

BURGERS

upgrade to a house made sirloin patty \$1.50

grouchy burger \$14.00

cheddar, onions, bacon, tomato, lettuce, mayo, bbq sauce

aleco greco \$14.00

topped with feta, onions, lettuce, oregano, tomato, tzatziki, greek dressing

mushroom melt \$15.25

crispy fried onions, swiss cheese, roasted garlic miso mayo, bacon, mushroom cream reduction

[new] korean bbq burger \$14.50

hot pepper mayo, korean bbq sauce, crispy wontons, pickled vegetables, lettuce, sesame, green onions

above served with choice of sea salted rustic fries, caesar, cup of soup, or mixed greens

upgrade to yam fries, truffle fries, greek salad or smashed blackberry salad for an additional \$2.00

PASTA

fettuccini \$16.00 / \$14.00

creamy house made alfredo, baked mozzarella, focaccia garlic bread

add grilled chicken breast \$6.50

lasagna \$15.00 / \$13.00

house made meat sauce, focaccia garlic bread, baked mozzarella

'go greek' with greens and feta \$2.00

lobster mac + cheese \$16.25 / \$14.25

house made triple cheese lobster béchamel, macaroni, panko-mozzarella crusting, focaccia garlic bread

pesto mushroom fettuccini \$15.75 / \$13.75

sautéed mushrooms + onions, pesto, cream, garlic butter, bacon bits, fresh grape tomatoes, shaved parmesan, fresh chives, focaccia garlic bread

cajun buttercream \$15.50 / \$13.50 [V]

garlic, cajun + buttercream sauce, sautéed greens and grape tomatoes, fettuccini noodles, focaccia garlic bread

grilled chicken breast \$6.50

sautéed mushrooms \$3.00

grilled salmon filet \$7.95

garlic buttered prawn skewer \$7.00

focaccia cheese bread \$1.50

candied salmon \$7.25

DESSERT

grouchy donuts \$8.25

deep fried cinnamon sugar sticks, vanilla ice cream, chocolate + caramel drizzle

the mrs \$6.25

house made chocolate cake, buttercream icing

turtle cheesecake \$6.00 [GF]

salted caramel cheesecake \$6.00

[new] dessert feature

ask your server for details

MAINS

fish tacos 2pc \$10.95 3pc \$16.45

battered cod, mixed greens, pickled red onions, avocado ginger lime crema, fresh lime

[new] pork belly tacos 2pc \$10.95 3pc \$16.45

braised pork belly with garlic, onion, soy, pickled julienned carrot and cucumber slaw, green onions, sesame seeds, korean mayo

[new] charred sirloin flatbread \$16.25

sour cream, sea salt, charred top sirloin, roasted local oyster mushrooms, garlic confit, thyme, shaved parmesan, truffle oil, green onion

[GFM] upgrade to a gluten free crust \$3.00

[new] veggie pesto flatbread \$14.50 [V]

pesto, goat cheese, grape tomato, pickled red onion, arugula, balsamic reduction

[GFM] upgrade to a gluten free crust \$3.00

kung pao noodle bowl \$17.25

sautéed chicken, celery, red peppers, carrots, red onions, cashews, bok choy, hunan sauce, ramen noodles, green onions, sesame seeds

add prawns \$7.00 add mushrooms \$3.00

[GFM] trade noodles for rice

[new] pan seared salmon \$21.95 [GF] [CW]

baby smashed potatoes, braised vegetables, bacon, white wine, garlic butter, pan seared salmon, citrus vinaigrette, green onion, paprika oil

protein 41 carbs 47 fat 59 calories 764

panko + parmesan halibut \$24.95

panko + parmesan crusted halibut, dill lime mayo, garlic mashed potatoes, roasted veg

alexander's chicken \$17.95

6oz chicken breast, pita bread + tzatziki, greek salad, lemon

fish + chips 3 pc \$14.25 | 5pc \$16.85

battered cod, rustic fries, dill lime mayo, lemon, chives

chicken tenders \$14.25

battered chicken breast strips, rustic fries, plum sauce

HOUSE CUTS

steak sandwich \$17.50

7 oz seasoned aaa alberta beef top sirloin, focaccia garlic bread, choice of side

[new] top sirloin

garlic butter, seasoning, aaa alberta beef top sirloin, garlic mashed, roasted vegetables

7oz \$19.95 10oz \$23.95

[new] beurre blanc

garlic butter, white wine, parmesan, onions, garlic mashed, roasted vegetables, 7oz aaa alberta beef top sirloin

7oz \$23.25 10oz \$27.25

[new] pink peppercorn

garlic, onion, thyme, cream, au jus, pink peppercorns (tree nut allergen), brandy, garlic mashed, roasted vegetables, 7oz aaa beef top sirloin

7oz \$23.25 10oz \$27.25

[extras]

garlic buttered prawns \$7.00

sautéed mushrooms \$3.00

lobster béchamel \$4.50

beurre blanc \$3.50

cabernet jus \$3.00

pink peppercorn brandy \$3.50

PLEASE LET US KNOW OF ANY ALLERGIES OR SENSITIVITIES

BEVIES

soft drinks, juice, milk \$3.75
coffee, tea, hot chocolate, mocha \$3.00
strawberry or peach slush \$4.25
budweiser prohibition \$4.25
pink lemonade \$3.75
italian soda \$5.00
craft soda \$5.25
[root beer, cream soda, ginger beer]

ALL AGE COCKTAILS

all age beef jerky caesar \$5.75
celery salt, pickle juice, tabasco,
worcestershire, fresh local beef jerky, lime

all age smoked sriracha caesar \$5.75
smoked sriracha sauce, sea salted rim, clamato,
worcestershire, lime wedge, thai chili garnish

all age bbq bacon caesar \$6.25
house made bbq sauce, worcestershire, pickle
juice, tabasco, montreal steak spice rim, lime
wedge, bacon and panko onion ring garnish

all age raw raw rasputin \$5.75
clamato, worcestershire, tabasco, beetroot
juice, s+p rim, pearl onions, beets and green
olive garnish

all age southern spiked sweet tea \$4.50
lemon juice, iced tea, soda

all age blackberry mojito \$5.50
smashed blackberries, mint, soda

all age strawberry or peach cream freeze \$5.50
strawberry or peach slush, cream

START + SHARE

[new] **the market board \$14.75**
candied salmon, herbed cream cheese, crostini,
pickled red onion, kale mix, garlic oil

truffle fries \$6.95
rustic fries, sea salt, truffle oil, parmesan
cheese, fresh chives, roasted garlic miso mayo

grouchy bread \$7.00 [V]
focaccia bread, balsamic vinegar + olive oil
add mozza + cheddar \$3.00
add lobster béchamel \$4.50

yam fries \$7.50
served with house made chipotle mayo

pita bread + tzatziki \$8.00 [V]
pita bread, signature house made tzatziki

calamari \$13.25
served with lemon + dill lime mayo

not so dry ribs \$11.25
boneless pork loin, s+p, soy sauce, crispy
onions, fresh lemon
tossed in maple bacon or cajun buttercream \$1.50

chicken waaangs \$10.95
s+p, hot, honey garlic, maple bacon, honey hot,
dill pickle, bbq, cajun buttercream, truffle
parmesan, korean bbq, suicide, cracked pepper +
whiskey, honey habanero dust, tahiti lime pepper,
roasted red pepper + garlic

mac + cheese bites \$9.25
straight up pub grub, served with chipotle mayo

nachos \$15.00
pico de gallo, seasoned taco beef or chicken,
onions, jalapeños, black beans, corn, edamame,
cheddar, mozzarella, jalapeño salsa-cream
add a side of meat sauce \$2.50

SOUP + HANDWICH

mushroom cream soup \$5.00/cup \$7.00/bowl
blended oyster, shiitake and portobello
mushrooms, sautéed onions, s+p, thyme, cream,
chives

butternut squash soup [GF] \$5.00/cup \$7.00/bowl
garnished with crushed pecans + fresh chives

add garlic bread \$2.00 add cheese bread \$3.00

[new] **chicken pita \$14.95**
chicken breast, red onion, garlic butter, oregano,
pico de gallo, feta cheese, lettuce, tzatziki, pita

the catch \$14.50
seared salmon, s+p, oregano, dill lime mayo, mixed
greens, pico de gallo, red onion, lemon

prime rib beef dip \$14.50
slow roasted prime rib, garlic butter, panko
onion rings, horseradish mayo, au jus
add cheddar or swiss \$1.50
add sautéed mushrooms \$2.00

smoked bacon chicken club \$14.50
grilled chicken breast, smoked bacon, lettuce,
tomato, chipotle mayo
add cheddar or swiss \$1.50

the montreal \$14.25
montreal smoked meat, garlic butter grilled
rye bread, swiss cheese, truffle mustard, onions,
horseradish mayo, deep fried pickles

pesto turkey swiss \$14.25
sliced turkey, swiss cheese, red onion, tomatoes,
pesto mayo, garlic butter grilled sourdough

above served with choice of sea salted rustic
fries, caesar, cup of soup, or mixed greens

upgrade to yam fries, truffle fries, greek salad or
smashed blackberry salad for an additional \$2.00

GREENS

asian steak salad \$17.95 [GF] [CW]
mixed greens, grape tomatoes, crispy onions, goat
cheese, mandarin vinaigrette, teriyaki sirloin
protein 47 carbs 56 fat 37 calories 770

ramen noodle salad \$16.50
mixed greens, chicken breast, korean bbq sauce,
green peppers, red onions, grape tomatoes, crispy
friend onions, ramen noodles, mandarin vinaigrette

[new] **citrus kale salad \$14.00 / \$8.00 [GF] [V]**
kale mix, dried cranberries, cashews, goat cheese,
juliened apple slaw, citrus vinaigrette
add candied salmon \$7.25

greek \$14.00 / \$8.00 [GF] [V]
cucumbers, onions, peppers, feta, grape tomatoes,
kalamata olives, house dressing
add grilled salmon filet \$7.95

caesar \$14.00 / \$8.00
romaine, focaccia croutons, house made
dressing, smoked bacon bits, shaved parmesan
grilled chicken breast \$6.50

southwest taco salad \$14.00 / \$8.00
romaine, jalapeños, pico de gallo, cheddar, spicy
beef or chicken, red onions, avocado, corn, black
beans, edamame, tortilla chips, jalapeño
salsa-cream **top it up with meat sauce \$2.50**

smashed blackberry salad \$14.00 / \$8.00 [GF] [V]
mixed greens, candied pecans, feta, grape
tomatoes, red onions, blackberry vinaigrette

grilled chicken breast \$6.50
grilled salmon filet \$7.95
garlic buttered prawns \$7.00
focaccia garlic bread \$2.00
candied salmon \$7.25