

## STARTERS

**CHARCUTERIE BOARD** (GF) 19¾  
prosciutto, genoa, calabrese, smoked cheddar, blue cheese, manchego, marinated olives, sweet drop peppers, roasted garlic, sundried tomato miscela, gherkins, derrick dills, pepper jelly, dijon, artisan cracker

**CHICKEN WINGS** (GF) 15¾  
carrot sticks, choice of franks hot, bbq, teriyaki, salt & pepper, lemon pepper, mango habanero, maple bacon, dry bbq, dry buffalo, dry sriracha

**CHICKEN FINGERS** (GF) 16½  
4 breaded chicken fillets, plum sauce + side

**CHIPS & DIP** (GF) 11¾  
house fried, creamy onion dip, choice of salt & pepper, dry bbq, dry buffalo, maple bacon, mango habanero, dry sriracha

**KOREAN BEEF RIBS** 16¾  
4-hour braised korean spiced beef ribs, kalbi bbq glaze, green onion, sesame seeds

**NACHOS** (GF) 16¼  
house fried corn tortilla chips, cheddar monterey blend, fresh tomatoes, black olives, jalapenos, green onion, salsa, sour cream, guacamole  
+ nacho beef or grilled chicken breast 6

**PEAR & PROSCIUTTO FLATBREAD** (V) 16¼  
fresh pears, prosciutto, sweet red onion marmalade, arugula, goat cheese, balsamic drizzle

**PEROGIES** 13¾  
mundare perogies, garlic kubasa, green onion, sour cream

**SHRIMP TACOS (3)** (GF) 17¾  
tequila lime sautéed shrimp, shredded cabbage, cilantro pepita, guacamole, fresh pico de gallo, valentina drizzle, fresh lime

**VEGETABLE FRITES** (GF) (V) 15½  
parsnips, magenta beets, & carrot fries, yuzu basil aioli

## SALADS & SOUP

**AHI TUNA POKE BOWL** 25¾  
miso soy ahi tuna poke, green bamboo rice, roasted mango, carrots, quick pickled cabbage, avocado, pickled ginger, bean sprouts, nori flakes, crispy fried onion, yuzu ginger dressing

**SUMMER BERRY POWER BOWL** (GF) 23¾  
grilled chicken breast, baby kale medley, poached red quinoa, seasonal berries, avocado, ninja radish, pea shoots, toasted almonds, goat cheese, yuzu poppy seed vinaigrette

**CAESAR SALAD** (GF) 12½  
crisp romaine, asiago, herb croutons, creamy caesar dressing, garlic bread

**GREENS SALAD** (GF) (V) 12½  
artisan greens, tomato, cucumber, carrots, dried cranberries, pumpkin seeds, feta cheese

**CHEFS DAILY SOUP CREATION**  
Bowl 7 Cup 4

## MAINS & HANDHELDS

**CHEF'S STEAK SANDWICH** (GF) 23¾  
aaa west coast cut alberta striploin, house baked italian garlic toast, battered onion ring, derrick bbq butter + side

**THE DERRICK BURGER** (GF) 19¼  
beretta farms organic antibiotic free beef patty, irving farms' back bacon, cheddar cheese, lettuce, tomato, onion, pickle, mustard, mayo, baked house made sesame brioche bun + side

**BEYOND BURGER** (GF) (V) 19¼  
plant based burger patty, brioche bun, lettuce, tomato, onion, pickle, ketchup, mustard + side

**THE DERRICK CLUBHOUSE** (GF) 18¾  
montreal smoked turkey breast, crisp thick cut alberta bacon, lettuce, tomato, cheddar cheese, maybee apiaries' alberta honey mustard, mayo, multigrain loaf + side

**REUBEN SANDWICH** 19¾  
montreal smoked meat, marble rye, swiss cheese, russian aioli, sauerkraut, rainy dijon, + side

**QUESADILLA** 17¾  
grilled chicken breast, bell & poblano peppers, red onions, stewed tomato, cheddar monterey blend, grilled flour tortilla + side

**CHIPOTLE HONEY CHICKEN SANDWICH** 17¾  
crispy fried chicken breast, 'maybe apiaries' honey chipotle bbq sauce, creamy mustard coleslaw, butter pickles, red onion, toasted brioche bun + side

**ALL DAY BREAKFAST** (GF) 15  
two organic eggs, thick cut alberta bacon or organic lethbridge pork sausages, savoury country style hashbrown, choice of toast

**WOK BOWL** (GF) (V) 18¾  
asian vegetable medley, citrus hoisin sauce, bean sprout, green onion, toasted cashews

choice of: ginger chicken, ginger beef, shrimp  
choice of: steamed rice or noodles

**ARCTIC CHAR** (GF) 28¾  
pan seared "icy waters" yukon arctic char, d's bees honey chili glaze, wild rice pilaf, seasonal vegetables

**BUTTER CHICKEN** (GF) (V) 23½  
indian spiced chicken thighs, authentic butter chicken sauce, steamed basmati, garlic naan bread

## SIDES

FRENCH FRIES

CAESAR SALAD

GREEN SALAD

SOUP

SWEET POTATO FRIES +2

WAFFLE FRIES +2

ONION RINGS +2

## DESSERT

**CARROT CAKE** 8  
housemade with bearface bourbon salted caramel drizzle

**NANAIMO CHEESECAKE** 8  
housemade vanilla cream cheese custard, chocolate graham crust, chocolate ganache, chocolate drizzle

**VEGAN CHOCOLATE BROWNIE** (V) 7½  
decadent chocolate brownie, chocolate & caramel sauce

(GF) Can be prepared gluten free with minor modifications.

(V) Can be prepared vegan with minor modifications.

Please specify dietary restrictions to your server.