

STARTERS & SNACKS

WELCOME TO OUR HOUSE We're kind of simple folk when it comes to food. We like our food to pair well with our beer, be mouth-waterin', lip-smackin' delicious, and make you want to share it with your friends. So order for the table and share the love!

CHICKEN LETTUCE WRAPS | 16

Chicken, onion, ginger, water chestnuts, red peppers, hoisin peanut sauce, steamed rice noodles | Sub Smoked Tofu

HOUSE PIZZAAA

MARGHERITA | 16

Basil marinara, roma tomatoes, fresh basil leaves and bocconcini

HOUSE SPECIAL | 18

Basil marinara, chorizo, bacon, peppers, mozzarella and jack cheeses

PULLED PORK | 17

Taphouse cider BBQ sauce topped with smoked pulled pork, caramelized onions, mozzarella, jack and cilantro

VEGGIE FLATBREAD | 17

Mushrooms, artichokes, roasted garlic and goat cheese

TAPHOUSE POTATO CHIPS | 7

Fried potato chips with House seasoning, served with bacon-chipotle dip

NACHO SOLO | 10

Corn chips, mixed cheeses, banana peppers, chives, chopped tomatoes, house salsa & sour cream Add spicy beef or spicy chicken | 6



Our hand-crafted 6oz CAB beef patty, 5 oz chicken breast or Beyond Meat burgers are served on a fresh brioche bun with lettuce, tomato and red onion.
Sub gluten free bun or lettuce stacker n/c

TAPHOUSE BURGER | 18.50

Signature mayo, bacon jam, blue cheese, and crispy fried onions

CLASSIC BURGER | 15

Signature garlic mayo, lettuce, tomato, and red onion on a brioche bun

HEAT SEEKER BURGER | 18

House hot sauce, crispy fried jalapeños, jalapeño jack and chipotle mayo

WINGS | 17

Tossed with choice of signature hot sauce, maple roasted garlic, sea salt and cracked pepper, Taphouse BBQ, house sweet chili, thai peanut, or sriracha-lime | Add ranch or blue cheese dip 1

CLASSIC POUTINE | 12

Start with crispy hand cut Kennebeck fries, cheese curds and our signature Taphouse veal gravy. Add pulled pork | 4

HANDHELDS

Our burgers and sandwiches come with house cut fries, house greens or caesar salad
Half & Half 3 | Poutine Your Fries | 4 | Potato chips with chipotle mayo | 4

SPICY CRISPY CHICKEN SANDWICH | 16

Secret spices, marinated in buttermilk, deep fried and serve on filione with jalapenos and chipotle mayo

TANDOORI CHICKEN TIKKA SANDWICH | 17

Chicken, yogurt, jalapeno, cucumber, mint, onion, served on Naan bread

SALADS

Add protein to any salad with 4 oz grilled salmon, grilled chicken, grilled smoked tofu, or 5 prawns | 7 | 6 oz striploin steak | 10 | half avocado | 2.50

CAESAR SALAD | FULL 13 | HALF 9

Creamy roasted garlic lemon dressing, House croutons, crispy capers and shaved parm

GOAT CHEESE SALAD | 15.50

Goat cheese, greens, croutons, and maple vinaigrette

PAPAYA PRAWN SALAD | 19

Papaya, prawns, carrots, and rice vermicelli

SALMON POWER BOWLI | 19

Salmon, spinach, avocado, goat cheese and walnuts

FISH TACOS | 2 FOR 12 | 3 FOR 16

Soft flour tortillas with house battered cod, pineapple salsa, coleslaw and chipotle mayo | Add an extra taco 4

PULLED PORK TACOS | 2 FOR 12 | 3 FOR 16

Soft flour tortillas with smoked pulled pork in-house BBQ sauce, mango salsa and slaw | Add an extra taco 4

CRISPY THAI CHICKEN TACOS | 2 FOR 12 | 3 FOR 16

Soft flour tortillas with spicy chicken, sweet thai chili sauce Asian slaw, and topped with crispy wontons | Add an extra taco 4

MAIN EVENTS

FISH & CHIPS | 1 PC 15 | 2 PC 19

Beer battered Alaskan cod, fries, creamy coleslaw and house made tartar sauce

PAD THAI | 16

Chicken, bean sprouts, carrots, bell peppers, green onion, on rice noodles

8 OZ GRILLED NEW YORK STEAK | 25

Served with mashed potatoes and sautéed veggies

MOUSAKKA PAPPARDELLE | 16

Eggplant, zucchini, ground beef, parmesan cheese



May 22 2020

BEER & CIDER

18 oz 8.00 14 oz slv 7.00, 18 oz Import 8.75, 14 oz import slv 7.75

LAGER & PILSNER

Taphouse Lager
Hoyne Pilsner
Molson Canadian
Okanagan 1516 Lager
Stella Artois
Heineken
Budweiser
Sleeman Honey Brown
Harp

CIDER

Strongbow Dry Cider
Lonetree

PALE ALE & IPA

Driftwood Fat Tug IPA
Driftwood New Growth
Driftwood Arcus
Phillips Blue Buck
Phillips Electric Unicorn
Broken Islands Hazy
Hoyne Alpha Acid
Driftwood – cry me a river
Phillips – Glitter bomb

**CHECK OUT OUR
FEATURE CARD
FOR OUR CURRENT
ROTATORS
(ASK YOUR SERVER)**

BLONDE ALE & SAISON

F&W Gin Lime Pilsner
Unibroue Seasonal
Kronenburg blanc

AMBER ALE

Smithwicks
Midnight Umber

BROWN & DARK ALE

Hoyne Dark Matter
Guinness
Kilkenny

\$5 HAPPY HOUR DEALS

DAILY 2:30 PM - 5:30 PM

FISH, PULLED PORK OR CHICKEN TACOS | 3.50 EA

1 LB WINGS | 11

COCONUT FRIED PRAWNS | 12

CRISPY SWEET CHILI CHICKEN | 10

NACHOS SOLO | 8

POUTINE | 8

CHICKEN LETTUCE WRAPS | 12

TAPHOUSE POTATO CHIPS | 4.50

14 OZ SLEEVE – DAILY TAPS | 5

6OZ HOUSE RED & WHITE | 5

PREMIUM WELL HIGH BALLS | 5

