

FOOD AND DRINKS

THE GRIFFIN PUB

To Start or Share Seafood Caps *

Shrimp, real crab & cream cheese in mushroom caps topped with swiss cheese. Served with garlic toast. 14

Chicken Wings *

Tossed in your choice of sauce,
with ranch & veggies 16

Frank's Hot, Lemon Pepper, Salt & Pepper, Kim's Fireball BBQ, Honey Garlic or Griffin Hot- tossed in hot sauce and secret spice mix

Inside Out Quesadilla

Flour tortillas stacked baked and filled with cheese topped with salsa, more cheese, veggies, jalapeno cream cheese and cottage farm chorizo 18

Sliders

Three house made beef sliders topped with cheddar, our secret sauce, lettuce & a pickle. 13
Add grilled onions and mushrooms 2\$

Calamari

Lightly dusted & sprinkled with green onions & diced tomato. Served with preserved lemon tzatziki & pita 15

Poutine

Fresh cut fries topped with cheese curds & beef gravy. 13

Nachos *

1/2 pound of cheese on corn tortillas with chopped tomatoes, green onions, sliced black olives & jalapeno cream cheese. Topped with fresh salsa, guacamole & sour cream. 20
Add local chorizo sausage 6

Beer Bread

House beer & cheddar bread, apple fig chutney, pickled onions & Natural Pastures brie. 13

Preserved Lemon Tzatziki *

House preserved lemon tzatziki and grilled pita. 13

Herb & Cheese Pu-Pu*

Hot gratin cheese dip, served with warm artisan bread. 14

From The Kettle

Seafood Chowder

Rich & creamy with shrimp, scallops & real crab. 13

Baked French Onion Soup

Piping hot and baked with four cheeses. 12

Chef's Soup of the Day

Ask your server about today's selection. 7

*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). The oil in our fryers is used for gluten products.

Salads

Caesar Salad *

Fresh romaine lettuce tossed in our own house made dressing, bacon bits & shredded parmesan, topped with croutons & served with garlic toast.

small 10 large 14

Griffin Greens *

Fresh mixed greens, marinated kale, spiced cashews, apple & parmesan, tossed in house cranberry vinaigrette dressing with local Cat & Crow microgreens

small 9 large 13

Add shrimp, chicken or garlic prawns to any salad 6

Burgers & Handhelds

served with choice of fries, soup or salad - sub caesar, onion rings or yam fries 2

Classic Burger *

Your choice of beef, chicken or veggie, with lettuce, tomato, onion, pickle, mayo & relish 15

Triple B Burger *

Beef, bacon & blue cheese topped with our secret recipe bacon jam. 19

Yorkie Burger

6oz beef patty topped with fried onions & cheddar, in a yorkie bun with horse radish mayo & gravy 19

Ultimate Burger *

Our 6oz patty topped with bacon, ham, mushrooms, swiss & cheddar. 21

C.F.B. Burger

A crispy breaded chicken breast topped with swiss cheese & mushrooms. 18

Chicken Club Burger

A crispy breaded chicken breast topped with bacon & cheddar. 18

Griffin Beef Dip

Roast beef, grilled onions, mushrooms & swiss on grilled baguette with choice of side. Served with roast vegetable jus. 19

Old School Rueben

Grilled marbled rye, melted swiss, sauerkraut, pastrami & thousand island dressing. 19

Toasted Ciabatta *

Grilled chicken breast -or- portabello mushroom, pickled onions, Natural Pastures brie, apple fig chutney & microgreens 19

Adds 2\$: Bacon, Black Forest Ham, Mushrooms,

Swiss, Bacon Jam, Blue Cheese, Brie, Cheddar, Apple Fig Chutney

Mains

Fish & Chips

Wild caught haddock, beer battered & deep fried to a golden brown. Served with hand-cut fries & coleslaw. 1 pc 14 2pc 18

Mushroom Schnitzel

Two pieces of tender pork loin, hand pounded & breaded and then topped with creamy mushroom sauce. Served with seasonal veggies and mashed potatoes. 22

Seafood Fettuccini

Prawns, scallops, shrimp, crab & mussels in white wine cream sauce, served with garlic toast 22

Braised Beef

Stout braised beef, mushrooms, carrots, rutabega & onions in a yorkie, with mashed potato & peas 21

Burrito Bowl *

Mexi rice, black beans, chicken breast, Tajin roast root veggies, jalapeno cream cheese, cotija, salsa & sour cream 22 (without chicken - 18)

Grilled Haloumi Bowl *

Grilled haloumi cheese, pan fried greens & red onion, za'atar rice & tzatziki 21

Desserts

Little River Rock
Graham cracker crusted deep fried ice cream. 6

Warm Chocolate Brownie
Home baked brownie served with ice cream. 8

Baked Cheesecake
Home baked New York Style cheesecake
topped homemade lemon curd. 8

Seasonal Cocktails

Griffin Paralyzer 2oz \$9
Rum Chatta, Vodka, Frangelico & creme de cacao
over ice, topped with milk (like if the Big Lebowski
lived at the Griff)

Dr Bonnie Henry 1.5oz \$7
Nanaimo bar 40 Creek, hot chocolate, topped with
whipped cream, chocolate sprinkles & dessicated
coconut (calming, classic, Canadian)

Griffin Pickled - OR -Beet Caesar 1oz \$8
Taynton Bay pickled vodka, Clamato, Tabasco,
Worcestershire, pickle -or- beet juice, pickled bean,
olive, pickled pepperoni & pepperoncini
(tickled, pickled you!)

Purple Haze Martini 2oz \$9
Taynton Bay raspberry vodka, Chambord, Bols
blue, cranberry (like hearing Jimmy for the first
time)

A Tinge of the Ginge 1.5oz \$7
Blackberry infused vodka, Limoncello, ginger syrup,
cranberry & soda on ice (everyone likes a tinge of
the ginge)

Spiced Pear Sidecar 2oz \$10
Pear & spice infused brandy, pear liqueur, lemon
juice & bitters, shaken (sit by the fire and light your
pipe with this one)

Dark & Stormy 1oz \$7
Classic dark rum & fentimans ginger beer with
fresh lime (punchy, yet noble, like Ahab, before he
lost it)

Washington Apple 1.5oz \$9
Crown Royal, apple sour & cranberry, on the rocks
(like a grown up parade treat)

Devils Margarita 2oz \$10
Tequila, Cointreau & lime, shaken over ice, topped
with red wine (like a bad ass sangria)

Rocket Pop 2oz \$9
Vodka, banana liqueur, raspberry sours, cranberry,
7up & lime (like licking an astronauts brain, in a
good way)

Griffin Pub Happy Hour

8-10pm

Every night.



\$5 Pints

\$5 Highballs

\$5 Wine

Daily Specials

Monday - Lady & the Tramp Spaghetti & homemade meatballs & garlic toast \$15

House wine carafes 15

Tuesday - Fireball BBQ or Dry Rub Ribs with veggies & side 1/2 rack 17 full 24

Bartenders Brew 5 - ask what concoction they have made for today

Wednesday - Lasagna Day, served with house caesar & garlic toast 15 / 19

House wine carafes 15

Thursday - Halibut & Chips 18 / 25

Tequila cocktail special 5 - ask for todays choice

Friday - 9oz Prime Rib Dinner with all the trimmings, from 5pm 28

Bottle special 5

Saturday - Burger special (lunch only) 12 & Schnitzel Night from 5pm 22

Caesars & Mimosas 5

Sundays - Classic Sunday Roast Beef, with yorkie and all the trimmings 19

Caesars & Mimosas 5

On Draft - 16oz or 10oz

Scandal Organic Amber Ale 5.95 3.30

Gladstone IPA 5.95 3.30

Phillips Blue Buck 5.95 3.30

Ace Brewing Wingman Pale Ale 5.95 3.30

New Tradition Cure for the Common Kolsch 5.95 3.30

Hoyne Dark Matter Dark Lager 5.95 3.30

Lucky Lager 5.50 2.70

Okanagan 1516 Lager 5.95 3.15

Pacific Pilsner 4.00 2.30

Alexander Keith's IPA 5.95 3.15

Bud Lite 5.95 3.30

Strongbow Cider 6.95 3.95

Feature Stout - ask your server for this and our other local
rotators

Wine by the glass 5oz or 1/2 Litre

Chaberton Estate red blend (Langley, BC) 5.25, 16.50

Gato Negro Cabernet Sauvignon (Chile) 6.50, 18.75

Copper Moon Shiraz (Canada) 6.50, 18.75

Cono Sur Pinot Noir (Chile) 8.50

Open Wines Cabernet Merlot (BC) 8.50

Chaberton Estate white blend (Langley, BC) 5.25, 16.50

Vina Maipo Sauvignon Blanc (Chile) 6.50, 18.75

Jackson Triggs Pinot Grigio (BC) 6.50, 18.75

Open Wines Un-oaked Chardonnay (BC) 8.50

La Vielle Ferme Rose (France) 7.00, 20.00

By the bottle

Cono Sur Pinot Noir (Chile) 27

Open Wines Cabernet Merlot (BC) 27

Fontella Chianti (Italy) 32

Cono Sur Viognier (Chile) 27

Open Wines Un-oaked Chardonnay (BC) 27

Bottled Beer, Ciders and Coolers 6 (unless specified)

Molson Canadian, Kokanee, Lucky, Budweiser, Bud Lite, Corona,

Coors Lite, Stella, Heineken, Michelob Ultra, Sleeman's Honey

Brown, 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)