

# FOOD

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## START & SHARE

Dry Ribs 14.00

*cajun, coarse salt, pepper*

Nachos 19.50

*corn tortillas, mixed cheese, banana peppers, pickled onion, avocado, cilantro sauce, sour cream, pico de gallo*

Queso Fries 8.00

*spicy cheese sauce, pickled banana pepper, tomato, green onion*

Yam Fries 8.00

*chipotle aioli*

Fries 7.00

*garlic aioli*

Fry Platter 14.00

*fries, yam fries, cajun curly fries, chipotle mayo, garlic aioli*

Wings 15.00

*house breaded, hot, bbq, cajun rub, salt and pepper, lemon pepper, ranch dip*

Pulled Pork Sliders 13.00

*bbq pork, creamy coleslaw, garlic aioli, brioche bun*

Crispy Potato Skins 13.00

*smoked bacon, cheddar cheese mix, green onion, sour cream*

Poutine 9.50

*veggie or classic, crispy fries, cheese curds*

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## SALADS

House Greens 14.00

*spring greens, tomato, cucumber, radish, feta cheese, balsamic*

add protein to any salad

+ grilled chicken 6.00

+ beyond meat patty 6.00

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## PIZZAS

Pepperoni 16.00

*house marinara, mozzarella, spicy pepperoni*

Margherita 15.00

*house marinara, mozzarella, bocconcini, pesto*

Carne 16.00

*house marinara, spicy beef, smoked bacon, spicy pepperoni, mozzarella, bbq sauce*

Lamb Sausage 17.00

*house marinara, mozzarella, roasted red pepper, spicy lamb sausage, pickled banana pepper*

Carbonara 17.00

*cream sauce, bacon, chicken, mozzarella*

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## BURGERS & SANDWICHES

Classic Burger 18.00

*two rivers smashed patty, smoked grilled onion, groceries, house sauce, white cheddar, brioche bun*  
+ bacon 3.00  
+ mushroom 3.00

Blackened Chicken Burger 17.00

*grilled cajun chicken, white cheddar, chipotle mayo, groceries, brioche bun*

Reuben 16.00

*smoked beef, sauerkraut, swiss cheese, house sauce, dijon, multigrain bread*

Pulled Pork 16.00

*bbq pork, creamy coleslaw, garlic aioli, brioche bun*

Lamb Burger 18.00

*spicy lamb patty, lemon pepper curly fries, tzatziki, greek salad, feta cheese, garlic aioli, brioche bun*

Fried Chicken Burger 18.00

*southern style breaded chicken, dill slaw, honey mustard, arugula honey sauce, brioche bun*

Beef Dip 18.00

*roast beef, sriracha mayo, smoked grilled onion, white cheddar, panini roll*

all burgers served with your choice of fries or salad

+ yam fries 2.00

+ gluten free bun 2.00

+ queso fries 4.00

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## HAPPY HOUR

Daily 3 PM – 6 PM

Yam Fries 6.00

Queso Fries 6.00

Pulled Pork Sliders 10.00

Potato Skins 10.00

Pepperoni Pizza 12.00

Margherita Pizza 12.00

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## FEATURES

Monday: Lamb Pizza 10.00

Tuesday: Pulled Pork Sandwich 10.00

Wednesday: Carbonara Pizza 10.00

Thursday: Fried Chicken Sandwich 10.00

Friday: Bangers n' Mash 10.00

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# DRINK

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## DRAFT BEER

### Something light (20 oz)

Parallel 49 Craft Lager (5.3%) 7.65  
Phillips Pilsner (5.0%) 7.65  
Phillips Rotator (ask your server) 8.00  
Budweiser (5.0%) 7.65  
Stella Artois (5.2%) 8.00  
Hoegaarden Belgian Wheat Ale (4.9%) 8.00

### Premium ales & ipa's (20 oz)

Phillips Blue Buck Ale (5.0%) 7.65  
Driftwood Fat Tug IPA (7.0%) 8.00  
Parallel 49 Trash Panda IPA (5.5%) 8.00

### The darker side (20 oz)

Guinness Stout (4.2%) 9.00

### Cider (20 oz)

Magners (4.5%) 9.00

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## COCKTAILS

### Classics (2oz)

Margarita 10.00  
*el jimador tequila, lime, simple syrup, salt rim*

Aperol Spritz 11.00  
*aperol, bubbly, soda*

Negroni 11.00  
*beefeater gin, campari, sweet vermouth, orange*

Walters Caesar 12.00  
*walters, absolut vodka, house spice mix*

Sangria 12.00  
*red or white wine, peach, orange, pineapple*

### Something of our own (2oz)

Mosarita 12.00  
*souza gold tequila, bubbly, orange, lime, salt rim*

Pineapple Mary 12.00  
*beefeater gin, lemon, pineapple*

Kentucky Derby 12.00  
*jim beam bourbon, maraschino liqueur, lemon, sugar*

Caribbean Dream 12.00  
*havana club rum, cassis, lime, pineapple*

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## HAPPY HOUR

Daily 3 PM – 6 PM

Parallel 49 & Philips 6.00  
Budweiser 6.00  
Well Highballs 6.00  
House Wine 6.00  
Jameson 6.00  
Cocktails (something of our own) 10.00

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## WINE

Red	6oz	9oz	Btl
Sawmill Creek <i>merlot</i>	9.00	13.00	36.00
Road 13 Honest John's <i>merlot, syrah, cabernet franc</i>	10.50	15.00	42.00
1st Row <i>syrah</i>			42.00
Tantalus Vineyards <i>pinot noir</i>			52.00

White	6oz	9oz	Btl
Peller Estates <i>pinot grigio</i>	9.00	13.00	36.00
Okanagan Crush Pad <i>rose</i>	12.00	17.50	48.00
50th Parallel <i>riesling</i>			42.00
Gray Monk <i>chardonnay, unwooded</i>			48.00

Bubbly	5oz	Btl
Freixnet (200ml) <i>cava</i>		10.00
Veuve Clicquot Ponsardin <i>brut</i>		135.00
Moët & Chandon Dom Perignon <i>champagne</i>		350.00

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