

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 11 full 16

CAESAR SALAD

romaine, garlic croutons, grana padano, valbella smoked bison, lemon wedge, double peppercorn dressing half 11 full 16

GOLDEN BEETS ERA (gf, veg)*

pickled golden beets, greens, grape tomatoes, bocconcini, pickled radish, almonds, cranberry orange balsamic reduction, caramelized apple vinaigrette half 11 full 16

ROASTED CARROT & PARSNIP SALAD (gf)*

spinach & arugula, prosciutto, goat cheese, pickled red onion, walnut clusters, maple dressing half 11 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 15

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 16

PORK BELLY MAC + CHEESE

slow roasted pork belly, roasted cauliflower, bacon cream sauce, herbed bread crumbs, aged cheddar 19

MAHI MAHI FISH TACOS

flour tortillas, 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 21.5

THE WHEELER HUT (veg)

wild forest mushrooms, pine nuts, truffle oil, pesto 20.5

THE TATANKA

smoked bison, caramelized onions, blue cheese 21.5

THE PRIMO ITALIANO

valbella pepperoni, chorizo salami, capicola, olives, sundried tomatoes, grana padano, fresh basil 21.5

THE HAWAIIAN

pulled pork, roasted pineapple, bell peppers, caramelized onions, apple bbq sauce 20.5

THE BIG BIRD

chicken, bacon, spinach, onions, goat cheese, pesto 21.5

THE GODFATHER

prosciutto, confit garlic, olives, herbed panko, arugula, truffle oil, grana padano 21.5

I-TAL IS VITAL (veg)

spinach, roasted yellow zucchini, olives, feta, roasted red peppers, fresh basil 19.5

GARLIC CHEESE FINGERS (veg)

fresh pizza dough, garlic purée, mozzarella, green onion, sweet garlic + marinara sauce 13.5

really great w. bruschetta +5.75

PETE'S ZA

ASK YOUR SERVER FOR TODAY'S PIE CREATION

ADD:

ANY MEAT 4.5/item

ANY VEGETABLE 4/item

ANY CHEESE 4.5

GLUTEN FREE CRUST (approx 11") 4.5

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

CARIBBEAN 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 16.5

PULLED PORK CIABATTA

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

SUBSTITUTE:
GLUTEN FREE BREAD 4.5

Dip In

TRY THESE! 1.50/ea

chipotle tartar sauce

mango jerk sauce

chef ody's hot sauce

maple balsamic

sweet garlic sauce

apple bbq

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

SPICY CITRUS SQUEEZE 13

park bird's eye chili vodka, fresh orange + lemon, vanilla sugar rim

ESPRESSO MARTINI 13

park espresso vodka, kahlúa, espresso

MOSCOW MULE 13.5

vodka, local ginger beer, lime juice

Boozy Punch Bowls

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

SANGRIA BOWL

rosé, lemon, pineapple, sprite, boozy berries

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