

# APPETIZERS

**CALAMARI WITH GRILLED SHISHITO PEPPERS** 14½  
Grilled lemon & house-made tzatziki

**MINI MAC SLIDERS** 14  
3 beef sliders, special sauce, American cheese, dill pickles, onions  
Add fries 3

**4 CHEESE TOAST** 10  
Melted mozzarella, asiago, white cheddar & manchego cheese on crispy ciabatta with fresh garlic and butter

**QUESO CHEESE & BACON DIP** 13  
Fresh salsa with jalapeños & melted cheddar cheese, served with house-made corn chips

**LETTUCE WRAPS** 12  
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce  
Add chicken or prawns 5½

**SHARK BITES** 13¼  
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice

**PARMESAN TATER TOTS** 10¾  
Spicy ketchup, truffle aioli

**DIRTY CHIPS** 12½  
Blue cheese, fresh cooked potato chips, bacon, ranch dressing, hot sauce

**POUTINE** 10  
Quebec cheese curds, beef gravy  
Add pulled pork 5½

**FRIED PICKLES** 10  
Crunchy dill pickle spears, creamy hot sauce, ranch dip

**CHICKEN TENDERS & FRIES** 15  
Plain or Buffalo style

**CHICKEN QUESADILLA** 14  
Cheddar, mozzarella, black beans, salsa, sour cream  
Add fries 3

**SHISHITO PEPPERS** 8  
Grilled to order, with fresh lemon & tzatziki

**KEG OF NACHOS** 23½  
1lb of cheese, house-made salsa, queso fresco & fresh garnishes  
Add guacamole 3  
Add spicy beef, pulled chicken or pork 5½

**MEATBALL SKILLET** 13  
Tomato ragu, toasted ciabatta

**ORIGINAL CHICKEN WINGS** 14

CHOOSE FROM:

- Mexican Street
- Smoked Parmesan
- Biryani
- Maple Bourbon
- Teriyaki
- Sriracha Honey
- Hot
- Golden Shark
- Ghost Pepper
- Honey Garlic
- Salt and Pepper
- Shark Spice
- Habanero Salt

Add veggies 1½

Double your order, add 13



# SALADS

**TEX-MEX SALAD** 13¾  
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce  
Add pulled chicken or spicy beef 5½

**STEAK SALAD** 22  
Cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

**TUNA BLT SALAD** 19½  
Ahi tuna, smoked bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema with lime vinaigrette

**CAESAR SALAD** 11  
Romaine, croutons, Asiago cheese  
Add grilled chicken breast 5½

# HANDHELD

Our beef burgers are 100% Canadian ground chuck and seasoned with kosher salt & black pepper. Served on a toasted sesame seed bun.

Substitute onion rings, sweet potato fries or poutine 3 | Substitute soup or salad 2

**CLASSIC BURGER** 15½  
Signature relish & all the fixin's, fries  
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½

**SHARK BURGER** 18½  
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

**DOUBLE-FISTED BURGER** 20  
Double burger, bacon, melted cheddar cheese, fries

**VEGGIE BURGER** 16¼  
House-made panko crusted patty, cheddar cheese, arugula & spicy mayo, fries

**CAJUN CHICKEN BURGER** 16½  
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries

**CHICKEN QUESADILLA** 16¼  
Cheddar, mozzarella, black beans, corn chips, fries

**STEAK SANDWICH** 21  
Tender seasoned 7 oz cab® sirloin, aged up to 32 days. Served open-faced on toasted garlic baguette, crispy onion rings with Caesar salad and fries  
Add sautéed onions, mushrooms or peppercorn sauce 1½

**ROAST BEEF DIP** 16½  
House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries

**FISH TACOS** 14¾  
Oven roasted lime & chipotle cod, jalapeño infused cilantro lime crema, pickled cabbage slaw on soft corn & wheat tortilla shells, served with house-made corn chips & salsa

**BUTTERMILK FRIED CHICKEN SANDWICH** 17  
Crispy fried chicken, spicy Ssäm sauce, lettuce, pickles, onions, American cheddar, fries

# MAINS

**STEAK FRITES** 24  
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries and arugula salad

**JAMBALAYA** 19½  
Chicken, prawns, chorizo sausage, onions, Creole rice

**GINGER BEEF RICE BOWL** 18½  
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice

**STEAK FRITES & GARLIC PRAWNS** 7 oz cab® sirloin 27

**SPAGHETTI & MEATBALLS** 19  
Hand-rolled meatballs, rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

**BUTTER CHICKEN** 18¼  
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

# DESSERT

**BUCKET OF ICE CREAM SANDWICHES** 5  
Not-made-in-house classic vanilla & chocolate cookie sandwich x 2  
Add one more 2½ each

**CHOCOLATE CHUNK COOKIE SKILLET** 8  
House-baked warm soft cookie, vanilla ice cream, chocolate sauce

# BRUNCH SATURDAY, SUNDAY & HOLIDAYS | OPEN - 2:30 PM

**BACON & EGG BRUNCH BURGER\*** 18  
Classic burger, fried egg, smoky bacon, cheddar cheese, tater tots

**BACON & EGG TATER TOTS\*** 11¾  
Crisp tater tots, bacon bits, queso cheese dip, sunny side egg

**CHORIZO SAUSAGE FRITTATA\*** 12½  
Baked eggs, chorizo, red peppers, chimichurri, baby arugula

**B.E.L.T. & CHEESE SANDWICH\*** 12½  
Bacon, egg, lettuce, tomato, cheese, tater tots

**BREAKFAST TATER TOTS** 5½  
With spicy ketchup

\*Proudly serving cage-free eggs

## HAIR OF THE DOG

**SHARK CAESAR** (1 oz) 6½

**BELLINI** (1 oz) 6½

**STIEGL RADLER** (500 ml) 7½

# HAPPY HOUR

MONDAY TO FRIDAY | 3 PM - 6 PM | 10 PM - CLOSE

**\$4¾**  
HOUSE  
HIGHBALLS 1oz  
WINE 5oz

**\$9**  
MEATBALLS  
TATER TOTS  
DIRTY CHIPS  
QUESO CHEESE & BACON DIP

# COCKTAILS

**ABSOLUT LIT** (2 oz) 9½  
Absolut Mandarin, Beefeater gin, Altos tequila, Captain Morgan white rum, cola, fresh lemon

**PINK LEMONADE** (2 oz) 10½  
Absolut Raspberri, peach schnapps, Sour Puss Raspberry, pineapple juice

**SHARK CAESAR** (1 oz) 8¼  
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean

**PORCH SIDE MARG** (2 oz) 9¼  
Altos Blanco 100% agave tequila, triple sec, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry

**CLASSIC MOJITO** (2 oz) 10  
Captain Morgan rum, muddled mint, fresh lime juice, simple syrup, soda

**OLD FASHIONED** (2 oz) 10¾  
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup

**BELLINI** (1 oz) 7¾  
Absolut Peach, peach schnapps, sparkling wine, soda, sangria

**ALTOS CRICKET CHALLENGE** (1 oz) 8  
Altos Blue Agave tequila, served with a side of spicy crickets & sangrita chaser

**SOMERSBY SANGRIA** (2 oz) 10  
Somersby, Absolut Peach, lemonade, fresh watermelon, orange

**MOSCOW MULE** (2 oz) 10  
Ketel One vodka, fresh lime, house chili syrup, Red Bull Ginger Organic  
**Cauldron Mule** (8 oz, serves 4) 36

**TEQUILA MULE** (2 oz) 10  
Altos Blanco tequila, fresh lime, house chili syrup, Red Bull Ginger Organic  
**Cauldron Mule** (8 oz, serves 4) 36

## BEER TAILS

**TROPHY WIFE** (1 oz + Frülü) 10  
Frülü, Absolut Citron, triple sec, fresh lime

**MEXICAN BULLDOG** (1 oz + Coronita) 10  
Tequila, triple sec, lime slush spiked with an upside down Coronita

**BELGIAN BULLDOG** (1 oz + Frülü) 10  
Tequila, triple sec, lime slush spiked with an upside down Frülü

**BURT REYNOLDS** (1 oz) 7½  
Spiced rum, Phillip's Butter Ripple schnapps

**JÄGERBOMB** (1 oz) 11  
Jägermeister, Red Bull

## WHITE WINE

	5 oz	8 oz	bit
Shark Club House White	6	9¼	-
Gewürztraminer   Sumac Ridge VQA, Okanagan, BC	9	13¾	45¼
Sauvignon Blanc   Monkey Bay, New Zealand	9	13¾	45¼
Sauvignon Blanc   Kim Crawford, New Zealand	-	-	52
Pinot Gris   Thornhaven VQA, Okanagan, BC	9	13¾	45¼
Chardonnay   Wayne Gretzky, Okanagan, BC	9	13¾	45¼
Cava   Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco   La Marca, Italy	-	-	49

# BEER

## TAPS (16 oz)

Coors Light USA	7
Canadian CAN	7
Budweiser USA	7
Bud Light USA	7
Steamworks Pilsner BC	7¾
Stanley Park Seasonal BC	7¾
Granville Island Seasonal BC	7¾
Hoyne Dark Matter BC	7¾
Red Truck Amber Ale BC	7¾
Driftwood Fat Tug IPA BC	7¾
Parallel 49 Wobbly Pop Pale Ale BC	7¾
Twin Sails Dat Juice Citra Pale Ale BC	7¾
Belgian Moon USA	7¾
Stella Artois BEL (50 cl)	9¼
Guinness Stout IRL (20 oz)	9¼
Guest Tap Handle (Seasonal Rotation)	MP

## RED WINE

	5 oz	8 oz	bit
Shark Club House Red	6	9¼	-
Pinot Noir   Conviction The Priest VQA, Okanagan, BC	9	13¾	45¼
Merlot   Red Rooster VQA, Okanagan, BC	8½	13¾	43¼
Cabernet Sauvignon   Carnivor, California	10	15¾	51
Cabernet Sauvignon   J. Lohr Seven Oaks, California	12	18¾	59
Cabernet Sauvignon   Beringer Knights Valley, California	-	-	95
Malbec   Trapiche Estate Bottled, Argentina	9	13¾	45¼
Malbec   Trivento Golden Reserve, Argentina	-	-	59
Zinfandel   Beran, California	-	-	69
Chianti   Villa Antinori Classico, Italy	-	-	59

## CAPS & TABS (330-750 ml)

Miller High Life USA (355 ml can)	6¼
Lucky Lager CAN (355 ML CAN)	6¼
Coors Banquet USA (355 ml can)	6¼
Rolling Rock Pale Ale USA (355 ml can)	6¼
Miller Lite Lager USA	6¼
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Granville Island Infamous IPA BC	7
Steamworks Pilsner BC	7
Corona MEX	7
Dos Equis Lager MEX	7
Frülü Strawberry Ale BEL	7
Heineken Lager NLD	7½
Stiegl Lager AUT (500 ml)	8½
Forager Gluten-Free BC	8½
Budweiser Prohibition (Non-Alcoholic)	5¼

## CIDER & STUFF

Strongbow Cider GBR (20 oz)	8
Stiegl Radler AUT (500 ml)	8½

# SHARK CLUB

sports bar grill

## MONDAY

ROLLING ROCK CANS (355 ml) 4¾

## TUESDAY

COORS BANQUET CANS (355 ml) 4¾  
LOCAL CRAFT (16 oz) 5¾

## WEDNESDAY

THE BEER BUCKET (\$4.63 / 355 ml can x 4) 18½  
BULLDOGS (1 oz + Coronita or Frülü) 7½  
WING WEDNESDAY (available after 3pm)

## THURSDAY

1/2 PRICE BOTTLES OF WINE  
CRAFT PINTS (16 oz) 5¾

## FRIDAY

STIEGL LAGER & RADLER (500 ml) 7½  
ALTOS BLUE AGAVE TEQUILA (1 oz) 5¼

## SATURDAY

DOS EQUIS (355 ml) 6  
CIROC DOUBLES (2 oz) 8¾  
WEEKEND BRUNCH

## SUNDAY

SHARK SIZE BUDWEISER (22 oz) 6¾  
SHARK CAESARS (1 oz) 6½  
BELLINIS (1 oz) 6½  
WEEKEND BRUNCH

# CELEBRATING? ▶

BOOK YOUR NEXT PARTY WITH US!

Ask for a manager to secure your table.

f t i @SharkClub