

# 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.  
ADD +\$6 Blackened Chicken | \$7 Smoked Brisket  
+\$7 Lamb Ragù

Stuffed Garlic Parmesan Bread Rolls (V) \$13.5  
Warm brioche rolls stuffed with apricot chili rosemary jam & brushed with roasted garlic parmesan butter. Finished with chives and Maldon salt.

Chicken Bruschetta \$14  
Diced herb-rubbed chicken tossed with fresh tomato, basil and crispy onions, piled on toast and finished with a honey-balsamic glaze.

Cod Bites (GF) \$15  
Crispy gluten-free battered fresh cod, bite-sized, served with house tartar.

Gnocchi (V) \$13  
Pan-seared gnocchi in a house San Marzano tomato sauce with pecorino Romano.  
ADD +\$6 Blackened Chicken | +\$7 Smoked Brisket  
+\$7 Lamb Ragù | +\$8 Jumbo Prawns

Lamb Yorkies \$16.5  
Mini Yorkshire puddings loaded with braised spiced lamb, white BBQ sauce and crispy onions.

Chicken & Pickles \$12  
Crispy gluten-free chicken bites served with pickles and our house-made dipping sauce

Signature House Wings (GF) \$12.5  
24-hour brined crispy fried wings tossed in a sweet, savory, and spicy blend of Korean BBQ, Cajun-spiced pineapple, and hot honey.

Prawn Cocktail (GF) \$17  
Four chilled jumbo prawns dusted with our house lime-chili seasoning, served with our house made cocktail sauce.

## 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.

## 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  
Vegetarian option available upon request.

Carolina Blackened Chicken Burger \$22  
Charbroiled 5oz Cajun-blackened chicken breast, crispy bacon, Carolina Gold BBQ sauce, and fresh mixed greens on a toasted potato bun. Served with fries or green salad.

Brisket Frites \$26  
12-hour smoked brisket with house black Texas seasoning, seasoned fries, pickled onions, and coffee BBQ butter gravy.

## DESSERT

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

## HAPPY HOUR FROM OPEN TO 6PM DAILY

### FOOD

House-Made Potato Chips & Dip \$6.5  
House Wings \$10  
Cheeseburger + Fries \$15  
Chicken Bites w/pickles \$10  
Poutine \$10

### DRINKS

Stanley Park Lager \$5.5  
Michelob Ultra \$6  
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  
Classic Mule \$12  
Corona Sunbrew (zero proof) \$5.5  
Strawberry Gin Smash (zero proof) \$10