

# 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 piece

**PARMESAN TATER TOTS** 11  
Spicy ketchup, truffle aioli

**DIRTY CHIPS** 11¾  
Blue cheese, fresh-cooked potato chips, bacon, ranch dressing, hot sauce

**POUTINE** 9¾  
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

**DOUBLE CHEESE NACHOS** 20  
Melted cheese, diced tomatoes, green onions, jalapeños, salsa roja, sour cream  
Add guacamole 3  
Add spicy beef, pulled chicken or pork 5½

**CANTINA TACO PLATTER** 15  
Build your own, soft corn & wheat tortilla shells with corn salsa, cabbage slaw, lime cilantro sauce, pickles & jalapeños  
Choose from pulled chicken, pulled pork or seared rare tuna

**EDAMAME BEANS** 8  
Chili lime, sesame oil

## ORIGINAL CHICKEN WINGS 14

### CHOOSE FROM:

- Mexican Street
- Smoked Parmesan
- Teriyaki
- Sriracha Honey
- Hot
- Korean BBQ
- 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  
Grilled 7 oz cab® top sirloin, green beans, grape tomatoes, potatoes, romaine, grainy mustard dressing, chimichurri

**THAI TUNA SALAD** 19½  
Ginger sesame crusted rare tuna, crisp greens, mangoes, soy & cilantro vinaigrette  
Substitute grilled chicken breast N/C

**CAESAR SALAD** 11½  
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** 16½  
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** 16¾  
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** 16¾  
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

**STEAK FRITES & GARLIC PRAWNS** 7 oz cab® sirloin 27¾

**JAMBALAYA** 19¾  
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

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

**COD & CHIPS** 1 pc 14¾  
2 pc 19¼  
Beer battered cod with fries, coleslaw and tartar sauce

**BUTTER CHICKEN** 18¾  
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

# PIZZA

**MARGHERITA** 14½  
Rustic tomato sauce, fresh basil, extra virgin olive oil

**MEAT PIZZA** 17  
Pepperoni, spicy capicola, mozzarella, crispy bacon

# 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

## THE HOME OF HAPPY HOUR AND SPORTS

3-6 pm & 10 pm-close, Monday to Friday • Ask your server for details

**YOU MISS 100% OF THE APPYS  
YOU DON'T EAT.**

# CELEBRATING?

**BOOK YOUR NEXT PARTY WITH US!**  
Ask for a manager to secure your table.

# COCKTAILS

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

**MEXICAN BULLDOG** (1 oz + Coronita) 9¾  
Tequila, triple sec, lime slush spiked with an upside down Coronita

**BELGIAN BULLDOG** (1 oz + Früli) 10¾  
Tequila, triple sec, lime slush spiked with an upside down Früli

**PINEAPPLE EXPRESS** (2 oz) 9¾  
Absolut Citron, Red Bull Yellow Edition, fresh lime

**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

**RUM SWIZZLE** (2 oz) 9½  
Captain Morgan spiced rum, fresh pressed lime, orange juice & falernum - almond spiced syrup

**ANCHO MARGARITA** (2 oz) 9¼  
Altos Blanco 100% agave tequila, Ancho liqueur, fresh lime, cayenne, spiced cinnamon salt rim

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

**CUBAN MOJITO** (1½ oz) 9¼  
Havana Club Añejo Cuban rum, muddled mint, fresh lime juice, simple syrup, soda

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

**MOSCOW MULE** (2 oz) 10  
Ketel One vodka, Jamaican ginger beer, fresh lime

**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

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

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

# BEER

## TAPS (16 oz)

Molson Canadian CAN 7  
Coors Light USA 7  
Bud Light USA 7  
Budweiser USA 7  
Wild Rose IPA AB 7¾  
Stanley Park Seasonal BC 7¾  
Belgian Moon USA 7¾  
Stella Artois BEL (50 cl) 9¼  
Guinness Stout IRL (20 oz) 9¼  
Guest Tap Handle (Seasonal Rotation) MP

## CIDER & STUFF

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

## CAPS & TABS (330-750 ml)

Miller High Life USA (355 ml can) 6  
Lucky Lager CAN (355 ml can) 6  
Coors Banquet USA (355 ml can) 6  
Rolling Rock Pale Ale USA (355 ml can) 6  
Miller Lite Lager USA 6  
Miller Genuine Draft USA 6¾  
Goose Island IPA USA 6¾  
Blindman River Session Ale AB 7  
Banded Peak Chinook Saison AB 7  
Mill Street Organic ON 7  
Corona MEX 7  
Dos Equis Lager MEX 7  
Modelo Especial MEX 7  
Früli Strawberry Ale BEL 7  
Heineken Lager NLD 7½  
Stiegl Lager AUT (500 ml) 8½  
Budweiser Prohibition (Non-Alcoholic) USA 5¼

# WINE

5 oz 8 oz bit

## HOUSE SELECTIONS

Shark Club White 6 9¼ -  
Shark Club Red 6 9¼ -

## WHITE

White Zinfandel | Gallo Family Vineyards, California 8 12½ 40½  
Sauvignon Blanc | Monkey Bay, New Zealand 9 13¾ 45¼  
Sauvignon Blanc | Kim Crawford, New Zealand - - 47  
Pinot Grigio | Ogio, Italy 8½ 13¼ 43¼  
Chardonnay | Cono Sur Organic, Chile 9 13¾ 45¼  
Cava | Freixenet Brut, Spain (200 ml) 11 - -  
Prosecco | La Marca, Italy - - 45

## RED

Pinot Noir | Hahn, California 10 15¾ 51  
Merlot | Red Rooster VQA, Okanagan, BC 9 13¾ 45¼  
Cabernet Sauvignon | Carnivor, California 9 13¾ 45¼  
Cabernet Sauvignon | J. Lohr Seven Oaks, California 12 18¾ 59  
Cabernet Sauvignon | Beringer Knights Valley, California - - 85  
Malbec | Trapiche Estate Bottled, Argentina 9 13¾ 45¼  
Malbec | Trivento Golden Reserve, Argentina - - 49  
Chianti | Villa Antinori Classico, Italy - - 56  
Zinfandel | Beran, California - - 65

# 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) 7¾

**BAILEYS & COFFEE** (1 oz) 7¾

**PINEAPPLE EXPRESS** (2 oz) 9¾

# SHARK CLUB sports bar grill

## MONDAY

ROLLING ROCK CANS (355 ml) 4¾

## TUESDAY

COORS BANQUET CANS (355 ml) 4¾  
LOCAL CRAFT (16 oz) 5½

## WEDNESDAY

THE BEER BUCKET (\$4.44 / 355 ml can x 4) 17¾  
BULLDOGS (1 oz + Coronita or Früli) 7¼  
WING WEDNESDAY (available after 3pm)

## THURSDAY

1/2 PRICE BOTTLES OF WINE  
CRAFT PINTS (16 oz) 5½

## FRIDAY

STIEGL LAGER & RADLER (500 ml) 7½  
ALTOS BLUE AGAVE TEQUILA (1 oz) 5

## SATURDAY

DOS EQUIS (355 ml) 6  
CIROC DOUBLES (2 oz) 8¼  
WEEKEND BRUNCH

## SUNDAY

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

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