

From the Garden

Artisan Salad

Mixed artisan lettuces, cucumber, tomato, red onion and carrot. - \$10
starter size - \$6 House-made dressings: maple balsamic vinaigrette,
peppercorn ranch, honey lime or thousand island

Asiago Caesar Salad

Romaine lettuce, house dressing, asiago cheese, croutons and lemon. - \$12
starter size - \$8

Asian Prawn Salad

Jumbo prawns, crispy noodles, cashews, bean sprouts, carrot julienne, green onions, served on lettuce with your choice of hoisin or szechuan sauce - \$18

Mumbai Salad

Artisan lettuces topped with grilled salmon, mandarin, red onion, red pepper, candied pecans and curry dressing. - \$17

Santa Fe Salad

Cajun chicken, black beans, corn, feta cheese and dates on a bed of mixed lettuce and tortilla chips with honey lime dressing. - \$17

Burgers and Sandwiches

*All burgers are accompanied with lettuce, tomato, onion and pickle.
Served with your choice of brew city fries, salad or soup.*

Basic Burger

Your choice of grilled chicken, beef patty or veggie patty with garlic mayo on a brioche bun. - \$12

eBurger

Homemade beef patty with bourbon BBQ sauce, bacon, marble cheddar and thousand island on a brioche bun. - \$15

Bleu Burger

Homemade beef patty with sautéed mushrooms, bleu cheese and garlic mayo on a brioche bun. - \$15

Baja Crispy Chicken

Panko fried chicken, salsa, guacamole, havarti and banana pepper aioli on a brioche bun. - \$16

Coca-Cola Pulled Pork Sandwich

Coca-Cola braised pulled pork served on focaccia with Jack Daniel's bbq sauce, garlic mayo and marble cheddar. - \$13

Steak Sandwich

6oz. AA flatiron steak with sautéed mushroom and marble cheddar served on garlic toast. - \$18

Night Club

Grilled chicken, bacon, havarti and garlic mayo on focaccia. - \$16

Flatbread Pizza

If You Prefer: Sub gluten-free - \$3

Tres Quesos

House pizza sauce with havarti, asiago & cheddar cheese. - \$15

Sweet & Spicy

Sweet chilli sauce with corn, black beans, green onion, tomato, asiago and marble cheddar. - \$15

Bourbon BBQ Chicken

Jack Daniel's BBQ sauce, grilled chicken, bacon, banana peppers, green onion, asiago and cheddar. - \$16

Entrees

Salmon Bowl

Grilled salmon, buttered basmati rice and curry sauce topped with bean sprouts and green onion. - \$18

Szechuan Rice Noodles

Rice noodles, chicken, bean sprouts, green onion, egg, cabbage and house made szechuan sauce. - \$17

Pasta Primavera Au Gratin

Mushroom, corn, broccoli, carrot and fusilli in marinara sauce, baked with asiago and cheddar cheese and served with garlic toast. - \$15

Prawn Pasta Rosa

Jumbo prawns and fusilli tossed in creamy chilli tomato sauce topped with asiago and garlic toast - \$20

Chicken Asiago Pasta

Chicken breast, mushroom and fusilli in garlic cream sauce and topped with asiago and garlic toast - \$19

Jack Daniel's BBQ Baby Back Ribs

Tender braised pork ribs basted with our house made Jack Daniel's BBQ sauce served with brew city fries and coleslaw - \$22

Beer Battered Cod & Chips

Batter fried cod served with coleslaw, tartar sauce and brew city fries - \$12 Add a second piece of cod - \$5

Feta Stuffed Chicken

Chicken breast stuffed with spinach, feta, onion and garlic with dill cream sauce. Served with buttered rice and vegetables - \$20

Flatiron Steak Dinner

6 oz. AA flatiron steak served with mashed potatoes and vegetables. - \$20
Add jumbo tiger prawns - \$8 or mushrooms and bleu cheese - \$6
Add a second 6 oz. steak - \$10

Sizzler Trio

Grilled cajun chicken, 6 oz. flatiron steak and bbq pork ribs on a sizzler plate served with mashed potatoes and vegetables - \$34

Kids Menu

For kids 12 and under

Sub fries or veggies and dip with any meal - \$6

Chicken fingers & fries

panko chicken strips with fries

Fish & Chips

Panko crusted cod with fries

Cheese Pizza

Tomato sauce and cheese on flatbread

Cheeseburger sliders & fries

Mini burgers with fries

Macaroni & cheese with veggies & dip

Fusilli with cheese sauce, veggies and ranch dressing

Refillable pop

Coca-Cola, diet coke, sprite, root beer, ginger-ale, iced tea, tonic, soda or orange juice \$2

Alcoholic Beverages

Elemental

Absolute mandarin, blue curacao, lime juice, pineapple juice - \$5

Beer-garita

Tequila, triple sec, lime juice, corona - \$10

Caesar

Vodka, tobacco, worcestershire, pickle juice, clamato juice - \$5 double - \$7.50

Long Island Iced Tea

Long island mix, lime juice, coca-cola - \$6 double - \$ 9.50

Bartenders Root Beer

Galliano, copa de oro, coca-cola, soda - \$6.75

Blue Hawaiian

Malibu, blue curacao, sprite, pineapple juice - \$6

Daiquiri (lime, peach or strawberry)

White rum, triple sec, lime juice or fruit syrup - \$8.25

Moscow Mule

Stoli, lime juice, ginger beer - \$6

Grasshopper

Crème de menthe, crème de cacao, milk - \$6

Vodka Paralyzer

Vodka, copa de oro, coca-cola, milk - \$7.75

Root Beer Paralyzer

Root beer schnapps, copa de oro, milk - \$7.75

Hypno-Rita

Hpnotiq, jose cuervo, lime juice, pineapple juice - \$7.25

Illusion

Vodka, melon liqueur, lime juice, sprite - \$6

Mojito (lime, strawberry or peach)

Bacardi, mint leaves, lime juice, fruit puree - \$6.75

Pina Colada

White rum, pineapple juice, milk, coconut - \$6.75

Bellini (strawberry or peach)

Bellini mix, peach puree, grenadine - \$8.25

Patio Joe

Stoli vanilla, malibu, pineapple juice, peach puree - \$8.25

Chocolate Martini

Vanilla Stoli, crème de cacao, frangelico - \$9

Tropictini

Absolut mandarin, stoli vanilla, melon liqueur, crème de banana, pineapple - \$9

Flirtini

Raspberry stoli, alize red, cranberry juice, pineapple juice - \$9

Espresso Martini

Chilled espresso, irish cream, crème de cacao - \$10

High Roller Martini

Grey goose vodka, soho lychee, chambord, grapefruit juice, lime juice - \$12

Non-Alcoholic Beverages

Soda

Coca-cola, diet coke, sprite, ginger-ale, root beer, iced tea, tonic or soda - \$3.25
free refills

Juice

Orange, clamato, cranberry - \$3.75 free refills

Coffee or Tea

Tea flavours - chamomile, green, mint, chai, lemon, earl grey or red rose - \$2.86

Red Wine

Alamos Malbec - \$28

Louis Martini Cabernet Sauvignon - \$36

Wine Men of Gotham Shiraz - \$29

Meiomi Pinot Noir - \$50

Burrowing Owl Merlot - \$50

Wine O'clock House Shiraz – by the glass 6oz - \$6 9oz - \$8

White Wine

Jacobs Creek Chardonnay - \$22

De Bortoli Traminer Reisling - \$24

White Haven Sauvignon Blanc - \$35

Burrowing Owl Pinot Gris - \$43

Wine O'clock House Pinot Grigio – by the glass 6oz - \$6 9oz - \$8

Coolers

Mikes hard lemon or black cherry, okanagan pear, strongbow, smirnoff ice, palm bay
(ask your server for flavours) - \$5.75

Beer

Domestic

Budweiser, canadian, coors light, coors banquet, kokanee, mgd, pilsner,
rickards red, 1516 - \$5.50

Specialty

Corona, heineken, peroni - \$7 guinness - \$8 becks non-alcoholic - \$4.75

Draft

Ask your server for current choices – 12oz – \$4.25 20oz - \$5.50 pitcher - \$19



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