

APPS & SHAREABLES

Warm Olives / 8

With fresh herbs, rosemary, thyme, garlic, orange zest, lemon zest

Edamame Hummus / 10½

With vegetables and grilled naan for dipping

Sweet & Sticky Cauliflower Bites / 11

Fried cauliflower florets with honey-soy, hoisin, garlic, chili flakes, green onion, toasted cashews

Guac and Chips / 8½

Avocado smash with tri-colour tortilla chips

Single Sheet Nachos / 17½

Tri-colour tortilla chips, cheddar and mozzarella cheese, pickled red onion, fresh jalapenos, olives, Pico de Gallo, lime crema, green onion
+ Chicken or Chorizo / 5

P&R Poutine / 8½

Quebec cheese curds and gravy

P&R Wings / 15½

Choose regular or boneless tossed in choice of sauce, served with carrots and celery, with choice of dipping sauce

Buffalo Pig-Wings / 15½

Dusted and deep-fried pork back ribs, served with buffalo hot sauce and blue cheese dipping sauce

Duck Confit Poutine / 13½

Pulled confit duck, Quebec cheese curd, fried sage and gravy

Baked Camembert / 14½

White wine, thyme and sea salt served with cranberry compote and toasted baguette

Charcuterie Board / 19

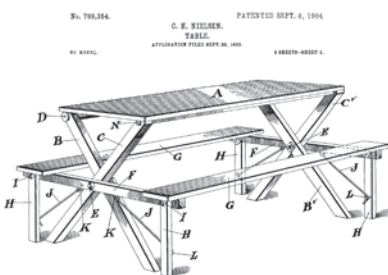
House-made crostini, roasted garlic, olives, cranberry compote, grainy dijon mustard, and pickled onions accompanied by assorted cured meats and cheeses

Mussels / 15

White wine, garlic and onions served with toasted baguette
+ Chorizo sausage / 5

Roasted Tomato Soup / 8½

House-made roasted tomato soup with house made croutons



SALADS

> Add Chicken to any salad / 5

Caesar / 11

Romaine lettuce, bacon crisps, Parmesan, house-made croutons

Spinach and Berries / 14½

Spinach and mixed greens, berries, pear, almond slivers, pickled red onion, and crumbled goat cheese with white balsamic-citrus vinaigrette

Mediterranean / 14½

Quinoa, chickpea, tomato, cucumber, red onions, olives, parsley, crumbled feta cheese, with herb and feta vinaigrette

P&R Club / 15

Greens, baby potato, hard boiled egg, green beans, kalamata olives, tomato, white balsamic and basil vinaigrette

ENTREES

Mac and Cheese / 14½

Cavatappi pasta with house made three-cheese sauce topped with toasted breadcrumbs served
+ Chorizo sausage & caramelized onion / 5
+ Grilled chicken and bacon / 5
+ Blistered cherry tomatoes and red onion / 4

House-Made Chicken Tenders / 16

Buttermilk battered fried chicken tenders, served with Sriracha aioli and coleslaw and fries

Spicy Cauliflower Bowl / 16½

Spicy cauliflower florets tossed in sweet chili sauce, mango, pickled ginger, green onion, edamame beans served on brown rice

Fish and Chips / 18

Beer battered Halibut fillet served with coleslaw and house-made tartar sauce

Braised Beef Short Ribs / 28½

Beer braised beef short ribs, roasted leek mash, seasonal vegetables, and stout gravy

Barbeque Pork Ribs / 21

Braised and grilled pork back ribs with smoky BBQ sauce and topped with roasted corn and red pepper salsa, French fries and coleslaw

Braised Lamb / 28

Braised lamb shank, roasted leek mash, seasonal vegetables, mint oil, and stout gravy

Duck / 22½

Confit duck leg, roasted leek mash, seasonal vegetables, cranberry sauce, and gravy

Prime Rib (Saturdays + Sundays)

Slow Roasted Prime Rib, roasted leek mash, seasonal vegetables, horseradish, and Au Jus served with Yorkshire pudding.
8oz / 29½ 12oz / 37½

HAND-HELDS

With choice of side

Hummus Sandwich / 14½

Hummus, baby spinach, avocado, cucumber, tomato, pickled red onion, pea shoots and cream cheese on artisanal style multi grain toast

Fried Chicken Sandwich / 17

House-made crispy fried chicken breast, Parks aioli, honey hot sauce, shredded iceberg lettuce, pickle, on a toasted brioche bun

P&R Burger / 16½

Griddle smashed 6oz 100% beef patty, Parks aioli, shredded iceberg lettuce, tomato, onion, pickle, on a toasted brioche bun

Grilled Chicken Wrap / 16½

Grilled chicken breast, white balsamic dressed arugula and baby spinach, cherry tomatoes, roasted red peppers, pickled red onion, and goat cheese, in warmed Padini wrap

Grilled Cheese / 12

Herb butter grilled cheese with brie, sharp cheddar and caramelized onions

Brat-wich / 14

Toasted baguette, grilled onions, maple cumin saurkraut and Dijon mustard

Prime Rib Beef Dip / 17½

Shaved prime rib, horseradish mayo, au jus

FLATBREAD

Baked fresh on rosemary and garlic flatbread

The Classic / 14½

Blistered cherry tomatoes, parmesan, mozzarella, basil pesto

The Gardener / 15½

Roasted red peppers, red onion, mushrooms, kalamata olives, goat cheese, fresh arugula

The Butcher / 16½

Chorizo sausage, bacon, soppressata salami, mozzarella, kalamata olives, blistered cherry tomatoes

The Duck / 16½

Pulled Duck Confit, caramelized onion and red pepper, crumbled goat cheese, pea sprouts, fresh mozzarella and balsamic glaze

SIDES / 6

- French Fries
- Sweet Potato Fries
- Coleslaw
- Green Beans
- Garlic and Parmesan Mushrooms
- Roasted Leek Mash
- Roasted Tomato Soup

DESSERT / 7½

- Churros
- Cinnamon and sugar churros with fresh whipped cream and maple caramel sauce

Crème Brulée

Vanilla custard with caramelized sugar

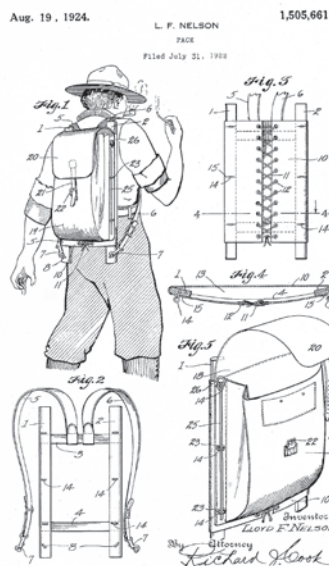
Chocolate Brownie

House-made chocolate brownie with fresh whipped cream

Sticky Banana

Bread Pudding

House made with banana chips and toffee sauce



KIDS MENU / 7½

Ages 12 and under

Served with kid's beverage and dessert

Macaroni and Cheese

Chicken Fingers or Wings & Fries

Grilled Chicken Wrap & Fries

Kids Burger & Fries

Grilled Cheese

WINE

6 FL OZ GLASS

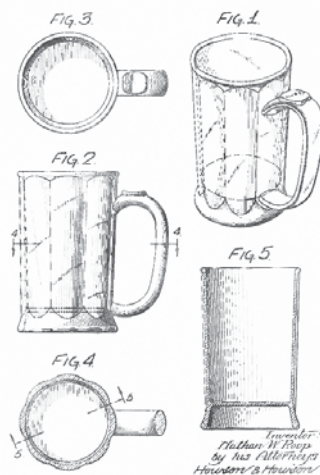
BOTTLE

WHITE

House White	7	28
Canyon Road Chardonnay	9	36
Toasted Head Chardonnay	11	44

RED

House Red	7	28
Canyon Road Cabernet Sauvignon	9	36
J. Lohr Cabernet Sauvignon	11	44



BEER AND CIDER

Ask your server for our current selections

DRAFT

18 FL OZ

Domestic	7
Premium/Import	7½
Craft & Cider	7½

BOTTLES AND CANS

Domestic Bottles	5
Premium/Import	6
Craft Cans	7½
Coolers	6



COCKTAILS

Palmer / 11

Vodka, iced tea, lemonade

Dark & Stormy / 12

Dark rum, ginger beer, simple syrup

Mojito / 12

White rum, simple syrup, fresh lime juice, muddled mint, soda

Flavored Mule / 12

Choice of flavored vodka, ginger beer, fresh lime juice

Peach Tea / 11

Peach Schnapps, iced tea, cranberry juice, lemon

Pineapple Sour / 11

Tequila, pineapple juice, fresh lemon juice, agave syrup

Pink Greyhound / 12

Gin, Chambord, grapefruit juice, soda, fresh mint

NON ALCOHOLIC

Pop / 2½

Juice / 3

Tea/Coffee / 2½

San Pellegrino / 4½

Partake Non-Alc Beer / 4¼

