

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 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
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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
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TROPHY WIFE (1 oz + Früli) 10

Früli, 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 + Früli) 10¾

Tequila, triple sec, lime slush spiked with an upside down Früli

BEER

TAPS (16 oz)

Molson Canadian CAN 7

Coors Light USA 7

Bud Light USA 7

Budweiser USA 7

Big Life Amber AB 8

Big Life Euro AB 8

Wild Rose IPA AB 8

Belgian Moon USA 8

Stella Artois BEL (50 cl) 9½

Guinness Stout IRL (20 oz) 9½

CIDER & STUFF

Strongbow Cider GBR (20 oz) 8

Somersby Cider DNK (500 ml) 8

Stiegl Radler AUT (500 ml) 8½

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

Blindman River Session Ale AB 7½

Banded Peak Chinook Saison AB 7½

Mill Street Organic ON 7½

Corona MEX 7½

Dos Equis Lager MEX 7½

Früli Strawberry Ale BEL 7½

Heineken Lager NLD 8

Stiegl Lager AUT (500 ml) 8½

Budweiser Prohibition (Non-Alcoholic) USA 5¼

WHITE WINE

	5 oz	8 oz	750 ml
Shark Club House White	6	9¼	-
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 WINE

	5 oz	8 oz	750 ml
Shark Club House Red	6	9¼	-
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
Shiraz 19 Crimes, Australia	12	19	60
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

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

SUNDAY

SHARK SIZE BUDWEISER (22 oz) 6¾

SHARK CAESARS (1 oz) 6½

BELLINIS (1 oz) 6½

STARTERS

CALAMARI WITH GRILLED SHISHITO PEPPERS 15
Grilled lemon & house-made tzatziki

LETTUCE WRAPS 12½
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce
Add chicken or prawns 5½

SHARK BITES 13¾
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice

FRIED PICKLES 10
Crunchy dill pickle spears, creamy hot sauce, ranch dip

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

WINGS

CHICKEN WINGS 14½
Add veggies 1½

Double your order, add 13½

CHOOSE FROM:

- Mexican Street
- Sriracha Honey
- Salt & Pepper
- Smoked Parmesan
- Hot
- Shark Spice
- Biryani
- Golden Shark
- Habanero Salt
- Maple Bourbon
- Ghost Pepper
- Teriyaki
- Honey Garlic



SALADS

TEX-MEX SALAD 13¾
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce
Add spicy beef or pulled chicken 5½

STEAK SALAD 23
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

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

PIZZA

Our hand-stretched pizza dough is light, airy & crusty – made from our secret recipe & cold fermented for amazing flavour & texture.

Pies are 12" personal pizzas.

THE OG 16
Classic margherita style pizza with house-made tomato sauce, soft fresh mozzarella, tomatoes & crispy basil

THE TENDERONI 18
Dry cured pepperoni, house-made tomato sauce, banana peppers & mozzarella cheese

PINEAPPLE EXPRESS 19
Hawaiian style with smoked ham & bacon, roasted pineapple, house-made tomato sauce & mozzarella

WHITEY FORD 19
Ricotta cheese, grilled artichokes, garlic & arugula, finished with Asiago & Grana Padano

RING OF FIRE 21
Spicy meat pizza with bacon, smoked ham & dry cured sausage, house-made tomato sauce with loads of chilies & shishito peppers

EVERYTHING BUT THE BAGEL 19
Ricotta cheese, smoked salmon, capers, pickled onions & fresh dill on an everything bagel pizza crust

THE MEDITERRANEAN SEA 19
Artichokes, ricotta cheese, pickled olives & chickpeas with garlic & hemp oil pesto

I CAN'T BELIEVE IT'S NOT A BRUNCH PIZZA 19
Chorizo sausage, smoked bacon, potato & egg on a ricotta cheese base with fresh arugula & Grana Padano

THE ONE HITTER 2
Jalapeño & hemp oil pesto - goes perfect with any pizza

MAINS

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 or sweet potato fries 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 it Fully loaded with bacon, cheddar, sautéed onions, mushrooms + 3
Double-fist it Double burger, bacon, melted cheddar cheese + 4¼

BEYOND MEAT BURGER 16¾
Plant based patty, cheddar, signature relish & all the fixin's, fries

CAJUN CHICKEN BURGER 17
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, 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 1½

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

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

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 8¼
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.