



Creek Side

BREAKFAST
TO BEER



FROM BREAKFAST TO BEER

appies

GF SOUP OF THE DAY
Chef's Creation of the Day served with a Bread Roll. \$9

GF ROASTED TOMATO BASIL SOUP
Served with a Bread Roll. \$9

CREEKSIDE CAESAR
Romaine Hearts + Bacon + Herbed Croutons
Parmesan + Fried Capers \$11
ADD: GRILLED CHICKEN \$5

GF ARUGULA SALAD
Arugula + Roasted Peppers + Mushrooms + Goat Cheese
Toasted Walnuts + Lemon Herb Vinaigrette \$12
ADD: GRILLED CHICKEN \$5

CHILI CON CARNE Served in a Bread Bowl
Sour Cream + 3-Cheese Blend \$14

CREEKSIDE COLOSSAL WINGS
Carrots + Celery + Ranch Dip \$17
CHOICE OF: HOT + HONEY GARLIC + BBQ
SALT + PEPPER + JAMAICAN JERK

GF MOUNTAIN NACHOS
Seasoned Tortilla Chips + Black Olives + Green Onions
Tomatoes + Jalapeños + 3-Cheese Blend + Salsa
Sour Cream + Guacamole \$22
ADD: PULLED PORK + CHILI + CHICKEN \$5

GF POUTINE
Crispy Fries + Cheese Curds + Beef Gravy \$10
ADD: PULLED PORK + CHILI \$5

paninis

ADD FRIES, SOUP CUP OR SIDE SALAD
FOR AN ADDITIONAL \$4

GRILLED CHICKEN
Marinated Chicken Breast + Arugula
Aged Cheddar + Sundried Tomato Pesto \$12

PULLED PORK
Smoked Pork Shoulder + Caramelized Onions
BBQ Sauce + Swiss Cheese \$10

SMOKED SALMON
Smoked Atlantic Salmon + Cream Cheese
Red Onion + Capers + Arugula \$16

SMOKED MEAT
Montréal-Style Smoked Meat + Yellow Mustard
Sauerkraut + Kosher Pickle \$12

PORTOBELLO
Searred Portobello + Roasted Red Pepper
Spinach + Tomato + Roasted Garlic Aioli \$10

3 CHEESE
Brie + Smoked Cheddar + Provolone \$14

CHORIZO
Sausage + Goat Cheese + Arugula
Roasted Red Peppers \$12

Vegetarian / Vegan Items

GF Gluten-Free Items

pizza

GF GLUTEN-FREE CRUST
AVAILABLE UPON REQUEST ADD \$2

SMOKED SALMON
Smoked Atlantic Salmon + Cream Cheese
Capers + Red Onion + Arugula
Balsamic Glaze \$19

GRILLED CHICKEN
Marinated & Grilled Chicken
Sundried Tomato Pesto + Portobello
Mushroom + Spinach + Mozzarella \$18

CAPRESE
Crushed Plum Tomatoes + Mozzarella
Fresh Basil Infusion \$15

MUSHROOM
Crushed Plum Tomatoes
Marinated & Grilled Portobello Mushrooms
Spinach + Mozzarella \$16

PULLED PORK
Smoked Pork Shoulder + Caramelized Onions
BBQ Sauce + Arugula + Mozzarella \$17

CHORIZO
Sausage + Arugula + Roasted Red Peppers
Mozzarella \$18

CHEESE LOVERS'
Crushed Plum Tomatoes + Mozzarella
Aged Cheddar + Goat Cheese \$17

dessert

WARM CHOCOLATE BROWNIE
Vanilla Bean Ice Cream
\$9

BREAD PUDDING
Crème Anglaise + Raisins
Walnuts
\$8

APPLE CRUMBLE
Vanilla Bean Ice Cream
\$9

