

Tavern Soup & Salads

DAILY SOUP

served w. bread small 6.5 large 9.75

MOROCCAN CHICKPEA SALAD (gf)*

greens, corn & chickpea salsa, pancetta, cucumber, raisins, feta, parsley, lemon ginger vinaigrette half 10 full 16

CAESAR SALAD

romaine, garlic croutons, grana padano, valbella smoked bison, lemon wedge, double peppercorn dressing half 10 full 15

BEET ME UP (gf, veg)*

house pickled beets, blue cheese, greens, toasted pecans, grape tomatoes, pickled carrots + onions, apple vinaigrette half 10 full 16

ROASTED CARROT & PARSNIP SALAD (gf)*

spinach & arugula, prosciutto, goat cheese, pickled red onion, walnut clusters, maple dressing half 10 full 16

ADD:

5oz CHICKEN TO ANY SALAD 6
GARLIC PITA 1.5

Tavern Classics

PULLED PORK NACHOS (gf)*

corn chips, grape tomatoes, gouda, pickled jalapeños, green onion, sour cream, salsa + guacamole 13.5

GARLIC CHEESE FINGERS (veg)

fresh pizza dough, garlic purée, mozzarella, green onion, sweet garlic + marinara sauce 13

great w. bacon 4.5 really great w. bruschetta 5.75

CURRY BEAN DIP (veg)

chef's garam masala, mixed beans, coconut milk, cheese curds, cilantro. served w. garlic naan + corn chips 17.5

BUILD YOUR OWN BRUSCHETTA (veg)

garlic pita, greens, fresh tomatoes, basil, shallots, balsamic reduction, bocconcini 15.75

PORK BELLY MAC + CHEESE

slow roasted pork belly, roasted cauliflower, bacon cream sauce, herbed bread crumbs, aged cheddar 18.5

MAHI MAHI FISH TACOS

flour tortillas, cabbage slaw, cilantro, pickled carrots + onions, chipotle tartar sauce, black sesame, side mixed greens 19.5

CHICKEN WINGS (gf)*

24 hour brine, house smoked + cast iron roasted, mango piri piri sauce 19

quality service, by custom, is acknowledged with a gratuity of 15%-20% an automatic gratuity of 18% may be added to parties of 6 or more

Tavern Pizza

approximately 11" pizzas
thin crust

ALL PIZZAS HAVE TOMATO SAUCE + MOZZARELLA

VIVA LA PIZZA

chorizo, roasted peppers, caramelized onions, fresh basil, chipotle bbq, goat cheese 21

THE WHEELER HUT (veg)

wild forest mushrooms, pine nuts, truffle oil, pesto 20

THE TATANKA

smoked bison, caramelized onions, blue cheese 21

THE PRIMO ITALIANO

valbella pepperoni, chorizo salami, capicola, olives, sundried tomatoes, grana padano, fresh basil 21

THE HAWAIIAN

pulled pork, roasted pineapple, bell peppers, caramelized onions, apple bbq sauce 20

THE HEATWAVE

chef's hot sauce, spicy beef, yellow peppers, pickled red onion, sour lime cream 21

THE BIG BIRD

chicken, bacon, spinach, onions, goat cheese, pesto 21

THE GODFATHER

prosciutto, confit garlic, olives, herbed panko, arugula, truffle oil, grana padano 21

ITAL VITAL (veg)

spinach, roasted yellow zucchini, olives, feta, roasted red peppers, fresh basil 19

Pete's Za

ASK YOUR SERVER FOR TODAY'S PIE CREATION

ADD:

ANY MEAT 4.5/item
ANY VEGETABLE 4/item
GLUTEN FREE CRUST (approx 11") 4
ANY CHEESE 4.5
PESTO | BBQ | HOT MARINARA (base) 1.5

our items are made to order and can be made vegetarian and gluten free*. please ask your server.

*Please be aware that although we do our best to limit cross contamination, our kitchen contains a great deal of gluten and therefore cannot be 100% gluten free.

Tavern Sandwiches

SERVED UNTIL 4PM

each sandwich is served w. choice of:
house potato salad, side greens, side caesar or daily soup

GROWN-UP GRILLED CHEESE (veg)

brie, aged cheddar, gouda, pesto, sourdough. served w. ketchup 15
add ham 4

HOUSE SMOKED TUNA WRAP

dill pickles, capers, lemon, tomato, pickled carrot + onion, chipotle tartar 17

CARRIBEAN DREAM

mango jerk marinated chicken thigh, banana peppers, scallions, pineapple thyme aioli, greens, tandoori naan 17.5

VEGGIE STACK (veg)

oyster mushrooms, roasted yellow zucchini + red peppers, pickled shallots, spinach, tomato jam, brie, olive oil, balsamic drizzle, open face garlic pita 16

PULLED PORK CIABATTA

slow roasted pork shoulder, caramelized onions, red cabbage + apple slaw, chipotle bbq 16.5

SUBSTITUTE:

GLUTEN FREE BREAD 4
PIZZA DOUGH FLATBREAD 4

Need More Dip?

TRY THESE! 2.25/ea

chipotle tartar sauce
mango jerk sauce
chef ody's hot sauce
sundried tomato basil pesto

Tavern Sweet Tooth

BANANA CHOCOLATE LOAF

3 wedges of lindt chocolate banana loaf, vanilla ice cream, berry compote 11.5

CHEF'S CRUMBLE

ask for today's flavour.
served w. vanilla ice cream + coconut crumble 11.5



Cocktails

2oz of liquor

TAVERN CAESAR 12

w. smoked bison wrapped bocconcini, house made rim + pickle juice

MOUNTAIN MOOSE 11.5

vodka, lychee liqueur, muddled lychee + lime, ginger ale

OLD FASHIONED 13

dark horse rye whisky, sugar, bitters, orange

RASPBERRY BERET 11.5

raspberry vodka, chambord, fresh lemon, vanilla sugar

ROSÉ SANGRIA 11.5

rosé wine, boozy berries, lemonade

CLASSIC MARGARITA 11.5

el jimador, triple sec, fresh orange, lime juice, salt

NEW YORK SOUR 13.75

buffalo trace bourbon, fresh lemon juice, pineapple, red wine, bitters

TAVERN SPRITZER 13

ginger liqueur, triple sec, fresh lemon + mint, soda

COURTYARD ICED TEA 11

southern comfort, peach schnapps, rooibos tea, fresh lemon

LEMON SQUEEZE 11

citron vodka, limoncello, fresh orange + lemon, vanilla sugar rim

ESPRESSO MARTINI 13

van gogh double espresso vodka, chocolate chili liqueur, rumchata, milk

CLAIRE WATER MARTINI 14

eau claire parlour gin, triple sec, fresh mint, lime, cucumber

Boozy Punch Bowls

sharing punch bowls - seriously, who doesn't love punch? 8oz \$36

SANGRIA BOWL

rosé, lemon, pineapple, sprite, boozy berries

BEER BOWL

triple sec, project 9 pilsner, simple syrup, mint, fresh squeezed lemon + lime

FLOWER POWER BOWL

gin, elderflower cordial, mint, tonic + soda

ICED TEA BOWL

tequila, rum, gin, vodka, triple sec, coca cola, fresh lemon + lime

LEGEND

gf - gluten free

veg - vegetarian

chef peter ody