

## **SHAREABLES**

<b>FRESH PRETZEL</b> esb mustard, beer cheese	<b>\$7</b>
<b>SODA BREAD</b> beer-soaked currants, hop butter	<b>\$6</b>
<b>WILD BOAR BRATWURST</b> lemon scented chicory, beer mustard	<b>\$13</b>
<b>MIXED SPRING VEGETABLE</b> herbs, hard egg vinaigrette	<b>\$12</b>
<b>FARM CARROTS</b> beer soaked mustard seed, malted barley syrup, sea salt flake	<b>\$9</b>
<b>CRISPY CHICKEN WINGS</b> fresh celeriac, blue cheese crumbles, brewers' sauce	<b>\$13</b>
<b>MANILLA CLAMS</b> citra hop broth, spring garlic, herb butter, garlic flat bread	<b>\$12</b>
<b>SCRATCH NACHOS</b> house chorizo, re-fried beans, cotija cheese, epazote crema, chayote and jalapeno lime slaw	<b>\$13</b>
<b>TRIO OF DIPS</b> cucumber dill yogurt, herb chickpeas, piquillo pepper hummus, olives, garlic flat bread	<b>\$11</b>

## **SALADS**

<b>BABY GREENS</b> mixed vegetables, tahini vinaigrette	<b>\$8</b>
<b>CRUSHED FALAFEL ASPARAGUS SALAD</b> house-made falafel, spring asparagus, shaved fennel, tahini vinaigrette, scratch fennel salt	<b>\$13</b>
<b>WEDGE</b> crisp head lettuce, pepper bacon, tomatoes, hard boiled eggs, creamy herb dressing, blue cheese crumbles	<b>\$11</b>
<b>MAYTIME SALAD</b> quinoa, zucchini, chives, tomatoes, chervil, malted barley syrup	<b>\$11</b>

## SOUPS

### SPRING VEGETABLES MINISTRONE

cavatappi pasta, parmesan, garlic flat bread

*cup \$6 / bowl \$9*

### CREAMY TOMATO

Italian plum tomatoes, basil pesto, garlic flat bread

*cup \$6 / bowl \$9*

### ANDREW'S CHOWDER

hot smoked sockeye salmon, pepper bacon, potatoes, vegetables, corn, garlic flat bread

*cup \$6 / bowl \$9*

## MAINS

### SOCKEYE BLT \*

grilled alaskan sockeye, pepper bacon, roasted garlic aioli, toasted ciabatta

**\$15**

### CAP HILL BURGER \*

natural beef, white american cheese, lettuce, tomato, burger sauce

*¼ lb. \$10 / ½ lb. \$13*

### PUB BURGER \*

house ground ¼ lb. natural beef, black pepper crusted, blue cheese crumbles, house steak sauce, lettuce, tomato

**\$15**

### CHICKEN SALAD CLUB

gruyere, pepper bacon, baby greens, tomato, toasted brioche

**\$13**

### MUSHROOM MELT

mixed organic mushrooms, gruyere, fried celeriac, baby greens, garlic spread, toasted ciabatta

**\$16**

### SPINACH RICOTTA AGNOLOTTI

house made spinach ravioli, fresh ricotta, spring vegetables, herb butter

*half \$10 / full \$16*

### FISH & CHIPS

beer battered cod, panko, house slaw, lemon

**\$17**

### GRILLED HORSERADISH RUBBED FLAT IRON \*

brown beans, escarole, lemon

**\$22**

### FENNEL SCENTED LAMB RIBS

cheesy polenta, greens, blistered peppers

**\$24**

### SHRIMP & CHORIZO

fresh prawns, chorizo sausage, hop butter, dirty rice, wilted spinach

**\$20**

\* The consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness

## **SIDES**

HOUSE CUT FRITES & BREWERS' SAUCE	\$6
DIRTY RICE	\$5
CREAMY POLENTA	\$6
GRILLED ASPARAGUS	\$6
WILTED BABY SPINACH	\$6
CHILI LEMON ESCAROLE	\$6
GARLIC FLAT BREAD	\$4

## **KIDS' MENU**

KIDS' NOODLES <small>choice of beer cheese, butter &amp; parmesan, or marinara</small>	\$7
1/4 LB. CHEESBURGER WITH FRIES <small>(may sub veggies for fries)</small>	\$7
KIDS' FISH & CHIPS <small>(may sub veggies for fries)</small>	\$7
FRIED CHICKEN STRIPS	\$7

## **DESSERT**

CHOCOLATE POT DE CRÈME	\$6
ICE CREAM SANDY	\$6
SORBET	\$6

CHEF : ANDREW GRIBAS  
GM : AARON SHERMAN