## MUNCHABLES

**GRAD HOUSE NACHOS**
Diced tomatoes, black olives, green onions and banana peppers topped with cheddar & mozzarella cheese with sour cream and salsa on the side. Half order $10.00 | Full $15.00
- Guacamole $2.00 | $4.00
- Free-run chicken $4.75

**THE CURD DEGREE**
French fries and cheese curds topped with wild mushroom gravy & green onion garnish $9.50
- Add blue cheese and bacon $3.00
- Add pulled pork or Frank $4.00

**SWEET TUBERS 🍦**
Yam fries served crispy with chipotle aioli $7.00

**DEAN CAKES**
3 griddled crab cakes with greens and chipotle aioli $10.50

**FARMHOUSE WINGS 🍗**
Fried crispy then tossed in blue moose, hot, dry pepper, sweet chilli or barbeque sauce & served with blue cheese dip $12.50

**3 PULLED PORK SLIDERS**
Slow-roasted Canadian pork sliders in barbecue sauce paired with house-made apple slaw $8.50

**STUDY GROUP PLATTER**
Prosciutto, house- made chorizo, olive tapenade, sweet onion jam, roasted garlic, brie & black pepper goat cheese served with crostini $15.00

**LEMONGRASS CHICKEN LETTUCE CUPS 🍯**
Lettuce cups with minced and spiced chicken, shredded carrots, celery, red bell peppers & green onions $8.50

## LEAFY FARE

**DRESSINGS**
- Chilli lime, maple balsamic, basil
- Vinaigrette or blue cheese

**ADDITIONS**
- Wild sockeye salmon $6.50
- Free-run chicken $5.75
- Crab cakes $4.00
- Organic tofu $2.00
- Goat or blue cheese $2.00
- Avocado $1.25
- Grilled Focaccia bread $1.25

**THE GRAD HOUSE 🍴**
Fresh mixed greens, sprouted lentils, chickpeas, pea shoots, tomatoes, cucumbers, carrots, beets & toasted seeds served with your choice of dressing $9.00
- Add bowl of soup and Focaccia $1.25

**A PEAR PRODUCTION 🍏**
Black and white quinoa tossed in a fresh basil vinaigrette with arugula, pear, goat cheese, crushed almonds & dried cranberries $10.50

**SEARED SIRLOIN 🍗**
A 4 oz Alberta sirloin grilled to order and topped with crumbled blue cheese, on greens, tomatoes, cucumbers, carrots & beets $13.75

**WHOLE LEAF CAESAR**
Baby romaine lettuce, house Caesar dressing, with or without white anchovies, croutons and asago $9.00

**ROAST BEET & GOAT CHEESE 🍗**
Slow roasted beets, shallots tossed in maple balsamic with arugula, goat cheese & candied walnuts, served cold $11.50

## BURGERS

With your choice of side salad, soup or fries. Yam fries or half salad with half fries add $2.25

- Red bean and mushroom $9.25 🍩
- Beef $10.50
- Free-run chicken $12.00
- Wild sockeye salmon $13.50

- With lettuce, tomato & pickled onions on a whole wheat or gluten free Portofino bun

<table>
<thead>
<tr>
<th>(EACH)</th>
<th>Avocado, banana peppers, sautéed mushrooms, hummus or cheddar</th>
<th>$1.25</th>
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<tbody>
<tr>
<td></td>
<td>Goat or blue cheese</td>
<td>$2.00</td>
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<tr>
<td>IDA</td>
<td>Caramelized onions &amp; goat cheese</td>
<td>$2.65</td>
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<tr>
<td>HOUSE</td>
<td>Bacon, cheddar &amp; bbq sauce</td>
<td>$3.00</td>
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<tr>
<td>B2</td>
<td>Bacon &amp; Blue cheese</td>
<td>$3.00</td>
</tr>
<tr>
<td>FRANK</td>
<td>Bacon &amp; house-made chorizo</td>
<td>$3.25</td>
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</tbody>
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* have it made vegan 🍵
* have it made gluten free 🍗
### HANDHELDs

With your choice of side salad, soup or fries. Yam fries or half salad with half fries add $2.25

**GRAD CLUB CHICKEN WRAP**
Seasoned chicken with preserved lemon and basil aioli, sweet and spicy dry-rubbed bacon, arugula & tomatoes wrapped in a whole wheat tortilla $11.50
Add cheddar or avocado $1.25

**VEGGIE WRAP**
Sun-dried tomato hummus, goat cheese, avocado, pea shoots, carrots, cucumbers, tomatoes & arugula fuled in a whole wheat tortilla $9.50
Sub cashew cream for goat cheese ⚫

**B+L+A+T**
Sweet and spicy dry-rubbed bacon, lettuce, avocado & tomato on whole wheat $10.50
Add cheddar $1.25

**CONVOCATION CROISSANT**
Grilled chicken, brie, poached pear & arugula with preserved lemon and basil aioli on a warm croissant $13.50

**TURKEY AND PROSCIUTTO CROISSANT**
Roast turkey breast, prosciutto, provolone cheese, lettuce & tomato with rosemary cranberry aioli on a warm croissant $13.00

**THE SUPERVISOR**
A 4oz Alberta sirloin grilled to order and topped with sautéed mushrooms and onions on a ciabatta bun $13.75
Add blue cheese $2.00

**CHICKEN OR CHORIZO QUESADILLA**
Whole wheat tortilla overflowing with Free-run chicken or house-made chorizo, cheddar & mozzarella, fresh tomatoes, green onions & banana peppers with sour cream and salsa on the side $11.50
Add guacamole $2.00

**SOFT TACOS**
Corn tortillas filled with Basa fish or slow-roasted Canadian pork topped with lettuce, salsa and lime crème fraiche $11.50

**BARONESS OF BEEF**
Shaved smoked roast beef and horseradish aioli on a hoagie bun served au jus $12.00

### CORE COURSES

**GRAD THAI**
Rice noodles, tofu, egg, bok choy, bean sprouts, carrots, green onions, cashews & cilantro $10.75
Add chicken $5.75

**PANANG NOODLE BOWL ⚫**
Ginger lime marinated tofu tossed in a mild coconut curry with rice noodles, zucchini, bok choy & bell peppers served with cashew cream $10.00

**PETE’S CURRY ⚫**
Cochichan bay chicken thighs simmered in a mild yellow curry, topped with cilantro and served over basmati rice $13.50

**VEGAN CABBAGE ROLLS ⚫**
Wild mushrooms, quinoa, wild rice & beans rolled in savoy cabbage served on basmati rice with our house marinara sauce $9.50

**LEMON CHORIZO ORECCHIETTE**
House-made chorizo sausage, shallots, mushrooms, tomatoes, garlic & fresh basil in a light lemon butter sauce $13.00
Sub tofu for chorizo and olive oil for lemon butter ⚫

**THE SOCKEYE CRÊPE**
French-style crêpe filled with wild sockeye salmon, tomato & arugula with a side salad $11.50

### SPECIAL COLLECTIONS

All items $5.25

- Daily soup
- Half a Grad House salad ⚫
- Pita or Veggies and sundried tomato hummus ⚫
- Perogies with sour cream and side salad
- Grilled cheese sandwich and side salad

### DEFENSIBLE DESSERTS

**THE COOKIE & THE ICE CREAM SANDWICH**
House made double chocolate $2.00
The Cookie with a vanilla ice cream centre & house-made caramel sauce $4.25

**LET THEM EAT CRÊPE**
A dessert crêpe with vanilla ice cream and poached pear $4.50

**CRÈME BRULÉE ⚫**
A classic vanilla custard with a crispy caramelized top $4.50

### ENDNOTES

1. The Grad House is located on unceded Coast Salish Territories, specifically of the Lekwungen and WSÁNEĆ people.
2. Grad students receive $1.00 off Core Courses, Burgers & Handhelds and Leafy Fare items totaling $10.00 or more with their valid student card. Please alert your server when ordering.
3. Any order in a recyclable to-go container $0.55.
4. Please advise your server of any allergies that you may have before ordering; we do use nuts in our kitchen.
5. Prices include applicable taxes.
6. A 17% gratuity charge will be added to the bills of parties of eight or more.
7. We strive to keep prices low without compromising quality as a service to GSS members and friends of the GSS.

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