**MUNCHABLES**

**GRAD HOUSE NACHOS 🍦**
Diced tomatoes, black olives, green onions & banana peppers topped with cheddar & mozzarella cheese with sour cream & salsa on the side. Half order 12 | Full 16
- Add guacamole 2 | 4
- Pulled chicken 4

**SWEET TUBERS 🍠**
Yam fries served with a preserved lemon aioli 8

**DEAN CAKES 🍰**
3 griddled crab cakes with greens & preserved lemon aioli 10.5

**GRADHOUSE WINGS 🍗**
Tossed with your choice of blue moose, hot, dry pepper or sweet chilli. Served with blue cheese dip, celery & carrots 13

**THE CURD DEGREE 🍲**
French fries & cheese curds topped with a vegetarian gravy & green onions 11
- Add blue cheese & bacon 3
- Honey balsamic pulled pork 4

**THE GRAD HOUSE 🍲**
Fresh mixed greens, chickpeas, pea shoots, tomatoes, cucumbers, carrots & toasted seeds served with your choice of dressing 9
- Add cup of soup & ciabatta 1.5

**GRILLEDVEGGIE 🥦**
Grilled zucchini, peppers & green beans with goat cheese, toasted seeds & maple balsamic dressing 10

**CHICKPEA & QUINOA 🍲**
Chickpeas & quinoa with red onion, Kalamata olives, cilantro, arugula & feta. Tossed in yogurt dill dressing 10

**LEAFY FARE**

**SESAME NOODLE 🍲**
Vermicelli noodles, bell peppers, bean sprouts, green onions, fresh mint & basil. Tossed in a sesame chili lime dressing 10

**ROASTED BRUSSEL SPROUTS 🍲**
Beurre blanc & goat cheese 8

**DRESSINGS**
- Chili lime, maple balsamic, basil vinaigrette, yogurt dill or blue cheese

**ADDITIONS**
- Chicken 6
- Crab cakes 4
- Organic tofu 2
- Goat or blue cheese 2
- Avocado 1.5
- Grilled Ciabatta 1.5

**BURGERS**
With your choice of side salad, soup or fries. Yam fries or half salad with half fries add 2.5

**Lentil & Chickpea 10.5 🍲**
Beef 12
Chicken 13
With lettuce, tomato & pickled onions on a whole wheat Portofino bun with house sauce

**Avocado, banana peppers, sautéed mushrooms, hummus, cheddar, bacon or fried egg 1.5**
**Goat, Feta, Aged white cheddar or blue cheese 2**
**Caramelized onions & goat cheese 2.5**
**Bacon, cheddar & house BBQ sauce 3**
**Bacon & blue cheese 3**
**Mushroom, bacon, cheddar & caramelized onions 3.5**

**IDA**
Caramelized onions & goat cheese 2.5

**HOUSE**
Bacon, cheddar & house BBQ sauce 3
Bacon & blue cheese 3

**LOADED**
Mushroom, bacon, cheddar & caramelized onions 3.5

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HANDELHANDS

With your choice of side salad, soup or fries. Yam fries or half salad with half fries add 2.5

MEDITERRANEAN CHICKEN WRAP
Roasted chicken with yogurt dill, Kalamata olives, red onion, bell peppers, cucumber, tomato, arugula & feta in a whole wheat tortilla 13
Add avocado 1.5

VEGGIE WRAP
Sun-dried tomato hummus, goat cheese, avocado, pea shoots, carrots, cucumbers, tomatoes & arugula furred in a whole wheat tortilla 10

PETE’S CURRY
Sweet & spicy dry-rubbed bacon, lettuce, avocado & tomato on a house ciabatta bun 10.5
Add chicken 6
Add cheddar 1.5

MEATBALL SUB
House made meatballs & marinara, provolone & arugula on house made ciabatta 12

QUESADILLA
Flour tortilla with roasted chicken, cheddar & mozzarella, fresh tomatoes, green onions & banana peppers with sour cream & salsa on the side 11.5
Add guacamole 2

HONEY BALSAMIC PULLED PORK SANDWICH
Honey balsamic pulled pork, lemon basil coleslaw, pickles & aged white cheddar on a house ciabatta bun 14

SMOKED APPLE & CHICKEN SANDWICH
Grilled chicken breast, smoked apple sauce, caramelized onion, spinach & garlic toasted ciabatta 15
Add Bacon 1.5

CORE COURSES

GRAD THAI
Rice noodles, tofu, egg, bok choy, bean sprouts, carrots, green onions, cashews & cilantro 12
Add chicken 6

PETE’S CURRY
Farmhouse chicken thighs simmered in a mild yellow curry, topped with cilantro & served over basmati rice 13.5

DECONSTRUCTED SUSHI
Cold smoked wild Pacific salmon, sushi rice, avocado, pickled shiitake mushrooms, cucumber, pickled ginger, pea shoots, wasabi, nori & toasted sesame seeds served with wasabi miso aioli & Sriracha 13.5
Add tofu 2
Can be made vegan

MEATBALL PAPPARDELLE
House made meatballs & marinara with fresh basil & asiago cheese served on pappardelle pasta with garlic toast 13

SPECIAL COLLECTIONS

All items 5.25

Daily soup
Half Grad House salad
Nacho chips & salsa
Veggies & sundried tomato hummus
Perogies with sour cream & side salad
Grilled cheese sandwich & side salad

ENDNOTES

1. The Grad House is located on unceded Coast Salish Territories, specifically of the Lekwungen and WSÁNEĆ people.
2. Grad students receive $1.25 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 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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