

## Starters & Shareables

### House-Made Daily Soup \$6

Served with garlic toast

### Hand Cut Russet Fries \$8

Twice fried, served with garlic aioli

### Truffle Parmesan Fries \$9

Twice fried, dusted with our truffle parmesan seasoning served with garlic aioli

### Yam Fries \$9

Served with chipotle mayo

### Onion Rings \$8

Served with garlic aioli

### Poutine \$12

Hand-cut russet fries, Quebec cheese curds, homestyle chicken gravy

**Add:** In-house smoked brisket w BBQ drizzle | \$5

### Kettle Chips & Dip \$8

Crispy fried potato chips with chipotle aioli

**\*Flavor choices:** salt & pepper, dill pickle, salt & vinegar, sriracha

### Chicken Wings \$16

One pound of wings with veggie sticks & ranch dressing

**\*Flavor choices:** salt & pepper, dill pickle, salt & vinegar, lemon pepper, sriracha, hot, teriyaki, sweet chili, honey garlic, BBQ

### Bang Bang Crispy Chicken \$15

Golden fried chicken breast, bang bang sauce, wonton crisp, chili threads

### Maple Chili Pork Ribs | \$15

One pound of our house marinated bone-in pork ribs tossed in a maple chili sauce served with ranch

### Torpedo Shrimp \$16

Tempura battered shrimp with Asian plum sauce

### Crispy Chicken Tenders \$14

Golden fried strips of chicken breast, served with French fries & plum sauce

### Quesadilla | \$15

Grilled flour tortilla with cheese, tomatoes, bell peppers, banana peppers, green onions, served with sour cream & salsa

**\*Choice of chicken or spicy beef**

### Vietnamese Spring Rolls \$13

Crispy vegetable spring rolls, served with a tamarind chili sauce

### Sirocco Nacho \$20

Corn tortilla chips, nacho cheese blend, jalapenos, green onions, tomatoes, peppers, black olives, served with salsa & sour cream

**Add: Chicken \$7 Spicy Beef \$6 Extra Cheese \$4 Guacamole \$3**

### Appetizer Platter \$50

Half order of our Sirocco nachos, full orders of wings, chicken tenders, spring rolls, and sticky pork bites served with dipping sauces

**Add: Chicken \$7 Spicy Beef \$6 Extra Cheese \$4 Guacamole \$3**

## Salads

### Sirocco Green Salad | \$8 / \$12

Artisan green-house mix, cucumber, cherry tomatoes, watermelon radish, pickled carrot, spiced pumpkin seeds, house made herb vinaigrette

**Add: Chicken \$7 | Steak \$8 | Shrimp \$6**

### Siraia Caesar Salad | \$10 / \$14

Romain hearts, parmesan, herb croutons, candied bacon bits

house made Caesar vinaigrette

**Add: Chicken \$7 | Steak \$8 | Shrimp \$6**

### California Salad | \$15

Mesclun greens, avocado, crumbled blue cheese, orange segments, red onion, toasted almonds, sun dried tomato dressing

**Add: Chicken \$7 | Steak \$8 | Shrimp \$6**

### Thai Spinach Salad | \$15

Baby spinach leaves, red cabbage, pickled carrots, bell peppers, toasted cashews, crispy wontons, sesame dressing

**Add: Chicken \$7 | Steak \$8 | Shrimp \$6**

### Tuna Poke & Quinoa Salad | \$20

Marinated Ahi Tuna, with quinoa, greens, avocado, edamame, pickled carrot, pickled ginger, wonton chips



## Sandwiches & More

All burgers and sandwiches come with choice of fries, kettle chips, house greens. Caesar salad, or daily soup  
Sub: poutine \$3 / yam fries \$2 / onion rings \$3 / GF bun \$3

### Sirocco Burger | \$17

8oz Angus beef burger on toasted brioche bun, with cheddar, lettuce, tomato, red onion, pickle, house sauce  
add: smoked bacon \$2, cremini mushrooms \$2

### Louisiana Chicken Burger \$16

Panko breaded chicken breast with spicy pickles, lettuce, tomato, onions, jalapeno jack cheese, spicy mayo on a toasted brioche bun

### Korean Short Rib Sandwich \$18

6 hour braised short rib with spicy kimchi, pickled carrots, red cabbage, cilantro, sweet chili mayo, on a toasted baguette

### House Smoked Brisket Beef Dip \$18

Alberta beef brisket smoked in house served on a sourdough baguette, with smoked cheddar, caramelized onions and a horseradish aioli.

### Chicken BLT \$16

Grilled chicken breast with lettuce, tomato, bacon, pesto aioli, on a toasted ciabatta bun

### Smoked Turkey Clubhouse \$15

House smoked turkey breast, with bacon, lettuce, tomato, cheddar, & mayo, choice of toasted bread

### Montreal Style Smoked Meat Sandwich \$16

Shaved Montreal smoked meat piled high on marble rye with Swiss cheese, and Dijon mustard,

### Falafel Wrap \$16

Falafels, lettuce, tomato, red onion, pickles, garlic mayo wrapped up in a flour tortilla

### Crispy Buffalo Chicken Wrap \$16

Crispy chicken strips tossed in buffalo hot sauce, with lettuce, tomato, cheddar, banana peppers, and ranch, wrapped in a flour tortilla.

### Steak Sandwich | \$20

7oz N.Y. cut steak, on a garlic toasted baguette, and topped with crispy fried onions

### Haddock'n Chips | one piece \$16 /two pieces \$19

House battered haddock, creamy cole slaw, house made tartar, fries (Gluten free available on request)

## Pastas

### Thai Curry Chicken | \$24

Coconut red curry sauce with vermicelli rice noodles, marinated chicken, Asian slaw, garnished with crushed peanuts, cilantro, & fried Thai basil

### Baked Spaghetti Bolognese | \$20

Spaghetti pasta with Italian meat sauce of beef and Italian sausage topped with our shredded 3 cheese blend served with garlic toast

### Prawn & Prosciutto Fettuccini | \$26

Sauteed prawns with fettuccini pasta, blistered cherry tomatoes, white wine cream sauce, topped with crispy prosciutto & basil oil

### Butternut Squash Ravioli | \$20

Butternut squash and ricotta cheese ravioli served with a brown butter fig sauce, with toasted pecans and fried sage

## Mains (After 5pm)

### Entrées

All entrées will come with daily fresh vegetables and accompanying starch

### Alberta Short Ribs \$30

Slow braised bone in short rib with a roasted pearl onion sauce served with garlic mashed potato

### Cajun Salmon \$28

Atlantic salmon fillet Cajun seasoned topped with a grilled pineapple salsa, served with 7 grain rice

### Chicken Supreme \$26

Pan Seared Chicken Breast served with a pesto cream sauce, served with roasted fingerling potato

### Pork Cutlets \$24

Panko breaded pork cutlets fried golden brown topped with a wild mushroom sauce, served with garlic mashed potato

### Wild Mushroom Risotto: \$18

Wild mushrooms sautéed in butter, shallot, garlic, white wine, on a bed of creamy arborio rice with fresh grated grana Padano, fresh thyme leaves, sea salt & cracked pepper

