

# THE GRIFFIN PUB

## To Start or Share

### Steamed Edamame Pods GF

Protein-packed Edamame, tossed with toasted Sesame Oil topped with Kosher Salt & Sesame Seeds - 9

### Charcuterie & Cheese Board GF V

Two Rivers Artisan Charcuterie, Courtenay's Natural Pastures and Imported Cheeses, Mafioso Olive mix, Spiced Nuts, House-pickled Vegetables and Condiments, Crisp Crackers and Pumpnickel slices  
Small- 23 Large- 33, Cheese-only (3 selections)- 23

### Deep-Fried Dill Pickles V

Crisp-fried lightly breaded Dill Pickle spears, Dill or Chipotle Dip - 10

### Cheese-In-Every-Bite Nachos GF V

Cheddar and Jack Cheeses (over 1/2 Pound!) on freshly made corn tortilla chips, topped with Tomatoes, Green Onion, Black Olives and Jalapeno Cream Cheese drizzle. Served with Fresh Salsa and Sour Cream - 21  
Add Chicken 6 , Guacamole - 3

### Chicken Wings GF

Tossed in your choice of Sauce, with Fresh Veggies and Blue Cheese Dip - 17  
Griffin Hot, Korean BBQ, Salt & Pepper, House BBQ, Honey Garlic or Lemon Pepper

### Calamari

Lightly dusted, quick-fried with Preserved Lemon Tzatziki and grilled Pita Bread - 16

### Warm Mafioso Olives GF V

Italian mixed Olives, Pearl Onions, Sundried Tomatoes and Caperberries, Olive Oil and Balsamic, served with grilled Artisan Baguette - 11

### Traditional Poutine

Fresh-cut golden Kennebec Fries topped with squeaky Natural Pastures Cheese Curds and our rich Beef Gravy 15

## Mains

### Fish & Chips

Wild-caught Haddock, Beer-battered and deep fried to a golden brown, served with fresh-cut Kennebec Fries, Coleslaw, and House-made Tartar Sauce  
1 Piece - 15 2 Pieces - 19

### Mushroom Schnitzel

Two pieces of tender Pork Loin, golden-crust and topped with Creamy Mushroom Sauce. Served with Seasonal Vegetables and choice of Mashed Potatoes or Kennebec Fries, house Beef Gravy - 23

### Seafood Fettuccine

Prawns, Scallops, Shrimp & Mussels in a decadent White Wine Cream Sauce with Fresh Herbs, and grilled baguette - 23

## Salads & Bowls

### Caesar Salad \*

Fresh Romaine lettuce tossed in our house-made Dressing, Bacon & shredded Parmesan, topped with Croutons & served with garlic bread..

small 11 large 15

### Griffin Greens \*

Fresh mixed Greens with local Cat & Crow Microgreens, choice of house-made Dressings

small 10 large 14

Add Shrimp , Saute Prawns or Chicken to any salad . 6

### Fiesta Bowl \*

Mixed greens tossed lightly in house dijon yougurt dressing, topped with Mexi-Rice, Black Beans, Chicken Breast, Tajin roast Corn, Diced tomatoes, Jalepeno Cream Cheese, Cotija, Salsa & Sour Cream and corn tortilla shreds. 23 (without chicken - 18)

## From the Kettle

### Seafood Chowder

Rich and creamy with Shrimp, Scallops and Rock Crab, Grilled Artisan Bread Wedge - 15

### Chef's Soup Creation

Ask your server about today's selection, Grilled Baguette - 8

## Handhelds

### The Classic Burger

Grilled juicy handmade 6oz Beef Patty, or crisp Lettuce, Tomato, Red Onion, Pickles, Mayonnaise and Relish - 16 GF

### Griffin Beef Dip

Succulent shaved Roast Beef, sauteed Onions and Mushrooms with Swiss Cheese on grilled Baguette, Roast Vegetable Jus - 20

### Old School Rubeen

Traditional Pastrami, melted Swiss Cheese, tangy Sauerkraut and Thousand Island dressing on grilled Marble Rye Bread - 19

### The Mushroom Burger

Mushrooms and TVP combine with herbs and aromatics in our meatless creation - includes Cheddar, but best with added Bacon! - 18 V GF

### The Choice Chicken Burger

First choice: Crispy Breaded or Grilled Chicken. Second Choice: Sauteed Mushrooms and Swiss Cheese or Bacon & Cheddar. - 20 GF

\*Denotes gluten free option available, please ask your server for details. Please be aware that this is not a gluten free kitchen, therefore, we cannot guarantee entirely free from gluten contamination (wheat flour is used regularly)

ALL PRICES SUBJECT TO CHANGE.  
ALL PRICES DO NOT INCLUDE TAXES

## Something Sweet

**Warm Chocolate Brownie** - Home Baked and topped with chocolate sauce and whip cream. 8

**Sticky Toffee Pudding** - Traditional spiced Date Cake, covered in house Toffee Sauce, served with whipped Cream - 9

**House Made Cheesecake** - With fresh Fruit Compote & whipped Cream - 9

## On Draft - 16oz or 10oz

Happy Hour Amber Ale 5.50 3.60  
Gladstone IPA 6.50 3.50  
Phillips Blue Buck 6.50 3.50  
Ace Brewing Wingman Pale Ale 6.50 3.50  
New Tradition Cure for the Common Kolsch 6.50 3.50  
Hoynes Dark Matter Dark Lager 6.50 3.50  
Lucky Lager 5.50 2.75  
Okanagan 1516 Lager 6.50 3.50  
Pacific Pilsner 4.50 2.50  
Alexander Keith's IPA 6.50 3.50  
Bud Lite 6.50 3.50  
Orchard Hill Red Roof Cider 7.50 4.00  
Twin Sails Would Crush Raspberry Whit 6.50 3.50  
Sleeman's Honey Brown 6.50 3.50

## Wine by the Glass 5oz or 1/2 Litre

Chaberton Estate red blend (Langley, BC) 5.75, 16.50  
Classic Dry Blend, from an excellent BC Winery  
Gato Negro Cabernet Sauvignon (Chile) 7.50, 20.00  
Chilean, Oaky, with Vanilla and Chocolate Notes  
Nespolina Sangiovese Merlot 9  
Warm and Well Balanced with Spicy, Cherry Notes

Chaberton Estate white blend (Langley, BC) 5.75, 16.50  
Buttery, Dry Blend  
Cono Sur Sauvignon Blanc (Chile) 7.50, 20.00  
Refreshing, Citrus Aromas with a Crisp, Dry Finish  
Jackson Triggs Pinot Grigio 7.50 20.00  
Zesty Aromas of Lime and Apples, with Floral notes  
Ormarine Picpoul de Pinet 11  
Dry Palate of Pear, Lemon & a hint of Minerality, perfect patio sipper

La Gioiosa Treviso DOC Prosecco 11 (4oz)  
Lightly Floral and Fruity, Off Dry

La Vielle Ferme Rose (France) 7.50, 20.00  
Fresh Acidity with Notes of Strawberry, Raspberry & Watermelon

## By the bottle

Ormarine Picpoul de Pinet 47  
Nespolino Sangiovese Merlot 35  
Prosecco 47

## Cocktails

Scotch Boulevardier- 3oz - Monkey Shoulder, Campari & Odd Society Vermouth, smoked pear bitters - 14  
Like "a man about town" on one wild ride of a night

Wreck Room Rocks 2oz - Chambord, Amaretto, Rye & Fresh Lime, Shaken and served on the rocks - 12  
Like when you were 15 and you snuck into one of your parent's super cool basement parties. They don't make 'em like this anymore -sour, sweet, with a hint of nostalgia

Latte Martini - 2oz - Cold Brew, Frangelico, Creme de Cacao, Espresso Vodka, splash of cream - 12  
Like when you go for a jog but end up at a coffee shop instead. With booze

Earl Grey Martini - 2oz- Cold brew Earl Grey tea, lemon, Vodka & a touch of simple - 12  
The Duke would be very pleased with this one at high tea

Mezcal Sour - 2oz - Mezcal, Bittersweet Vermouth, Lime juice, agave, egg white, citrus bitters - 14  
A smokey flavour trip into the dark, history steeped world of sours - bring your shades

Meat Hook - 3oz - Rye, Bowmore, Odd Society bittersweet vermouth & a dash of Maraschino Liqueur - 14  
Our twist on a Vancouver Special- smokey, sweet & rich, beautifully balanced, unlike yourself, after two

Buck Naked - 1oz - Our answer to the Nude. Low Cal, Taynton Bay Raspberry Vodka, Made Only with Fresh Raspberries and No Added Sugar, A Weensy Splash of Lemonade, Topped with Soda - 8  
Jump for Joy but Actually Please Keep Your Clothes On.

Griffin Mudslide - 2oz - Rum Chatta, Vodka, Frangelico & creme de cacao over ice, topped with milk - 9  
Like, if the Big Lebowski lived at the Griff

Griffin Pickled - 1oz -Taynton Bay pickled vodka, Clamato, Tabasco, Worcestershire, pickled bean juice, pickled bean, olive, pepperoncini & Deep Fried Pickle - 8  
Tangy, Salty Griffin Staple. Tickled, Pickled You

Jack O Blast - 2oz - Captain Morgan's Jack O Blast Liqueur, Butter Ripple, Bailey's & Hot Chocolate - 9  
Smashing Pumpkin Season Begins and it's not the Band. You'll be Smashing this drink, too, when you take your first sip

## Bottled Beer, Ciders and Coolers 6 (unless specified)

Molson Canadian, Kokanee, Lucky, Budweiser, Bud Lite, Corona, Coors Lite, Stella, Heineken, Michelob Ultra, Kilkenny (8.00) Gluten Free Pacific Pilsner, Okanagan Apple Cider, Okanagan Pear Cider, Okanagan Peach Cider, Okanagan White Grape, Hey Y'all, Palm Bay Pineapple Mandarin, Palm Bay Zero Blackberry Lemon, Smirnoff Ice (7.00)