



APPETIZERS

WINGS — \$14

Housemade BBQ, Hot, Salt & Pepper, Sweet Chili, Teriyaki, Honey Garlic
~ Served with fresh vegetables & ranch dip ~

YAM FRIES — \$8

Served with Garlic Aioli

V **Gf** FRESH CUT FRIES — \$6

Hand Cut

~ Gravy \$2 ~

POUTINE — \$11

Add Pulled Pork \$4, Add Brisket \$4

CRISPY CALAMARI — \$14

Tzatziki, Lemon & Green Onion

Gf CRISPY BRUSSEL SPROUTS — \$9

Fried, Bacon, Parmesan, Lemon & Fresh Herbs

MANGO FISH TACOS — \$12

Flour Tortilla, Fresh Coleslaw, Crispy Cod, Cucumber Mango Salsa, Roasted Jalapeno & Cilantro Aioli, Housemade Guacamole, Lime Wedge

SOUP OF THE DAY — CUP \$5, BOWL \$7

SALADS

V **Gf** KASLO GREENS — SMALL \$7, LARGE \$12

Field Greens, Cherry Tomatoes, Cucumber, Carrot, Beets, Sun-dried Cranberries, Almonds.
Honey Lime Dressing

CAESAR SALAD — SMALL \$8, LARGE \$13

Baby Romaine, Parmesan, Lemon, Garlic, Croutons. Classic Caesar Dressing

V **Gf** KALE QUINOA SALAD — \$14

Balsamic & Cilantro seasoned Quinoa, Artisan Lettuce, Arugula, Baby Kale, Cherry Tomatoes, Sun-dried Cranberries, Toasted Almonds, Green Onion, Goats' Cheese, Fresh Herbs. Tahini Dressing

BURGERS & HANDHELD

On a Handmade Bun. Served with Hand cut Fries, Soup or Kaslo Greens
Caesar Salad or Yam Fries \$1, Add Cheese \$1, Add Bacon \$2, Add Mushroom \$1, Add Fried
egg \$1, Make it a wrap \$1

BEEF BURGER — \$16

Grilled, Topped with Lettuce, Tomato, Onion & Pickle

GRILLED SALMON SANDWICH — \$15

Served with Tartar Sauce & Fresh Slaw

BLACKENED CHICKEN SANDWICH — \$15

Lemon Mayo, Swiss, Onion Lettuce & Tomato

BLT — \$13

Crispy Bacon, Fresh Lettuce, Tomato, Mayo

~ make it a clubhouse (Cheddar & Grilled Chicken) + \$6 ~

PASTA

Served with Garlic Toast

MAC 'N CHEESE — \$18

Kaslo Sourdough Pasta, Parmesan Bread Crumb Crust

RADIATORRI BOLOGNESE — \$18

*Kaslo Sourdough Pasta, Housemade hearty Beef, Chicken, Bacon & Chorizo tomato sauce.
Finished with Parmesan cheese & Fresh Herbs*

🍷 PESTO PRIMAVERA RADIATORRI — \$18

Kaslo Sourdough Pasta, housemade basil arugula pesto, seasonal vegetables

ADD TO ANY MEAL:

Chicken Breast \$5, Salmon \$6,
Garlic Toast \$2, Garlic Prawns \$8,
Pulled Pork or Pulled Brisket \$4

Seasonal Vegetables, Roasted Garlic Mash Potatoes, or Herb Roasted Potatoes \$3.50,
Avocado \$2.00

ENTRÉES

Served with Seasonal Vegetables & Choice of Rice Pilaf, Creamy Roast Garlic Mashed Potato, or Herb Roasted Potato

STUFFED CHICKEN BREAST — \$24

Capiccoli, spinach, goats' cheese, roast red peppers, breaded and baked, Pesto Cream Sauce

Gf BBQ BACK RIBS

½ Rack \$19, Full Rack \$25

Gf GRILLED SALMON — \$21

Cherry tomato, Caper, Lemon, & Prawn Relish

Gf GRILLED 8OZ AAA SIRLOIN — \$26

Merlot & Stilton Butter OR Herb & Garlic Butter

WORLD FAVORITES

GERMAN PORK SCHNITZEL — ½ \$17, FULL \$22

Tenderloin cutlets gently breaded and fried, served with herbed Spaetzle & Braised Red Cabbage

BRITISH FISH & CHIPS — \$18

Beer Battered, Fresh Slaw, Tartar Sauce & Lemon

DESSERTS

A La Mode \$2

HUMBLE PIE — \$8

FLOURLESS DARK CHOCOLATE LAVA CAKE — \$8

CHOCOLATE NUTELLA LAYER CAKE — \$7

CINNIMON BUN ICE CREAM SANDWICH — \$7

CHOCOLATE OR VANILLA ICE CREAM — \$4

*All Parties of 8 or larger are subject to a 15% Auto Gratuity