



Tugboat Annie's Pub Menu

Drink Selections

<i>DRAUGHT BEER</i>	<i>16 Oz</i>	<i>20 Oz</i>	<i>64 Oz</i>
	<i>Sleeve</i>	<i>Pint</i>	<i>Pitcher</i>
Tugboat House Lager	5.75	6.75	19.95
Old Style Pilsner	5.95	6.95	19.95
Molson Canadian	6.95	7.95	22.95
Miller Lite	6.95	7.95	22.95
Kokanee	6.95	7.95	22.95
Rickard's Red	7.25	8.25	22.95
Blue Moon Belgian White	7.50	8.75	24.95
Fat Tug IPA	7.50	8.75	24.95
Okanagan Springs 1516 Lager	6.95	7.95	22.95
Okanagan Springs Pale Ale	6.95	7.95	22.95
Sleeman Honey Brown	6.95	7.95	22.95
Guinness Stout	7.95	8.95	24.95

BOTTLED BEER

Budweiser ~ 5.95
 Bud Light ~ 5.95
 Canadian ~ 5.95
 Coors Light ~ 5.95
 Kokanee ~ 5.95
 Miller Genuine Draft ~ 6.50
 Miller High Life ~ 5.95
 Heineken ~ 6.95
 Corona ~ 6.95
 Modelo Especial ~ 6.95
 PBR Tallboy ~ 5.95
 Stella Artois ~ 6.95

NON-ALCOHOLIC BEER

Corona Sunbrew Non-Alcoholic ~ 5.50
 Heineken 0.0 ~ 5.50
 Becks Non-Alcoholic ~ 5.50

CIDERS / COOLERS

Growers Apple ~ 6.25
 Growers Peach ~ 6.25
 Growers Pear ~ 6.25
 Growers Raspberry ~ 6.25
 PBR Hard Iced Tea ~ 5.95
 Smirnoff Ice ~ 6.95
 Nutri Vodka Soda ~ 6.50
Assorted flavours, ask your server.

WINE SELECTIONS

Jackson Triggs Proprietor's Sauvignon Blanc
 Jackson Triggs Proprietor's Selection Merlot
 6 oz ~ 6.50 9 oz ~ 9.25 Half Litre ~ 14.95

Twist of Fate Pinot Grigio-Chardonnay
 Twist of Fate Malbec-Merlot
 6 oz ~ 8.25 9 oz ~ 11.95 Bottle ~ 29.95

Louis Bernard Côtes Du Rhône Blanc
 Louis Bernard Côtes Du Rhône Rouge
 6 oz ~ 9.50 9 oz ~ 12.95 Bottle ~ 34.95

Jackson Triggs Grand Reserve Chardonnay
 Ravenswood Vintners Cabernet Sauvignon
 Meiomi Pinot Noir
 6 oz ~ 11.50 9 oz ~ 15.95 Bottle ~ 39.95

All alcoholic beverages are subject to 10% Provincial Liquor Tax and 5% GST

~ *Full bar service is available* ~

~ *Ask your server about our daily specials* ~

Starters & Light Meals

Appetizers

Spinach & Artichoke Dip

Creamy cheesy and melty, served with crispy tortilla chips. 12.95

Salt & Pepper Calamari

Lightly dusted squid, flash-fried with jalapeno and shallots, with tzatziki and pita bread. 14.95

Marinated Steak Bites

Beef tenderloin tossed with sea salt and cracked pepper on a bed of crispy tortilla strips with creamy horseradish dip. 13.95

Classic Poutine

A mound of crispy fries, topped with cheese curds and rich brown gravy. 9.95 +Cajun Chicken 5.50 +Pulled Pork 4.50

Loaded Tater Tots

Crispy tater tots loaded with bacon, green onion and a blend of melted cheese, served with chili-lime chipotle sauce. 9.95

Chicken Tenders

Breaded chicken tenders with crisp fries, served with your choice of honey mustard or plum sauce. 13.95

Veggie Spring Rolls

Five crispy spring rolls with plum sauce. 9.95

Fried Gyoza

Six chicken and vegetable dumplings with ponzu sauce. 9.95

Loaded Potato Boats

Potato skins stuffed with a blend of shredded cheese, bacon, and green onion. Served with sour cream. 9.95

Tugboat Nachos

Corn tortilla chips with cheese, tomato, olives and jalapenos, oven baked and served with salsa and sour cream. 17.95
+Cajun Chicken 5.50 +Pulled Pork 4.50 +Taco Beef 4.50

Tugboat Wings

One pound of wings tossed in your choice of sauces, served with carrots, celery and ranch dip. 15.95

Hot; BBQ; Carolina Gold; Caribbean Jerk; Honey Garlic; Pineapple Curry; Teriyaki; Sweet Thai Chili; Dry Cajun, Maple Bacon Rub; Salt & Pepper.

Dry Ribs

One pound of rib tips, house marinated & tossed with sea salt and cracked black pepper. 14.95

Stuffed Yorkies

3 Yorkshire Puddings with garlic mashed potatoes, roast beef, and rich gravy with horseradish sauce and green onion. 13.95

Soup

Homemade Daily Soup

Ask your server for our daily soup special.
Cup 3.95 Bowl 7.95

Seafood Chowder

A West Coast favourite made in house with bacon and clams, New England style. Cup 5.95 Bowl 11.95

Wor Wonton Soup

Shrimp and Pork Wontons, jumbo prawns, sliced BBQ pork, mixed vegetables and chow mein noodles in a classic chicken broth. 14.95

Salads

Caesar Salad

Romaine, parmesan and croutons in creamy Caesar dressing. Meal Sized 12.95 Side 6.95
+Grilled Chicken / Cajun Chicken Breast 5.50

Santa Fe Chicken Salad

Seasonal mixed greens with grilled Cajun chicken, avocado, olives, tomatoes, cheese, and jalapenos topped with crispy tortilla strips, salsa, sour cream. 18.95

Chef's Salad

Mixed greens with cucumber, tomato, shredded cheese, turkey, ham and a hard-boiled egg. 16.95

Grilled Chicken Salad

Mixed greens with a grilled chicken breast, cucumber, tomato, 4 cheese blend, and a hard-boiled egg. 17.95

Seafood Cobb Salad

Mixed greens, cucumber, tomato, lobster, crab, surimi, shrimp & thin sliced smoked salmon topped with a sliced hard-boiled egg. 19.95



Sandwiches & Wraps

Served with your choice of crisp fries or house green salad.

Substitute Yam Fries, Onion Rings, Tater Tots, Caesar Salad or Daily Soup for an additional 2.95

Grilled Quesadilla

Cajun seasoned peppers, onions, black beans, mushrooms and shredded cheese in a grilled flour tortilla.

Served with sour cream and salsa. 14.95

+Chicken, Pulled Pork or Taco Beef 4.50 +Guacamole 3

BBQ Pulled Pork

Slow-roasted pulled pork in a smoky BBQ sauce, with crisp coleslaw and a dill pickle on a garlic-grilled kaiser roll. 15.95

Signature Seafood Sandwich

Lobster, shrimp, crab and surimi blend topped with smoked salmon, lettuce and tomato on toasted sourdough. 18.95

Chicken Club

Fire grilled chicken breast with melted jack cheese and crisp bacon, served on toasted multigrain with lettuce, tomato and mayo. 17.95

Italian Chicken Sandwich

Seasoned grilled chicken breast with basil pesto and melted mozzarella on a sourdough ciabatta roll with house dressing, heritage greens, sliced red tomato and garlic aioli. 18.95

Chicken Parmesan Sandwich

Breaded chicken breast topped with marinara sauce and melted mozzarella and parmesan. Served on a sourdough ciabatta roll with heritage greens, sliced red tomato, and house made garlic aioli. 18.95

Steak Sandwich

Flame grilled 6 oz. sirloin steak topped with sautéed mushrooms and served open faced on grilled garlic bread. Served with fries and house green salad. 21.95

Pretzel French Dip

Slow roasted beef, shaved thin and piled on a garlic-grilled pretzel baguette with creamy garlic aioli.

Served with house au jus. 17.95

Make it a Philly with peppers, onions, & cheese. 3.00

Schnitzel Sandwich

A large breaded tender pork schnitzel, served on grilled marble rye bread with lettuce, tomato and mayo. 16.95

Side of sauerkraut included upon request.

Turkey Avocado Wrap

Smoked turkey breast, black beans, ripe tomato, bacon and jack cheese with fresh sliced avocado, mayo and chipotle aioli in a warm flour tortilla. 15.95

Cajun Chicken Wrap

Spicy grilled Cajun chicken breast with heritage greens, ripe tomato, mayo and chipotle aioli in a warm flour tortilla. 16.95

Tuna Melt Wrap

House made tuna salad, green onion, tomatoes, and creamy jack cheese wrapped in a flour tortilla and oven baked warm and crispy. 14.95

The Montreal Reuben

Thinly sliced Montreal Smoked Beef stacked on grilled marble rye with sauerkraut, Dijon mustard and melted Jack cheese, topped with a sliced kosher dill pickle. 15.95



Pasta Dishes

All pasta dishes are served with grilled garlic toast.

Oven Baked Mac & Cheese

Penne noodles in a rich creamy cheese sauce, topped with our house shredded cheese blend and oven baked. 16.95

Add pulled pork +4.50

Pesto Chicken Pasta

Penne noodles in a rich pesto cream sauce with grilled chicken breast and fresh sliced mushrooms.

Topped with shredded parmesan cheese. 19.95

Cajun Chicken Pasta

Penne noodles in a Cajun cream sauce with grilled chicken breast, sautéed onions and green peppers. Topped with chipotle aioli and shredded parmesan cheese. 19.95

Seafood Pasta

Penne noodles in a garlic cream sauce with coldwater shrimp, bay scallops, smoked salmon and jumbo prawns.

Topped with shredded parmesan cheese. 23.95

Burgers

Served with your choice of crisp fries or house green salad.

Substitute Yam Fries, Onion Rings, Tater Tots, Caesar Salad or Daily Soup for an additional 2.95

Basic Burger

Fire grilled all beef patty topped with lettuce, tomato, onion and pickle on a grilled kaiser bun with house relish and mayo. 16.95

Mozzarella Mushroom Burger

Fire grilled all beef patty with sautéed mushrooms, melted mozzarella and garlic aioli. Topped with lettuce, tomato, onion and pickle on a grilled kaiser bun with red relish & mayo. 18.95

Works Burger

Fire grilled all beef patty with sautéed mushrooms, bacon and cheddar cheese. Topped with lettuce, tomato, onion and pickle on a grilled kaiser bun with house relish and mayo. 18.95

Westminster Burger

Fire grilled all beef patty topped with jack cheese, bacon and crisp onion rings. Finished with lettuce, tomato and pickle on a grilled kaiser bun with house relish and mayo. 18.95

Veggie Burger

A fire grilled 100% Veggie Patty with sautéed mushrooms and cheddar cheese, served on a grilled kaiser bun with mayo, lettuce, tomato, onion and sliced kosher dill pickle. 17.95

Southwest Chicken Burger

Cajun seasoned grilled chicken breast topped with melted jack cheese, chunky salsa and crispy tortilla strips. Served with lettuce, tomato, onion, and pickle, finished with our house made chili-lime chipotle aioli. 18.95

Carolina BBQ Chicken Burger

Fire grilled chicken breast smothered with Carolina Gold BBQ sauce, with melted jack cheese, crisp slaw and dill pickle on a garlic-grilled kaiser bun. 18.95

Hawaiian Chicken Burger

Fire grilled chicken breast topped with Melted jack cheese, pineapple and teriyaki sauce, with lettuce, tomato, onion, pickle and mayo on a garlic-grilled kaiser bun. 18.95

Salmon Burger

Flame grilled coho salmon filet with our lemon dill aioli. Topped with lettuce, tomato, onion and kosher dill pickle, served on a garlic grilled kaiser roll. 19.95

Entrées

Schnitzel Plate

Breaded pork schnitzel topped with our red wine mushroom gravy. Served with garlic mashed potatoes and seasonal veggies. Sauerkraut side on request. 19.95

Tugboat's Fish & Chips

Flaky Arctic Cod, fried crispy in our house made beer batter. Fries, tartar sauce, and coleslaw.
One piece 14.95 Two Piece 18.95

Perogies and Sausage

Grilled Bavarian sausage with 8 pan fried cheddar and potato perogies, topped with sautéed bacon and onions and served with sour cream. 16.95

Bangers & Mash

Two jumbo smoked sausages smothered in caramelized onions and rich brown gravy. Served over garlic mashed potatoes with seasonal veggies. 19.95

Chicken Souvlaki

Two seasoned chicken skewers served on a bed of rice pilaf with roasted potato, Greek salad, tzatziki and pita bread. 21.95

Broiled Glazed Salmon Fillet

A six ounce coho salmon fillet, broiled with your choice of Pesto, Lemon Dill or Teriyaki glaze and served over rice pilaf. Seasonal veggies on the side. 22.95

