

APPS

S+P PORK RIBS **14**
Bone in House cut & Brined Pork Ribs, served w/ Veg Sticks and Ranch Dress

CALAMARI **15**
Spicy, Breaded, Bell Pepper and Red Onion, Mango Mint Mojo Tzatziki

WINGS **15**
Hot, Mild, S+P, Lemon Pepper, BBQ, Teriyaki, Frank's Dry rub, Sweet Chili, Honey Garlic, Dill Pickle. Served with Veg Sticks and Ranch GFF

CHOS **20**
House Fried White Corn Torts, Black Olives, House Pickled Jalapeños, Bell Pepps, Green Onions, Diced Tommies, Mixed Cheese, Chipotle Avocado Crema Drizzle, House Made Pico De Gallo, Sour Cream GFF
Add Chicken, Spicy Beef, extra Cheese 6

TEMPURA BEANS + CHICKEN VEG DUMPLINGS **16**
Togarashi Dusted Tempura Green Beans & Local Made Gyoza, Pan Steamed and Seared, Soy Ginger Chili Dip, Sesame, Scallion

COCONUT SHRIMP TACOS **15**
Creamy Cilantro Lime Slaw, Fresh Mango Pico De Gallo, House Pickled Jalapenos, Flour Tortillas, Crisp Coconut Shrimp, Fresh Lime

SKILLET CAPRESE DIP **13**
Bocconcini Cheese, Sun-Dried Tomato, Farm Fresh Cherry Tomato + Basil Pesto Baked and Served With Garlic Bread And Corn Tortilla Chips For Dipping

CHICKEN FINGERS **14**
Served w/ Plum and Fries or Buffalo Style w/ Ranch

SWEET POTS **8**

P WEDGES **6**

O RINGS **8**

FRENCH FRIES **6**

FEATURE SOUPS

CUP **4**

BOWL **7**

GRILLED GARLIC BREAD **2**

GREENS

MIXED G **6 OR 10**
Artisan Greens, Cuc, Julienne Carrots, Cherry Toms, Balsamic Vin GF

CLASSIC C **6 OR 10**
Romaine, Brioche Crouts, Grana Podano, In House Caesar Dress

KALE POWER BOWL **14**
Kale and Artisan Greens, Quinoa and Ancient Greens, Sun Dried Crans, Cuc, Spiralized Beets, Spiced Roasted Chick Peas, Pickled Red Onion, Feta, Lemon Zaatar Dress GF

DYNAMITE BOWL **18**
Sticky Sushi Rice, Artisan Greens, Tomato + Mango Salsa, Avocado, Cuc, Pickled Ginger, Coco Fried Shrimp, Tempura Yam Chips, Dynamite Drizzle, Soy Yuzu Wasabi Dressing, Sesami Seeds, Nori

Add Grilled or Cajun Shrimp or Chick to any Salad 6.5

SANDOES & MAINS

Comes w/ choice of Fries, Mixed G, Creamy Slaw, or Feature Cup

Add 2 – Caesar, Sweet Pot, P Wedges, onion rings

HERITAGE P BACON CHEZ BURG 18

House made Beef Patty, Leaf Lettuce, Tommies, Red Onion, Mayo, Mustard, Dill Pick, House made Root Beer BBQ Sauce, Cheddar, Double Smoked Bacon.

Beyond Meat plant-based burger patty available for substitution

TURKEY CLUB 17

Roasted Turkey B, Thick Double Smoked Bacon, Jalapeño Jack, Lettuce, Tommies, Kale Cashew Lemon Garlic Pesto Aioli, Ciabatta Bun GFA

CRISPY CHICKEN BURG 16

Breaded Fried Chicken Chicken breast, Frankie's Fed Hot, Jalapeño Jack Cheese, Leaf Lettuce, Tommies

HALIBUT WRAP 15

Mediterranean style seared halibut patty wrapped in a toasted flour tortilla with romaine lettuce, tomato, bell pepper, red onion, olives, feta cheese, house Tzatziki

MUSHROOM SWISS BEEF DIP 18

Shaved House Roasted Beef, Sautéed Wild Shrooms, Melted Swiss Cheese, Garlic Butter Ciabatta Bun, Roasted Garlic Au Jus

WILD WEST SANDO 18

AAA Alberta 6 oz Flat Iron Steak, Sautéed Wild shrooms, Crispy O Rings, Grilled Garlic Lone Star Bread GFA

ASIAN HOISIN NOODLE BOWL 15

Chow mein noodles, stir fry vegetable, house made hoisin ginger chili sauce, sesame seed, fresh cilantro, mango, crunchy noodles, lime

Add chicken or shrimp 4

PIZZA:

All Pizza \$20 - 12"

Gluten free crust available upon request +2

PIZZA #1 – CALGARIAN

Fire roasted tomato sauce, Spolumbo's Italian sausage, bacon bits, mushrooms, green pepper, mixed cheese

PIZZA #2 – THAI CHICKEN

Peanut sauce, sweet chili chicken, bell peppers, red onion, carrot, mozza, fresh shred cabbage

PIZZA #3 – CALIFORNIA SHRIMP

Kale pesto, butterflied shrimp, sun-dried tomato, olives, feta & mozza cheese, fresh avocado, Tzatziki

DESSERTS

CHOCOLATE LAVA CAKE 7

RASPBERRY SORBET 6

ICE CREAM 5

BUCKET OF BALLS 5 OR 8

KIDS

CHICKEN FINGERS + FRIES 8

GRILLED CHEESE 8

PASTA PARM WITH GARLIC BREAD 8