



# THE TAP TANKARD



## SNACKS & SHARABLES

**CALAMARI \$16.50**  
Lightly breaded squid & banana peppers. Made fresh to order. Fried to crispy perfection. Served with lemon wedge & our signature remoulade dip.

**DEEP FRIED PICKLES \$13**  
Pickle spears lightly coated in tangy dill breading. Served with creamy buttermilk dill dip.

**HOUSE NACHOS \$22**  
Large portion of house made, seasoned tortilla chips. Layered with mixed cheese, olives, jalapeños, diced tomato, black beans, chopped romaine, side salsa & sour cream.  
Add chicken \$7  
Add pulled pork \$6  
Add guacamole \$3

**BANG BANG SHRIMP \$16.50**  
Crispy breaded shrimp coated in sweet chilli glaze. Sprinkled with sesame seed. Poblano avocado drizzle.

**BUFFALO CAULIFLOWER \$15**  
Lager battered cauliflower florets. Tossed in buffalo hot sauce & drizzled with dill dip. Freshly made to order.

**CHICKEN QUESADILLA \$16.50**  
Grilled chicken, sautéed peppers, onions, mushrooms, black beans, mixed cheese, side sour cream & salsa. Can be made gluten free with corn tortillas.  
Add guacamole \$3

**GUACAMOLE & TORTILLAS \$9**  
House made seasoned tortilla chips & guacamole.

### CHARCUTERIE BOARD \$29

Prosciutto, capicola, genoa salami, 3 cheeses, olives, pickles, pate, Dijon mustard & crispy crostini.

**BRUSSEL SPROUTS \$14**  
Deep fried, halved sprouts tossed with bacon & parmesan cheese.

**PULLED PORK POUTINE \$15.50**  
Smoked pulled pork, cheese curds, house cut fries & gravy.

**POUTINE \$12.50**  
House cut fries, cheese curds & gravy

**GARLIC CHEESE BREAD \$13**  
Toasted ciabatta. House made garlic butter, mozzarella and cheddar cheese.

**BRUSCHETTA \$13**  
Toasted ciabatta slices covered in tomato, onion, basil, garlic, olive oil & parmesan cheese. Drizzled with balsamic reduction.

**STUFFED PRETZEL \$6.50**  
Warm baked soft pretzel with jalapeños & monterey jack cheese inside. Served with our signature remoulade dip.

**TRUFFLE FRIES \$11.50**  
House cut fries tossed in truffle oil with fresh parmesan cheese & chives. Served with garlic aioli dip.

**HOUSE CUT FRIES \$8.50**  
Add garlic aioli \$1  
Add gravy \$2

**SWEET POTATO FRIES \$10**  
Served with signature remoulade dip.

**LATTICE FRIES \$10**  
Served with signature remoulade dip.

**ONION RINGS \$10.50**  
Served with signature remoulade dip.

## HOUSE SPECIALS

**CHICKEN TENDERS \$17.50**  
Buttermilk breaded chicken tenders. Get them sauced up or plain. Fresh to order. Served with your choice of side.

**GENERAL TAP CHICKEN \$20**  
Crispy fried chicken tossed in house made general tap sauce with sautéed broccoli, carrot, onion on a bed of cantonese egg noodles. Garnished with sesame seeds & green onions.

**BURRITO BOWL \$16.50**  
Seasoned rice sautéed with black beans, mixed peppers, onions & cilantro topped with guacamole, sour cream & pico de gallo.  
Add chicken \$7  
Add shrimp \$6

**MAC N' CHEESE \$19**  
House made lager infused cheddar cheese sauce with cavatappi pasta topped with panko & baked. Served with choice of side  
Add bacon \$3  
Add pulled pork \$4

**SHEPHERD'S PIE \$19.50**  
Seasoned blend of lamb and beef mixed with carrots, peas and gravy. Topped with buttery mashed potatoes smoked cheddar. Served with a side of sautéed vegetables.

**FISH & CHIPS**  
Beer battered halibut or haddock. Side of house made tartar sauce & coleslaw. Served with your choice of side. \*Try it rolled in kettle chips.\*  
**Haddock \$19.50**  
**Halibut \$22**

**TAP'S CHICKEN SANDWICH \$17.50**  
Hand breaded chicken filet with lettuce, tomato, pickle and regular or spicy mayo, all on a brioche bun. Get your chicken sauced up in any wing sauce. Choice of side.  
Double chicken \$3  
Add bacon \$2  
Add cheese \$1.50

## TACOS

3 flour tortillas or soft corn tortilla tacos

**SHRIMP \$17**  
Sautéed shrimp, pico de gallo, coleslaw & poblano avocado sauce.

**BAJA FISH \$17**  
Beer battered haddock, pico de gallo, coleslaw & poblano avocado sauce.

**CAULIFLOWER \$17**  
Crispy fried cauliflower, sweet chili sauce, crispy spiced kale & crumbled goat cheese.

Add avocado \$3

Add chicken \$8 | Add shrimp \$7 | Add salmon \$9.25

**TAP'S HOUSE SALAD \$16**  
Mixed greens, purple cabbage, cucumber, shredded carrot, cherry tomatoes, peppers, onions, walnuts, black beans, grated smoked cheddar cheese & choice of dressing.

**BLACKENED SALMON SALAD \$22**  
Arugula, fennel, red onion, capers, cucumber, purple cabbage and blackened salmon seasoned with cajun spice. Dressed in balsamic lemon vinaigrette

**POWER BOWL SALAD \$18**  
Kale, quinoa, goat cheese, pomegranate, walnuts, pumpkin seeds & crispy cajun chickpeas. Dressed in lemon herb vinaigrette.

**CAESAR SALAD \$16**  
**GREEK SALAD \$15.50**

## BURGERS | SANDWICHES | WRAPS

**SOUTHERN BBQ BISON BURGER \$20.50**  
6 oz. lean bison patty topped with forty creek whiskey BBQ sauce, lettuce, bacon, smoked cheddar cheese, crispy onions, tomato & garlic aioli, all on a peppercorn bun.

**BRIE BURGER \$20.25**  
1/2 lb. beef patty topped with caramelized onions, arugula, garlic aioli, cider poached apples, balsamic reduction & brie, all on a brioche style bun.

**PUB BURGER \$19.75**  
1/2 lb. beef patty topped with shredded lettuce, american cheese, bacon, tomato, pickles & onions, all on a brioche style bun.

**SWISS MUSHROOM BURGER \$19.75**  
1/2 lb. beef patty topped with swiss cheese, sautéed mushrooms, bacon, onion, lettuce & garlic aioli, all on a brioche style bun.

**VEGGIE BURGER \$18.5**  
Beyond Meat® patty topped with arugula, tomato, pickle, avocado all on a brioche style bun.  
Make it a gluten-free bun \$2.25

**CHICKEN & BRIE SANDWICH \$19**  
Grilled chicken breast topped with arugula, cider poached apples, apricot jam, garlic aioli & brie, all on ciabatta bread.

**CHICKEN & GUACAMOLE WRAP \$19**  
Grilled chicken, diced tomato, chopped romaine lettuce, guacamole, garlic aioli & cheddar cheese.

**BUFFALO CHICKEN WRAP \$19**  
Buttermilk breaded chicken tenders tossed in buffalo sauce, cheddar cheese, dice tomato, chopped romaine lettuce & ranch sauce. Substitute buffalo sauce with your choice of wing sauce.

**BUFFALO CAULIFLOWER WRAP \$19**  
Crispy battered cauliflower florets tossed in buffalo sauce, cheddar cheese, dice tomato, chopped romaine lettuce & ranch sauce. Substitute buffalo sauce with your choice of wing sauce.

**CHOICE OF SIDE** | Fries · Salad · Soup  
**UPGRADE SIDE \$2.50** | Lattice Fries · Sweet Potato Fries · Onion Rings · Truffle Fries · Caesar Salad · Greek Salad  
**UPGRADE SIDE \$4.75** | Poutine · Brussel Sprouts · Mac N Cheese

## WINGS

**1 BREADED OR CLASSIC \$14.50**

**2 CHOOSE A FLAVOUR: SAUCES**  
Mild · Medium · Hot · Suicide · Buffalo · Tangy Jerk · Hickory · Hot & Honey · Honey Garlic · Red Thai · General Tap (Bao)  
**DRY RUB**  
Dry Cajun · Smokey Cajun · Tap Spice · Maple Bacon · Lemon Pepper

Served with side veggies & dip  
**3 CHOOSE A DIP FLAVOUR: DIP** | Ranch · Blue Cheese · Buttermilk Dill

Extra dipping sauce or wing sauce \$1

## PIZZA

**"THE JOE" \$20.25**  
Thin crust pizza made with house made dough. Double mozzarella cheese, pepperoni, green olives, bacon, red onion & marinara sauce.

**MEAT LOVERS \$21**  
Thin crust pizza made with house made dough. Topped with grilled chicken, sausage, bacon, pepperoni, mozzarella cheese & marinara sauce.

**VEGGIE \$17.50**  
Thin crust pizza made with house made dough. Topped with marinara sauce, tomato, peppers, onion, black olives, mushrooms, mozzarella & feta cheese.

**DOUBLE PEPPERONI \$20**  
Thin crust pizza made with house made dough. Topped with double pepperoni, marinara sauce, mozzarella & parmesan cheese.  
Cauliflower Crust \$2 |

# BEER

**DRAUGHT** \*PRICES DO NOT INCLUDE TAXES\*

**DOMESTIC**

BUDWEISER / LAGER / 5%	\$7.30
BUD LIGHT / LAGER / 4%	\$7.30
KEITHS / IPA / 5%	\$7.74
MILL ST. ORGANIC / LAGER / 4.2%	\$7.74
MILL ST. TANKHOUSE / PALE ALE / 5.2%	\$7.74
MILL ST. ORGANIC / PILSNER / 5%	\$7.74
MILL ST. ORGANIC BELGIAN WHITE / 5%	\$7.74
MILL ST. BLUE WAVE / LIGHT IPA / 4.8%	\$7.74
MILL ST. SESSION / IPA / 4.7%	\$7.74
MILL ST. 100TH MERIDIAN / AMBER LAGER / 5%	\$7.74
MICHELOB ULTRA / LIGHT BEER / 4.2%	\$7.74

**IMPORT**

CORONA / LAGER / 4.6%	\$8.41
GUINNESS / STOUT / 4.2%	\$8.41
STELLA / LAGER / 5%	\$8.41
KRONENBOURG BLANC / WHEAT BEER / 5%	\$8.41
GROLSCH / PILSNER / 5%	\$8.41
SMITHWICKS / RED ALE / 5%	\$8.41
HARP / IRISH LAGER / 5%	\$8.41
KILKENNY / RED CREAM ALE / 4.3%	\$8.41

**BOTTLES**

**DOMESTIC**

BUDWEISER / LAGER / 5%	\$6.20
BUD LIGHT / LAGER / 4%	\$6.20
BUD LIGHT LIME / CITRUS LAGER / 4%	\$6.41
KEITHS / IPA / 5%	\$6.41
MILL ST. ORGANIC / LAGER / 4.2%	\$6.41
STEAMWHISTLE / PILSNER / 5%	\$6.41
ROLLING ROCK / LAGER / 4.5%	\$6.41
CRACKED CANOE / LIGHT LAGER / 3.5%	\$6.20
BLUE / PILSNER / 5%	\$6.20
BLUE LIGHT / PILSNER / 4%	\$6.20
MICHELOB ULTRA / LAGER / 4.2%	\$6.41
KOKANEE / LAGER / 5%	\$6.20
LABATT 50 / ALE / 5%	\$6.20

**IMPORT**

STELLA / LAGER / 5%	\$7.30
CORONA / LAGER / 4.6%	\$6.86
RED STRIPE / LAGER / 4.7%	\$6.86
MODELO ESPECIAL / LAGER / 4.5%	\$6.86

**CANS**

**DOMESTIC**

BUDWEISER / LAGER / 5%	\$6.64
BUD LIGHT / LAGER / 4%	\$6.64
MILL ST. ORGANIC / LAGER / 4.2%	\$6.86
STEAMWHISTLE / PILSNER / 5%	\$6.86
ROLLING ROCK / LAGER / 4.5%	\$6.86
MICHELOB ULTRA / LAGER / 4.2%	\$6.86
PABST BLUE RIBBON / LAGER / 4.9%	\$6.86
MICHELOB ULTRA ORGANIC GOLD/LAGER/ 3.8%	\$6.86

**IMPORT**

CARLSBERG / PILSNER / 5%	\$7.30
ASAHI / SUPER DRY LAGER / 5.2%	\$7.08
PERONI / LAGER / 4.7%	\$7.52



# THE TAP & TANKARD



## COOLERS & CIDERS

BUD LIGHT SELTZER CANS / ASSORTED FLAVOURS / 4%	\$6.64
STRONGBOW / CIDER / 5.3%	\$7.52
BRICKWORKS / 1904 DRY CIDER 5% / STADIUM ISLAND PEACH 4.5% / QUEEN ST. 501 5%	\$7.52
SANDBAGGER / LEMON LIME / BOYSENBERRY 5%	\$6.64
SMIRNOFF ICE / COOLER / 5%	\$6.64
SMIRNOFF VODKA SODA / ASSORTED FLAVOURS 4.5%	\$6.64
NUTRL / LEMON / CHERRY / PINEAPPLE 5%	\$6.64
COWBELL / ROSÉ CIDER / 5%	\$6.64
HIJINX / PEACH COSMO SELTZER / 5%	\$6.64
BUD LIGHT SELTZER / BLACK CHERRY / DRAUGHT MALT-BASED / 4%	\$5.97
SOMERSBY DRAUGHT / CIDER / 4.5%	\$8.41
BRICKWORKS BATCH 1904 DRAUGHT / 5%	\$7.74

## BAR RAIL \$6.64

**RYE** CROWN ROYAL    **VODKA** KETEL ONE    **RUM** CAPTAIN MORGANS    **GIN** TANQUERAY    **TEQUILA** EL JIMADOR

## COCKTAILS

**OLD FASHIONED 13**

*Bulleit Bourbon, Brown Sugar, Angostura Bitters, Orange zest, Marachino Cherry*

**APEROL SPRITZ 13**

*Aperol, Frico Frizzante Sparkling Wine, Soda, Orange Slice*

**BOTANICAL SPRITZ 9**

*Ketel One Peach & Orange Blossom Vodka, Soda, Orange Slice*

**MARGARITA 13**

**Classic Margarita** – Don Julio Blanco, Lime Juice, Simple Syrup, Salt Rim, Lime Slice  
**Spicy Margarita** – Jalapeño Tequila, Lime Juice, Jalapeño Simple Syrup, Salt Rim, Lime Slice, Jalapeño Slice

**COSMOPOLITAN 13**

*Ketel One Vodka, Grand Marnier, Cranberry Juice, Lime Juice, Lime Slice*

**MULE 13**

*Ketel One Peach & Orange Blossom Vodka, Ginger Beer, Lime Juice & Slice*

**RASPBERRY LEMONADE 9**

*Smirnoff Raspberry, Lemonade, Lemon Slice*

**CLASSIC CAESAR 10**

*Ketel One Vodka, Tabasco, Worcestershire, Clamato Juice, Caesar Rim, Spicy Pickled Bean*

**PALOMA 11**

*Don Julio Reposado, Grapefruit Juice, Soda, Lime Juice, Lime Slice*

**NEGRONI 13**

*Tanqueray Gin, Campari, Sweet Vermouth, Orange Zest*

**SANGRIA 13**

**White Sangria** – House White, Peach Schnapps, Soda, Frozen Berries  
**Red Sangria** – House Red, Grand Mariner, Orange Juice, Soda, Frozen Berries

**FRENCH MARTINI 13**

*Ketel One Vodka, Chambord, Pineapple Juice*

**MANHATTAN 13**

*Crown Royal Rye, Sweet Vermouth, Angostura Bitters, Cherry*

**MOJITOS 13**

*Captain Morgan White Rum, Soda, Lime Juice, Simple Syrup, Mint, Lime Slice*

# WINE

\*PRICES DO NOT INCLUDE TAXES\*

**REDS**

	6 OZ	9 OZ	BTL
Smoky Bay - Cab Sauv - Australia	\$8.19	\$9.29	\$34.00
Cigar Box - Pinot Noir - Chile	\$8.41	\$9.51	\$35.00
Lillypilly - Cab Sauv - Australia	\$9.07	\$10.62	\$37.50
Scarpetta Frico - Rossa - Italy	\$9.07	\$10.62	\$37.50
Louis Martini - Cab Sauv - California	\$11.95	\$13.72	\$50.00

**WHITES**

	6 OZ	9 OZ	BTL
Barefoot - Pinot Grigio - California	\$8.19	\$9.29	\$34.00
Canyon Road - Chardonnay - California	\$8.19	\$9.29	\$34.00
Lillypilly - Sauv Blanc - Australia	\$9.07	\$10.62	\$37.50
Stoneleigh - Sauv Blanc - New Zealand	\$10.18	\$12.17	\$42.00
Santa Margherita - Pino Grigio - Italy	\$11.95	\$14.38	\$50.00

**ROSÉ**

	6 OZ	9 OZ	BTL
Gérard Bertrand Côte des Roses - France	\$11.95	\$14.38	\$50.00

**BUBBLY**

Frico Frizzante - Sparkling Wine - Italy - 250mL Can	\$9.00
Zonin Prosecco - Italy - 200mL Bottle	\$12.25
Hi! - Prosecco - Italy - Bottle	\$42.00
Romeo - Prosecco - Italy - Bottle	\$42.00

## DESSERTS

**FUNNEL FRIES \$8.25**

Funnel cake fries w/ vanilla ice cream topped with strawberry & chocolate sauce.

**CHEESE CAKE \$8.25**

NY Cheesecake topped with choice of caramel, chocolate, or strawberry sauce

**LAVA CAKE \$8.25**

Single serving of chocolate cake with a molten white chocolate centre. Vanilla ice cream and chocolate sauce

**VANILLA ICE CREAM \$4.50**

Two scoops of vanilla bean ice cream