

APPETIZERS

- CALAMARI WITH GRILLED SHISHITO PEPPERS** 15
Grilled lemon & house-made tzatziki
- MINI MAC SLIDERS** 15
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** 13¾
Fresh salsa with jalapeños & melted cheddar cheese, served with house-made corn chips
- LETTUCE WRAPS** 12½
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce
Add chicken or prawns 5½
- SHARK BITES** 14
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice
- PARMESAN TATER TOTS** 12
Spicy ketchup, truffle aioli
- POUTINE** 10
Quebec cheese curds, beef gravy, green onions
- FRIED PICKLES** 11
Crunchy dill pickle spears, creamy hot sauce, ranch dip

- CHICKEN TENDERS & FRIES** 15
Plain or Buffalo style
- CHICKEN QUESADILLA** 14½
Cheddar, mozzarella, black beans, salsa, sour cream
Add fries 3
- SHISHITO PEPPERS** 8
Grilled to order, with fresh lemon & house-made tzatziki
- KEG OF NACHOS** 23½
1lb of cheese, house-made salsa, queso fresco & fresh garnishes
Add guacamole 3
Add spicy beef or pulled chicken 5½
- MEATBALL SKILLET** 13½
Tomato ragu, toasted ciabatta

ORIGINAL CHICKEN WINGS 14½

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 13½



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
- TUNA BLT SALAD** 19¾
Peppered ahi tuna, smoky bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema with lime vinaigrette
- CAESAR SALAD** 11¾
Romaine, croutons, Asiago cheese
Add grilled chicken breast 5½
- STEAK SALAD** 22
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

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** 15¾
Signature relish & all the fixin's, fries
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½
- SHARK BURGER** 18¾
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries
- DOUBLE-FISTED BURGER** 20
Double burger, bacon, melted cheddar cheese, fries
- VEGGIE BURGER** 16¾
House-made panko crusted patty, cheddar cheese, arugula & spicy mayo, fries
- CAJUN CHICKEN BURGER** 16¾
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries
- CHICKEN QUESADILLA** 16¾
Cheddar, mozzarella, black beans, corn chips, fries
- STEAK SANDWICH** 22
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** 17
House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries
- FISH TACOS** 15¾
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** 17½
Crispy fried chicken, spicy Ssäm sauce, lettuce, pickles, onions, American cheddar, fries

MAINS

- STEAK FRITES** 25
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries and arugula salad
- JAMBALAYA** 20
Chicken, prawns, chorizo sausage, onions, Creole rice
- GINGER BEEF RICE BOWL** 19½
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice
- STEAK FRITES & GARLIC PRAWNS** 29
7 oz cab® sirloin
- SPAGHETTI & MEATBALLS** 19
Hand-rolled meatballs, rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta
- BUTTER CHICKEN** 18½
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

DESSERT

- BUCKET OF ICE CREAM SANDWICHES** 4
Not-made-in-house classic vanilla & chocolate cookie sandwich x 2
Add one more 2 each
- CHOCOLATE CHUNK COOKIE SKILLET** 8½
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

HAIR OF THE DOG

- SHARK CAESAR** (1 oz) 6½
- BELLINI** (1 oz) 6½
- STIEGL RADLER** (500 ml) 7½

*Proudly serving cage-free eggs

THE HOME OF POWER LUNCHES AND SPORTS

11:30 am - 3 pm, Monday to Friday • Ask your server for details

LIKE HALF-TIME FOR WORK.

COCKTAILS

ABSOLUT LIT (2 oz) 9½
Absolut Mandarin, Beefeater gin, Altos Blanco 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) 8½
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean

PORCH SIDE MARG (2 oz) 9½
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) 11¼
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup

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

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, Organics by Red Bull ginger ale

Cauldron Mule (8 oz, serves 4) 36

TEQUILA MULE (2 oz) 10
Altos Blanco tequila, fresh lime, house chili syrup, Organics by Red Bull ginger ale

Cauldron Mule (8 oz, serves 4) 36

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

MEXICAN BULLDOG (1 oz + Coronita) 10¾
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

BEER

TAPS (16 oz)

Coors Light USA 7¼
Canadian CAN 7¼
Budweiser USA 7¼
Bud Light USA 7¼
Big Life Amber AB 8
Big Life Euro AB 8
Steamworks Pilsner BC 8
Stanley Park Seasonal BC 8
Granville Island Seasonal BC 8
Hoyne Dark Matter BC 8
Red Truck Amber Ale BC 8
Driftwood Fat Tug IPA BC 8
Parallel 49 Wobbly Pop Pale Ale BC 8
Twin Sails Dat Juice Citra Pale Ale BC 8
Belgian Moon USA 8
Stella Artois BEL (50 cl) 9½
Guinness Stout IRL (20 oz) 9½

CAPS & TABS (330-750 ml)

Miller High Life USA (355 ml can) 6½
Lucky Lager CAN (355 ML CAN) 6½
Coors Banquet USA (355 ml can) 6½
Rolling Rock Pale Ale USA (355 ml can) 6½
Miller Lite Lager USA 6½
Miller Genuine Draft USA 6¾
Goose Island IPA USA 6¾
Steamworks Pilsner BC 7¼
Corona MEX 7¼
Dos Equis Lager MEX 7¼
Frülü Strawberry Ale BEL 7¼
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
Somersby Cider DNK (500 ml) 8
Stiegl Radler AUT (500 ml) 8½

WHITE WINE

	5 oz	8 oz	750 ml
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

RED WINE

	5 oz	8 oz	750 ml
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
Shiraz 19 Crimes, Australia	12	19	60
Malbec Trapiche Estate Bottled, Argentina	9	13¾	45¼
Malbec Trivento Golden Reserve, Argentina	-	-	59
Zinfandel Beran, California	-	-	69
Chianti Villa Antinori Classico, Italy	-	-	59

CELEBRATING? ▶

BOOK YOUR NEXT PARTY WITH US!

Ask for a manager to secure your table.

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

Taxes not included

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