



Starters

PORK BELLY SLIDERS 17

BBQ rubbed slow braised pork belly with smoked onion mayonnaise, and ginger mango slaw on toasted brioche buns.

PRAWN & AVOCADO 19

Garlic butter sautéed prawns with smoked paprika served with tomato & avocado salad on toasted sourdough baguette.

BAKED BRIE 17

Baked local artisan brie served with house made red pepper jelly, toasted pistachio, and toasted baguette.

CHICKEN WINGS 19

Garlic parmesan pesto wings with crispy butter breadcrumbs.

Hot buffalo wings with crumbled blue cheese and green onion.

CAULIFLOWER BITES 18

Breaded deep fried cauliflower bites tossed in a ginger soy glaze finished with black sesame cilantro and pickled carrot.

FLAT BREAD 17

Baked naan bread with smoked onion jam, prosciutto, sumac pickled red onion, and goat cheese. Topped with fresh arugula and chili infused honey.

Soup & Salads

BORSCHT 13

Roasted golden beet borscht with cabbage onions and peppers. Finished with sour cream and fresh dill.

SPICY MUSHROOM 22

Fresh romaine lettuce with spicy garlic dressing, fresh cucumber, grape tomato, BBQ spiced pulled King oyster mushrooms, sumac onions, avocado, pickled jalapeno, and fried halloumi. Served with naan bread.

SPINACH & ARUGULA 20

Fresh spinach and arugula tossed with pomegranate balsamic dressing. Topped with cider poached pear, caramelized onion, crumbled goat cheese, and toasted pecans.

HOUSE GREENS 13

Mixed baby greens with fresh gem tomatoes, julienne cucumber, cranberry honey dill vinaigrette, and toasted pecans.

CAESAR 16

Crisp Romaine lettuce with our signature dressing, house made garlic herb croutons, Asiago cheese and bacon bits.

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5oz Grilled chicken breast 10

4oz Grilled Sockeye 16

3 Garlic prawns 12.5

6oz Grilled steak 17



Pub Fare

PULLED MUSHROOM 22

BBQ spiced pulled king oyster mushrooms with fried halloumi, fresh avocado, mixed greens, and house made green peppercorn vegan mayonnaise on a vegan pretzel bun.

VEGAN POUTINE 16

Crispy hand cut French fries topped with vegan mozzarella and caramelized onion and portobello mushroom gravy.

HILLCREST BURGER 23

House made beef patty with aged white cheddar, crispy bacon, lettuce, tomato, red onion, and pickles on a toasted brioche bun with house BBQ mayonnaise. Served with house greens or hand cut fries.

CHICKEN BAGUETTE 22

Warm toasted sourdough baguette with grilled chicken breast, bacon, butter lettuce, tomato, and red onion with mayonnaise and house made smoked onion jam.

CHEESE BURGER 22

Two house made beef patty topped with a blend of aged white and regular cheddar cheese. Served with grilled onions and caramelized onion ketchup mayonnaise on a toasted brioche bun.

VEGGIE BURGER 24

6 oz beyond beef burger patty topped with vegan smoked provolone. With butter lettuce, fresh tomato, pickles, and red onion, served toasted vegan pretzel bun with vegan mayonnaise. a classic burger with a vegan twist

SOCKEYE BURGER 24

Grilled southwest dry rubbed sockeye salmon with jalapeno tartar sauce, fresh avocado, corn and black bean salsa, and mixed greens on a toasted brioche bun.

STEAK & FRITES 35

8 oz AAA Canadian New York strip loin and house made frites. Topped with Café de Paris butter.

VEGETABLE CURRY 25

Vegetable curry with roasted cauliflower, carrots, yams, peas, spinach, and fried paneer. Served on couscous with yogurt and fresh cilantro and naan bread.

POUTINE 16

Fresh hand cut fries topped with local Armstrong cheese curds and finished with house beef gravy.

CHICKEN TENDERS 19

Crispy fried chicken strips and plum sauce. Served with house greens or hand cut fries.

FISH & CHIPS 20

Golden battered fillet of cod served with fresh coleslaw, house made tartar sauce, and hand cut French fries.

upgraded sides 4

onion rings | sweet potato fries | caesar salad