

## START + SHARE

<b>FOCACCIA</b>	<b>\$5</b>
House made daily, olive oil + balsamic	V, V+
<b>PORK CARNITA TACOS</b>	<b>\$13</b>
Pulled Pork, smashed avocado, refried beans, salsa	
<b>GARLIC CHEESE BREAD</b>	<b>\$14</b>
Hand Stretched, rustic marinara	V, V+
<b>CHICKEN WINGS</b>	<b>\$15</b>
Buffalo style or salt + pepper, ranch blue cheese dip	
<b>SHRIMP + LOBSTER SLIDERS</b>	<b>\$17</b>
Warm rolls, cooked in garlic butter	
<b>STONE FIRED 900 FLATBREAD</b>	<b>\$13</b>
Hand stretched + baked to order in our stone fire oven, served with your choice of house made hummus or marinara	V, V+
<b>CLASSIC TAPHOUSE NACHOS</b>	<b>\$19</b>
House made tortilla chips, black olives, tomatoes, jalapenos, nacho cheese	
+ \$3 guacamole	
+\$6 chicken or pulled pork	

## BIG SALAD + BOWLS

<b>SOUP OF THE DAY</b>	<b>\$6/\$9</b>
Ask your server for our daily selection	
<b>HOUSE GREEN SALAD</b>	<b>\$12</b>
Beets, carrots, cherry tomatoes, mixed greens, red wine vinaigrette	V, V+
<b>CAESAR SALAD</b>	<b>\$14</b>
Crisp romaine, focaccia croutons, applewood smoked bacon, house made Caesar dressing	
<b>CITRUS FENNEL SALAD</b>	<b>\$16</b>
Fresh fennel, arugula, avocado, grapefruit, citrus-shallot white balsamic vinaigrette	GF, V, V+
<b>JUAN DE FUCA TRAIL BOWL</b>	<b>\$15</b>
Beets, carrots, arugula, carrots, tahini-lemon vinaigrette, grains	GF, V, V+
<b>SHANGHAI NOODLE BOWL</b>	<b>\$15</b>
Crisp vegetables, ramen noodles, spicy Szechuan ginger sauce	V
<b>CHICKEN AVOCADO CAPRESE</b>	<b>\$17</b>
Chicken, cherry tomatoes, bocconcini, basil candied onions, avocado, balsamic	GF
+\$5 add halloumi cheese	
+\$6 add chicken	
+\$6 add charbroiled salmon	

## HANDHELDS

*Served with your choice of fries or house salad*  
+ \$2 gravy + \$3 Caesar salad  
+ \$3 poutine, onion rings or yam fries

<b>BREWMASTERS SANDWICH</b>	<b>\$19</b>
Grilled rye bread, shaved Montreal smoked meat, fat tug dijon, dill pickle	
<b>PHILLY CHEESESTEAK</b>	<b>\$19</b>
Ribeye steak, caramelized onion, cheese sauce, baguette	
<b>BASIL CHICKEN SANDWICH</b>	<b>\$19</b>
Grilled chicken, goat cheese, tomato, pesto aioli, onion bun	
<b>328 CRAFT CHICKEN BURGER</b>	<b>\$18</b>
Crispy fried chicken, gouda, bacon jam, avocado-lime slaw, smoked aioli	
<b>CLASSIC CHEESEBURGER</b>	<b>\$17</b>
Pure beef patty, Canadian cheddar, lettuce, tomato, onion, fat tug dijon	
+ \$2 roasted mushrooms or sautéed onion	
+ \$2 substitute Lightlife plant-based patty	
+ \$3 smoke bacon, gouda, or guacamole	
+\$5 add extra burger patty	

V = Vegetarian V+ = Vegan GF = Gluten Free

OPEN DAILY AT 11:00 AM  
328taphouse.com



## 900 DEGREE STONE FIRED PIZZA (Marinara)

<b>MARGHERITA</b>	\$16
Bocconcini + basil	V, V+
<b>NY PEPPERONI</b>	\$17
Pepperoni + mozzarella	
<b>NEW SCHOOL HAWIIAN</b>	\$17
Shaved whisky ham, caramelized pineapple, mozzarella	
<b>ORTOLANO</b>	\$17
Roasted mushroom, green peppers, sundried tomato, red onion, basil, mozzarella	V, V+
<b>CAPRESE PIZZA</b>	\$18
Grilled chicken, sundried tomato, confit garlic, red onion, basil, balsamic reduction	
<b>CANADIAN LUAU</b>	\$18
BBQ chicken, double smoke bacon caramelized pineapple, mozzarella	
<b>FLAMBE</b>	\$18
Italian sausage, calabrese salami, jalapenos, mozzarella	
<b>HAT TRICK</b>	\$18
Applewood smoked bacon, calabrese salami, double smoked bacon, maple syrup drizzle, mozzarella	

**HAPPY HOUR**  
**7 DAYS A WEEK**  
**2 PM – 5 PM**

## 900 DEGREE STONE FIRED PIZZA (Parmesan Cream)

<b>MUSHROOM + GARLIC</b>	\$17
Confit garlic, caramelized onion, mozzarella, shaved grana padano cheese	V
<b>GREEN GOAT</b>	\$18
Arugula, sundried tomatoes, caramelized onion, confit garlic, goat cheese, mozzarella	
<b>BLACK + BLUE</b>	\$19
Smoked brisket, roasted mushrooms, confit garlic, blue cheese, maple balsamic reduction, mozzarella	
<b>BUILD YOUR OWN PIZZA</b>	
<b>\$14 – CHOICE OF MARINARA OR PARMESAN CREAM +MOZZARELLA</b>	
<b>VEG TOPPINGS</b>	+\$2
Arugula, roasted mushrooms, basil, caramelized onions, green peppers, pineapple, confit garlic, red onion, cherry tomato, jalapenos, sundried tomato, pickled fennel	
<b>MEAT TOPPINGS</b>	+\$3
Calabrese salami, ribeye, pepperoni, double smoked bacon, whiskey ham, applewood bacon strips, Italian sausage, roast chicken	
<b>EXTRA CHEESE</b>	+\$4
Shaved parmesan, crumbled blue cheese, goat cheese, baby bocconcini	
<b>VEGAN CHEESE</b>	+3
<b>GLUTEN FREE CRUST</b>	+3

## CLASSIC + POUTINE

<b>THE BIG CHIPPER</b>	\$19
Rockfish, signature beer batter, avocado slaw, homemade tartar	
<b>CLASSIC CANUCK</b>	\$13
Cheese curds + gravy	
<b>PULLED PORK POUTINE</b>	\$16
Pulled pork, cheese curds, green onions, gravy	
<b>SMOKED MEAT POUTINE</b>	\$16
Smoked brisket, cheese curds, pickles, fat tug dijon, gravy	

## KIDS MENU

<b>PINT SIZED PEPPERONI PIZZA</b>	\$12
<b>CHICKEN FINGERS + FREIS</b>	\$12
<b>KIDS CHEESEBURGER + FRIES</b>	\$12
<b>KIDS NACHOS + SALSA</b>	\$12

## DESSERT

<b>DARK MATTER BROWNIE</b>	\$9
<b>CHOCOLATE TORTE</b>	\$9
<b>APPLE CRISP</b>	\$9

*\*Please notify your server of any dietary restrictions or allergies*

