



# THE RED ANTLER

BAR & GRILL

## APPIES & SHARED PLATES

FRIES WITH HERB AIOLI (V) (V) option on request	\$11
SWEET POTATO FRIES (V) (V) (GF) Served with spicy mayo	\$13
CANUCK POUTINE (V) Fries, cheese curds & house gravy	\$16
NORTORIOUS PIG POUTINE Cheese curds, house smoked pork topped with crispy bacon & house gravy	\$19
CHILI CHEESE FRIES Armstrong cheese, slow cooked beef chili Upgrade to cheese curds	\$20 +\$3
KOREAN FRIED CAULIFLOWER (V) (V) (GF) Lightly fried, Korean BBQ sauce, toasted sesame seeds & avocado wasabi aioli	\$18.5
KUNG POW LETTUCE CUPS (V) (V) option on request Sautéed Asian veggies, chow mein noodles, spicy k-pop sauce, toasted sesame, cilantro & iceberg lettuce Choice of: chicken/shrimp/tofu	\$22
ROCKSTAR NACHOS (2-4 PEOPLE) (V) (GF) Sheet pan nachos, 1lb of Armstrong cheese, peppers, onions, jalapenos, topped with lime crema, pico de gallo & cilantro Add homemade guacamole: \$8 Add pulled pork: \$10 Add beef chili: \$10	\$35
CHICKEN WINGS (GF) sauces available Served with veggies & ranch Sauces: Mezcal BBQ/Bufalo/Mango Habanero, Red Antler Extreme, Teriyaki,* Honey Garlic* Dry Rub: S+P/Creole Lime/Lemon Pepper *not gf (Vegan Option Available)	\$18

## SOUPS, SALADS & BOWLS

CREAMY TOMATO BASIL & COCONUT SOUP (V) (V) (GF) option on request Served with grilled garlic baguette Upgrade baguette to grilled cheese	\$13 +\$6
CLASSIC CAESAR SALAD (GF) option on request Crisp romaine hearts, house garlic-lemon dressing, seasoned croutons, bacon bits, parmesan cheese	\$17.5
MEDITERRANEAN FALAFEL PLATE (V) (GF) (V) option on request House made falafels with organic greens, cucumber, tomato, tzatziki, pita and hummus	\$19
SANTORINI EARTH BOWL (V) (GF) (V) option on request Organic leaves, marinated artichoke, olive & red peppers, chickpea, cherry tomatoes, cucumber, pickled red onion, feta cheese, toasted seed blend, with maple balsamic vinaigrette	\$18
<b>ADD PROTEINS TO SALADS</b>	
Tofu	\$7
Roast chicken/ falafels	\$8
Shrimp	\$10

**TACO TACO TACO** | **\$18<sup>75</sup>**

Choose one set ~ includes 3 tacos  
Add side fries: \$5

**SMOKED PORK CARNITA JACK FRUIT CREOLE SPICED SHRIMP**  
Finished with cabbage, pico de gallo, pickled onion, Mexican Cotija cheese, fresh cilantro, jalapenos & lime crema

(V) option available (V) option available

## BURGERS & HANDHELDS

Includes your choice of soup, salad or fries

### UPGRADES

Caesar salad | yam fries | gluten-free bun: +\$3 each  
Poutine +\$5.50

RED ANTLER ELK BURGER Our signature burger flame grilled & topped with bacon, provolone cheese, lettuce, tomato, onion & pickle served with chipotle aioli	\$24
PRIME RIB BACON CHEESE BURGER Flame-grilled beef patty topped with aged white cheddar, lettuce, tomato, onion, bacon, pickle & our special burger sauce	\$23
SMOKED PORK SAMMY Slow cooked pork butt with our mezcal BBQ sauce, aged white cheddar, house slaw & pickle	\$21
FALAFEL VEGGIE WRAP (V) (V) House falafels, lettuce, tomato, pickled onion, cucumber, hummus and spicy vegan mayo	\$21
BBQ CHICKPEA & LENTIL BURGER (V) (V) House made BBQ chickpea, lentil & vegetable protein patty, lettuce, tomato, pickled onion, guacamole, spicy vegan mayo on an everything ciabatta bun	\$22
CALI TURKEY CLUB Grilled turkey breast, bacon, Swiss cheese, lettuce, tomato, guacamole and spicy mayo on an everything ciabatta bun	\$23
CHICKEN FINGERS & FRIES Zesty chicken strips (4) served with plum sauce	\$20

## KIDS MENU

Comes with a drink and fries or veggie sticks \$12

Choose from:  
- Chicken fingers - Kids Burger  
- Grilled Cheese  
- Pepperoni Pizza

## ENTREES

BC FISH & CHIPS BC Snapper battered in Granville Island beer batter served with fries, coleslaw, tartar sauce and fresh lemon	\$23
CHICKEN PARMIGIANA Panko Crumbed Chicken Schnitzel, Marinara Sauce, Armstrong cheese with with house slaw and choice of side: fries, salad, soup	\$26
RED THAI COCONUT CURRY BOWL (V) (GF) (V) option on request Sautéed Asian vegetables, scented rice, cilantro & grilled naan Choice of: chicken, shrimp or tofu	\$27
SZECHUAN STIR FRY BOWL (V) (V) option at request Wok-fried vegetables, szechuan-sesame glaze on a bed of chow mein noodles topped with cilantro Choice of: chicken, shrimp or tofu	\$27
BRISKET & RED WINE RAGU 12 hour braised brisket, pomodoro tomato & red wine, with penne topped with shaved parmesan cheese Add garlic baguette	\$25 +\$2
BIG BEEF CHILI PLATTER (GF) Slow cooked beef chilli, blackened corn salsa fresca, guacamole, cilantro, sour cream, Armstrong cheese & corn chips	\$24
<b>DESSERTS</b>	
STICKY TOFFEE PUDDING (GF) (V) with vanilla ice cream	\$12
OREO COOKIE SUNDAE (V)	\$12
CHOCOLATE TORTE (GF) (V) with vanilla ice cream	\$12
KIDS SUNDAE Chocolate or caramel sauce, sprinkles	\$7

(GF) gluten-free  
(V) vegetarian  
(V) vegan

## HOUSE CREATIONS (2oz)

**BON DIABLO 2oz** .....\$13  
Altos Tequila , Crème de cassis ,Fresh lime and finished off with ginger beer and a Tajin Rim .

**BERRY BEES KNEES 2oz** .....\$12  
The perfect blend and balance of Beefeater gin , Honey Haskup Syrup and Lemon

**BIRDS OF PREY 2oz** .....\$12<sup>50</sup>  
Deadmans passionfruit rum and Campari with Antler Homemade fruit punch and a touch of simply syrup . Its passionfruit and pineapple heaven

**BOURBON BLISS 2.5oz** .....\$14<sup>00</sup>  
Rabbit Hole Bourbon , Peach syrup , and a splash of lemon and soda. The perfect refresher

**THE ANTLER CAESAR 2oz** .....\$14  
The classic made with premium Absolut Elyx and the Red Antler secret spice mix

**THE HASKAP MOJITO 2oz** .....\$13  
Made the way it should be and then flavored with local haskap berries. Minty sweet and tart.

**THE CHERRY SOUR 2oz** .....\$12<sup>50</sup>  
Okanagan Spirits Cherry liqueur and Ballentine's whiskey , lemon and egg whites ( Vegan Substitutions Available) .  
The perfect winter Sour

## DRAUGHT BEER

	16oz	60oz
1516	\$6 <sup>75</sup>	\$22
OKANAGAN PALE ALE	\$6 <sup>75</sup>	\$22
PABST BLUE RIBBON	\$5	\$18
SAPPORO	\$7	\$23
OKANAGAN ROTATOR	\$7	\$22
STRONGBOW CIDER	\$7 <sup>50</sup>	\$25
VANCOUVER ISLAND BREWING		
WEST COAST IPA	\$6 <sup>75</sup>	\$22
BROKEN ISLAND HAZY IPA	\$6 <sup>75</sup>	\$22
ISLAND LAGER	\$6 <sup>25</sup>	\$22
MYSTIC HAZY PALE	\$6 <sup>25</sup>	\$22
SEASONAL STOUT	\$7	\$23
FERNIE GUEST TAP	\$7	\$23
YELLOW DOG/NEIGHBORHOOD GUEST TAP	\$7	\$23

**THE SANDERSON SPECIAL 2.5oz** .....\$12<sup>50</sup>  
A slight spin on the classis Manhattan . Lot 40 rye , Italian rosso vermouh , Averna Amaro and a dash of walnut bitters

**SMOKEY SPICY SOUR 2oz** .....\$14  
Del Maquey Mezcal , Ancho Reyes make this sour something to savor

**AUNT GLADYS 2oz** .....\$12  
Ungava Gin sweetened with St Germain liqueur , a touch of vanilla and freshed up with cucumber and soda. Delicious

Want something classic , just ask and we will be happy to make if for you.

**ABSOLUT.** **ungava**  
CANADIAN PREMIUM GIN

**OLMECA ALTOS LOT 40**

## CAN BEER

1516 355mL	\$6 <sup>25</sup>
PABST BLUE RIBBON 355	\$5 <sup>00</sup>
SESSION MTN IPA 355mL	\$6 <sup>25</sup>
VICTORIA PILSNER 355mL	\$6 <sup>25</sup>
DOMINION DARK LAGER 355mL	\$6 <sup>25</sup>
LIGHT SIDE LAGER 473	\$7 <sup>00</sup>
NORTHERN SWELL COSTAL PALE ALE 355ml	\$6 <sup>250</sup>
NEIGHBOURHOOD WAY OF LIFE HAZY IPA 473ml	\$8 <sup>50</sup>

Ask for our current selection



## HAPPY HOUR

### EVERYDAY APRÈS

daily | 3 - 5pm

\$7 Aperol Spritz or Fidelia Sparkling

\$5 Vancouver Island Brewing Craft Draught 16oz

Pabst Mixed Bucket Cans:  
2x Pabst Blue Ribbon, 2x Pabst Ice Tea for \$15

daily | 8 -9pm

\$5 Basic Highballs

\$4.50 Shooter Specials

\$4.50 Cans Island Life Hard Sparkling Water

Ask about our Daily \$10 Cocktail Feature.

### TEQUILA TUESDAY

\$3 Tequila Shot or \$7 Tequila feature with any Taco Purchase

5-9pm

### WEDNESDAY WING NIGHT\*

1/2 Price wings (\*with purchase of drink ) with \$5- 1516, Okanagan Pale, Stongbow or Island Life Lager 16oz Draught

5-9pm

### 1516 FRIDAYS

Jugs Of 1516 for \$15.16

All day

### SAPPORO SUNDAY

Enjoy dinner with a 16oz Sapporo for \$5. or \$10 Glass of House red or White

5-9pm

## BOTTLES

SLEEMAN'S CLEAR 341ml	\$6
SLEEMAN'S HONEY BROWN 341ml	\$6 <sup>25</sup>
SOL 341ml	\$7
HEINEKEN 341ml	\$7
CANADIAN 341ml	\$6 <sup>25</sup>

## COOLERS & CIDER

PABST GROOVY LEMON	
STRING ICE TEA 355ml	\$5 <sup>50</sup>
ISLAND LIFE LEMON GINGER & ELDERFLOWER 355ml	\$6.50
ISLAND LIFE PLUM AND RHUBARB 355ml	\$6.50
ISLAND LIFE PEACH	\$6.50

## ZERO BEER

FERNIE LOW GO 355ml	\$4
HEINIENEN 0.0 355ml	\$4

## HOT SPECIALTIES

2oz - each \$12

### THE DOUBLE DOUBLE

Cabbots Cream, Lot 40 Rye and Cherry hill espresso coffee. So Canadian.

### A WINTER WARMER

Creme de cacao, Cabbots Maple cream , Creamy hot chocolate and whipped cream.

### THE HOTTEST TODDY

Jameson Whiskey, Lemon , cinnamon stick steeped in hot water.

### SPICY HOT CHOCOLATE

Ancho Reyes, Kahlua and Rich Hot chocolate .

## ZERO COCKTAILS (NON-ALCOHOLIC)

each \$8

### THE PEACH REFRESH

A Peach Syrup , early grey and lemon concoction to please the soul .

### HONEY BLACKBERRY SPRITZ

Honey Haskup syrup , Blackberries , lime and soda .

### SALTY GINGER

Fresh Lime , a pinch of Cumin , and ginger beer .

### EARLY GREY SOUR

Just like the name sound . Sour and Savoury and amazing .

## MULLED

MULLED WINE   Cauldron mulled wine, cinnamon 9oz	\$10
BUGABOO CIDER   Bugaboo's cider & a cinnamon stick 9oz	\$10

## GLUTEN FREE BEER

GREY FOX AGILE IPA	\$7 <sup>50</sup>
GREY FOX QUICK WITTED BELGIUM WIT ALE	\$7 <sup>50</sup>
GREY FOX HUMBLE LAGER	\$7 <sup>50</sup>
NEW GRIST PILSNER	\$7