

## APPETIZERS

### CORN CHOWDER \$8.50

Corn, bacon, potato, cheddar, finished with smoked paprika and green onions.

### PICKLE CHIPS \$8.75

Deep fried pickle coins dusted with smoked paprika and served with beer aioli. V

### LOADED GARLIC BREAD \$14.50

Ciabatta baguette, mozzarella, cheddar, and topped with green onions.

ADD: Maple bacon \$3.00

### PRETZEL \$9.50

Wood oven baked pretzel with sea salt. Served with grainy beer mustard and beer caramel. V

### POUTINE \$11.95

Fresh cut fries, white cheddar cheese curds, gravy, garnished with green onions. V

ADD: Maple bacon \$3.00

ADD: House smoked beef brisket \$4.00

ADD: House smoked pulled pork \$3.50

## SALADS

ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

### GARDEN Appetizer \$8.50 Meal \$13.50

Baby mixed greens, heirloom carrots, cherry tomatoes, cucumber, roasted pumpkin seeds and white balsamic vinaigrette. V, VG, GF

### CAESAR Appetizer \$10.50 Meal \$17.95

Crisp romaine lettuce, maple smoked bacon, toasted croutons, parmesan and house-made caesar dressing.

### CLASSIC NACHOS \$21.95

Tortilla chips garnished with cheddar, mozzarella, green peppers, red peppers, red onions, tomatoes, jalapeños, served with sour cream and salsa. V, GF  
ADD Chicken \$4.95 - Beef \$4.95 - Guacamole \$3.00

### SPINACH & CHEESE DIP \$16.50

Creamy cheese dip with spinach and served with naan bread and nacho chips. V

### HOT CHARCUTERIE BOARD

For 2 \$26.50 - For 4 \$36.50

House smoked brisket, pulled pork and dry rubbed chicken wings, accompanied by smoked cheddar, beer bbq sauce, grainy mustard, slider buns, gerkins and extreme beans.

### ONION RINGS \$9.95

House-made and battered in Lock 33 Golden Ale. Served with smoked ketchup. V

### WARM GARLIC SHRIMP \$16.50

5 Pacific white shrimp, pan tossed with garlic, chili flakes and lime juice. Served with garlic toast.

### GREEK Appetizer \$9.50 Meal \$14.95

Romaine lettuce, cucumber, red peppers, black olives, tomatoes, red onions, feta and red wine vinaigrette. V, GF

### FIELD BERRY Appetizer \$12.50 Meal \$18.95

Fresh raspberries and blueberries on a bed of mixed greens with goat cheese, toasted almonds and strawberry vinaigrette. GF

EXECUTIVE CHEF: Marc Shier

GENERAL MANAGER: Erastus Burley

V= Vegetarian    VG= Vegan    GF= Gluten Free

Please inform your server of any allergies. Cross contamination may occur.

Restrooms are located in the main floor hallway and on the 2nd floor.

## SANDWICHES

Served with choice of Fries or Garden Salad

**SUB:** Caesar or Greek \$3.00 - Soup \$3.50

Onion Rings \$4.50 Poutine \$5.00 - GF Bun \$3.00

### **PULLED PORK \$16.95**

House smoked pulled pork on a artisan Kaiser bun, topped with creamy cabbage slaw and crispy fried onions.

### **BRISKET SANDWICH \$18.95**

House smoked beef brisket on a artisan Kaiser bun with caramelized onions, pickled jalapeños, aged cheddar and house made BBQ sauce.

### **CHICKEN CAESAR WRAP \$16.95**

White wrap with chicken breast, romaine lettuce, maple bacon, parmesan and house-made caesar dressing.

### **CHICKEN CLUB \$18.95**

Roasted chicken breast on a brioche bun with yellow cheddar, tomato, peameal bacon, lettuce and beer aioli.

### **VEGGIE BURGER \$17.95**

Beet based patty with lettuce, tomato, pickle, onion and vegan mayo. Served on a Brioche bun. V - GF Bun \$3.00

### **REUBEN \$17.95**

Montreal smoked meat served on marble rye bread with sauerkraut, Swiss cheese, pickles and horseradish mayo.

### **BURGER \$16.95**

All beef patty on a brioche bun with lettuce, tomato, onion and pickle.

ADD: Yellow Cheddar or Swiss \$2.50

ADD: Maple Bacon \$3.00

## WOOD FIRED OVEN PIZZA

**SMALL PIZZAS ARE ONLY AVAILABLE UNTIL 4PM**

GF Dough or Vegan Cheese: Small \$3.00 - Medium \$4.00

### **CLASSIC: Small \$12.50 - Medium \$20.95**

Pepperoni, green peppers, mushrooms, cheddar, mozzarella and tomato sauce.

### **HAWAIIAN: Small \$13.95 - Medium \$22.95**

Smoked pulled pork, pineapple, crispy prosciutto, mozzarella, tomato sauce and finished with chilli flakes.

### **MEAT LOVERS: Small \$13.95 - Medium \$22.95**

Chorizo beer sausage, smoked bacon, BBQ ground beef, tomato sauce and mozzarella.

### **WILD MUSHROOM: Small \$13.50 - Medium \$21.95**

Mozzarella, roasted cremini mushrooms, button mushrooms, dried porcini mushrooms, chives, caramelized onions and truffle infused oil. V

### **MARGHERITA: Small \$11.95 - Medium \$18.95**

Buffalo mozzarella, hothouse tomatoes, fresh basil, tomato sauce and garlic oil. V

### **PEPPERONI: Small \$11.95 - Medium \$18.95**

Pepperoni, mozzarella and tomato sauce

### **BBQ BRISKET: Small \$13.95 - Medium \$22.95**

House smoked BBQ brisket, caramelized onions, cremini mushrooms, mozzarella, with a tomato base and drizzled with mild sauce.

## PASTAS & MAINS

ADD: Cheese to garlic toast \$2.50

### PESTO LINGUINI \$17.95

Tossed with cherry tomatoes, spinach and roasted mushrooms. Served with garlic toast. V

ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

### MUSHROOM RAVIOLI \$22.95

Mushroom & garlic ravioli with cremini mushrooms in a cream and parmesan sauce, topped with green onions. Served with garlic toast. V

ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

### RAGU \$23.95

Rigatoni tossed with brisket, chorizo, ground beef, grilled onion, roasted red peppers in a tomato sauce. Served with garlic toast.

### CHICKEN FINGERS \$16.95

House breaded chicken fingers served with fresh cut fries, house made coleslaw and plum sauce.

### DRY RUBBED OVEN BAKED CHICKEN WINGS

10 Wings \$21.50 - 20 Wings \$36.50

Served with fresh cut fries, carrot & celery sticks, ranch dip and your choice of side sauce:

BBQ - Mild - Honey Garlic - Hot

## SPECIAL EVENTS

The **C. L. Baker Room** is the perfect spot for medium to large Weddings, Corporate Events, Christmas Parties, Celebrations of Life, Private Dining, Social Events and much more.

2nd Floor - Suitable for up to 120 seated guests.

**LOFT 1902** is the ideal spot for small Corporate Meetings, Intimate Events, Bridal Showers, Birthday Dinners, Working Lunches and more.

3rd Floor - Suitable for up to 24 seated guests.

**Book a tour with us today!**

Our venue is equipped with a passenger elevator and is fully accessible.

### FISH & CHIPS \$18.95

Beer battered cod with coleslaw, fresh cut fries and house made tartar sauce.

### PORK CHOP \$24.95

Pan seared with roasted potatoes, accompanied by mixed vegetables and a honey mustard BBQ sauce. GF

### CHICKEN PARMESAN \$24.95

Fresh, house breaded chicken breast with tomato sauce, linguini, mozzarella and served with garlic toast.

### BLACKENED SALMON \$28.95

Seared with dry spices and accompanied by tomato and corn hash, brussel sprouts, finished with a cilantro lime cream sauce. GF

## KIDS UNDER 12

Cheese Pizza & Fries \$10.00 V

Pepperoni Pizza & Fries \$10.00

Chicken Fingers & Fries \$10.00

Burger & Fries \$10.00 Add cheese \$2.50

Pasta: Butter, cream or tomato sauce \$10.00 V

## DESSERT

**CRÈME BRÛLÉE OF THE WEEK** Ask your server for details. \$8.50

**CHOCOLATE CAKE** Rich layers of cake and icing, finished with fondant and whipped cream.

\$9.50 V

**SUNDAE:** Warm, house made brownie with vanilla ice cream, topped with whipped cream and beer caramel. \$7.50 V

**NY CHEESECAKE** Served with chocolate sauce, beer caramel or berry compote. \$9.50 V

**VEGAN CHOCOLATE CAKE** Rich, dark chocolate torte finished with berry compote. \$9.50 V, GF

**SHERBERT V, VG, GF or ICE CREAM V, GF**

3 scoops. Ask your server for details. \$5.00