

Starters and Shareables

Cougar Creek Nachos **\$22.95**
 Nachos, cheese, banana peppers, tomato, black olives & green onion. Served with Salsa and sour cream
 Extra salsa or sour Cream **\$3.00**
 Add beef or chicken **\$5.00**

Beef Sliders (3) **\$15.95**
 Cheese, caramelized onion, chipotle aioli on brioche buns

Chicken Wings **\$18.95**
 Lemon pepper, honey garlic, salt and Pepper, teriyaki, hot, honey hot, buffalo ranch, thai chili

Garlic Butter Steak Bites **\$18.95**
 served w/ blue cheese dip or garlic aioli

Cougar Platter (4) **\$41.95**
 Loaded nachos, wings, chicken strips, dry ribs, onion rings, fries, spring rolls, dips,

Pulled Pork Sliders (3) **\$15.95**
 Mozza, coleslaw, pickles and BBQ sauce

Loaded Potato Skins **\$16.95**
 Crispy skins melted cheese, bacon, green onion, salsa and sour cream

Thai Chicken Bites **\$16.95**
 Breaded, deep fried chicken bites in Thai sweet chili sauce

salsa and sour cream

Poutine **\$10.95**

Loaded Poutine **\$12.95**

Sweet Potato Fries **\$8.95**

Onion Rings **\$9.95**

Fries **\$6.95**

Potato Skins Loaded

Dry Garlic Ribs BONE IN **\$15.95**

Soup of the Day **\$6.95**

Side Caesar **\$6.95**

Side Garden Salad **\$6.95**

SALADS

Caesar Salad with Grilled Chicken **\$17.95**
 Served with garlic toast

Taco Salad **\$16.95**
 Romaine lettuce, diced tomato, green onion, black beans, cheese and taco meat served with salsa and sour cream Taco Chicken or Taco Beef

Pickled Beet and Feta Salad **\$17.95**
 Greens, peppers, red onion, topped with pickled beets, feta cheese and pecans, served with a side of our creamy house dressing
Add Grilled Chicken Breast \$5.00

Cougar Chef Salad **\$18.95**
 Ham, turkey, cheese, egg, tomato, peppers, green onion, cucumber, romaine & Dressing

Mediterranean Salmon Salad **\$19.95**
 Fresh greens, peppers, black olives, red onion, tomato, cucumber, feta and our house dressing

BURGERS & HANDHELDS (includes fries, soup or salad)

Cougar Burger **\$18.95**
Bacon, cheddar cheese, 6 oz Smash Burger
With all the toppings

Mushroom Mozza Burger **\$18.95**
Fresh grilled mushrooms, shredded mozza
cheese melted on top of a 6 oz Smash Burger
Chipotle aioli with all the toppings

Hangover Burger **\$19.95**
6 oz Smash Burger, bacon, cheese, soft fried
egg, and all the toppings

Chipotle Chicken Burger **\$17.95**
Crispy chicken breast, melted mozza cheese,
lettuce, tomato, red onion & chipotle aioli

Flat Breads **\$18.95**

- (1) Italian sausage crumble, pizza sauce, mozzarella, red onion, and fresh mushroom
- (2) Donair meat, white onion, diced tomato, mozzarella, and drizzled with East Coast Sweet Sauce
- (3) Pepperoni and bacon , sauce and mozzarella

BLT Sandwich **\$16.95**
Bacon, lettuce, tomato & mayo

Clubhouse Sandwich **\$18.95**
Triple decker, turkey, ham, bacon, lettuce,
tomato, cheese & mayo

Philly Beef Dip **\$18.95**
Generous portion of shaved roast beef,
caramelized onions, melted cheese,
horseradish aioli on a grilled panini bun

Chicken Caesar Wrap **\$16.95**

Cajun Chicken Wrap **\$16.95**

Quesadilla Chicken or Beef **\$16.95**
cheese, tomato, green onion, peppers,
banana peppers, side of salsa & sour cream

Pulled Pork Quesadilla **\$17.95**
Pulled pork, cheese, peppers, onion,
Bourbon BBQ Sauce on the side

Tacos (3)

Fish Tacos
Honey slaw, pickled onion, lime aioli, feta cheese, cilantro & lemon wedge **\$16.95**

Beef Tacos
Ground Mexican Beef, shredded cheese, lettuce and Pico de Gallo **\$14.95**

Donair Tacos
Donair meat, cheese, lettuce, onion, tomato and East Coast Sweet sauce **\$15.95**

Pulled Pork Tacos
Pulled pork, cheese, barbeque sauce, coleslaw **\$15.95**

ENTRÉES

8oz Steak Sandwich **\$26.95**
Garlic toast with fries and a

Chicken Strips with Fries **\$18.95**
Choice of dip, please ask your Server.

Fish & Chips **\$18.95**
Deep-fried battered fish, fries, honey slaw,
tartar & lemon wedge.

Ginger Beef **\$19.95**
Crispy strips of beef tossed in an orange
ginger sauce with grilled peppers, onions,
carrots, sesame seeds, served over rice

Teriyaki Salmon Rice Bowl **\$19.95**
Grilled and seasoned salmon fillet, rice, and
seasonal grilled vegetables drizzled in
teriyaki sauce and sesame seeds

Prices do not include GST

ID Required for anyone who appears to be under 25

WHITE WINE

Oxford Landing Chardonnay (Australia)

Whisper of oak, citrus, lemon myrtle, honey and Peach

6 oz Glass \$8.95 9oz Glass \$11.95 Bottle \$ 28.95

Kim Crawford Sauvignon Blanc (New Zealand)

Fruity Aroma with hints of green apple, Asian pear and pineapple

6oz Glass \$11.95 9oz Glass \$14.95 Bottle \$43.95

Jacobs Creek Moscato (Australia)

Spritzed with sherbet flavour, balanced with a soft fruit sweetness

6oz Glass \$8.95 9oz Glass \$11.49 Bottle \$29.95

Ruffino Pinot Grigio (Italy)

Bouquet is fresh and complex, hints of sage, mint and notes of lemon peel

6oz Glass \$9.95 9oz Glass \$11.95 Bottle \$36.95

CHAMPAGNE

La Marca Prosecco

Medium Sweetness, on the drier side with flavours of apple, grapefruit and peach

6oz Glass Bottle \$9.95

ROSE

Kim Crawford Pansy Rose (Australia)

Strawberry/raspberry flavours, dry, well balanced with a medium finish.

**6oz Glass \$11.95
9oz Glass \$14.95
Bottle \$43.95**

RED WINE

Kim Crawford Pinot Noir (New Zealand)

Aromas of cherries and flowers, very smooth and delectable.

6oz Glass 11.95 9oz Glass \$14.95 Bottle \$43.95

Alamos Cabernet Sauvignon Argentina

Aromas and flavours of cherry, black cherry, raspberry and blackberry, coffee and chocolate.

**6oz Glass \$8.95 9oz Glass \$11.49
Bottle \$29.95**

Jackson Triggs Merlot Okanagan Valley

Arom as and flavours of cherry, plum cocoa, vanilla and spices.

6oz Glass \$9.95 9oz Glass \$11.95 Bottle \$38.95

Alamos Malbec Reserve (Argentina)

Notes of chocolate, toast and sweet spice

**6 oz Glass \$9.95 9oz \$11.95
Bottle \$38.95**

LIQUOR MENU (GST included)

Highballs (1 oz)	\$7.00
Scotch	\$12.00
Tequila or Crown Royal	\$8.50
Domestic Beer	\$7.00
Tall 473 ml Beer	\$8.50
Coolers / Seltzer	\$7.00
Draught Beer	\$7.95
Draught Pitcher (60 oz)	\$20.95
50 ml Shots	\$
Birdie Juice	\$

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