

# APPETIZERS

<b>CALAMARI</b> 16 Tempura squid & shrimp, tzatziki, grilled lemon	<b>FRIED PICKLES</b> 9 Crunchy dill pickle spears, creamy hot sauce, ranch dip
<b>LETTUCE WRAPS</b> 12 Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce Add chicken or prawns 5½	<b>CHICKEN TENDERS &amp; FRIES</b> 15½ Plain or Buffalo style
<b>SHARK BITES</b> 14 Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice	<b>MINI MAC SLIDERS</b> 14½ 3 beef sliders, special sauce, American cheese, dill pickles, onions Add fries 3
<b>PARMESAN TRUFFLE TATER TOTS</b> © 11½ Spicy ketchup	<b>BRUSSEL SPROUTS</b> © 12 Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago
<b>POUTINE</b> 10 Quebec cheese curds, beef gravy	<b>KEG OF NACHOS</b> © 24½ 1lb of cheese, salsa, queso fresco, sour cream, fresh garnishes Add guacamole 3 Add spicy beef or pulled chicken 5½
<b>CHICKEN QUESADILLA</b> 14½ Cheddar, mozzarella, black beans, house-made corn chips	<b>GUAC &amp; CHIPS</b> © 9½ Fresh made guacamole, chimichurri, queso fresco

# CHICKEN WINGS

**ORIGINAL CHICKEN WINGS** 14½

CHOOSE FROM

- Shark Spice
- Golden Shark
- Smoked Parmesan
- BBQ
- Suicide Sauce
- Maple Bourbon
- Teriyaki
- Hot
- Honey Garlic
- Salt and Pepper
- Sriracha Honey

Add veggies 1 ½  
Double your order, add 13½

# 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 Caesar salad 2

<b>CLASSIC BURGER</b> 15½ Signature relish & all the fixin's, fries Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½	<b>STEAK SANDWICH</b> 22 Tender seasoned 7 oz cab® sirloin, aged up to 32 days. Served open-faced, toasted garlic baguette, crispy onion rings, Caesar salad & fries Add sautéed onions or mushrooms 1½
<b>SHARK BURGER</b> 18½ Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries	<b>ROAST BEEF DIP</b> 17 House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries
<b>VEGGIE BURGER</b> 16½ Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries	<b>SOUTHERN FRIED CHICKEN SANDWICH</b> 17½ Crispy fried chicken, Bo Ssäm sauce, lettuce, pickles, onions, American Cheddar, fries
<b>CAJUN CHICKEN BURGER</b> 17 Spicy grilled breast, bacon, jalapeño havarti cheese, fries	<b>CHICKEN QUESADILLA</b> 16½ Cheddar, mozzarella, black beans, house-made corn chips, fries

# VEGETARIAN

<b>BRUSSEL SPROUTS</b> © 12 Fried sprouts, tossed in lemon vinaigrette, capers, shredded Asiago	<b>VEGGIE BURGER</b> 16½ Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries
<b>LETTUCE WRAPS</b> 12 Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce	<b>TEX-MEX SALAD</b> © 13¼ Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, grape tomatoes, cucumber, creamy hot sauce
<b>GUAC &amp; CHIPS</b> © 9½ Fresh made guacamole, chimichurri, queso fresco	

# SALADS

<b>FRESH MARKET SALAD</b> 11¼ Artisan lettuce, fresh cut vegetables, pumpkin seeds, lemon vinaigrette Add grilled chicken breast 5½	<b>CAESAR SALAD</b> © 11¼ Romaine, croutons, Asiago cheese Add grilled chicken breast 5½
<b>STEAK SALAD</b> © 22 7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, green beans, Kalamata olives, mustard seed dressing	<b>TEX-MEX SALAD</b> © 13¼ Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, grape tomatoes, cucumber, creamy hot sauce Add pulled chicken or spicy beef 5½

# MAINS

<b>GINGER BEEF RICE BOWL</b> 19 Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice	<b>JAMBALAYA</b> © 19¾ Chicken, prawns, chorizo sausage, onions, peppers, Creole rice
<b>STEAK FRITES</b> © 25 Tender seasoned 7 oz cab® sirloin, aged up to 32 days. With chimichurri, truffle fries & arugula salad	<b>BUTTER CHICKEN</b> 19 Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan
<b>STEAK FRITES &amp; GARLIC PRAWNS</b> © 7 oz cab® sirloin 29	<b>SPAGHETTI &amp; MEATBALLS</b> 19 Rustic Italian tomato sauce, truffle cream sauce, herb ricotta cheese, toasted ciabatta

# DESSERT

<b>CHOCOLATE CHUNK COOKIE SKILLET</b> 8¼ House-baked warm soft cookie, vanilla ice cream, chocolate sauce Add a shot of Baileys 5
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**SHARK CLUB**  
sharkclub.com

© Gluten conscious menu items, with modifications from our kitchen. Our kitchens are not gluten free, cross contamination may occur. • Not all ingredients are listed.  
Please speak directly to a manager if your allergy is severe.

# COCKTAILS

<b>WHISKEY SMASH</b> (2 oz)	10
Bulleit bourbon, fresh mint, pineapple	
<b>SHARK LONG ISLAND</b> (2 oz)	9½
Absolut Mandarin, Beefeater gin, Altos Blanco tequila, Captain Morgan white rum, cola, fresh lemon	
<b>PINK LEMONADE</b> (2 oz)	10½
Absolut Raspberri, peach schnapps, Sour Puss Raspberry, pineapple juice	
<b>PORCH SIDE MARG</b> (2 oz)	10
Altos Blanco tequila, triple sec, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry	
<b>CLASSIC MOJITO</b> (2 oz)	10
Captain Morgan rum, muddled mint, fresh lime juice, simple syrup, soda	
<b>OLD FASHIONED</b> (2 oz)	11½
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup	
<b>ELECTRIC ARNOLD</b> (1 oz)	7¾
Absolut Citron vodka, triple sec, served frozen	
<b>ROSÉ SANGRIA</b> (1 oz)	10
Rosé, brandy, triple sec, pineapple juice	
<b>MOSCOW MULE</b> (2 oz)	11
Ketel One vodka, ginger beer, fresh lime	
<b>MEXICAN BULLDOG</b> (1 oz + Coronita)	10¾
Tequila, triple sec, lime slush spiked with an upside down Coronita	
<b>SHARK CAESAR</b> (1 oz)	8½
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean	
<b>APEROL SPRITZ</b> (2 oz)	9
Aperol, sparkling wine	

# BEER

<b>TAPS</b> (16 oz)	
Bud Light USA	7½
Budweiser USA	7½
Molson Canadian BC	7½
Coors Light USA	7½
Big Life Amber AB	8
Big Life Euro AB	8
Steamworks Seasonal BC	8
Stanley Park Seasonal BC	8
Granville Island Seasonal BC	8
Red Truck Amber Ale BC	8
Driftwood Fat Tug IPA BC	8
Parrallel 49 Craft Lager BC	8
Phillips Tiger Shark Citra Pale Ale BC	8
Original 16 Canadian Copper Ale SK	8
Belgian Moon USA	8
Stella Artois BEL (50 cl)	9½
Guinness Stout IRL (20 oz)	9½
<b>CIDER &amp; STUFF</b>	
Strongbow Cider GBR (20 oz)	8½
Somersby Cider DNK (500 ml)	8½
Stiegl Radler AUT (500 ml)	8½
<b>CAPS &amp; TABS</b> (330-750 ml)	
Coors Original 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
Corona MEX	7¼
Heineken Lager NLD	8½
Stiegl Lager AUT (500 ml)	8½
Forager Gluten-Free BC	8½
Budweiser Prohibition (Non-Alcoholic) USA	5

# WINE

<b>WHITE</b>	5oz	8oz	Btl
Shark Club House White	6	9¼	
Gewürztraminer   Sumac Ridge VQA, BC	9	13¾	45
Sauvignon Blanc   Kim Crawford, New Zealand	11	17½	52
Pinot Gris   Thornhaven VQA, Okanagan, BC	9	13¾	45
Chardonnay   Wayne Gretzky, Okanagan, BC	9	13¾	45
White Zinfandel   Gallo Family Vineyards, California	8	12	39
Cava   Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco   La Marca, Italy	-	-	49
	5oz	8oz	Btl
<b>RED</b>			
Shark Club House Red	6	9¼	
Pinot Noir   Cono Sur Bicicleta, Chile	8½	12¾	42
Merlot   Red Rooster VQA, Okanagan, BC	8¾	13¼	44
Cabernet Sauvignon   Sterling, California	9	13¾	45
Cabernet Sauvignon   J. Lohr Seven Oaks, California	-	-	65
Shiraz   Lindeman's Bin 50, Australia	8	12	39
Malbec   Trapiche Estate Bottled, Argentina	9	13¾	45
Zinfandel   Ravenswood Vintners Blend, California	-	-	48

## THE HOME OF HAPPY HOUR AND SPORTS

3 - 6 pm & 9 pm - close  
DAILY  
Ask your server for details

