FOOD MENU

STARTERS & SHARABLES

French Fries \$5 VGN / GF

Yam Fries \$6 V/GF - Vegan if you hold the chipotle mayo

Perogies \$8Potato & cheese. Served with sour cream & your choice of side. V

Mozzarella Sticks \$10

Pork Siomai \$6 Crispy pork dumplings, a house recipe! Served with chili oil.

Quesadilla \$13Chicken, cheese, tomato, banana peppers, green onion. Served with sour cream & salsa.

Chicken Wings \$16 Choice of nude, hot, salt & pepper,

lemon pepper, BBQ or sweet chili. GF

House Nacho \$14 | \$20 Cheese, tomato, banana peppers, green onion. Served with sour cream & salsa. Half or Full Order. V / GF

BOWLS

Soup of the Moment \$4 Ask your bartender for details!

Szechuan Bowl \$7

Seasonal mix of vegetables sautéd in house szechuan sauce, served on a bed of rice. VGN / GF

Chickpea Curry \$4 | \$7

Coconut chickpea curry served on a bed of rice. VGN/GF

Super Fresh Salad \$10

Local greens, white balsamic & lemon vinaigrette, cherry tomato, radish, cucumber, crispy garbanzo beans. VGN / GF

Tofu Stir Fry \$9

Seasonal mix of vegetables & tofu sautéd in house sesame soy glaze, served on a bed of rice. VGN / GF

Mushroom Chow Mein \$11

Mushrooms and other veg with stir fried egg noodles V

Panang Noodle Bowl \$14

Red thai curry rice noodles with seasonal vegetables & tofu. VGN / GF

HANDHELDS

Served with your choice of: fries, garden salad, yam fries (+\$2), or soup (+\$1). Ask for a GF bun!

Beef Burger \$15

Beef burger with burger sauce, greens, tomato, pickles & onion. Can be made GF by substituting bun.

Chickpea Lentil Burger \$14

Chickpea patty with beet hummus, greens, tomato, pickles & onion. V - Vegan if you hold the bun.

Crispy Chicken Burger \$15

Crispy chicken breast with burger sauce, greens, tomato, pickles & onion.

Grilled Cheese \$8

Sourdough bread, garlic butter, cheese blend. V

DESSERTS

Brownie \$6

Brownie served with vanilla ice cream and your choice of rotating fruit coulis or chocolate syrup V

Ice Cream Sundae \$3

Vanilla ice cream with your choice of rotating fruit coulis or chocolate syrup V / GF

ADD-ONS

Szechaun Pork + \$4

Crispy Tofu + \$2.50

Shredded Chicken + \$3

Crispy Chicken Breast + \$5

Additional Sauce + \$1

Cheddar Cheese + \$1



UVic grad students, show us your OneCard for 15% off food Make it takeout for +\$1.00 | 18% auto-gratuity for parties of 6+

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