

STARTERS

CALAMARI WITH GRILLED SHISHITO PEPPERS 15 Grilled lemon & house-made tzatziki	FRIED PICKLES 10 Crunchy dill pickle spears, creamy hot sauce, ranch dip
LETTUCE WRAPS 12½ Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce Add chicken or prawns 5½	SHISHITO PEPPERS 8 Grilled to order, with fresh lemon & house-made tzatziki
SHARK BITES 13¾ Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice	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	TUNA BLT SALAD 19¾ Peppered ahi tuna, smoky bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema with lime vinaigrette
STEAK SALAD 23 7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing	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	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
LUNCH PIZZA COMBO (available weekdays 11am - 2pm) 12 2 slices of lunch pizza of the day, one hitter dip + choice of caesar salad or 5 wings – salt & pepper or hot	

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	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
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	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
BEYOND MEAT BURGER 16¾ Plant based patty, cheddar, signature relish & all the fixin's, fries	JAMBALAYA 20 Chicken, prawns, chorizo sausage, onions, Creole rice
CAJUN CHICKEN BURGER 17 Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries	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
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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.

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) 11
Ketel One vodka, Fever Tree ginger beer, fresh lime

Cauldron Mule (8 oz, serves 4) 36

TEQUILA MULE (2 oz) 11
Altos Blanco tequila, Fever Tree ginger beer, fresh lime

Cauldron Mule (8 oz, serves 4) 36

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)

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
Frülü 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	13	16½	65
Shiraz 19 Crimes, Australia	10	13¾	55
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

TEX-MEX SALAD 13
your choice of pulled chicken or spicy beef
ROLLING ROCK CANS (355 ml) 4¾

TUESDAY

STEAK SANDWICH 15
1/2 PRICE BOTTLES OF WINE
LOCAL CRAFT (16 oz) 5½

WEDNESDAY

SHARK BURGER 14
WING WEDNESDAY (available after 3pm)
THE BEER BUCKET (\$4.44 / 355 ml can x 4) 17¾
BULLDOGS (1 oz + Coronita or Frülü) 7¼

THURSDAY

\$3 OFF ANY PIZZA
1/2 PRICE BOTTLES OF WINE
CRAFT PINTS (16 oz) 5½

FRIDAY

COOKIE SKILLET 5
SHOT OF TEQUILA (1 oz) 5

SATURDAY

CIROC DOUBLES (2 oz) 8¼

SUNDAY

SHARK SIZE BUDWEISER (22 oz) 6¾
SHARK CAESARS (1 oz) 6½
1/2 PRICE BOTTLES OF PROSECCO