

MINIATURE BEEF YORKSHIRES

\$13

Fluffy house made Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with our house made Au Jus. **Add sautéed mushrooms, caramelized onion: 1.5ea**

CALAMARI & SHRIMP

\$15

Freshly cut calamari and jumbo tiger shrimp in our house buttermilk marinade, hand battered and fried golden brown. Tossed in fresh herbs and spices. Served with lemon basil aioli.

BLOOMING TEXAS ONION

VG

\$14

Blooming whole crispy onion. Deep fried goodness at its best. Served with blossom sauce.

CHICKEN TENDERS

\$15

Five pieces of chicken tenders served with your choice of dipping sauce and fresh cut fries. Toss your tenders in any signature wing sauce for only \$1.5 (**Extra sauce: \$1.5**).

LOADED WAFFLE FRIES

VG OPTION

\$15

Lightly spiced crispy waffle cut fries smothered with melted cheese, bacon bits and 40 creek BBQ sauce. Served with sour cream and green onion. Perfect for sharing.

GRILLED VEGETABLE QUESADILLA

VG

\$15

Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, mozzarella and cheddar. Served with house salsa and sour cream. **Add chicken breast or veggie protein: \$5 | Add shrimp or steak: \$6 | Add guacamole: \$4**

STEAK TACOS

\$15

Thinly sliced AAA tenderloin marinated in a chimichurri sauce. Served in warm flour tortillas with shredded iceberg lettuce, tomato, and candied jalapeno. Served with sour cream and salsa and housemade cotija cheese. **Add guacamole: \$4**

GARLIC FOCACCIA LOAF

VG

\$12

Artisan rosemary foccacia drizzled with warm garlic butter. **Add cheese: \$1.5 | Add bacon: \$1.5**

SPINACH & ARTICHOKE DIP

VG GF OPTION

\$15.5

Spinach and artichoke blended with savory melted cheeses. Served with fresh tortillas and garlic toasts.

FETA BRUSCHETTA

VG V OPTION

\$13

Fresh tomatoes, onions, herbs, garlic and olive oil piled high on house baked sour dough bread. Topped with tangy feta cheese and balsamic reduction.

3 CHEESE PIEROGIES

VG OPTION

\$13

Jumbo pierogies, stuffed with cheese and potato. Pan fried in garlic butter with bacon and caramelized onions. Served with sour cream.

TRADITIONAL POUTINE

VG GF

\$12

Fresh cut fries and Canadian cheese curds smothered in our house gravy.

SEARED SCALLOPS

GF

\$15

Fresh scallops wrapped in smoky bacon, seared and tossed in thyme brown butter. Served with roasted pepper sauce and lemon basil aioli.



NACHOS

NACHO PLATTER

VG GF

\$19

Crisp tortilla chips, bruschetta mix, jalapenos, black olives, cheddar and mozzarella. Served with house salsa, sour cream and topped with fresh lettuce. **Add guacamole: \$4**
Add meat sauce, chicken breast or veggie protein: \$5

WINGS

Served with carrot and celery sticks and our house dip.

ONE POUND WINGS: NAKED OR BREADED

GF OPTION

\$16

SAUCE: MILD, MEDIUM, HOT, SUICIDE, HONEY GARLIC, BUFFALO, CARIBBEAN JERK, GARLIC PARMESAN, TOMICIDE SAUCE, SWEET & SPICY THAI, FORTY CREEK

DRY RUB: CAJUN, LEMON PEPPER, TANDOORI

ADD FRIES: \$4.25

ONE POUND BONELESS WINGS

\$16

HAND CRAFTED SANDWICHES

Includes choice of fresh fries, house salad or soup. Upgrade your side to: **Caesar salad, Greek salad, sweet potato fries, onion rings or poutine: \$4**

BUFFALO CHICKEN SANDWICH

\$16

Crispy hand battered chicken breast lightly tossed in our buffalo sauce. Served on a toasted brioche bun with caramelized onion aioli, tomato and fresh greens.

PHILLY CHEESESTEAK SANDWICH

\$19

Thinly sliced AAA tenderloin steak tossed with peppers, caramelized onions and mushrooms. Topped with gooey Swiss cheese and garlic aioli. Served on a toasted garlic ciabatta.

FRENCH ONION BEEF DIP

\$16

Slow cooked roast beef shaved thin and piled high on a garlic ciabatta. Topped with swiss cheese and served with savoury jus for dipping.
Add mushrooms or onions: \$1.5 ea

CHICKEN CLUB SANDWICH

\$16

The classic triple decker! Chicken, bacon, cheese, lettuce, tomato and mayo stacked high. Served on Texas white toast.

REUBEN

\$15

Delicious thinly sliced corned beef, melted swiss cheese, tangy sauerkraut and English ale mustard served on toasted marble rye bread.

PORK SCALLOPINI SANDWICH

\$17

Crispy breaded pork cutlet on a toasted ciabatta bun with chili-lime mayo, pickles, caramelized onions and swiss cheese.

PUB FARE

HADDOCK & CHIPS

\$19

Large beer battered fillet of Haddock, fried to perfection. Served with our fresh cut fries and coleslaw.

SHEPHERD'S PIE

V OPTION

GF OPTION

VG OPTION

\$17.5

Tradition with a twist. Tender lamb, onions, carrots, celery and peas simmered in rich gravy, topped with garlic mashed potato and served in a large house made Yorkshire pudding. Served with seasonal daily vegetables.

LIVER & ONIONS

\$17

Delicate veal liver seared to perfection and served over a bed of garlic mashed potatoes. Topped with caramelized onions, bacon and gravy. Served with fresh peas.

JUMBO STUFFED YORKSHIRE

\$18

Jumbo fluffy house made Yorkshire pudding stuffed with slow cooked roasted beef and garlic mashed potatoes and topped with our savoury mushroom gravy. Served with seasonal daily vegetables.

JUMBO STUFFED PHYLLO BUNDLE

\$19

Delicate phyllo pastry stuffed with a savoury blend of rainbow quinoa, toasted almonds and dried fruits. Served with a vibrant citrus-corn sauce and seasonal daily vegetables.

BRAISED LAMB SHANK

\$20

New Zealand lamb shank, slow braised until it falls off the bone. Served with roasted garlic mashed potatoes and seasonal daily vegetables.

GNOCCHI

VG

GF OPTION

V OPTION

\$18

Tender potato gnocchi tossed in a light pesto cream sauce with blistered cherry tomatoes and parmesan; topped with candied walnuts. Served with garlic bread.

BASKETS

SWEET POTATO FRIES | SPICY HOUSE DIP

V OPTION VG GF

\$10

TANDOORI CAULIFLOWER BITES | MINTED RAITA

V OPTION VG

\$13

FIESTA POPPERS | SOUR CREAM

VG

\$14

FRESH CUT FRIES

V GF VG

\$8

BREADED PICKLE FRIES | WICKIES HOUSE DIP

V OPTION VG

\$12

DEEPFRIED CHEESE CURDS | WARM SOUTHERN GRAVY

VG

\$14

ONION RINGS | WICKIES HOUSE DIP

V OPTION VG

\$12

GF

GLUTEN-FREE

V

VEGAN

VG

VEGETARIAN

Where old friends meet and new friends are made!

DAILY MADE BURGERS

Burgers served on a toasted Brioche Kaiser with lettuce, onion, tomato and pickles. Includes choice of fresh cut fries, house salad or soup.

Upgrade your side to: Caesar salad, Greek salad, sweet potato fries, onion rings or poutine: \$4 | Add an extra patty \$7
Substitute a beef patty for a veggie patty at no additional cost.

ADD ONS: Swiss cheese, cheddar cheese, feta cheese, goats cheese, blue cheese, sautéed mushrooms, caramelized onion, bacon, peameal, onion rings, jalapenos, guacamole, fried egg, black olives, bruschetta mix: **\$1 per topping**

Spinach dip, fiesta poppers, cheese curds: \$2 per topping

WICKIE'S BURGER

\$18

Our Classic burger, all beef in house made patty. Served with the classic garnish.

POUTINE BURGER

\$18

Spiced waffle fries, aged cheddar and caramelized onion aioli piled high.

FULL ENGLISH BREAKFAST BURGER

\$18

Bacon, egg, fried tomato, cheddar and baked beans.

GRILLED CHEESE BURGER

\$21

Two hands required!! Jalapeno grilled cheese bun, spicy pickle fries, Wickies 'mac' sauce and shredded iceberg lettuce.

LOADED VEGGIE BURGER

V OPTION

VG

GF OPTION

\$16

Lentil and black bean burger patty topped with caramelized onions, mushrooms and goats cheese.

KETTLE + GARDEN

Add chicken or veggie protein to any salad: \$5
Add shrimp or steak: \$6

WICKIES SUMMER SALAD

V OPTION

VG

GF

\$16

Fresh spring mix topped with creamy goats cheese, fresh strawberries and candied walnuts with house citrus-tarragon vinaigrette and balsamic reduction.

CAESAR SALAD

GF OPTION

VG OPTION

\$14

Crisp romaine lettuce with smoked bacon, parmesan and croutons tossed in creamy roasted garlic dressing.

GREEK SALAD

VG GF

\$15

Fresh romaine with tomato, cucumber, red onion and Kalamata olives tossed in our house made Greek dressing and topped with crumbled feta.

COBB SALAD

GF

\$19

Mixed greens, citrus grilled chicken, tomato, cucumber, smoked bacon, boiled egg and guacamole. Topped with crumbled gorgonzola and served with buttermilk ranch dressing.

FRENCH ONION SOUP

GF OPTION

\$10

Tender onions simmered in a rich red wine beef broth. Topped with garlic croutons and melted Swiss.

SOUP OF THE DAY

GF

\$7.5

Made fresh everyday.