



\$10 THURSDAY MENU

PEAR SALAD

MIXED GREENS, CANDIED PECANS, BLUE CHEESE, BOSCH PEAR,
APPLE CIDER VINAIGRETTE

BELGIAN WHITE MUSSELS

STEAMED IN BELGIAN WHEAT BEER WITH BUTTER, GARLIC CREAM, SHALLOTS,
AND DICED TOMATOES. SERVED WITH TOASTED BAGUETTE.

NACHO BIZNESS

IN HOUSE KETTLE COOKED, TRI-COLOURED TORTILLA CHIPS, MELTED CHEESES,
TOMATOES, PEPPERS, ONIONS, JALAPENO, BLACK BEANS & CORN,
SERVED WITH SALSA & SOUR CREAM

BLUE'S YOUR DADDY

OUR HOUSE GROUND, 1/2 POUND BRISKET BURGER, TOPPED WITH CRUMBLED
BLUE CHEESE, CARAMELIZED ONIONS, LETTUCE & TOMATO.

HONEY CRUNCH CRISPY FRIED CHICKEN

HONEY GARLIC SAUCE, LETTUCE, TOMATO, OLD FASHIONED MAYO ON BRIOCHE,
SERVED WITH CHOICE OF FRESH CUT FRIES, GARDEN SALAD OR SOUP OF THE DAY

THE STACK

MELTED BRIE, FRESH ROASTED TURKEY, GRANNY APPLE, LETTUCE, TOMATO,
CRANBERRY MAYO ON GRILLED ITALIAN LOAF. SERVED WITH CHOICE OF FRESH
CUT FRIES, GARDEN SALAD OR SOUP OF THE DAY

BAKED CHICKEN POT PIE

ROASTED CHICKEN, POTATOES, PEAS, CARROTS, ONIONS, HOUSE MADE CREAMY
STOCK, TOPPED WITH PUFF PASTRY, SERVED WITH SAUTEED GREEN BEANS AND
CARROTS

NOODLE BOWL

SHANGHAI NOODLES TOSSED IN TERIYAKI WITH RED PEPPERS, BROCCOLI, BOK
CHOY, SNOW PEAS, RED ONION, GARLIC AND GINGER

KITCHEN + BAR



EST. 2014

HAPPY HOUR

Monday- Friday
4pm -6 Pm
Bar and Patio

\$5.00 Drinks

Caesar
Coors Lite Draft
Canadian Draft
6 Oz Pinot Grigio
6 Oz Cab/Merlot

\$5.00 Eats

Veggies & Dip
Marinated Olives & Almonds
Arancini
1/2 Lb Mussels
Bruschetta
Spring Rolls
Fresh Cut Parmesan Fries
Wings & Blue Cheese
Wonton and Plum sauce