

# THE GRIFFIN PUB

## HANDHELDS

All handhelds are served with your choice of Greens, Soup or Fries. Substitute Caesar Salad (4) Yam Fries (4) or Onion Rings (4) Sub Poutine (6) Fried Pickles (6) Sub Gluten Free bun (3)

All Burgers come topped with Lettuce, Red Onion, Sliced Pickles & Tomato & served on Flying Apron Brioche Buns

### THE CLASSIC BURGER

Grilled, juicy, straight up Beef 6oz (or veggy), Mayo and house Tomato Relish - 18

### VEGGY PICKLEBACK BURGER

House Veggy Burger, topped with Whisky BBQ, cheddar & fried Pickle Bits - 21

### TRIPLE B BURGER

Pure Beef Patty, Bacon rashers and tangy Blue Cheese crumble, topped with our secret recipe Bacon Jam, Mayo - 23

### THE CFB BURGER

Crispy Breaded or Grilled Chicken Breast, Sautéed Mushrooms & Swiss Cheese, Secret Sauce- 22

### THE CHICKEN CLUB BURGER

Crispy Breaded or Grilled Chicken Breast, Bacon, Cheddar Cheese, Secret Sauce- 22

### SOCKEYE BURGER

Pan seared wild Sockeye fillet, with fresh Chimichurri, house Remoulade - 23

### CHICKEN SHAWARMA NAANWICH

Grilled, Shawarma spiced Chicken breast, Garlic Sauce, Tomato, Lettuce, Cucumber & pickled Onion in a warm Flatbread - 21  
Sub Falafel patties for a Veggy option!

### TURKEY TOASTER

House smoked Turkey breast, melted Brie, pickled Pear, Red Onion, Arugula, Balsamic drizzle & Garlic sauce on toasted Baguette - 21

**Add-Ons:** Bacon, Cheddar Cheese, Swiss, Blue Cheese, Bacon Jam - 3 each  
Mushrooms, Fried Onions - 2 each

 Denotes a Veggy Option Available  
 Denotes a Gluten Intolerance Option Available

While we strive to be as fastidious as possible in our kitchen, we cannot guarantee an allergen free environment. Please note that our fryers are used for menu items containing gluten and fish. Please discuss any concerns with your server.

PLEASE NOTE THAT ALL MENU ITEMS ARE SUBJECT TO CHANGE IN PRICE AND INGREDIENTS DUE TO AVAILABILITY. TAXES ARE NOT INCLUDED.

## PUB PLATES

### 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 - 19      2 Pieces - 24

### MUSHROOM SCHNITZEL

Two pieces of tender Breaded Pork, golden fried & topped with Creamy Mushroom Sauce. Served with Seasonal Vegetables, Mashed Potatoes & Beef Gravy - 25  
Swap extra Veggies for no starch - 3

### BANGERS & MASH

Two Rivers Apple Sausages fried with onions, on creamy Mashed Potatoes swathed in Beef Gravy with green Peas - 24  
Substitute Veggie Sausages with vegan gravy for a Vegetarian Option.  
GF gravy available, please ask.

### GRIFFIN FRENCH DIP

Succulent shaved Roast Beef, sautéed Onions and Mushrooms with Swiss Cheese on grilled Baguette, Roast Vegetable Jus, served with choice of side - 21

### OLD SCHOOL RUEBEN

Traditional Pastrami, melted Swiss Cheese, Sauerkraut and secret sauce on grilled Marble Rye Bread, served with choice of side - 21

### SMOKED TURKEY CLUBHOUSE

Juicy house smoked Turkey breast, Bacon, Ham, Cheddar, Lettuce, Tomatoes and Mayo on your choice of toasted Rye, White or Multigrain (2 pieces) - 21

## DESSERTS

### STICKY TOFFEE

Rich, sticky Date Cake, drowning in House Toffee Sauce served with a pot of Custard - 8

### NY CHEESECAKE

Creamy classic Cheesecake with Berry Compote, Citrus Gel & Whipped Cream - 10

### PEANUT BUTTER PIE

Rich Peanut Butter mousse pie, topped with chocolate ganache with fresh Whipped Cream - 10

### ROOTBEER FLOAT

Spiced Rum on ice in a tall glass of Rootbeer, topped with a big dollop of Blue Spruces' Ice Cream - 10 (Vegan)

### BOWL OF ICE CREAM

Local Blue Spruces' decadent vegan delicacy - 8

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## APPIES

### NACHO PLATTER 🥬🥘

Cheddar and Mozza Cheeses on fresh Corn Tortilla Chips topped with Tomatoes, Green Onion, Black Olives and Jalapeno Cream Cheese drizzle. Served with Fresh Salsa and Sour Cream on the side - 22  
Add Chicken-7 or Taco Beef - 6  
Add Guacamole - 3

### POUTINE 🥘🥬

Fresh-cut golden Kennebec Fries topped with squeaky Natural Pastures Cheese Curds and our traditional Beef Gravy - 15  
Add Taco Beef - 6  
Make it GF or Vegetarian - ask for our GF gravy

### BAKED BRIE 🥬🥘

Wheel of hot, melty Brie with roast Garlic & Pickled Pears, served with toasted Baguette slices- 19

### DEEP-FRIED DILL PICKLES 🥬

Six lightly breaded Dill Pickle spears, Dill or Chipotle Dip - 10

### WONTON PRAWN DIPPERS

Basket of crispy fried Wonton Prawns with Korean BBQ dip - 11

### CHICKEN - OR - CRISPY TOFU WINGS 🥬🥘

Tossed in your choice of Sauce, with fresh Veggies and house Blue Cheese Dip - 18  
Choice of Frank's Buffalo, BBQ, 50/50, Salt & Pepper, Cajun Spiced, Korean BBQ or Masala Style

### CALAMARI

Lightly dusted, quick-fried with house made Preserved Lemon Tzatziki, garnished with Green Onions & chopped Tomatoes- 19

### VEGETARIAN CALAMARI (ONION RINGS) 🥬

Heaped basket of crispy Onion Rings with Preserved Lemon Tzatziki - 10

### PIEROGI PILE 🥬

Snack size Potato Cheese Pierogi, deep fried & topped with grilled Onions, Cheddar & Sour Cream - 10  
Add Bacon Bits - 3

### TAJIN TOSTADAS 🥬🥘

Tajin Tostadas topped with Tede's renowned refried Black Beans, summer Squash, mixed Leaves, Guacamole, Cilantro, pickled Onions, Jalepenos & shaved Radish - 18

### FILTHY FRIES 🥘

Cajun Spice & Garlic tossed French Fries, topped with roasted Garlic sauce, Parmesan Cheese & Chives - 10

### PRAWN SIZZLER 🥘

Prawns poached in rich Coconut Curry sauce with Naan for scooping - 18

## BOWL FOOD

### SOUP OF THE DAY

Ask your server for today's creation. Served with toasted Baguette. Bowl- 10 Cup - 7

### SEAFOOD CHOWDER

Rich and creamy with Shrimp, Scallops, Rock Crab & house Smoked Haddock with fresh chives & toasted Baguette - 18

### SESAME PRAWN & NOODLE SALAD 🥘

Marinated Rice Noodles, Ginger Carrot & Cabbage slaw, mixed Greens in Peanut Sesame dressing, topped with Cilantro, Cucumber & Green Onions, with Crispy, Wonton coated Prawns - 22

### GRIFFIN GREENS 🥬🥘

Fresh mixed Greens with shredded Purple Cabbage and Carrots, Cat & Crow Microgreens, Cucumber & choice of Dressing  
Small - 9 Large - 12

### CAESAR SALAD 🥘

Romaine Lettuce tossed in our house-made creamy Caesar Dressing, Bacon pieces, Parmesan and Garlic Baguette - Small - 14 Large - 18

### FALAFEL SALAD 🥬🥘

Mixed Greens, Cucumber, Pickled Onions, Tomatoes & Quinoa, tossed in Tahini Dijon dressing, topped with 3 Falafel Patties, shaved Radish & Fresh Chimichurri - 19

### SEAFOOD FETTUCCINE

Prawns, Scallops, Shrimp & Mussels in a decadent White Wine Cream Sauce with fresh Herbs and shaved Parmesan, Garlic Baguette - 26

### CHICKPEA VEGGY MASALA 🥬🥘

Green Beans, Cauliflower, Carrots, Summer Squash & Chickpeas in rich, creamy Coconut Tomato Masala with Coconut Basmati and Naan - 22

### CHEESEY ROTINI 🥬

Silky, homemade Cheese sauce over rainbow Rotini pasta, topped with melted Cheddar & Jack cheeses, crunchy Onions & fresh Chives. With Garlic toast - 22

### STICKY RIB BOWL 🥘

House smoked Ribs tossed in Korean BBQ, on fluffy Rice with Ginger Carrot Slaw, Green Onions & Sesame Seeds - 24

Add Chicken or Prawns -7, Salmon Fillet - 9, Pan Fried Tofu - 5 to any bowl

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