

KITCHEN



SMALL PLATES

Basket of Fries (V)	\$8.5
Served with hot honey ranch dip	
Poutine	\$12
House-seasoned fries smothered in authentic Quebec-style gravy and fresh cheese curds.	
Stuffed Garlic Parmesan Bread Rolls (V)	\$13.5
Warm brioche rolls stuffed with chili fig jam & brushed with roasted garlic parmesan butter . Finished with chives and Maldon salt.	
French Onion Soup	\$15
Guinness beef broth with caramelized onions, thyme, and bay leaf. Finished with gruyère and toasted baguette.	
Scotch Egg	\$14
Soft-boiled egg wrapped in curried lamb, fried and finished with burnt harissa aioli.	
Mediterranean Chicken Toast	\$14
Mediterranean-rubbed chicken topped with honey-dill sauce and crispy onions, served over toasted baguette.	
Fish Sticks (GF)	\$15
Crispy gluten-free battered, fresh cod served with house tartar.	
Lemon Ricotta Gnocchi (V)	\$13
Honey-dill lemon ricotta gnocchi tossed in brown butter with lemon zest, herbs and pecorino Romano.	
Mushroom Vol-au-Vent (V)	\$13
Flaky pastry filled with buttery mushrooms, thyme, garlic, and a spicy togarashi–citrus aioli.	
Lamb Yorkies	\$16.5
Mini Yorkshire puddings loaded with braised spiced lamb, white BBQ sauce and crispy onions.	
Chicken Bites	\$12
Crispy gluten-free chicken bites served with our house-made dipping sauce	
House Wings (GF)	\$12.5
Brined for 24 hours, fried and tossed in a blend of Korean BBQ, cajun pineapple and hot honey.	
Jerk Prawns (GF)	\$17
Blackened jerk-spiced jumbo prawns seared and glazed with coffee BBQ butter. Served with toasted baguette.	

MAINS

Morrissey Burger	\$22
5 oz dry-aged brisket, short rib, & chuck patty, American cheese, bacon jam, bone marrow butter, mo burger sauce, onions & house-made pickles. Served on a toasted potato bun with fries or green salad. +\$4 Add bacon +\$4 Sub Poutine <i>Vegetarian option available upon request.</i>	
Brisket Frites	\$26
12-hour smoked brisket with house black Texas seasoning, seasoned fries, pickled onions, and coffee BBQ butter gravy.	

DESSERTS

Cookies and Cream	\$11
Warm house-made chocolate chip cookie topped with sea salt & caramel ice cream	

BAR SNACKS & SIDES

Jar of Salted Corn Nuts	\$3
Mixed Olives	\$5
Garlic & herb marinated	
Green Salad	\$8.5
Mixed greens, cucumber, cherry tomatoes, pickled red onion, fresh herbs, and toasted seeds, tossed in our citrus-herb vinaigrette.	
Chips & Dip	\$8.5
House fried potato crisps seasoned with lemon pepper, harissa, and za'atar, served with our hot honey ranch dip.	

HAPPY HOUR

FROM OPEN TO 6PM DAILY

Chips & Dip	\$6.5
House Wings	\$10
Cheeseburger	\$10
Chicken Bites	\$10
Poutine	\$10
Stanley Park Lager	\$5.5
Michelob Ultra	\$6.5
Stanley Park Taps	\$6.5
Kronenbourg Blanc	\$9
Stella	\$9
Somersby	\$8.5
Well-brand Hi-ball	\$5.5
House Red or White (6oz)	\$5.5
Ketel One Mule	\$12