

LUNCH



12-5PM

..... SNACKS

🍷 ROASTED JALAPEÑO SPINACH DIP | 23

cream cheese / spinach / three cheese mix / pickled jalapeño / confit garlic / tortilla chips / toasted naan / veggies

🍷 TANDOORI TOFU | 16

panko fried tofu / tandoori / mint chili chutney / cilantro / sesame cucumber salad

★ WHITEFISH CROQUETTES | 18

local whitefish / dill / potato / gribiche sauce / fennel slaw / lemon

BEER-BRINED CHICKEN WINGS | 18

» buttermilk ranch or bluecheese

- Gochujang BBQ
- Memphis Dry
- Garlic Parmesan
- Hot Honey Mustard
- Honey Bucket & Honey Garlic
- Lemon Pepper
- Salt & Pepper
- Texas Hot Butter
- Tandoori

🍷 WOODYARD NACHOS | 28

pulled chipotle chicken / black beans / pico de gallo / roasted serrano & lime sour cream / smoked cheddar & jack cheeses / coconut avocado crema / corn tortillas

YK-TOWN FRIES | 23

soy chili pork belly / kimchi aioli / gochujang bbq / crispy onions / fried wontons / scallions

🍷 TRUFFLE FRIES | 17

truffle butter / fried sage / grana padano

POUTINE | FULL 17 • SIDE 11

red wine gravy / cheese curds / scallions

🍷 CRISPY FRIES | FULL 9 • SIDE 6

HANDHELDS

-- SERVED WITH CRISPY FRIES --
HOUSE SALAD +5 / POUTINE +6
TRUFFLE FRIES +6 / MAC N CHEESE +8
GLUTEN FREE BUN +3

THE SHACK BURGER | 21

6oz smashed chuck beef patty, tomato, shredded lettuce, dill pickles, garlic aioli, brioche bun

» Add smoked cheddar / double smoked bacon / fried egg / peanut butter \$2.50/each
bacon onion jam \$3.50 »

🍷 BOREALIS BURGER | 24

Aloo Tikki crispy chickpea & sweet pea potato patty / mint chili chutney / sliced tomato / red onion / arugula / tamarind-jaggery sauce / vegan potato chive bun

FRIED CHICKEN SANDWICH | 24

northern fried chicken thigh / house slaw / dill pickles / smoked cheddar / buttermilk ranch / spicy honey / pickled jalapeños / brioche bun

★ BREWHOUSE CHEESESTEAK | 28

wine braised beef brisket / truffle mushrooms / caramelized onions / swiss cheese / chimichurri / toasted baguette

CHIPOTLE CHICKEN BURRITO | 24

mexican rice / black beans / smoked cheddar cheese / serrano-lime sour cream / shaved cabbage / pico de gallo / cilantro onion slaw / salsa verde

[18% GRATUITY ON PARTIES OF 8+]

..... SOUP & SALAD

HOUSEMADE SOUP | MARKET

served with artisan bread

🍷 GF HOUSE SALAD | 16

heritage greens / poached apples / candied pecans / feta / lime honey dijon vinaigrette
» Add Protein 8+

===== MAINS =====

🍷 MAC N' CHEESE | FULL 23 • SIDE 13

smoked cheddar cheeses / curds / pickled jalapeños / herbed panko crumb
» add protein 8+

🍷 TRUFFLE MAC | FULL 28 • SIDE 16

truffle butter mushroom ragout / smoked cheddar cheeses / grana padano / crispy sage

OLD TOWN FISH N' CHIPS | 29

beer-battered northern whitefish / housemade tartar sauce / apple cabbage slaw / crispy fries

SATURDAY BRUNCH

FEATURES 12-3PM

» Ask your server about today's selection of brunch features! »

>> CHECK OUT OUR BOARDS

FOR TODAY'S FEATURES!

- 🍷 VEGETARIAN
- ★ STAFF FAVOURITE
- 🍷 GF GLUTEN FRIENDLY