



For Reservations and Take-Out Call  
**(519) 853-5231**

## Wings

8 Lightly dusted jumbo chicken wings. Tossed in your choice of one of our below sauces or spices.  
Served with carrot and celery sticks with ranch or blue cheese for dipping.

**18.50**

**Sauces:** Mild // Medium // Frank's Red Hot // Frank's Buffalo // 3rd Degree // BBQ // Buttermilk Dill // Sweet Chili  
Honey Garlic // Honey n'Hot // Forty Creek Whiskey // Chipotle // Asian Sesame

**Dry Spices:** Lemon Pepper // Cajun // Caribbean Jerk // Tandoori Masala // Salt and Pepper

## Cravings

### Onion Rings - Side 7.00 Full 12.50

Served with chipotle mayo.

### Seasoned Fries - Side 6.00 Full 10.50

(Add Gravy 2.00)

### Sweet Potato Fries - Side 7.00 Full 12.50

Served with buttermilk dill.

### Classic Nachos - Mini 17.00 Regular 22.00

Nacho chips, with a cheese blend. Topped with black olives, mixed peppers, red onion & banana peppers. Served with a side of sour cream and salsa.

(Add grilled or crispy chicken, pulled pork or braised beef 6.00)

(Drizzle with your favourite sauce 1.00) (add Guacamole 2.75)

### Chicken Chipotle Nachos - 28.00

Nacho chips with crispy chicken, topped with a cheese blend, black olives, mixed peppers, red onion & banana peppers. Drizzled with chipotle and ranch dressing. Served with a side of sour cream and salsa.

### Chicken Fingers - 18.50

Breaded chicken fillets served with fries and plum sauce.

(Toss in wing sauce 1.00)

### Cajun Fried Pickles - 11.50

Fried battered dill pickle wedges fried tossed in Cajun spice.

Served with buttermilk dill sauce for dipping.

### Salt & Pepper Ribs - 16.50

Braised back ribs, fried, and seasoned with salt and pepper served with a side of BBQ sauce.

### Homemade Antojitos - 15.00

Spinach & flour tortillas wrapped with cream cheese, banana peppers, red onion and 3rd degree Sauce. Served with sour cream and salsa.

### Feta Bruschetta - 16.50

Pesto brushed flatbread, topped with tomato, red onion, basil, and garlic. A cheese blend on top, then sprinkled with feta and a balsamic glaze. (Switch to a cauliflower crust 3.25)

### Stuffed Yorkshires - 17.00

Guinness braised beef in four Yorkshire puddings, smothered in gravy. Served with a side of horseradish mayo topped with green onion.

### Grilled Chicken Quesadilla - 19.00

Sautéed chicken, mixed peppers, and red onion, grilled in a tortilla with a cheese blend. Served with sour cream and salsa.

### Garlic Bread - 8.50

(Add cheese 1.50) (Add cheese & bacon 2.75)

(Add cheese, bacon & hot peppers 4.00)

### Smokey BBQ Chicken Ranch Flatbread - 18.00 **New!**

Smokey BBQ brushed flatbread topped with chicken, red onion, mixed cheese, and ranch drizzle.

### Tempura Thai Shrimp - 16.00 **New!**

Tempura Thai shrimp tossed in sweet chili sauce.

### Cauliflower Pesto Flatbread - 17.00

Pesto brushed cauliflower flatbread, topped with red onion, shredded cheese, sliced tomato, and goat cheese. Drizzled with balsamic glaze, topped with arugula.

### Tanner's Combo Platter - 42.00 **New!**

6 Salt and Pepper Ribs, Onion Rings, Fries, 4 Cajun Fried Pickles, and 4 Chicken Fingers with Plum, Buttermilk Dill, Ranch, and BBQ Sauces.

## Sandwiches and Wraps

Served with one of the following sides: Fries, Soup or House Salad.

Upgrade your side: Sweet potato fries, Onion rings, Poutine, Greek or Caesar salad 3.75

### Guinness Braised Beef Grilled Cheese - 21.00

12-Hour slow cooked braised beef on garlic brushed sourdough with a melted Swiss cheese blend with horseradish mayo and gravy on the side.

### Canadian Club - 19.00 **New!**

Grilled chicken, peameal bacon, tomato, cheddar cheese, lettuce and Dijon maple mayo served on toasted sourdough bread.

### Pulled Pork and Pickles on a Bun - 19.00 **New!**

Beer braised pulled pork smothered in Chipotle BBQ with melted cheddar cheese and pickles on a garlic brushed brioche bun.

### Crispy Chicken Wrap - 18.00

Breaded chicken breast, romaine, diced tomato, red onion with shredded cheese and Parmesan ranch dressing.

### Pesto Chicken Grilled Cheese - 19.00

Grilled chicken, pesto, goat cheese, spinach, and cheese blend, drizzled balsamic glaze on garlic brushed sourdough.

### Tzatziki Wrap - 15.50

Crisp romaine, cucumber, mixed peppers, diced tomato, red onion and black olives tossed with tzatziki and feta cheese. (Add Chicken 6.00)

# House Specialties

## Chicken Curry - 23.00

Diced chicken, carrot, mixed peppers, red onion, and coconut milk simmered in a mild Patak's curry sauce, over basmati rice. Want it spicy? Just let us know!

## Loaded Cottage Pie - 22.00

Ground beef and mixed veggies simmered in gravy, topped with mashed potatoes, cheese, bacon bits and green onion. Includes side house salad.

## Pesto Goat Cheese Chicken - 22.00 New!

Pesto brushed grilled chicken with on a bed of seasoned rice with vegetables. Topped with goat cheese and balsamic glaze. Add an extra Chicken Breast - 6

## Haddock and Fries - 1 Piece 16.00 2 Pieces 20.00

Haddock fried in beer batter. Served with fries and tartar sauce.

## BBQ Back Ribs - Half rack 22.00 Full rack 28.00

Beer braised pork back ribs brushed in smokey BBQ sauce and grilled. Served with fries and Caesar salad.

## Roast Beef Dinner - 24.00

Slow cooked beef served over Yukon mashed potatoes, with mini Yorkshire puddings and vegetables, smothered in gravy.

## Pizza - 12.00

10" Thin crust pizza. Build your own. Cheese Pizza. (Change to a cauliflower crust 3.25)

# Gourmet Fries

## Traditional Poutine - 13.50

Crispy fries with cheese curds and gravy.

## Pulled Pork - 18.00

Chipotle BBQ pulled pork piled on fries with shredded cheese, smothered in gravy, topped with green onions and buttermilk dill drizzle.

## Greek Fries - 14.00 New!

Fries tossed in oregano with diced tomatoes, onion, peppers, and cucumber. Topped with tzatziki and feta cheese. Drizzled with balsamic glaze.

## Guinness Braised Beef - 18.50

Guinness braised beef on fries with cheese curds and gravy, topped with green onion and horseradish mayo.

# Gourmet Burgers

Our 6oz beef burgers are house made never frozen, gluten free and on a garlic-brushed brioche bun with lettuce, tomato, pickle, and red onion. Comes with a choice of side: fries or house salad. Upgrade your side for \$3.75 to Caesar, Greek, onion rings, sweet potato fries or poutine. Substitute for a sunflower beet veggie patty or grilled chicken breast. (Gluten Free Bun 2.50)

## Tanners Burger - 18.00

Our original homemade patty. (add cheese or bacon 1.50)

## 3rd Degree Burger - 19.00

3rd Degree BBQ sauce, hot peppers, and cheddar cheese.

## California Veggie Burger - 19.00

Guacamole, mushrooms, and fried onion on our veggie patty.

## Canuck Burger - 20.00 New!

Peameal, cheddar cheese, and maple Dijon mayo.

## Buttermilk Swiss Pickle Bacon Burger - 21.00

Two fried pickles, buttermilk dill sauce, bacon, and Swiss cheese.

## Southern Ranch Burger - 21.00

Whiskey BBQ sauce topped with bacon, cheddar cheese, and crispy onion rings, drizzled with ranch dressing.

## Swiss Bacon Mushroom Burger - 20.00

Sautéed mushrooms smothered in smokey BBQ sauce with Swiss cheese and bacon.

# Soups & Salads

Add grilled chicken or crispy chicken to any salad 6.00

## Soup of the Day - 7.00

Made in house daily.

## Tanners French Onion Soup - 11.00

Spanish onions simmered in Chardonnay and topped with seasoned croutons, Swiss, and Parmesan cheese.

## Asian Sesame Tempura Shrimp Salad - 20.00 New!

Mixed greens and romaine tossed in Asian sesame vinaigrette with red cabbage, shredded carrots, red onion, and cucumber. Topped with tempura shrimp, sprinkled with sesame seeds.

## Beet & Goat Cheese Salad - Sm 12.00 Lg 16.00

Romaine and mixed greens, tossed in a sweet onion vinaigrette, topped with pickled beets, red onion, cucumbers, and goat cheese.

## Garden Salad - Small 9.00 Large 13.00

Baby greens with grated carrot, cucumber, tomato, red onion, and red cabbage. Served with your choice of dressing.

## Classic Caesar - Small 11.00 Large 15.00

Chopped romaine, croutons and real bacon bits tossed in Caesar dressing and sprinkled with Parmesan cheese.

## Greek Salad - Small 11.00 Large 15.00

Romaine, red onion, mixed peppers, grape tomatoes, cucumber and black olives. In oregano and feta dressing, sprinkled with feta cheese.

## Payment Options



Scan QR Code for our  
Vegan Menu Items