



## START + SHARE

- SOUP OF THE DAY** \$6/\$9  
Ask your server for our daily selection
- FOCACCIA** \$5  
House made daily, olive oil + balsamic **V, V+**
- 328 PRETZELS** \$9  
Two housemade pretzels, sea salt, honey mustard **V, V++**
- SWEET CHILI CHICKEN BITES** \$15  
Crispy chicken tossed in sweet sambal chili sauce, cucumber, crispy wontons
- CHICKEN WINGS** \$15  
Mango habanero, Bulleit bourbon BBQ, lemon pepper, buffalo, or salt and pepper - served with ranch
- SHRIMP + LOBSTER SLIDERS** \$17  
Cooked in garlic butter, served on toasted buns
- CLASSIC NACHOS** \$19  
Housemade tortilla chips, black olives, tomatoes, banana peppers, shredded cheese **V**  
+3 guacamole  
+6 chicken or pulled pork

## POUTINE

- THE CLASSIC CANUCK** \$13  
Cheese curds + gravy **V**
- PULLED PORK POUTINE** \$16  
Pulled pork, cheese curds, green onion
- SMOKED MEAT POUTINE** \$16  
Smoked brisket, cheese curds, fat tug dijon, dill pickle

OPEN DAILY AT 11:00AM  
328TAPHOUSE.COM

## GREENS

- HOUSE SALAD** \$12  
Mixed greens, carrots, cherry tomatoes, cucumbers, shredded trio beets, red balsamic dressing **V, V+, GF**
- CAESAR SALAD** \$14  
Crisp romaine, focaccia croutons, applewood smoked bacon, caesar dressing
- CHOPPED SALAD** \$16  
Iceberg lettuce, chick peas, sweet corn, red onions, cucumbers, red peppers, celery, feta, lemon-basil vinaigrette, garnished with fresh tortilla chips **V, V++**
- CITRUS PROSECCO SEAFOOD SALAD** \$18  
Mixed greens + iceberg lettuce, fresh mango, cherry tomatoes, crispy rice noodles, citrus prosecco vinaigrette, charbroiled prawn skewers **GF**
- CHICKEN AVOCADO CAPRESE** \$18  
Grilled chicken, arugula, cherry tomatoes, bocconcini, basil, balsamic reduction **GF**  
  
+5 add halloumi cheese  
+6 add grilled chicken  
+6 add charbroiled salmon  
+6 add charbroiled prawns

## HAPPY HOUR

7 DAYS A WEEK 2:00PM - 5:00PM  
ASK YOUR SERVER FOR DETAILS

## PIZZA DAYS ARE BACK!

SUNDAY + MONDAY  
ALL SIGNATURE PIZZAS \$15  
(DINE IN ONLY)

V = Vegetarian, V+ = Vegan, V++ = Can be made vegan  
GF = Gluten-free

## SIGNATURE DISHES

- THE BIG CHIPPER** \$19  
Rockfish, signature beer batter, avocado slaw, housemade tartar
- PRAWN PAPPARDELLE** \$19  
Sautéed prawns, cherry tomatoes, red peppers, parmesan cream sauce, pappardelle pasta, garlic
- CHICKEN PESTO TAGLIATELLE** \$18  
Sautéed chicken, red peppers, cherry tomatoes, garlic, tagliatelle pasta, pesto parmesan cream sauce
- SHANGHAI NOODLE BOWL** \$15  
Crispy vegetables, ramen noodles, spicy Szechuan ginger sauce  
+6 add chicken  
+6 add charbroiled salmon  
+6 add charbroiled prawns

## HANDHELD

Served with your choice of fries, soup, or house salad  
+3 caesar salad, onion rings, or yam fries  
+4 poutine  
+2 gravy

- CALIFORNIA BAJA BURGER** \$18  
Plant-based patty, Swiss coconut cheese, zesty avocado lime sauce, pickled red onion, tomato, iceberg lettuce, fresh salsa **V+**
- BREWMASTERS SANDWICH** \$19  
Grilled rye bread, shaved Montreal smoked meat, fat tug dijon, dill pickle
- CRAFT CHICKEN BURGER** \$18  
Crispy fried chicken, white cheddar, bacon jam, avocado-lime slaw, chipotle aioli
- BASIL CHICKEN CIABATTA** \$19  
Grilled chicken, white cheddar, tomato, basil, pesto aioli, ciabatta bun
- FOREMAN BURGER** \$19  
Pure beef patty, bacon, white cheddar, bulleit bourbon BBQ sauce, crispy onion strings, lettuce, tomato
- CLASSIC CHEESEBURGER** \$17  
Pure beef patty, Canadian cheddar, lettuce, tomato, onion, fat tug dijon

+ \$2 roasted mushrooms or sautéed onions  
+ \$2 substitute Light life plant based patty  
+ \$3 smoked bacon, white cheddar or gaucamole  
+ \$5 add extra burger patty

# 900 DEGREE STONE FIRED PIZZA



<b>MARGHERITA</b>	<b>\$15</b>	
Rustic marinara, bocconcini cheese, fresh basil		V
<b>PEPPERONI</b>	<b>\$16</b>	
Rustic marinara, pepperoni, mozzarella		
<b>HAWAIIAN</b>	<b>\$16</b>	
Rustic marinara, shaved whiskey ham, caramelized pineapple, mozzarella		
<b>ORTOLANO</b>	<b>\$17</b>	
Rustic marinara, roasted mushroom, green pepper, sundried tomato, confit garlic, red onion, mozzarella, basil		
<b>CAPRESE</b>	<b>\$17</b>	V
Rustic marinara, grilled chicken, sundried tomato, confit garlic, red onion, mozzarella, basil, balsamic reduction		
<b>CANADIAN LUAU</b>	<b>\$17</b>	
Rustic marinara, grilled chicken, double smoked bacon, caramelized pineapple, mozzarella		
<b>FLAMBE</b>	<b>\$18</b>	
Rustic marinara, Italian sausage, calabrese salami, banana peppers, mozzarella		
<b>HAT TRICK</b>	<b>\$18</b>	
Applewood smoked bacon, rustic marinara whiskey ham, double smoked bacon, maple syrup drizzle, mozzarella		

<b>MEDITERRANEAN</b>	<b>\$17</b>
Pesto sauce, olives, feta, red pepper, green pepper, tomato, arugula, mozzarella	V
<b>MUSHROOM + GARLIC</b>	<b>\$18</b>
Parmesan cream sauce, confit garlic, caramelized onion, mozzarella, shaved grana padano cheese	
<b>GREEN GOAT</b>	<b>\$18</b>
Pesto sauce, arugula, sundried tomato, caramelized onion, confit garlic, goat cheese, mozzarella	
<b>THE ALAMO</b>	<b>\$18</b>
Bulleit bourbon BBQ sauce, chicken, habanero pepper, green pepper, sundried tomato, mozzarella	
<b>BLACK + BLUE</b>	<b>\$19</b>
Parmesan cream sauce, Montreal smoked meat, roasted mushroom, confit garlic, crumbled blue cheese	
<b>CHICKEN BACON RANCH</b>	<b>\$18</b>
Peppercorn ranch sauce, chicken, bacon, roasted garlic, arugula, mozzarella	

## 900 DEGREE STONE FIRED FLATBREAD

<b>FLATBREAD + HUMMUS</b>	<b>\$10</b>
Hand stretched + baked to order in our stone fired oven, served with house made hummus	V, V+
<b>BRUSCHETTA</b>	<b>\$16</b>
Authentic housemade bruschetta, feta cheese, basil, balsamic reduction	
<b>GARLIC CHEESE BITES</b>	<b>\$12</b>
Hand stretched, brushed with garlic butter, and topped with cheddar and mozzarella cheese	V, V++

## 900 DEGREE STONE FIRED BUILD YOUR OWN PIZZA

**\$14**

### CHOOSE YOUR SAUCE

Marinara, parmesan cream, pesto, Bulleit BBQ

### VEGETABLE TOPPINGS +\$2

Arugula, roasted mushroom, basil, caramelized onion, green pepper, pineapple, confit garlic, red onion, cherry tomato, red pepper, habanero pepper, sundried tomato

### MEAT TOPPINGS +\$3

Calabrese salami, pepperoni, double smoked bacon, whiskey ham, applewood smoked bacon

### EXTRA CHEESE +\$4

Shaved parmesan, crumbled blue cheese, goat cheese, baby bocconcini

### SHREDDED COCONUT VEGAN CHEESE +3

### GLUTEN FREE CRUST +3

## KIDS MENU

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

## DESSERT

<b>DARK MATTER BROWNIE</b>	<b>\$9</b>
Warm double chocolate brownie, infused with Hoynce dark matter lager and served with vanilla bean ice cream	
<b>BAKED APPLE CRISP</b>	<b>\$9</b>
Our take on a traditional country style recipe! Made with Granny Smith Apples and served with vanilla bean ice cream	
<b>CHOCOLATE ALMOND TORTE</b>	<b>\$9</b>
Flourless chocolate torte, almond cream, chocolate almond mousse, shaved almonds, caramel drizzle	GF

+ 2 for an extra scoop of ice cream

## JOIN US FOR OUR ALL NEW WEEKEND BRUNCH

**SATURDAYS + SUNDAYS**

**11:00AM - 2:00PM**