

APPIES & SHARED PLATES

FRIES WITH HERB AIOLI (V)	\$11
SWEET POTATO FRIES (V) (V) (GF) <i>Served with spicy mayo</i>	\$12
PICKLE FRIES (V) <i>Served with classic ranch</i>	\$13
CANUCK POUTINE (V) <i>Fries, cheese curds & stout gravy Substitute Chao cheese (V)</i>	\$15
NORTORIOUS P.I.G. POUTINE <i>Cheese curds, bacon, house smoked pork topped with crispy bacon & stout gravy</i>	\$20
CHIPS & DIPS (V) (GF) <i>Hand cut corn tortillas with homemade guacamole & house pico de gallo</i>	\$15
VEGGIES & DIPS (V) option <i>Fresh veggies, grilled pita bread, tzatziki sauce & jalapeno hummus</i>	\$15
KOREAN FRIED CAULIFLOWER (V) option <i>Lightly fried, Korean BBQ sauce, toasted sesame seeds & avocado wasabi aioli</i>	\$18
MEDITERRANEAN FALAFELS (V) (GF) <i>Homemade chickpea, green pea & edamame falafels with organic greens and tzatziki dipping sauce Add jalapeno hummus & pita bread</i>	\$12 \$6
KUNG POW LETTUCE CUPS (V) (V) option <i>Sauteed peppers, onion & cabbage, chow mein noodles, spicy K-Pop sauce, toasted sesame, cilantro & iceberg lettuce Choice of: roast chicken/shrimp/tofu</i>	\$21
MONSTER NACHOS (2-4 PEOPLE) (V) (GF) <i>Hand cut tortillas chips, peppers, onions, jalapenos, Armstrong cheese, corn & bean salsa, topped with fresh pico de gallo, cilantro and lime crema. Salsa & sour cream Add homemade guacamole: \$8 Add house smoked pork carnitas : \$10</i>	\$33
HOUSE SMOKED BABY BACK RIB STACK (GF) <i>Half rack of baby back ribs, slow smoked and tossed in our mescal BBQ sauce served with house slaw in cider dressing</i>	\$25
CHICKEN WINGS (GF) sauces available <i>Served with veggies & ranch GF Sauces: NY Buttery Hot, Mezcal BBQ Dry Rub: S+P, Moroccan, Lemon Pepper Teriyaki, Honey Garlic *not gf (Vegan Option Available) Light Life Chix Bites</i>	\$18



THE RED ANTLER

BAR & GRILL

SOUPS, SALADS & BOWLS

CHEF'S SOUP FEATURE <i>Made daily with grilled baguette</i>	\$12
CREAMY TOMATO & BASIL (V) <i>Served with grilled baguette</i>	\$12
SOUP & GRILLED CHEESE COMBO <i>Artisan Sourdough with aged white cheddar and pepper jack cheese</i>	\$18
CLASSIC CAESAR SALAD <i>Crisp romaine hearts, house garlic-lemon dressing, croutons, bacon bits, parmesan cheese and fresh lemon</i>	\$17
OKANAGAN HARVEST SALAD (V) (GF) <i>Organic greens & rocket, roast beets, granny smith apples, sunflower seeds, local goat cheese in honey-cider poppy vinaigrette</i>	\$17
SANTORINI GREEK BOWL (V) (GF) (V) option <i>Organic quinoa & alfalfa sprouts, chickpeas, cherry tomatoes, cucumber, pickled red onions, feta cheese, hummus & pita bread with lemon-oregano vinaigrette</i>	\$18
ADD PROTEINS TO SALAD Roast chicken, tofu or falafels Shrimp	\$7.5 \$9
SZECHUAN STIR FRY BOWL (V) option <i>Wok-fried vegetables, szechuan glaze on a bed of chow mein noodles topped with cilantro Choice of: chicken, shrimp or tofu</i>	\$26
RED THAI COCONUT CURRY BOWL (GF) (V) option <i>Sautéed Asian vegetables, scented rice, cilantro & grilled pita Choice of: chicken, shrimp or tofu</i>	\$26

KIDS MENU

Comes with a drink and fries or veggie sticks \$12
Choose from:
- Chicken fingers - Fried or Grilled BC Fish
- Grilled Cheese - Pepperoni Pizza
- Open face Turkey & gravy sandwich

BURGERS & HANDHELDS

Includes your choice of soup, salad or fries

ADD ONS

Caesar salad | yam fries | gluten-free bun: +\$3 each
Poutine +\$5.50

RED ANTLER ELK BURGER <i>Our signature burger flame grilled & topped with bacon, cream cheese, lettuce, tomato, onion & pickle served with chipotle aioli</i>	\$23
PRIME RIB BACON CHEESE BURGER <i>Flame-grilled beef patty topped with aged white Canadian cheddar, lettuce, tomato, onion, pickle & herb aioli</i>	\$23
HOMEMADE VEGGIE BURGER (V) <i>Veggie patty made of quinoa, beets, chickpeas, black beans & soy protein topped with vegan cheese, house guacamole, spicy mayo, lettuce & tomato on an everything bun</i>	\$20
HOUSE-SMOKED PULLED PORK SAMMY <i>Slow smoked pork butt with our mescal BBQ sauce, aged white cheddar, house slaw & pickle</i>	\$20
CHICKEN FINGERS & FRIES <i>Zesty chicken strips (4) served with plum sauce</i>	\$18
CALI TURKEY CLUB <i>Grilled turkey breast, bacon, pepper jack cheese, house guacamole, tomato, alfalfa sprouts and spicy mayo on an everything bun</i>	\$22
BC FISH & CHIPS (2PC) <i>BC Snapper battered in Granville Island beer batter served with fries, coleslaw, tartar sauce and fresh lemon</i>	\$22
CHICKEN PARMA <i>Fresh breast of chicken hand breaded with seasoned crumbs and parmesan cheese fried golden brown, tomato sauce and more cheese. Served with fries and salad.</i>	\$25
RED ANTLER CHICKEN ENCHILADAS <i>Chicken & pepper jack cheese baked in flour tortillas with peppers, onions, black beans, fire roasted salsa topped with Armstrong cheese, lime crema & cilantro</i>	\$25
FALAFEL VEGGIE WRAP (V) <i>House falafels, lettuce, tomato, pickled onion, cucumber, hummus and spicy mayo</i>	\$20

TACO TACO TACO

\$18

Choose one set ~ includes 3 tacos

Add side fries: \$5

SMOKED PORK CARNITA

Cabbage, lime crema, corn-bean
salsa & pickled onions

ANCHO ROASTED CHICKEN

House guacamole, cabbage & pico de gallo

MEXICAN JACK FRUIT AL PASTOR

House guacamole, cabbage, &
pineapple pico

All Tacos finished with Mexican
Cotija cheese, fresh cilantro &
jalapeno peppers (V) option available

DESSERTS

STICKY TOFFEE PUDDING (GF) <i>with vanilla ice cream</i>	\$12
OREO COOKIE SUNDAE	\$12
WHITE CHOCOLATE BLONDIE (GF) <i>with vanilla ice cream</i>	\$12

- (GF) gluten-free
- (V) vegetarian
- (V) vegan

HOUSE CREATIONS (2oz)

THE LONG SURRENDER 3oz\$15.50
Its time! Altos Tequila, Dry Cacao, Ancho Reyes, Fire water, and flavors of passionfruit and lime sweetened with Agave.

THE ZEYPHER 2oz\$14
High on drinkability, Canadian Ugava Gin, Elderflower Liqueur, lime, grapefruit juices and a splash of tonic.

KICKING MULE 2oz\$14
Chili infused Absolut Citron, lime juice and ginger beer. The perfect amount of kick.

MATCHA SOUR 2oz\$14.50
Ungava Gin, matcha tea, lemon and lime juices simple syrup, egg whites and Angostura bitters and a touch of hibiscus. Deliciously green

ESPRESSO MARTINI 2.5oz\$14.50
Absolut Vanilla Vodka, Kahlua, Frangelico and Cherry Hill espresso coffee

GINGER SPARKLER 2oz\$14
Rabbit Hole Bourbon, lemon juice, rosemary Ginger Syrup.

MANGO PEACH SOUR 2oz\$14
Absolut Peach, mango puree, lemon, simple syrup.

ZOMBIE SOUR 2oz.....\$14
Romero Cane Rum, Havana 7yr old, Thyme syrup, lime, Red Antler house fruit punch, egg white and hibiscus drips

THE REAL LIIT. 2.50oz\$15
Beefeater Gin, Lambs Rum, Absolut Vodka, Olmec Tequila, and Cointreau. Lemon juice and a splash of Coca-Cola.

HASKUP SMASH 2oz\$14
Beef Eater Gin smahed with haskups, lime juice and ginger syrup & mint.

NY SOUR. 2oz\$15
A tradition sour made Rabbit Hole Bourbon and a splash of BC Syrah.

STEAL A KISS 2oz\$14
The perfect blend of Absolut Peach, lemon juice and hibicus.

CHERRY LEMONADE 2oz\$14
Beefeater Gin and homemade Okanagan Cherry liqueur lemonade

JALAPENO CUCUMBER MARG 2oz\$15
Cointreau, Olmec Blanco, Ancho Reyes, Muddled on Limes, cucumbers and Jalapenos.

RED ANTLER CAESAR BURN.2oz\$15
Chili infused Absolut Citron. Frenet Branca, Wostershire, clamato juice jalapeno pure. It's one way to feel warm.

Want something classic, just ask and we will be happy to make if for you.

HAPPY HOUR

EVERYDAY APRÈS

daily | 3 - 5pm

\$10 Sliders

\$7 Pear or Aperol Spritz

\$5 Granville Island Pints

Buckets of 1516 or Pale Ale cans (3*) for \$15.16

daily | 8 - 9pm

\$5 Basic Highballs

TUESDAY

\$3 Tequila Shot or \$7 Tequila feature with any Taco Purchase

WEDNESDAY WING NIGHT*

½ Price wings (*with purchase of drink) | 5-9pm
 with \$5 Canadian and Coors Light

ABSOLUT.® **LOT 40^{NO}**

ungava® **PikeCreek®**
 CANADIAN PREMIUM GIN CANADIAN WHISKY

OLMECA **ALTOS**

WARMERS

MULLED WINE | Cauldron mulled wine, cinnamon & orange\$10

BUGABOO CIDER | Bugaboo's cider & a cinnamon stick\$10

LUCKY IRISH | Jamieson Irish Whiskey, Cabots Trail Maple cream foam, espresso & sugar rim\$11

TUTHILLTOWN TODDY | Wild Turkey bourbon, lemon, Planet B Honey & cloves\$11

MONTE CRISTO | Grand Marnier, Kahlúa, espresso & whipped cream\$12

HOT CHOCOLATE | Ancho Reyes, Kahlúa, Cherry Hill hot chocolate & whipped cream\$12

SPICED GINGER TEA | Chi choc Spiced Rum, Ancho Reyes, lemon, Planet B Honey & steamed ginger beer\$12

THE WARM DESSERT | Cabot's Trail Maple cream Liqueur, Crème Cacao and steaming hot chocolate with a cinnamon sugar rim\$12

ZERO COCKTAILS (NON-ALCOHOLIC)

DISTINGUISHED GUEST | Cranberry juice, fresh lime, simple syrup, cucumber & mineral water\$8

HASKAP MULE | Haskap berries, ginger simple syrup, lime, ginger beer, mint\$8

RASPBERRY MOJITO | Raspberry tea mix, chili, lime, mint & soda\$8

NOT SO SHIRLEY | Antler fruit Punch and a hibiscus syrup\$8

THE ZERO SOUR | Smoke infused Lemon Juice, Sicilian lemon Balsamic, egg white's and orange Bitter\$8

DRAUGHT BEER

16oz

jug

OLD STYLE PILSNER\$5 \$18

COORS LIGHT\$6.75 \$19

MOLSON CANADIAN\$6.75 \$19

BELGIAN MOON\$6.75 \$19

GRANVILLE ISLAND PALE ALE\$6.75 \$19

GRANVILLE ISLAND WEST COAST IPA\$6.75 \$19

GRANVILLE ISLAND JUICE BOX HAZY IPA\$7 \$19

HEINEKEN\$8 \$25

MURPHY'S IRISH STOUT\$8 \$25

STRONGBOW CIDER\$7.50 \$25

Ask us about our Guest Taps

BOTTLED BEER

HEINEKEN 0.0 (non-alcoholic) 330mL\$4.50

CORONA 0.0 (non-alcoholic) 330mL\$4.50

BUDWEISER 341mL\$6.50

MOLSON CANADIAN 341mL\$6.50

COORS LIGHT 341mL\$6.50

KOKANEE 341mL\$6.50

OKANAGAN SPRINGS 1516 CAN 345mL\$6.50

OKANAGAN SPRINGS PALE ALE CAN 345mL\$6.50

WHISTLER FORAGER (gluten free) 344mL\$6.50

NEW GRIST (gluten free) 331mL\$6.50

SOL 341mL\$7

HEINEKEN 341mL\$7

WINE

RED **glass (6oz)** **bottle**

Mt. Boucherie Cab Merlot\$11.00\$45

Rust Co. Cab Franc\$14.50\$55

Church & State Cab Sauvignon\$75

Kettle Valley Malbec\$50

Mt. Boucherie Reserve Merlot\$11.00\$55

Lunesense Pinot Noir\$65

Mt. Boucherie Reserve Syrah\$80

Mt. Boucherie Summit Blend\$100

Kettle Valley Syrah\$13.00\$50

Hester Creek Syrah\$65

WHITE **glass (6oz)** **bottle**

50th Parallel Riesling\$13.00\$45

Howling Bluff Pinot Gris\$11.50\$45

Lake Breeze Ehernfelser\$55

Mount Boucherie

Unoaked Chardonnay\$11.00\$45

Meyer Mclean Creek Road Chardonnay\$80

SPARKLING/PINK **glass (6oz)** **bottle**

Cupcake Prosecco\$10.00\$45

Hester Creek Sparkling\$60

Thornhaven Rose\$11.50\$55

