orange, Orange Juice, Milk, Vanilla, Egg White

TROPICAL DEVIL 2oz \$14
2oz Dark Rum, Pineapple Juice, Orange Juice, and Cream of Coconut

CLASSIC CAESAR 1oz \$9
1oz Vodka, Clamato Juice, Pickle Juice, Horseradish, Worcestershire, Secret Big Bear Spices

CLASSIC MOJITO 2oz \$14
2oz White Rum, Fresh Mint, Fresh Lime Juice, and Club Soda

STRAWBERRY MOJITO 2oz \$14
2oz White Rum, Fresh Mint, Fresh Strawberries, Fresh Lime Juice, Simple Syrup, and Club Soda

ELDERFLOWER MOJITO 2oz \$14
1 1/2 oz White Rum, 1 oz St. Germaine, Fresh Mint, Fresh Lime Juice, and Club Soda

MAI TAI 2oz \$13
1oz White Rum, 1/2 oz Dark Rum, 1/2 oz Orange Curacao, Fresh Lime Juice and Ogreat Syrup

APEROL SPRITZ 5oz \$13
2oz Aperol, 3oz Prosecco, Club Soda and Garnished with an Orange Slice

ELDERFLOWER SPRITZ 6oz \$14
1oz St. Germaine, 3oz Villa Teresa Organic Prosecco, Soda Water, and Fresh Lemon

MOSCOW MULE 2oz \$13
2oz Vodka, Fresh Squeezed Lime, and Ginger Beer, Served in a Copper Mule Cup

NEGRONI 3oz \$14
1oz English Gin, 1oz Campari, 1oz Sweet Vermouth, and Orange Zest

TEQUILA

Cazadores Reposado 1oz \$7.5
1800 Coconut 1oz \$8
Cabo Reposado 1oz \$13
Tres Generaciones Plata 1oz \$15
Kah Reposado 1oz \$15
Casamigos Mezcal 1oz \$16
Adictivo Anejo 1oz \$20

WINE

WHITE 6oz 8oz
House Sauvignon Blanc \$9 \$11
House Pinot Grigio \$9 \$11
Bread & Butter - Sauvignon Blanc \$12 \$14

RED 6oz 8oz
House Shiraz \$9 \$11
Bread & Butter - Pinot Noir \$12 \$14
J. Lohr - Cabernet Sauvignon \$13 \$15

ROSE 6oz 8oz
House Rose \$9 \$11
Keep Calm and Chill \$10 \$13
Bread and Butter \$12 \$14

BUBBLES *By The Bottle*
Henkel Piccolo 200ml \$12
Villa Teresa Organic Prosecco 750ml \$39

MIMOSA 200ml \$14
Orange, Pineapple, Pomegranate

WHISKEY

Jack Daniels 1oz \$8.5 2oz \$13.5
Crown Royal 1oz \$7 2oz \$11.5
Gibsons Finest 1oz \$7 2oz \$11.5
Wiesers Deluxe 1oz \$7 2oz \$11.5
Forty Creek 1oz \$7 2oz \$11.5
Pendleton 1oz \$7.5 2oz \$12
Jameson 1oz \$8 2oz \$13

LOCAL WHISKEY 1oz 2oz
Two Brewers Classic \$14 \$23
Two Brewers Special \$14.5 \$25

BOURBON 1oz 2oz
Jim Beam \$7.75 \$12.5
Bulleit \$8.5 \$13.5
Knob Creek \$8.5 \$15.5

SCOTCH 1oz 2oz
Laphroaig 10yr \$12 \$21
Aberlour 12yr \$13 \$22
Glenlivet 12yr \$13 \$22
Dalwhinnie 15yr \$14 \$23
Glenmorangie 14yr \$14 \$23
Macallan 15yr \$38 \$59



THE TAPHOUSE
SO MANY BEERS TO CHOSE FROM, WE COULD NOT LIST THEM ALL HERE!

TAKEOUT DRINKS

Pop \$2.5
Coke, Diet Coke, Sprite, Ginger Ale, Rootbeer, Orange, Iced Tea

Juice \$2.5
Orange, Apple

Non Alcoholic Beer/Cocktails

Partake - IPA, Pale Ale, Blonde
Corona - Sunbrew
Sober Carpenter - Belgian White, Irish Red, Organic Session Ale
Ednas - Mojito, Collins, Mule
Sober Carpenter - Craft Cider
Ocarina Sparkling Water - Cucumber Lime, Passion Fruit, Lychee, Peach, Tangerine

SHOTS

COCONUT TEQUILA 1oz \$8
1800 Coconut Tequila

BAZOOKA JOE THOMAS 1oz \$7
Irish cream, Banana, Blue Curacao

CHINA WHITE 1oz \$7
White Creme de Cacao, Irish Cream, cinnamon

POLAR BEAR 1oz \$7
White Creme de Cacao, Peppermint Schnapps

BURT REYNOLDS 1oz \$7
Spiced Rum & Butterscotch

CHASER SHOTS

EL MARGARITA 1oz \$8
Tequila, Fresh Lime Juice, Simple Syrup

PINE IN THE COCONUT 1oz \$8
Coconut Tequila, Pineapple Juice

PICKLEBACK 1oz \$8
Whiskey, Pickle Juice

RUSTY PARROT 1oz \$8
Vanilla Vodka, Orange & Cranberry Juice, Almond Syrup

MARTINIS

ALL MARTINIS CAN BE UPGRADED TO TITOS OR GREY GOOSE VODKA FOR \$4

PEANUT BUTTER CUP DELIGHT 3oz \$16
1oz Crème de Cacao, 1/2 oz Kahlua, 1/2 oz Frangelico, 1oz White Rum & Creamy Peanut Butter - It's like dessert for big kids!

POMMEGRANITE MARTINI 2oz \$13
1oz Vodka, 1/2oz Melon Liqueur, 1/2oz Tripple Sec, Pomegranate & Lemon Juice

LEMONDROP MARTINI 3oz \$13
2oz Vodka, 1oz Triple Sec, Fresh Lemon Juice and Simple Syrup

ESPRESSO MARTINI 2oz \$13
1oz Vodka, 1/2oz Kahlúa, 1/2oz Frangelico, cold pressed Espresso, shaken over ice

MARGARITAS

CLASSIC MARGARITA 1oz \$12.5
Cazadores Reposado, Splash of Triple Sec, Fresh Lime, shaken with Egg White

STRAWBERRY MARGARITA 1oz \$13.5
Cazadores Reposado, Splash of Triple Sec, Fresh Lime, Crushed Strawberries, Simple Syrup

Not into Tequila?...Sub the Tequila for rum and make it a Daiquiri!!

MAKE EITHER A DOUBLE FOR \$3

ALCOHOL FREE COCKTAILS

Tom Not Collins a Cab \$6
Fresh Squeezed Lemon Juice, Simple Syrup & Soda Water

Short Island Iced Tea \$7
Fresh Squeezed Lemon & Lime juice mixed with Iced Tea and a splash of Coke

Crangria \$8.5
Cranberry Juice, an array of Assorted Fruit, and floated with Ginger Beer.

Bartenders Choice \$8
Need we say more...

BOTTLED/CAN BEER

Non Alcoholic Beer

Partake \$5
Red, IPA, Blonde, Pale Ale

Corona \$5
Sunbrew

Domestic Beer

Budweiser \$7
Kokanee \$7
Pilsner \$7

Canadian \$7
Coors Light \$7
Keith's \$7

Imported Beer

Heineken \$8
Corona \$8
Stella \$8

COOLERS & CIDERS

Hey Y'all \$8
Original & Peach

Strongbow Cider \$8.5
Original

Okanagan Cider \$8
Peach, Pear, Apple

Nude \$8
Strawberry Kiwi, Black Cherry, Lime,

Whiteclaw \$8
Black Cherry, Mango, Grapefruit, Lime

