

start

SMOKED APPLEWOOD CHEDDAR, POTATO AND ALE SOUP \$6.99

A rich and hearty soup made with our own fresh Nagila Pale Ale and topped with smoked bacon, Crème Fraiche and green onion

STEAMED MUSSELS \$12.99

A classic Italian white wine and tomato marinara with red wine cured dry chorizo sausage

Add fries and truffled garlic aioli \$4

CHICKEN WINGS \$11.99

Southern buttermilk battered wings, fresh cooked. Your choice of:

Hot with Roquefort Blue Cheese

Honey drenched Mumbai Curry with Tandoori yogurt dip

DEEP FRIED PICKLES \$8.99

Lightly ale-tempura battered crisp and tangy dill pickles served with a Parmesan sour cream dip

SOUTH PACIFIC SPICY FRIED SQUID \$11.99

Pineapple cut and spiced with garlic, shallots, jalapeños and Indonesian chili sauce

SPICY GREEN BEANS \$8.99

Thai chili infused oyster sauce and zested with lime

FISH CAKES \$10.99

South Indian curry spiced, panko and coconut crusted salmon & cod cakes, with cashews, served with papaya salsa, sweet coconut reduction

HOUSE CUT POTATO WEDGES \$7.99

Local Yukon Gold potatoes split and crispy with a rich sour cream, bacon, and onion dip

PATATAS BRAVAS \$9.99

A tapas classic; crisp potatoes, tangy salsa bravas, fresh scallions and cilantro served with grilled skewers of chorizo. Add extra chorizo skewer \$2.50

SHORT RIB SLIDERS \$11.99

Tender pulled beef, tangy Nagila Pale Ale BBQ sauce served on a pretzel bun.

Add a fourth slider \$4

SALT AND PEPPER SHRIMP \$11.99

Simply sautéed with house dried lemon pepper and crispy shallots

EDAMAME \$6.99

Classic soybean pods with sea salt and sweet soy

TEMPURA TUNA MAKI ROLL \$10.99

Nori and sushi rice cradling albacore tuna, lightly ale-tempura battered and topped with Daikon Sprouts and Tobiko

salad

BLT WEDGE \$8.99

Quartered fresh iceberg topped with Stoplight tomatoes, red onions, smoked bacon and Roquefort blue cheese reduction

CAESAR \$9.99

Low-fat yogurt dressing, capered, foccacia croutons and Grano Padano crisp

CHOPPED SALAD \$13.99

Authentic Genoa salami, smoked ham, Gruyere, chickpeas, crisp vegetables and Dijon vinaigrette. Available vegetarian on request

STEAK SALAD FIORENTINA \$15.99

Medium rare Flat Iron steak, 24 hour marinated, with fresh arugula and radicchio, Parmesan cheese, tender tomato confit and warm vinaigrette

SALMON NICOISE \$15.99

Wild Sockeye Salmon over cubed Yukon Gold potatoes and crisp garden green beans, hard-boiled egg, Greek olives, anchovy filet, tender tomato confit and warm vinaigrette

pizza

FOUR CHEESE \$13.99

Red sauce, Gruyere, Provolone, Parmesan, fresh Mozzarella and house basil pesto

DUCK CONFIT \$14.99

Tender confit duck leg, toasted walnuts, Roquefort blue cheese, dried cranberries and fresh arugula

ITALIAN \$14.99

Authentic Genoa Salami, black olives and basil

BBQ BEEF \$14.99

5 hour braised short rib and our Nagila Pale Ale BBQ sauce with Cheddar cheese and green onions, topped with sour cream

ALTERED HAWAIIAN \$14.99

Smoked ham with a fresh cut jalapeño-pineapple salsa

WILD MUSHROOM \$15.99

Rosé base, shitake, oyster, button, and cremini mushrooms sauteed in garlic butter, melted Provolone

GRILLED SHRIMP \$15.99

Sundried tomato pesto, red onion, goat Feta cheese and zesty gremolata

SPINACH & APPLE \$13.99

Béchamel based with fresh spinach, grilled apple rings, Parmesan and Gruyere, topped with horseradish apple sauce. Add chopped smoked bacon \$2

THE 'JOHNNY MAC' \$13.99

Cappicola and mushrooms

BBQ CHICKEN \$14.99

Bullseye BBQ sauce, smoked Cacciocavallo cheese, red onions and fresh cilantro

bun

Served with hand cut fries or greens. Substitute Walla-Walla onion rings for \$3, Caesar salad for \$2 or our house made soup for \$2

BBQ SHORT RIB SANDWICH \$14.99

5 hour braised and pulled short ribs with Nagila Pale Ale infused BBQ sauce

PORTOBELLO SANDWICH \$13.99

6 hour balsamic marinated portobello, Provolone, fresh spinach, tomato, and truffled garlic aioli

LAMB TENDERLOIN \$14.99

Lemon and oregano marinated lamb tenderloin with classic tzatziki, tapenade and fresh cut Greek salad salsa

CHICKEN SCHNITZEL \$13.99

Breaded whole chicken breast with smoked bacon, sharp white cheddar and Dijon mayonnaise

TEMPURA PRAWN \$14.99

Lightly battered prawns with slow cooked shitake relish, fresh Asian slaw and a spiced wasabi-lime mayonnaise

CHICKEN BURGER \$12.99

Grilled skin on 24-hour marinated chicken thighs with slow cooked shitake relish and Dijon mayonnaise

VEGETARIAN BLACK BEAN CHILI \$12.99 Served open-faced

Topped with avocado salsa, chili-lime sour cream, Cheddar and a Walla-Walla onion ring

THE BACKYARD BURGER \$12.99

Homemade all ground chuck beef burger with fresh iceberg, tomato, and YBC burger sauce

Smoked bacon and sharp white Cheddar add \$2

PACIFIC HALIBUT BURGER \$15.99

Homemade chopped Halibut patty with capered tartar sauce

bowl

TOKYO \$18.99

Wild Sockeye Salmon sautéed with shitake mushrooms, baby Shanghai bok choy, spicy garlic-ginger togarashi sauce, topped with tempura asparagus, served with jasmine rice

Substitute medium rare 6oz Flat Iron steak

VALENCIA \$18.99

'Paella' style chicken, shrimp and mussels with dry cured chorizo and saffron rice

VEGETARIAN WILD MUSHROOM BOLOGNESE \$16.99

Simmered five mushroom sauce with red-wine Porcinis, tomato sauce and white truffle oil and a gremolata fresh fettuccini

ST. PETERSBURG \$17.99

Sliced beef tenderloin tip Stroganoff with sautéed mushrooms, onions and cornichons over fresh fettuccini and topped with sour cream

JAKARTA \$16.99

Lamb tenderloin tossed with sweet and hot peppers, red onions, fresh cilantro, peanuts and sweet Indonesian soy over jasmine rice

KARACHI \$16.99

Marinated chicken breast with yellow curried seasonal vegetables, chick peas, finished with cucumber raita, served with saffron rice

SINGAPORE \$17.99

Chicken and shrimp with fresh Napa cabbage, carrots and rice vermicelli with a mild yellow curry

plate

MAC & CHEESE \$14.99

Baked three white cheese macaroni with a crisp panko shell. Add blue cheese or bacon \$2, chorizo \$3

FISH & CHIPS \$18.99

Lightly ale-tempura battered Cod, hand cut fries, fresh Asian slaw and capered tartar sauce

BAKED WILD SOCKEYE SALMON \$21.99

Garlic and parsley crust, sundried tomato butter sauce, creamy mashed potato and seasonal vegetable

GRILLED HALF CHICKEN \$18.99

House dried lemon pepper and Nagila Pale Ale infused BBQ sauce with creamy mashed potato and seasonal vegetable

BRAISED BEEF SHORT RIBS \$20.99

Ridiculously tender boneless 5 hour braised short rib, braising jus over creamy mashed potato and seasonal vegetable

GRILLED AGED RIB-EYE STEAK \$25.99

10oz Certified Angus AAA cut, seasoned and grilled to order with creamy mashed potato and seasonal vegetable

DUCK CONFIT \$18.99

Classic slow roasted duck leg, fresh cut potato and mushroom hash, skinned orange, walnuts and arugula with warm vinaigrette

PORK CHOP \$19.99

10oz centre cut chop, grilled to medium, creamy mashed potato and a sweet Walla-Walla onion ring topped with a horseradish applesauce

MEAT LOAF \$16.99

Individually baked in a cast iron pot and topped with Nagila Pale Ale infused BBQ sauce, served with fresh cut potato & mushroom hash topped with a poached egg

little hands

12 years and littler

KIDS BURGER \$5.99 plain bun with fries. Add cheddar for \$1

CHEESE PIZZA \$6.99 tomato sauce and cheese. Add pepperoni \$1

NOODLES \$4.99 plain or with tomato sauce

FISH & CHIPS \$6.99 Cod, tartar sauce, no coleslaw

GRILLED CHEESE \$4.99 served with fries

CHICKEN STRIPS \$6.99 served with fries and plum sauce

If you find something on our menu that you would prefer vegetarian, we will accomodate you to the best of our ability.

Menu inspired by **Andrey Durbach** and articulated by **Darren Watson**