



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.

19.00

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 // Smokey BBQ // Korean
Dry Spices: Lemon Pepper // Cajun // Caribbean Jerk // Tandoori Masala // Salt and Pepper

Soups & Salads

Add grilled chicken or crispy chicken to any salad 7.00 Add a grilled skewer 7.00

Soup of the Day - 8.75

Made in house daily.

Tanners French Onion Soup - 13.00

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

Asian Sesame Tempura Shrimp Salad - 23.00

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 - Small 14.50 Large 19.00

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

Garden Salad - Small 11.00 Large 15.00

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

Classic Caesar - Small 13.00 Large 17.00

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

Greek Salad - Small 13.00 Large 17.00

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

Soup, Salad, and Garlic Bread Trio - 18.00

Soup of the day, small garden, caesar or Greek salad with a slice of garlic toast.

Cravings

Onion Rings - Side 7.50 Full 14.00

Served with chipotle BBQ Ranch.

Seasoned Fries - Side 6.50 Full 12.00

(Add Gravy 2.25)

Sweet Potato Fries - Side 7.50 Full 14.00

Served with buttermilk dill.

Classic Nachos - Mini 18.00 Regular 24.00

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 7.00)

(Drizzle with your favourite sauce 1.00) (add Guacamole 3.00)

Chicken Fingers - 19.00

Breaded chicken fillets served with fries and plum sauce.

(Toss in wing sauce 1.00)

Cajun Fried Pickles - 12.00

Fried battered dill pickle wedges fried in Cajun spice.

Served with buttermilk dill sauce for dipping.

Salt & Pepper Ribs - 18.00

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

Pizza - 13.00

10" Thin Crust Pizza. Build your own. Change to Cauliflower Crust \$3.50

Homemade Antojitos - 16.00

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

Stuffed Yorkshires - 18.00

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

Grilled Chicken Quesadilla - 20.00

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)

Tempura Thai Shrimp- 17.00

Tempura Thai shrimp tossed in sweet chili sauce.

Tuscan Cauliflower Flatbread - 19.00

Pesto brushed cauliflower flatbread, topped with red onion, shredded cheese, spinach, roasted red peppers, and goat cheese. Drizzled with balsamic glaze.

Buffalo Crispy Chicken Bacon Flatbread - 20.00

Ranch based regular flatbread crust. Topped with Buffalo crispy chicken, our 3 cheese blend, bacon, and red onions.

Sriracha Shrimp Tacos - 20.00

3 soft tacos stuffed with lettuce, tomato, red onion, shredded cheese and topped with crispy cajun shrimp and drizzled with sriracha mayo.

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 4.⁵⁰

Guinness Braised Beef Grilled Cheese - 22.⁰⁰

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

Chicken Club - 20.⁰⁰

Grilled chicken, bacon, tomato, cheddar cheese, and lettuce served on toasted Focaccia bread. Comes with Mayo served on the side.

Pulled Pork Grilled Cheese - 20.⁰⁰

Braised pulled pork smothered in smokey BBQ sauce with our cheese blend on garlic brushed sourdough.

Crispy Chicken Wrap - 19.⁰⁰

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

Italian Chicken Sandwich - 20.⁰⁰

Grilled chicken, pesto, goat cheese, roasted red peppers, spinach, and a cheese blend, drizzled with balsamic glaze on a garlic brushed focaccia bun.

Tzatziki Wrap - 17.⁰⁰

Crisp romaine, cucumber, mixed peppers, diced tomato, red onion and black olives tossed with tzatziki and feta cheese. (Add Chicken 7.00)

House Specialties

Chicken Curry - 24.⁰⁰

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

Loaded Cottage Pie - 24.⁰⁰

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

Baked Italian Chicken - 24.⁰⁰

Pesto brushed grilled chicken on mashed. Baked with roasted red peppers and spinach. Covered in mozzarella cheese blend and drizzled with balsamic glaze. Comes with a side house salad.

Haddock and Fries - 1 Piece 17.⁰⁰ 2 Pieces 21.⁰⁰

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

BBQ Back Ribs - Half rack 24.⁰⁰ Full rack 32.⁰⁰

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

Roast Beef Dinner - 25.⁰⁰

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

Korean Shrimp Rice Bowl - 23.⁰⁰

Peppers, onions, zucchini, carrots, and broccoli with shrimp tossed in our Korean sauce. Served on a bed of rice.

Gourmet Fries

Traditional Poutine - 14.⁰⁰

Crispy fries with cheese curds and gravy.

Pulled Pork Poutine - 18.⁵⁰

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

Crispy Buffalo Chicken Poutine - 18.⁰⁰

Crispy fries topped with shredded cheese, gravy, and crispy chicken tossed in Buffalo sauce with a ranch drizzle.

Guinness Braised Beef Poutine - 19.⁰⁰

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 \$4.50 to Caesar, Greek, onion rings, sweet potato fries or poutine.
Substitute for a garden vegetable patty or grilled chicken breast. (Gluten Free Bun 3.00)

Tanners Burger - 19.⁰⁰

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

Johnny Cash Burger - 21.⁰⁰

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

Garden Vegetable Burger - 20.⁰⁰

Guacamole, mushrooms, and mozzarella cheese on our garden vegetable patty.

Smashed Avocado Chicken Burger - 23.⁰⁰

Grilled chicken, guacamole, bacon, and cheddar topped with chipotle BBQ ranch sauce.

Buttermilk Mozza Pickle Bacon Burger - 24.⁰⁰

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

Southern Ranch Burger - 24.⁰⁰

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

Pulled Pork Bacon Cheese Burger - 26.⁰⁰

Chipotle BBQ pulled pork, bacon, and cheddar on our house made burger patty.

Payment Options



*** ALL PAYMENTS MADE VIA CREDIT CARD
ARE SUBJECT TO A 3% PROCESSING FEE***



Scan QR Code for our
Vegan Menu Items