

## Soup & Salads & Bowls

### DAILY SOUP

served w. bread small 6.5 large 9.75

### CAESAR SALAD

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

### GOLDEN BEETS ERA SALAD (gf, veg)\*

pickled golden beets, greens, grape tomatoes, goat cheese, pickled onions, toasted almonds, orange balsamic reduction, caramelized apple vinaigrette half 11 full 16

### HARVEST CHICKEN SALAD (gf, veg)\*

arugula, spinach, butternut squash, goat cheese, cherry tomatoes, pickled onion, toasted walnuts, maple balsamic vinaigrette half 13 full 18

### MOROCCAN CHICKPEA BOWL (veg)\*

arugula, corn & chickpea salsa, cous cous, cucumber, raisins, feta, grape tomatoes, lemon ginger vinaigrette half 12 full 17

#### 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

### PINK PEPPERCORN HUMMUS (vegan)\*

served w. pita, corn chips + crudite 16.5

### MAPLE YAM CHILI (vegan)\*

yam, barley, kidney beans, maple chili sauce, sesame cilantro garnish, garlic pita + corn chips 18  
add: side of sour cream + 1.5

### 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 24

### GARLIC CHICKEN WINGS (gf)\*

24hr brine, house smoked, house rubbed chicken wings, cast iron roasted, mango piri piri 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

## Pizza

approximately 11" pizzas  
thin crust

\*\*ALL PIZZAS HAVE TOMATO SAUCE\*\*

### DELUXE PEPPERONI

pepperoni, roasted roma tomatoes, onion feta, olives, basil, mozzarella 20

### THE WHEELER HUT (veg)\*

b.c. mushrooms, pine nuts, truffle oil, pesto, mozzarella 20.5

### THE TATANKA

smoked bison, caramelized onions, blue cheese, mozzarella 21.5

### THE PRIMO ITALIANO

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

### THE HAWAIIAN

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

### THE BIG BIRD

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

### THE GODFATHER

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

### THE TUSCAN (veg)\*

spinach, roasted yellow zucchini, olives, sundried tomatoes, feta, mozzarella, pesto 20

### GARLIC CHEESE FINGERS (veg)\*

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

really great w. bacon +4.5

#### 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.

## 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 MELT

gouda, dill pickles, capers, lemon, tomato, chipotle tartar 17

### CARIBBEAN DREAM

mango jerk marinated chicken thigh, banana peppers, green onions, pineapple thyme aioli, romaine, 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, 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  
el capitan hot sauce  
maple balsamic  
sweet garlic sauce  
chipotle bbq  
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

### FIASCO SORBET

ask for available rotating flavours 8



## Cocktails

2oz of liquor

### TAVERN CAESAR 12

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

### MOUNTAIN MOOSE 11.5

vodka, lychee liqueur, lychee + lime, ginger ale

### OLD FASHIONED 13

dark horse rye whisky, sugar, bitters, orange

### RASPBERRY BERET 11.5

raspberry vodka, cranberry juice, chambord, fresh lemon, sugar

### ROSÉ SANGRIA 11.5

rosé wine, brandy, triple sec, sprite, boozy berries, lemonade mix

### CLASSIC MARGARITA 11.5

el jimador, triple sec, 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, sprite, soda

### COURTYARD ICED TEA 11

southern comfort, peach schnapps, rooibos tea, fresh lemon

### SPICY CITRUS SQUEEZE 13

park bird's eye chili vodka, limoncello, fresh orange + lemon, 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, brandy, tirple sec, lemon, sprite, lemonade mix, boozy berries

### FLOWER POWER BOWL

gin, elderflower liquor, mint, lemon juice, tonic + soda

### ICED TEA BOWL

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

## LEGEND

gf\* - gluten free

veg\* - vegetarian

vegan\*