

SOUPS S- 4, L-6 *add garlic toast or a half langosh 2*

- V GF **Ali-Yum Soup**- Creamy potato and garlic.
- V GF **Borscht**- Doukhobor inspired, vegetarian.
- GF **Goulash Soup**- Beef, potato, and veg.
- GF **Polish Hunters Stew**- Sauerkraut, cabbage, pork, kielbasa, and mushroom.
- V GF **Chilled Cherry Soup**- A unique and refreshing Hungarian dessert soup.

STARTERS

- V GF **Cauliflower Wings**- Romano and herb crusted. Served with tartar sauce. 8
- V **Dancing Baba Perogies**- Crispy Doukhobor style cottage cheese stuffed perogies, sour cream dill sauce. 10 (*Add bacon 2, sautéed onion 1*)
- V **Deep Fried Pickles**- NBC ale battered. Comes with dill ranch. 8
- GF **Poutine a la Brasso**- Our 40 Clove Fries, sautéed pork, bacon, onions, cheese curds, and a creamy wine and garlic butter gravy. 14
- GF **Calamari**- Tossed in rice flour and fried. Seasoned with a garlicky spice blend, served with aioli. 13
- V GF **40 Clove Fries**- Tossed in garlic and parsley. Comes with aioli. 7

SALADS

Add chicken, beef, prawns- 4. Add falafels- 3

- GF **Goat Herder Salad**- Steak strips, goat cheese, strawberries, walnuts, peppers, sun dried tomato, on mixed greens. 16
- V **H'ail Caesar**- Roasted garlic dressing, croutons, fried capers, and parm. 14
- V GF **Fusion Salad**- Organic mixed greens, cabbage, carrot, beets, and sunflower seeds. 12

Pop, Coffee, Tea & More

- Coffee/Tea/Hot Chocolate- \$3
- Coke, D.Coke, Ginger Ale, Root Beer- \$2
- Juice, Sweet Iced Tea, Lemonade- \$3

Addition and Sides

- Garlic Toast- \$2
- Starter Fusion Salad- \$4
- Starter Caesar Salad- \$5
- Cucumber Salad- \$2
- Side of Rice- \$3
- Side of Mashed- \$4
- Side Spaetzle- \$3
- Add Chicken- \$4
- Add Prawns- \$4
- Add Bacon- \$2
- Garlic Aioli-\$1
- Habanero Hot Sauce- \$1
- Chipotle Aioli- \$1

Burgers and Wraps

GF- Gluten Free, V-Vegetarian

Served with soup, salad, or fries or half fries and half salad.

Sub Gluten Free or Langosh Bun 2

Garlic Yumburger- Beef patty, cheddar, horseradish-dijon, lettuce, tomato, onion and pickle. 15

Big Blue- Beef patty, bacon, blue cheese, onions, lettuce, tomato, BBQ sauce. 17

Chicken Quasar Burger- Southern style fried chicken, brie, bacon, honey mustard, lettuce, tomato, onion. 17

Habanero Chicken Burger- Fried chicken, habanero hot sauce, slaw, lettuce, tomato and pickles. 17

Langosh Burger - Rice and pork patty, braised paprika sauerkraut, chorizo, on a made to order langosh bun. 16

∨ **Orbit Burger-** Sweet potato and millet patty, pickled beets, feta, lettuce, tomato, and onion. 16

∨ **Falafel** - Falafels, onion, tomato, pickles, banana peppers, beets, tahini and dill ranch sauce. Wrapped in a pita. 16

Souvlaki - Roasted lemon- garlic chicken **or** steak, potato, cucumber, onion, sundried tomato, lettuce, dill sauce, creamy feta, all wrapped in a warm pita. 17



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250 354 1667

Crepes (Palachinta)
2 Crepes served with soup or salad.

Chicken Pesto - Chicken, bacon, arugula, mushroom, in a pesto cream sauce. 16

Seafood - Prawn, scallop, salmon, peppers, in a lemon & white wine cream sauce. 17

Fun-Guy– Marinated mushrooms, banana peppers, roasted garlic, goat cheese, arugula, in tomato sauce. 16

Horto-bagy - Stewed pork with a creamy Hungarian paprikash sauce. 16

Cauliflower - Cauliflower, honey glazed walnuts in a blue cheese cream sauce. 16

Entrée

GF- Gluten Free, V-Vegetarian

Sub Rice or Mashed to Make it Gluten Free, No Charge.

GF **Cordon Clove**- Breaded chicken breast stuffed with brie and roasted garlic. Served with mushroom cream sauce, mashed potatoes and seasonal veg. 25

GF **Schnitzel**- Breaded pork loin, dill & pickle mashed potato, braised cabbage, cucumber salad. 20 *Add mushroom paprikash gravy, 4.*

GF **Cabbage Rolls**- Stuffed with rice and pork, with braised sauerkraut on garlic dill and pickle mashed potato. 18

Stroganoff- Sautéed onion, steak, mushrooms, in a creamy dill sauce over house made spaetzle noodles, braised cabbage, and cucumber salad. 19

Paprikash- Chicken **or** mushroom, slow cooked in a creamy paprika gravy. Served with spaetzle, braised cabbage, and cucumber salad. 18

Hungarian Grilled Pork- Smothered in red pepper stew. Served on rice with braised cabbage, and cucumber salad. 20

V GF **Clove Bowl**- Our fusion salad on bed of warm rice, drizzled with tahini dressing. 15 (*Add falafels, 3*)

V **Veggie Moussaka**- Baked eggplant, zucchini, tomato, spinach, mushroom, on tomato sauce and topped with mashed potato. Served garlic bread. 18

Beef Porkolt- Authentic Hungarian beef stew served over spaetzle. Comes with braised cabbage, and cucumber salad. 19

Drink Menu

NBC Seasonal Tap

\$6 (12oz) \$7 (19oz)

\$16 (Pitcher)

Bottles, Cans

Newcastle (English)- 7

Baltika (Russia)- \$8

Pilsner Urquell

(Czech)-7

Czechvar (Czech)- 7

Baron Bohemian

(Czech)- 7

Lonetree Dry Cider

(Canada)- 8

Aperitif & Digestif

Vampire Caesar - 9

Mojito - 9

Absinthe: Okanogan

Taboo or Czech Green

Tree- 9

Pomorie Rakia

(Bulgarian Grape

Brandy)- 5

Slivovica (Croatian Plum

Brandy)- 5



Cheese Fondue

Emmental and Gruyere cheese with white wine, & roasted garlic.

Comes with bread, broccoli, cauliflower, carrots, and potatoes.

20

Langosh

Famous Hungarian flat bread

Plain- Raw garlic rubbed and seasoned with salt and pepper. 4

Traditional- Sour cream, raw garlic, and cheese. 8

Steak 'N Egg- Garlic butter sautéed steak strips, cheddar, tomato, onion, and sunny side up egg. 15

West Coast- Salmon, sun dried tomato, arugula, red onion, fried capers, creamy chevre, drizzled with dill ranch. 15

Buffalo Chicken- Chicken smothered in Franks, blue cheese, red onion, tomato, arugula, dill ranch. 15

Avocado Toast-Langosh- Avocado, arugula, goat cheese, drizzled with honey and fresh ground pepper. 14