

MENU



ALL DAY BREAKFAST

BUN ON THE RUN \$7.0

your choice of maple smoked bacon or pork sausage patty, one seasoned over hard egg, aged cheddar cheese and mayo on a toasted english muffin.

APPETIZERS

CHICKEN WINGS \$15.0

one pound of house seasoned fried chicken wings with choice of sauce: hot, BBQ, teriyaki, lemon pepper, salt and pepper, honey garlic or dill pickle. served with creamy ranch or chunky blue cheese dip.

NACHOS \$24.0/16.0

house fried tortilla chips topped with tomatoes, green onions, pickled jalapeno peppers, sliced black olives and a blend of cheeses. served with sour cream and salsa. add guacamole \$2.00, smoked chicken \$5.00, add ground beef \$5.00, crumbled chorizo sausage \$5.00, or smoked brisket \$5.00.

JALAPENO POPPERS \$15.0

jalapeno peppers stuffed with cream cheese, breaded and fried. served with sour cream dip.

POUTINE \$11.0

crisp french fries topped with Quebec cheese curds and red wine demi-glaze gravy. add smoked brisket \$5.00, add smoked chicken \$5.00

VEGETABLE SPRING ROLLS \$16.0

6 crispy rolls served with sweet chili sauce.

SOUPS & SALADS

MIXED ARTISAN GREENS \$16.0

crisp greens tossed in our homemade white balsamic vinaigrette, topped with candied pecans, feta cheese, red onion, and chopped tomato. add grilled or smoked chicken \$5.00.

CAESAR SALAD \$16.0

crisp romaine mixed with maple bacon, shaved grana Padano cheese and garlic croutons. served with house made gluten free dressing. add grilled chicken breast \$5.00.

DAILY SOUP \$8.0

made fresh daily by our chef, served with garlic toast. ask your server for the flavour of the day.

DRINK SPECIALS

MONDAY - \$1.5 OFF VILLAGE DRAFT

TUESDAY - \$1.5 OFF TROLLEY DRAFT

WEDNESDAY - \$7.0 MOSCOW MULES

THURSDAY - \$9.0 6OZ GLASSES OF WINE

FRIDAY - \$7.0 SANGRIA

SATURDAY - \$6.0 HIGHBALLS

SUNDAY - \$7.0 CAESARS

MENU



SANDWICHES & MAINS

all mains are served with your choice of seasoned fries, house salad, or daily soup. substitute caesar salad, onion rings or yam fries for \$3.00. gluten free options are available. ask your server for details.

SMOKEY BACON CHEDDAR BURGER \$19.0

8 oz ground chuck, maple smoked bacon, aged cheddar, lettuce, tomato, pickle and smokey mayo on a toasted brioche bun. add the following for \$2.00 each: caramelized onions, sauteed mushrooms, fried egg.

BUFFALO CHICKEN BURGER \$18.0

buttermilk fried chicken breast tossed in buffalo hot sauce, served with lettuce, tomato and ranch dressing on a toasted brioche bun. add aged cheddar \$1.00.

CHICKEN CLUB PANINI \$18.0

grilled chicken breast, maple bacon, lettuce, tomato, cheddar cheese and guacamole aioli pressed in a soft potato rosemary panini bun.

SMOKED BRISKET PHILLY MELT \$18.0

sauteed peppers and onions, smoked brisket, melted provolone cheese and horseradish aioli on a herb schiacciato loaf.

CHICKEN FINGERS \$16.0

tender and juicy, breaded and deep fried. comes with fries or choice of side and served with plum sauce.

SMOKED QUESADILLA \$15.0

your choice of house smoked chicken or brisket, mixed cheese blend, tomato, peppers, and onions grilled in a flour tortilla. served with sour cream and salsa. add guacamole for \$2.00.

STEAK SANDWICH \$19.0

6 oz. sirloin steak cooked to your preference, topped with gorgonzola, demi glaze and onion marmalade. served with garlic toast.

SMOKED BRISKET TACOS \$18.0

tender smoked brisket, Pico de Gallo, guacamole, shredded iceberg lettuce, drizzled with chili lime crème fraiche in 3 warmed soft tortilla shells.

HOMEMADE PIZZA

ask for your homemade pizza to be gluten free for \$3.00.

PEPPERONI MUSHROOM \$17.0

classic pepperoni and sauteed mushrooms on our house made fluffy crust, topped with tomato sauce and a mozzarella cheese blend.

CLASSIC HAWAIIAN \$16.0

our house made crust with chopped pineapple and sliced ham, topped with tomato sauce and a mozzarella cheese blend.

SMOKED BRISKET \$17.0

slow smoked brisket on top of our homemade crust, caramelized onion, jalapeno, tomato sauce, mozzarella cheese blend, finished with creamy ranch dressing.

MEAT LOVERS \$18.0

ground beef, pepperoni, salami, ham and bacon all served on our homemade crust with tomato sauce and a mozzarella blend.

GREEK \$18.0

tomato, black olives, chopped red onion, and crumbled feta cheese served on our homemade crust, with tomato sauce and a mozzarella blend.

DRINK MENU

HIGHBALLS

HOUSE 1oz/ 2oz \$7.0/\$11.00

SKYY, Bombay, Forty Creek, Bacardi White, Bacardi Dark, Captain Morgan's Spiced, Jose Cuervo Gold

PREMIUM HIGH BALLS 1oz/ 2oz \$8.0/\$12.00

Grey Goose, Crown Royal, Jack Daniels, Jameson's, Gibsons Gold, Appleton's Estate, Flavoured Vodka, Pink Whitney, Tanqueray, Glenmorangie Original, Glendicch, Marker's Mark, Don Julio

BEER

BOTTLED 341 mL \$7.5/ \$8.25

Bud Light, Coors Light, Kokanee, Bud Lime, Coors Banquet, Corona

CRAFT CANS 355ML \$8.25

Trolley 5 High Five IPA, Trolley 5 First Crush White IPA, Trolley 5 Hazy Shade New England IPA, Grizzly Paw Raspberry Ale, Grizzly Paw Honey Wheat, Fernie Project 9 Pilsner

DRAFT 16oz/ 20oz \$7.75/\$9.25

Village Blonde, Trolley 5 First Crush White IPA, Trolley 5 High Five IPA

DOMESTIC CANS 355mL \$7.5

Bud Light, Coors Light, Kokanee, Bud Lime, Coors Banquet

TALL CANS \$9.25

Village Blonde, Village Blacksmith, Annex Good Authority Golden Ale, Zero Issue Passion Fruit Mango Sour

COOLERS/ WINE

CANNED COOLERS 355mL/ 473mL \$8.00/ \$9.75

Moosehead Radler, Smirnoff Ice, NUTRL Lime, TRULY Berry, Twisted Tea, Tempo Lemon Mint, Big Rock Apple Cider, Village Cider (Tall)

RED WINE 6oz Glass/750mL BTL

PORTILLO CABERNET SAUVIGNON, ARGENTINA \$10.50/ \$36.00

A deep red, ruby wine. The nose is fruity with pronounced aromas of redcurrent, ripe plum, black cherry and spice. Well balanced and full bodied.

PORTILLO MALBEC, ARGENTINA \$10.50/ \$36.00

A red wine with deep purple tones. The nose is fruity with pronounced aromas of plums and blackberries. This wine has a fruity finish and ripe, round tannins. Well balanced and bold with a distinct varietal character.

MARRENON MERLOT, FRANCE \$10.50/ \$40.00

Expressive fruity notes with soft spices. Medium bodied, silky tannins, red berries and hints of thyme.

WHITE WINE 6oz Glass/750mL BTL

LUNARIS PINOT GRIGO, ARGENTINA \$10.50/ \$36.00

A pretty pale gold, this wine offers abundant fruit aromas with hints of eucalyptus forest flowers and pink grapefruit. This wine is well balanced with soft notes of peaches, tropical fruit and a hint of jasmine.

MARRENON LES GRAINS CHARDONNAY, FRANCE \$10.50/ \$40.00

Exotic notes of pineapple and citrus fruits with a full mouth feel.

CASA SILVA SAUVIGNON BLANC, CHILE \$10.50/ \$36.00

On the nose, fresh with aromas of honeydew melon. On the palae, great acidity with noes of mango's, kiwi and grapefruit.

COCKTAILS

CAESAR 1oz \$8.50/ 2oz \$11.5

SKYY Vodka, Tobasco, Worcestershire, Mott's Clamato Juice, Topped with Pickled Asparagus and a Lime Wedge.

MOSCOW MULE 1oz \$9.0/ 2oz \$12.5

SKYY Vodka, Ginger Beer, Lime Juice, Garnished with a Lime Wedge.

RED SANGRIA \$9.0

1oz. Cherry Whiskey, 3oz. Red Wine, Fruit Juices, Fruit Garnish.

WHITE SANGRIA \$9.0

1oz. Peach Vodka, 3oz. White Wine, Fruit Juices, Fruit Garnish.

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