

THE GRIFFIN PUB

HANDHELDS

All handhelds are served with your choice of Greens, Soup or Fries. Substitute Caesar Salad, Yam Fries or Onion Rings + 3

THE CLASSIC BURGER GF

Grilled juicy handmade 6oz Beef Patty, crisp Lettuce, Tomato, Red Onion, Mayonnaise and Tomato Relish, Pickle - 17

TRIPLE B BURGER GF

Pure Beef Patty, smoky Bacon rashers and tangy Blue Cheese crumble, topped with our secret recipe Bacon Jam - 20

THE CHOICE CHICKEN BURGER GF

First choice: Crispy Breaded or Grilled Chicken. Second Choice: Sauteed Mushrooms & Swiss Cheese or Bacon & Cheddar. - 20

GRIFFIN BEEF DIP

Succulent shaved Roast Beef, sauteed Onions and Mushrooms with Swiss Cheese on grilled Baguette, Roast Vegetable Jus - 20

OLD SCHOOL RUEBEN

Traditional Pastrami, melted Swiss Cheese, tangy Sauerkraut and Thousand Island dressing on grilled Marble Rye Bread - 19

THE VEGGIE MUSHROOM BURGER V

Mushrooms and Textured Vegetable Protein combine with Herbs and Aromatics in our meatless creation - includes Cheddar but best with added Bacon! - 18

Burger Add-Ons: Bacon, Mushrooms, Cheddar Cheese, Swiss Cheese, Blue Cheese, Bacon Jam, House Chutney - 3 each

WINE

by the Glass 5oz or 1/2 Litre

Chaberton Estate red blend (Langley, BC)
5.75, 16.50

Gato Negro Cabernet Sauvignon (Chile)
7.50, 18.75

Nespolina Sangiovese Merlot (Italy) 9
Cono Sur Pinot Noir (Chile) 8

Chaberton Estate white blend
(Langley, BC) 5.75, 16.50

Vina Maipo Sauvignon Blanc (Chile)
7.50, 18.75

Ormarine Picpoul de Pinet (France) 12
La Gioiosa Treviso DOC Prosecco 11 (Italy)
(4oz)

La Vielle Ferme Rose (France)
7.50, 20.00

By the bottle

Ormarine Picpoul de Pinet 39
Cono Sur Pinot Noir 28
Nespolino Sangiovese Merlot 31
La Gioiosa Treviso DOC Prosecco 39

MAINS

FISH & CHIPS

East coast Haddock, Beer-battered and deep fried golden brown, served with fresh-cut Kennebec Fries, Coleslaw and house-made Tartar Sauce
1 Piece - 15 2 Pieces - 19

MUSHROOM SCHNITZEL

Two pieces of tender Pork Loin, crispy breaded and topped with Creamy Mushroom Sauce. Served with Seasonal Vegetables and choice of Mashed Potatoes or Kennebec Fries, house Beef Gravy - 23

SEAFOOD FETTUCCINE

Prawns, Scallops, Shrimp & Mussels in a decadent White Wine Cream Sauce with fresh Herbs and grated Parmesan, grilled Garlic Baguette - 23

FETTUCCINE ROMA V

Sundried Tomatoes, Capers, Olives, Red Peppers, Preserved Lemon & toasted Pumpkin Seeds, tossed in Fettucine with fresh Parsley, Garlic & Parmesan and drizzled with Olive Oil, grilled Garlic Baguette 21

BANGERS & MASH GF

Local Sausages, creamy Mashed Potatoes swathed in rich Beef and Onion Gravy, Peas and Onion Marmalade - 23

MADRAS CURRY GF V

Velvety Tomato Madras Curry with Tofu, Prawns or Chicken, Peas Winter Squash, Onions, Cauliflower on Basmati Rice - 22

DESSERTS

Ice Cream Sundae - Classic dish of Vanilla Ice Cream with your choice of Toffee Sauce, Chocolate Sauce, or Fresh Fruit Compote, topped with whipped Cream and a Maraschino Cherry - 8 Add Frangelico or Brandy - 5

Sticky Toffee Pudding - Traditional spiced Date Cake, doused in house Toffee Sauce, served with decadent Creme Anglaise - 9

House Made New York Cheesecake - With fresh Fruit Compote & whipped Cream - 9

LIQUID DESSERTS

Irish Coffee - 1oz - Jamesons Irish Whiskey, Brown Sugar, Black Coffee, topped with whipped Cream - 7

Caramel Irish Coffee - 2 oz- Jamesons, Baileys & Butterscotch Schnapps, topped with whipped Cream - 9

Cafe Amore - 2oz - Cognac, Amaretto & Black Coffee, topped with whipped Cream - 9

Hot Toddy - 1oz - Monkey Shoulder, Lemon, Honey, a splash of Hot Water & Cinnamon Stick - 7

THE GRIFFIN PUB

SMALL PLATES

STEAMED EDAMAME PODS GF V

Protein-packed Edamame, tossed with toasted Sesame Oil, topped with Kosher Salt & Sesame Seeds - 9

DEEP-FRIED DILL PICKLES V

Crisp-fried lightly breaded Dill Pickle spears, fresh Veggies, Dill or Chipotle Dip - 10

CHICKEN - OR - CRISPY TOFU WINGS GF V

Tossed in your choice of Sauce, with fresh Veggies and house Blue Cheese Dip - 17
Griffin Hot, Korean BBQ, Salt & Pepper, House BBQ, Honey Garlic or Lemon Pepper

CALAMARI

Lightly dusted, quick-fried with Preserved Lemon Tzatziki and grilled Pita Bread - 16

WARM MAFIOSO OLIVES GF V

Italian mixed Olives, Sundried Tomatoes, Pearl Onions and Caperberries, Olive Oil and Fennel Seed, served with grilled Artisan Bread Wedge, Balsamic Drizzle - 11

NONNA'S MEATBALLS GF

Big Ole Meaty Balls in rich Basil and Oregano Tomato Sauce with grilled Garlic Baguette - 16

FROM THE KETTLE

SEAFOOD CHOWDER

Rich and creamy with Shrimp, Scallops and Rock Crab, Grilled Artisan Bread Wedge - 15

FRENCH ONION

Traditional Beef and Onion Broth topped with Crouton and bubbly, melted Swiss Cheese - 13

CHEF'S SOUP CREATION -

Ask your server about today's selection with Grilled Baguette - 8

COCKTAILS

Scotch Boulevardier - 3oz - Monkey Shoulder, Campari & Odd Society Vermouth, smoked pear bitters - 14
Like "a man about town" on one wild ride of a night

Wreck Room Rocks 2oz - Chambord, Amaretto, Rye & Fresh Lime, Shaken and served on the rocks - 12
Like when you were 15 and you snuck into one of your parent's super cool basement parties. They don't make 'em like this anymore -sour, sweet, with a hint of nostalgia

Latte Martini - 2oz - Cold Brew, Frangelico, Creme de Cacao, Espresso Vodka, splash of cream - 12
Like when you go for a jog but end up at a coffee shop instead. With booze

Earl Grey Martini - 2oz- Cold brew Earl Grey tea, lemon, Taynton Bay Raspberry Vodka & a touch of simple - 12
The Duke would be very pleased with this one at high tea

Mezcal Sour - 2oz - Mezcal, Bittersweet Vermouth, Lime juice, agave, egg white, citrus bitters - 14
A smokey flavour trip into the dark, history steeped world of sours - bring your shades

Meat Hook - 3oz - Rye, Bowmore, Odd Society bittersweet vermouth & a dash of Maraschino Liqueur - 14
Our twist on a Vancouver Special- smokey, sweet & rich, beautifully balanced, unlike yourself, after two

Griffin Mudslide - 2oz - Rum Chatta, Vodka, Frangelico & Creme de Cacao over ice, topped with Milk - 9
Like, if the big Lebowski lived at the Griff

Buck Naked - 1oz - Our answer to the Nude. Low Cal, Taynton Bay Raspberry Vodka, a weensy splash of Lemonade, topped with Soda - 8
Jump for Joy, but actually, keep your clothes on.

Griffin Pickled - 1oz - Taynton Bay Pickled Vodka, Clamato, Tabasco, Worcestershire, pickled bean juice, bean, olive, pepperoncini & Deep Fried Pickle - 8
Tickled , Pickled you.

LARGE PLATES

CHARCUTERIE & CHEESE BOARD GF V

Two Rivers Artisan Charcuterie, Courtenay's Natural Pastures and Imported Cheeses, Mafioso Olive mix, Spiced Nuts, House-pickled Vegetables and Condiments, Crisp Crackers and Pumpernickel slices
Small - 23 Large - 33, Cheese-only (3 selections) - 23

CHEESE-IN-EVERY-BITE NACHOS GF V

Cheddar and Jack Cheeses (over 1/2 Pound!) on fresh Corn Tortilla Chips, topped with Tomatoes, Green Onion, Black Olives and Jalapeno Cream Cheese drizzle. Served with Fresh Salsa and Sour Cream - 21
Add Chicken or Taco Beef - 6 , Guacamole - 3

POUTINE TWO WAYS GF V

Fresh-cut golden Kennebec Fries topped with squeaky Natural Pastures Cheese Curds and our rich Beef Gravy - or - our flavourful Madras Curry Sauce- 15

GREENS

GRIFFIN GREENS GF V

Fresh mixed Greens, shredded Beets and Carrots, Cat & Crow Microgreens, choice of house-made Dressing
Small - 10 Large - 14

CAESAR SALAD V

Romaine Lettuce tossed in our house-made creamy Caesar Dressing, Bacon pieces and Parmesan, grilled Baguette
Small - 11 Large - 15

CITRUS VALLEY SALAD GF V

Marinated local Chanterelles, punchy Preserved Lemon Lentils, Kale and mixed greens in a Yoghurt dressing.
Small - 11 Large - 15

Add Chicken, Prawns or Tofu to any salad. 6

GF-Gluten free option V- Vegetarian or vegan option