

Menu

APPETIZERS

- Coconut Prawns** \$16
Butterflied shrimp crusted with desiccated coconut and panko on a bed of arugula. Cooked to perfection, served with sweet chilli sauce.
- Chicken Wings** 🍷 \$21
Crispy, tender breaded chicken wings cooked to perfection, tossed in your choice of sauce or seasoning.
Flavours: Salt & Pepper, Chipotle Mango, Black Garlic, Hot, Honey Hot, Nashville Hot, Honey Garlic, Maple Bacon and BBQ.
- Classic Poutine** 🍷 \$16
A Canadian favorite featuring crispy house-cut fries topped with fresh cheese curds and smothered in our rich, savory house-made gravy.
- Truffle Parmesan Fries** 🍷 🌱 \$16.25
Crispy house-cut fries tossed in garlic butter with EVOO, truffle oil & parmesan. Finished with shaved Parmesan and served with garlic aioli.
- Miners Nachos** 🍷 🌱 \$21.50
House-made tri-coloured tortilla chips layered with red onion, tomatoes, red peppers, jalapeños and five cheese blends served with Salsa & Sour Cream.
Add-ons: Taco Beef, Pulled Chicken \$7
Add-ons: Extra Cheese \$2
Extra Salsa or Sour Cream \$2

FLATBREADS

- Mediterranean** 🌱 \$16.50
Artisan Flatbread with house-made pesto, caramelized onions, cherry tomatoes, goat cheese, topped with fresh arugula and balsamic reduction
Add-on: Prosciutto \$5, Pulled Chicken \$7
- Prosciutto + Honey** 🍷 \$18.50
Artisan Flatbread with marinara, bocconcini, prosciutto and sundried tomato, topped with fresh arugula with a Nashville hot honey drizzle

TACOS (3)

- Beef Taco** \$17
Taco seasoned beef, iceberg lettuce, salsa, garlic aioli & chipotle sour cream.
- Chicken Taco** \$17
Chipotle braised chicken, iceberg lettuce, pineapple salsa, chipotle aioli & chipotle mango sour cream.
- Fish Taco** \$18
Breaded Cajun Pollock, coleslaw, pineapple salsa, chipotle aioli & chipotle sour cream.

SHAREABLES

- Buffalo Chicken Potsticker** 🍷 \$18
Crispy golden bottom with a steamed top, filled with tangy buffalo chicken filling, served with Nashville sauce, blue cheese creme fraiche and blue cheese crumble.
- Caprese Salad** 🍷 \$20
Locally grown tomatoes, layered with fresh bocconcini and basil, drizzled with balsamic reduction and basil oil
- Marinated Olives** \$17
A blend of olives marinated to perfection, warmed, served with hummus and toasted focaccia bread
Add-ons: Extra Toast \$2
- Chorizo White Wine Mussels** 🍷 \$26
Delicate blue mussels steamed to perfection, tossed in a rich chorizo and corn cream sauce, served with toasted focaccia
Add-ons: Extra Toast \$2
- Pizza 10"** \$22
10" crust cooked to perfection with house-made marinara or BBQ sauce, blended cheese, your choice of pizza: 5 Cheese, Pepperoni, Vegetarian or BBQ Chicken
Gluten-Free Options Available \$6

SALADS

- Caesar Salad** 🌱 \$18
Bacon bits, house-made croutons, romaine lettuce, parmesan and Caesar dressing.
- Chef Salad** 🍷 🌱 \$17
Avocado, bacon, cherry tomatoes, cucumbers, carrots, egg, ham, red onion & cheese blend.
Served with your choice of dressing
- Taco Salad** 🍷 \$18.75
Avocado, corn tortillas, iceberg lettuce, red onion, red peppers, cherry tomatoes, taco beef, shredded cheese, salsa & chipotle sour cream
- Lady Mac** 🍷 🌱 \$23.50
Arugula, blueberries, cucumber, red onions, roasted pecans and strawberries, topped with goat cheese. Served with raspberry vinaigrette dressing
Add-on: Chicken Breast \$6, Coconut Prawns (5pc) \$6, Flaked Salmon \$8

Mineshaft Tavern

Menu

BOWLS

Temple Mountain \$21

Seasoned quinoa, avocado, arugula, cucumber, roasted chickpeas, cherry tomatoes, roasted sweet potato served with a hummus dressing and finished with Alfalfa sprouts

Add-ons: Chicken Breast \$6 or Salmon \$8

Mystic Peak \$26

Seasoned quinoa tossed in our green goddess dressing with cherry tomatoes, cucumber and red onions. Topped with coho salmon, arugula and alfalfa sprouts

HANDHELDS

All handhelds are served with your choice of fries or green salad

Substitute: Caesar Salad \$3, Sweet potato fries \$3, Onion rings \$3, Poutine \$5

Beef Dip \$22.25

Shaved CAB sirloin sautéed with caramelized onion, Swiss cheese, and garlic aioli on a baguette served with au jus.

Hawaiian Chicken Burger \$23.50

Blackened Chicken thighs marinated in Jerk seasoning, with grilled brown sugar pineapple, arugula & chipotle aioli served on a sesame bun.

Mineshaft Burger \$22.50

7 oz house-made beef patty with bacon, cheddar cheese, lettuce, tomato, pickles, red onion and garlic aioli, served on a toasted sesame bun

Sub: Mushroom & Swiss \$3

Smoked Salmon Lox \$24.95

Toasted baguette topped with cream cheese, horseradish aioli, capers, red onion, smoked salmon, fresh dill, avocado and arugula.

Add-ons: Extra Salmon \$8

Add-ons: Extra beef patty \$6 / Extra shaved beef \$6 / Cheese \$2 / Bacon \$3 / GF Bun \$4 / Lettuce Wrap \$3 / Caramelized Onion \$2

BIG PLATES

Fish N Chips \$19

Crispy beer batter haddock made in house, served with house cut fries, coleslaw, lemon and tartar sauce.

Add Extra Piece \$6

Bacon Wrapped Pork \$24

Pork medallions marinated in a delicate herb and mustard sauce, served with fluffy mashed potatoes and seasonal vegetables

Steak Sandwich \$26

6 oz AAA New York Striploin sliced on a bias, placed on a toasted baguette with caramelized onions, horseradish aioli, topped with zesty arugula. Served with your choice of side.

Maple Coho Salmon \$27

Pan-seared 6 oz coho salmon served with crispy quinoa and seasonal vegetables, finished with a sweet and salty maple soy glaze

Italian Sandwich \$25

Grilled Focaccia bun with tartufo salami, prosciutto, bocconcini, alfalfa sprouts, spinach and tomato sundried tomato aioli and pesto. Served with your choice of side.

PASTA

Smoked Gouda Mac N \$21

Cheese

Cavatappi noodles, in-house gouda cheese sauce. Baked with breadcrumbs & Parmesan. Served with garlic toast

Add Bacon \$3

Seafood Alfredo \$25

Fettuccini, in-house alfredo sauce, shrimp and mussels, served with garlic toast.

Tuscan Chicken alla \$25

Rosa

Penne, tossed our in-house rose sauce, with spinach. Topped with grilled chicken and fresh parmesan. Served with garlic toast

Please ask the server about Gluten Free Options

Mineshaft Tavern