

# APPETIZERS

**CALAMARI WITH GRILLED SHISHITO PEPPERS** 13¾  
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** 9¼  
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** 13½

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 12½



# SALADS

**TEX-MEX SALAD** 13  
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** 19¼  
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** 14¾  
Signature relish & all the fixin's, fries  
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½

**SHARK BURGER** 17½  
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

**DOUBLE-FISTED BURGER** 19¼  
Double burger, bacon, melted cheddar cheese, fries

**VEGGIE BURGER** 16  
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** 15¾  
Cheddar, mozzarella, black beans, corn chips, fries

**STEAK SANDWICH** 19¾  
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** 16¼  
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** 16  
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** 18½  
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** 18¾  
Hand-rolled meatballs, rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

**COD & CHIPS** 1 pc 14½  
Beer battered cod with 2 pc 18¾  
fries, coleslaw and tartar sauce

**BUTTER CHICKEN** 17¼  
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

# PIZZA

**MARGHERITA** 15  
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

# 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

## TAPS (16 oz)

Molson Canadian CAN 6¾

Coors Light USA 6¾

Budweiser USA 6¾

Driftwood Fat Tug IPA BC 7¾

Stanley Park Seasonal BC 7¾

Granville Island Seasonal BC 7¾

Belgian Moon USA 7¾

Stella Artois BEL (50 cl) 9¼

Guinness Stout IRL (20 oz) 9¼

Guest Tap Handles (Seasonal Rotation) MP

## CIDER

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

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

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

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

## RED

Pinot Noir | Conviction The Priest VQA, Okanagan, BC 9 13¾ 45¼

Merlot | Red Rooster VQA, Okanagan, BC 8½ 13¼ 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

# 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