

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 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

HANDHELDS

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
Beer battered cod with 2 pc 19¼
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

HAPPY HOUR

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

\$4¼
HOUSE HIGHBALLS 1 oz
WINE 5 oz
\$5½
CRAFT DRAFT 16 oz

1/2 PRICE
SLIDERS
SHARK BITES
DIRTY CHIPS
QUESO CHEESE & BACON DIP

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 + Frülü) 10¾
Tequila, triple sec, lime slush spiked with an upside down Frülü

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

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

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

Frülü 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 btl

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

SHARK CLUB

sports bar grill

MONDAY

ROLLING ROCK CANS (355 ml) 4¾
HAND-SHAKEN MARGARITAS
Single (1 oz) 5¼ Shark Size (2 oz) +3
ALTOS BLUE AGAVE TEQUILA (1 oz) 5

TUESDAY

COORS BANQUET CANS (355 ml) 4¾
DOUBLE MOSCOW MULES (2 oz) 8¼

WEDNESDAY

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

THURSDAY

1/2 PRICE WINE
CRAFT PINTS (16 oz) 5½

FRIDAY

STIEGL LAGER & RADLER (500 ml) 7½
ABSOLUT LIT (2 oz) 8

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
WEEKEND BRUNCH

f t i @SharkClub