

APPETIZERS		
CALAMARI WITH GRILLED SHISHITO PEPPERS	13½	
Grilled lemon & house-made tzatziki		
MINI MAC SLIDERS	13¾	
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	13	
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	11¾	
Blue cheese, fresh cooked potato chips, bacon, ranch dressing, hot sauce		
POUTINE	9	
Quebec cheese curds, beef gravy Add pulled pork 5½		
FRIED PICKLES	10	
Crunchy dill pickle spears, creamy hot sauce, ranch dip		
CHICKEN TENDERS & FRIES	14½	
Plain or Buffalo style		
CHICKEN QUESADILLA	13¾	
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	14¾	
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		



CELEBRATING?

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

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	20	
Grilled 7 oz cab® top sirloin, green beans, grape tomatoes, potatoes, romaine, grainy mustard dressing, chimichurri		
THAI TUNA SALAD	19	
Ginger sesame crusted rare tuna, crisp greens, mangoes, soy & cilantro vinaigrette Substitute grilled chicken breast N/C		
CAESAR SALAD	11	
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	14¾	
Signature relish & all the fixin's, fries Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½		
SHARK BURGER	17¾	
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries		
DOUBLE-FISTED BURGER	19½	
Double burger, bacon, melted cheddar cheese, fries		
VEGGIE BURGER	16	
House-made panko crusted patty, cheddar cheese, arugula & spicy mayo, fries		
CAJUN CHICKEN BURGER	16¼	
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries		
CHICKEN QUESADILLA	16	
Cheddar, mozzarella, black beans, corn chips, fries		
STEAK SANDWICH	20	
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	16½	
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	27	
7 oz cab® sirloin		
JAMBALAYA	18¾	
Chicken, prawns, chorizo sausage, onions, Creole rice		
GINGER BEEF RICE BOWL	18	
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 15 2 pc 19	
Beer battered cod with fries, coleslaw and tartar sauce		
BUTTER CHICKEN	17½	
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan		

PIZZA		
MARGHERITA	14	
Rustic tomato sauce, fresh basil, extra virgin olive oil		
MEAT PIZZA	16½	
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

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

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

JÄGERBOMB (1 oz) 11
Jägermeister, Red Bull

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

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, lefttuce, tomato, cheese, tater tots

BREAKFAST TATER TOTS

5½

With spicy ketchup

HAIR OF THE DOG

SHARK CAESAR

(1 oz)

6½

BELLINI

(1 oz)

7¾

BAILEYS & COFFEE

(1 oz)

7¾

PINEAPPLE EXPRESS

(2 oz)

9¾

*Proudly serving cage-free eggs

BEER			
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	
Granville Island Infamous IPA	BC	7	
Steamworks Pilsner	BC	7	
Corona	MEX	7	
Dos Equis Lager	MEX	7	
Modelo Especial	MEX	7	
Heineken Lager	NLD	7	
Frülü Strawberry Ale	BEL	7	
Stiegl Lager	AUT (500 ml)	8½	
CIDER			
Strongbow Cider	GBR (20 oz)	8	
Stiegl Radler	AUT (500 ml)	8½	
Budweiser Prohibition (Non-Alcoholic) USA 5¼			

TAPS (16 oz)			
Molson Canadian	CAN	6¾	
Coors Light	USA	6¾	
Budweiser	USA	6¾	
Bud Light	USA	6¾	
Alexander Keith's IPA	CAN	7¾	
Belgian Moon	USA	7¾	
Guinness Stout	IRL (20 oz)	9¼	
Stella Artois	BEL (50 cl)	9¼	
Barkerville Brewing	(Seasonal Rotation)	MP	

WINE			
	5 oz	8 oz	btl
HOUSE SELECTIONS			
Shark Club White	6	9¼	-
Shark Club Red	6	9¼	-
WHITE			
Gewürztraminer Sumac Ridge VQA, Okanagan, BC	9	13¾	45¼
Sauvignon Blanc Monkey Bay, New Zealand	-	-	45¼
Sauvignon Blanc Kim Crawford, New Zealand	-	-	52
Pinot Gris Thornhaven VQA, Okanagan, BC	9	13¾	45¼
Chardonnay Wayne Gretzky, Okanagan, BC	-	-	45¼
Cava Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco La Marca, Italy	-	-	49
RED			
Pinot Noir Conviction The Priest VQA, Okanagan, BC	9	13¾	45¼
Merlot Red Rooster VQA, Okanagan, BC	-	-	43¼
Cabernet Sauvignon Carnivor, California	10	15¾	51
Cabernet Sauvignon J. Lohr Seven Oaks, California	-	-	59
Cabernet Sauvignon Beringer Knights Valley, California	-	-	95
Malbec Trapiche Estate Bottled, Argentina	-	-	45¼
Malbec Trivento Golden Reserve, Argentina	-	-	59
Chianti Villa Antinori Classico, Italy	-	-	59

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

   @SharkClub

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