

## STARTERS

		CUP \$6
GARLIC PARMESAN FRIES	\$14	BOWL WITH GARLIC TOAST \$10
PARMESAN, FRESH HERBS, GARLIC AIOLI	***	CAESAR SALAD SMALL \$10 FULL \$16
CHICKEN WINGS	\$18	ROMAINE, BACON CRUMBLE, HERB CROUTONS, CRISPY CAPERS, PARMESAN CRISP
HONEY GARLIC, FRANK'S HOT, THAI CHILI, HOT HONEY, SPICY CAESAR, TERIYAKI, SALT & PEPPER, LEMON PEPPER, HOTYAKI SAUCE WITH CARROT STICKS & RANCH DRESSING		GLORY SALAD GF \$18 ARTISAN GREENS, TRI COLORED QUINOA, ROASTED BEETS, CRISP APPLE, GOAT CHEESE,
CHIPS & DIVOTS	\$18	CANDIED WALNUTS , CRAISENS WITH A HONEY DIJON VINAIGRETTE
SEASONED LATTICE FRIES TOPPED WITH MELTED CHEDDER & MONTEREY JACK CHEESE, DICED TOMATOES, AND GREEN ONIONS, SERVED WITH OUR SIGNATURE HONEY MUSTARD DIP		DUFFER'S HOUSE SALAD SMALL \$9 FULL \$15 ARTISAN GREENS, TOMATO, CUCUMBER, CARROT, RED RADISH, PUMPKIN SEEDS, HOUSE HONEY DIJON
CHOICE OF BACON, SPICY BEEF, PULLED PORK	\$5	VINAIGRETTE
OR EXTRA CHEESE		ADD: CHICKEN \$8 PRAWNS \$9
SWEET SOY STICKY RIBS	\$16	CRISPY TOFU \$7
BONE IN PORK RIBLETS, SWEET SOY GLAZE, GREEN ONIONS, SESAME SEEDS		
BAJA SHRIMP TACOS	\$16	BURGERS & HANDHELDS
2 FLOUR TACOS WITH BLACKENED SHRIMP, CABBAGE SLAW, SALSA FRESCA, CRISPY AVOCADO, SPICY CHIPOTLE CREMA		SERVED WITH CHOICE OF FRIES, SOUP OR GARDEN SALAD.
POUTINE CLASSIC	\$14	ADDS ONS:
CRISPY FRIES, BEEF GRAVY, CHEESE CURDS		GLUTEN FREE BUN \$3 UPGRADE TO CAESAR SALAD, YAM FRIES, OR
PULLED PORK POUTINE	\$19	ONION RINGS \$3 POUTINE OR GARLIC PARMESAN FRIES \$5
CLASSIC POUTINE TOPPED WITH BBQ PULLED PORK, DRIZZLED WITH SPICY CHIPOTLE AIOLI & GREEN		DUFFER'S BURGER \$20
ONIONS		HAND CRAFTED CHUCK PATTY, LETTUCE,
YAM OR ONION RINGS	\$12	TOMATO, RED ONION, CHEDDAR CHEESE, PICKLES, GARLIC HERB AIOLI, BRIOCHE BUN
SERVED WITH CHIPOTLE AIOLI		ADD: BACON \$3, MUSHROOMS \$1.50
WESTCOAST SEAFOOD DIP	\$18	CHICKEN STRIPS \$18
GARLIC HERB CREAM CHEESE, SPINACH, ROCK CRAB, SHRIMP, ASIAGO & PARMESAN CHEESE CORN TORTILLA CHIPS & GARLIC CROSTINI		MADE FRESH IN HOUSE - HAND BREADED CHICKEN STRIPS SERVED WITH OUR SIGNATURE HONEY MUSTARD
SWEET CHILI CHICKEN BITES	\$16	BEEF DIP \$22
CRISPY CHICKEN TOSSED IN A SPICY SWEET CHILI GLAZE, CUCUMBER, CRISPY WONTON STRIPS, GREEN ONIONS & SESAME SEEDS		SLOW ROASTED BEEF, BRAISED RED ONIONS, HORSERADISH AIOLI, MONTEREY JACK CHEESE, GARLIC GRILLED CIABATTA BUN, AU JUS

SOUPS & SALADS

**DAILY SOUP MADE IN HOUSE** 

**SUB PRAWNS** 

## MAINS

		\$19		\$24
NASHVILLE CHICKEN		φισ	SHANGHAI BEEF STREET NOODLES  FIVE SPICED BULGOGI BEEF, FARKAY NOODES,	<b>Ψ</b> 24
CRISPY FRIED CHICKEN HONEY SAUCE, CRUNC PICKLES, RED ONION, B			ASIAN GREENS, MUSHROOM, BELL PEPPERS, SZECHUAN GINGER SOY SAUCE, GREEN	
SPROUT BURGER V		\$17	ONIONS, SESAME SEEDS, CRUSHED PEANUTS, SUB CHICKEN, PRAWNS, OR TOFU	
ALL PLANT VEGGIE PATT SPROUTS, GOAT CHEES TOMATO, GARLIC HERB	SE, LETTUCE &		DECCEPTO	
GRILLED MEXICAN CU	BANO	\$18	DESSERTS	
PULLED PORK, HAM, PIC CHEDDER & MONTEREY ON GARLIC GRILLED SO	JACK CHEESE			
WITH CHIPOTLE AIOLI F			STICKY TOFFEE PUDDING	\$9
MAIN	IS		WARM SPICE DATE CAKE, LAYERED CUSTARD, MELTED CARAMEL SAUCE, VANILLA BEAN ICE CREAM & WHIP CREAM	
			HOT FUDGE BROWNIE	\$9
FISH & CHIPS	1 PC \$18	2 PC \$24	WARM CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM, CANDIED WALNUTS, CARAMEL	
HAND DIPPED CRAFT BI HADDOCK, CREAMY SL LEMON WEDGE & FRIES	AW, DILL TARTAR,		CINNAMON BUN CHEESECAKE	\$9
BLACKENED CHICKEN		\$24	VANILLA INFUSED CINNAMON CHEESECAKE, CREAM CHEESE ICING AND CINNAMON	
BACON, ROASTED GAR & PARMESAN CHEESE, F NOODLES WITH GARLIC	PAPPARDELLE		SUGAR DUST	
PRAWN SCAMPI RAV	IOLI	\$24		
GARLIC PRAWNS, CHEES SUNDRIED TOMATOES, V ROASTED GARLIC, CREA GARLIC TOAST	WILTED SPINACH,			
CREOLE JAMBAYLA		\$26		
CHICKEN, PRAWNS, CHO PEPPERS, JALAPENOS, RI CREOLE TOMATO & SPIC GARLIC TOAST	ED RICE, FIRE ROASTED	ł		
SANTE FE CHICKEN BO	<b>DWL</b>	\$24	<b>Y</b>	
BLACKENED CHICKEN, R CORN, FETA, CILANTRO MANGO PICO DE GALLO SANTA FE RANCH DRESS	SLAW, BELL PEPPERS, O, CRISPY TORTILLAS &			