STATION PUB

SHAREABLES

13 WINGS HONEY GARLIC, HOT, SWEET & SPICY, LEMON PEPPER, HOT HONEY GARLIC, TERIYAKI, BUFFALO BLUE CHEESE, SALT & PEPPER, BBQ, HOTIYAKI **VEGAN AVAILABLE + 3** LOADED NACHOS 17 CORN TORTILLA CHIPS TOPPED WITH PEPPER, RED ONION, JALAPENOS, BLACK OLIVES, AND LOADED WITH CHEESE. SOUR CREAM & SALSA ADD BEEF OR CHICKEN +3 ADD GUAC +3 ITALIAN FLATBREAD PIZZA 10 MIXED CHEESE, FETA, MUSHROOMS, AND TOMATO BASE. FINISHED WITH FRESH TOMATO AND GREEN ONION ADD CHICKEN +3 **MOZZARELLA STICKS** 12 SERVED WITH OUR HOUSE MARINARA SAUCE AND FRIES POUTINE 8 FRIES, GRAVY, BACON AND CHEESE CURDS DRY RIBS 12 TOSSED WITH GARLIC BUTTER, SEASONED WITH ROCK **SALT & PEPPER** CHICKEN STRIPS 12 CRISPY CHICKEN STRIPS & DIP SERVED WITH FRIES **COCONUT PRAWNS** 14 DEEP FRIED PANKO BREADED PRAWNS WITH FRESHLY GRATED COCONUT AND A THAI SWEET CHILI DIP SALANS CAESAR 10 ROMAINE LETTUCE TOSSED IN CAESAR DRESSING. PARMESAN, TOPPED WITH CROUTONS ADD CHICKEN OR PRAWNS +6 GREEK 10 CLASSICAL GREEK SALAD: TOMATO, ONION, CUCUMBER, FETA AND OLIVES TOSSED IN A GREEK DRESSING ADD CHICKEN OR PRAWNS +6 CHOCOLATE BROWNIE 6 RASPBERRY CHEESECAKE 6

HAPPY TO ACCOMMODATE. GLUTEN FREE, VEGAN AND VEGETARIAN OPTIONS AVAILABLE FOR SOME DISHES, JUST ASK YOUR SERVER.

DAILY LUNCH SPECIAL 11-3 EVERYDAY

MAINO		
ANGUS STEAK		2
8 OZ ANGUS BEEF STEAK COOKED TO PERFECTION,		
SERVED WITH SEASONAL VEGETABLES AND MASHEI	D	
POTATOES		
STEAK SANDWICH		1
AAA CANADIAN STRIPLOIN STEAK SERVED ON		Ì
TOASTED GARLIC BREAD, ONION RINGS & SALAD		
FISH & CHIPS 1PC/2PC	12 ⁻	1
LIGHTLY BATTERED COD SERVED WITH YOUR CHOICE		
OF SALAD OR FRIES AND HOUSE MADE TARTAR SAU	CE	

TERIYAKI BOWL 11 SEASONAL VEGETABLES STIR FRY WITH TERIYAKI SAUCE, FRESH GINGER AND GARLIC SERVED WITH RICE,

ALMONDS AND SESAME SEEDS ADD CHICKEN/PRAWN/SMOKED TOFU +4

QUESADILLA 13 FLOUR TORTILLA, MIXED PEPPERS, CORN, RED ONION,

MIXED CHEESES **CHICKEN OR BEEF + 3**

INHELDS+ FRIES OR SALAD

THE OC BURGER 16 HOUSE MADE BEEF PATTY, ONION, TOMATO, LETTUCE,

MOZZARELLA, PICKLE AND ROASTED GARLIC MAYO ADD BACON +2

CAJUN CHICKEN BURGER GRILLED CHICKEN BREAST, MOZZARELLA CHEESE, CHIPOTLE MAYO, LETTUCE AND TOMATO

16

ADD BACON +2

BEYOND BURGER 17 BEYOND BURGER PATTY, TOMATO, RED ONION, LETTUCE AND AVOCADO SPREAD

CHICKEN CAESAR WRAP 15 ROMAINE LETTUCE, PARMESAN, CAESAR DRESSING WITH CHICKEN BREAST

ISLAND TACOS 15

3 TACOS - TOMATO, LETTUCE, CHEESE WITH CHIPOTLE SAUCE AND FRESH LIME CHICKEN, BEEF, FISH OR SMOKED TOFU

9

BEEF DIP 15

SHAVED ROAST BEEF PILED HIGH AND SMOTHERED WITH MOZZARELLA CHEESE ON OUR PANINI BUN AND HOUSE MADE AU JUS

UPGRADE YOUR SIDE + 3

YAM FRIES PARMESAN FRIES POUTINE **ONION RINGS**

ISLAND DRAFT	12 _{oz} 20 _{oz} 60 _{oz}	THE ORIGINAL TURBO - 27	
OLD CITY LAGER	4 5 15		. 7
PHILLIPS BREWERY VANCOUVER ISLAND LAGER VANCOUVER ISLAND BREWING COMPANY	4 5 15	COCKTAILS SINGLES DOUBLES	10.75
ARROWSMITH BLONDE ALE MOUNT ARROWSMITH BREWING COMPANY	4.25 5.5 16	ORIGINAL DRINKS CREATED BY OUR TALENTED BARTEI THE MONTE MOJITO	IDEKS
TOFINO BLONDE ALE TOFINO BREWING COMPANY	4.75 7 19	LYCHEE LIQUEUR, CROWN ROYAL, GRAPEFRUIT, LIME POOL BOY	
BLUE BUCK PHILLIPS BREWERY	4.75 7 19	LYCHEE LIQUEUR, CROWN ROYAL, GRAPEFRUIT, LIME	
ELECTRIC UNICORN IPA PHILIPS BREWERY	4.75 7 19	RED LINE VODKA, GINGER BEER, SODA WATER, MUDDLED WITH MINT LEAVES AND DRIZZLED WITH GRENADINE	
VANCOUVER ISLAND HAZY IPA VANCOUVER ISLAND BREWING COMPANY	4.75 7 19	CINNAMON BUN PBR TOPPED WITH AN ONCE OF FIREBALL	
LONGWOOD HONEY HOP PALE AT	LE 4.75 7 19	GEORGIA SUNSHINE	
DINOSOUR PHILIPS BREWERY	4.75 7 19	PEACH SCHNAPPS, FRESH SQUEEZED LEMONADE, SODA WATER	
DARK MATTER HOYNE BREWING COMPANY	4.75 7 19	FLORIDA MAN COCONUT RUM, BANANA LIQUEUR, MELON LIQUEUR, PINEAPPLE, TOPPED WITH WHIPPED CREAM	
FAT TUG IPA DRIFTWOOD BREWERY	4.75 7 19	NINJA TURTLE	
JAGGED FACE IPA MOUNT ARROWSMITH BREWING COMPANY	4.75 7 19	BLUE CURACAO, MELON LIQUEUR, GINGER ALE	TALLO
DRAFT	12 _{0Z} 20 _{0Z} 60 _{0Z}	LOW-CAL CANNED COCK OPUS - PEACH BELLINI	IAIL3
PABST BLUE RIBBON	4.25 5.5 16	FRESH PEACHES, BITTERS, SPICES, HERBS & SPARKLING PROSECCO. 7%, O SUGAR, O CARBS, 130 CALORIES -355ML	U
OLD STYLE PILSNER	4.25 5.5 16	OPUS - APERITIVO SPRITZ	8
LUCKY LAGER	4.25 5.5 16	SEVILLE ORANGES, GRAPEFRUIT, RHUBARB, BITTERS, SPICES & PROSECCO. 7%, O SUGAR, O CARBS, 130 CALORIES -355ML	0
MOLSON CANADIAN	4.25 6 17	OPUS - GIN & TONIC BITTERS, SPICES, NOTES OF CUCUMBER, BLOOD ORANGE, LIME & MINT. 7%, O SUGAR, O CARBS, 130 CALORIES -355ML	8
COORS LIGHT	4.25 6 17		l DOTTI E
BUDWEISER	4.25 6 17	WIIVE	BOTTLE
GRANVILLE ISLAND HONEY LAGER		<u>WHITE</u>	
BELGIAN MOON	4.75 7 19	HOUSE WHITE	6
STANLEY PARK PEACH WHEAT ALE	4.75 7 19	NAKED GRAPE PINOT GRIGIO	7 24
GUINNESS	8	HARDY STAMP RIESLING	7 24
STELLA ARTOIS	8	KIM CRAWFORD SAUVIGNON BLANC	12 46
STRONGBOW	8	RED	
BOTTLES		HOUSE RED	6
LUCKY LAGER	6	NAKED GRAPE SHIRAZ	7 24
GROWERS PEACH	7	JACKSON TRIGGS MERLOT	7 26
SMIRNOFF ICE	7	ALAMOS MALBEC	12 46
CORONA	7		
HEINEKEN	7	J.LOHR CABERNET SAUVIGNON	12 46