

APPIES

WINGS 17

One Pound of Wings Served with Ranch Dressing and Veggie Sticks

*Part of our Apres Special from 3-5pm!
(Wings only)*

SAUCY: Honey Truffle, Soy Chili, Hot, BBQ

DRY: Maple Bacon, Lemon Pepper, Cahilty Cajun, Salt & Pepper

Ask about our Feature Wing Sauce!

NACHO STACK 19

Full Corn Tortillas Fried in house. Topped with Black Olives, Bell Peppers, Jalapenos, Red Onions, Tomatoes, Fresh Chives, Hickory Smoked Sour Cream, and Salsa

ADD CHICKEN OR PULLED PORK 6

SUB VEGAN CHEESE 2

ADD VEGAN CHORIZO 6

COCONUT CURRY PRAWNS 16½

Prawns Tossed in our medium Spiced Thai Red Curry, Topped with Roasted Coconut

CAJUN PORK BITES 16

Served with Lime Honey Aioli

DEEP FRIED MAC & CHEESE BALLS 15

Served with Curried Ketchup

BUFFALO CAULIFLOWER BITES 15

Roasted Cauliflower Tossed in Buffalo Hot Sauce OR Lemon Pepper, Topped with Blue Cheese Drizzle.

PULLED PORK SLIDERS 15

3 Tender Pulled Pork Slidders Topped with Apple and Fennel Slaw

ALL DAY OFFERINGS - Burgers & Sandwiches Served with Soup, Salad or Fries - Sub Yam Fries, Honey Lime Cajun Fries or Chili 2 • Add Gravy 2

FAMOUS CAHILTY BURGER 21

100% CA Beef Patty, Applewood Smoked Cheddar, Bacon, Lettuce, Tomato, House made Marinated Red Onion, Cahilty Burger Sauce

GENTLE GIANT BURGER 18

100% CA Beef Patty, Lettuce, Tomato, Cahilty Burger Sauce

VEGGIE BURGER 18

Garden Burger Patty, Bean Sprouts, Beets, Crimini Mushrooms, Sriracha Mayo

CHICKEN & WAFFLE SANDWICH 19½

Crispy Chicken, Sriracha Maple Aioli, Lettuce and Bacon

ARTISAN GRILLED CHEESE 16

Edam Mozerella Cheese and Granny Smith Apple, on Sourdough Cranberry Bread

PULLED PORK MAC & CHEESE 21

Velvety Mac and Cheese, Topped with Pulled Pork with Deep Fried Jalapenos, Blue Cheese Drizzle, Served with Garlic Bread

TURKEY CLUB 19½

Roasted Turkey, Arugula, Tomatos Bacon, Sriracha Aioli, Cranberry Sourdough Bread

KANG PHET CURRY

Medium Spiced Thai Curry, Carrots, Ginger, Red & Yellow Peppers, Onions, Bean Sprouts, Coconut Milk, over Brown Rice

TOFU 20 CHICKEN 23 PRAWNS 24

FLATBREADS

VEGGIE 16

Roasted Garlic Oil, Edam Cheese, Onions Mushrooms, Peppers and Fresh Tomatoes

CHIMICHURRI CHICKEN 18

Chimichurri, Chicken, Peppers, Onion, Smoked Sour Cream Drizzle

PROSCIUTTO 19

Prosciutto, Parmesan Cheese, Red Onion, Balsamic Glaze and Arugula

PULLED PORK 19

BBQ Pulled Pork, Jalapanos, Apples, Edam & Mozza Cheese, Blue Cheese Drizzle.

MAINS • AVAILABLE AFTER 5pm

FLATIRON STEAK 35

Grilled 8oz Steak with Chimichurri Sauce, Beets and Mashed Potatoes.

DUCK BREAST 33

Mashed Potatoes, Mushrooms, Deep Fried Brussels, Honey Truffle Glaze

BISON SHORT RIBS 39

Mashed Potatoes, Squash, Deep Fried Brussels, Blueberry Whisky Glaze

MUSSELS 23

1 Pound of Mussels, White Wine Sauce, Garlic Bread

PORK CHOP 28

10 oz Bone in Chop, Brown Sugar Glazed Apples, Beats and Roasted Sweet Potato

STUFFED SWEET POTATO 24

Vegan Chorizo, Peppers and Onions, Melted Dayai Cheese with Chimichurri on Brown Rice.

SALADS

Add Chicken • Prawns • Tofu 6

SMALL 10½ LARGE 14

CAESAR SALAD

Romaine Lettuce, house made Dressing, Parmesan, Grilled Prosciutto and Garlic Bread

GARDEN SALAD

Mixed Greens, Candied Pecans, Craisins, Carrots, Purple Cabbage and Honey Balsamic Vinagrette

WINTER HARVEST SALAD

Roasted Butternut Squash, Arugula, Pumpkin Seeds, Apple, and Fennel in a Creamy Maple Dijon Dressing

FROM THE KETTLE

SMALL 10½ LARGE 14

TOMATO COCONUT

A Beautiful Velvety Tomato and Cocnut Soup with Shredded Coconut

DAILY KETTLE

Ask about our Daily Soup from our Talented Kitchen Team.

WEEKLY CHILI SM 11 LGE 15

Our Weekly Inspiration brought to you by our Kitchen Team, Get it while supplies last!

All Soups and Chili are Served with a house made Cheddar and Chive Bisquit