

Starters

Artichoke Hearts	7
the best part of the artichoke, lightly fried and served with garlic aioli	
Grilled Flatbread & Hummus	7
grilled naan bread with roasted red pepper hummus	
House Wedge Fries	6
thick-cut and served with our garlic aioli	
Chicken Tenders	9
crispy panko breaded chicken tenders served with our chipotle aioli	
Smoked Chicken Quesadilla	11
smoked chicken breast, red peppers, cheddar and monterey cheese, served with salsa and sour cream	
Filo Baked Brie	11
soft ripened brie cheese baked in filo pastry with pear compote and raspberry coulis	
Tiger Prawns	12
in a lightly minted chili and garlic cream sauce with toasted ciabatta bread on the side	
Nachos	14
topped with green onion, jalapeno, roma tomato, black olive, and cheese; served with salsa and sour cream	
extras: spicy chorizo sausage \$3, Grilled Chicken \$4, Extra Cheese \$3, House Made Guacamole \$3	

Salads

Vinaigrette Caesar Salad	7
roasted garlic vinaigrette, herb croutons and parmesan cheese	
Organic Greens (certified organic)	8
local greens with pine nuts, red pepper, red onion, cherry tomatoes and sherry vinaigrette	
Cranberry & Goat Cheese Salad	9
maple-toasted pecans, goat cheese, sundried cranberries and parsnip chips on organic greens with sherry vinaigrette	
add grilled chicken breast to any salad \$4	

Sandwiches

served with your choice of: soup, wedge fries, organic greens, or vinaigrette caesar salad

Eight Ball Beef Burger	13
our house made patty on a toasted ciabatta bun with tomato chutney and whipped goat cheese	
Nine Ball Chorizo Beef Burger	14
a house made spicy chorizo and beef patty topped with smoked cheddar and bacon	
Lamb Burger	14
house made metchosin lamb patty with garlic aioli, red onion jam, and provolone cheese	
Grilled Chicken B.L.T.	13
char grilled chicken breast with bacon, lettuce, tomato, and garlic aioli on a toasted ciabatta bun	
Chick Pea Burger	12
our falafel patty topped with red onion jam, provolone cheese and garlic aioli	
Spicy Steak Wrap	13
sautéed steak, red onion and bell peppers, cheddar and monterey cheeses and cajun rice pilaf baked in a soft tortilla	

Pizza

Margherita	12
house pesto, fresh tomatoes, mozzarella cheese and fresh basil	
Meat-Lovers	12
pepperoni, salami, bacon and cheese	
Mediterranean Chicken	12
chicken breast, feta cheese, artichoke hearts, kalamata olives and cheese	
Create your own:	1 topping \$10 2 topping \$12 3 topping \$14

Pizza Toppings

artichoke hearts
bacon
banana peppers
extra cheese
goat cheese

grilled chicken
mushrooms
olives
pepperoni

pine nuts
pineapple
roasted garlic
roasted red pepper
salami

Main Course

available after 5:00 PM

Roasted Chicken Breast	18
herb roasted, free-range premium breast of chicken, accompanied by grilled asparagus and mashed red-skin potatoes	
Grilled Pork Loin Chop	19
with sautéed baby carrots, roasted red skin potatoes, and house-made apple chutney	
Sausage Penne	16
penne noodles with roasted butternut squash, bratwurst sausage and sage in a white wine and butter sauce, served with fresh-baked herb focaccia bread	
Wild Mushroom Spaghetti	15
Spaghetti with seasonal wild mushrooms and pancetta, in our house-made tomato sauce served with fresh-baked herb focaccia bread	
Prawn Fettuccine	16
Fettuccine noodles with pan-seared prawns red onion and bell peppers, in a fresh basil pesto cream served with fresh-baked herb focaccia bread	

Sides

half salad	4.5	garlic aioli	1.5	herb focaccia bread	2
------------	-----	--------------	-----	---------------------	---

Desserts

Daily Cheesecake	7
our delicious cheesecakes are made daily, ask your server or see the fresh sheet for today's creation	
Croissant Bread Pudding	8
made with baked croissant, orange marmalade, and bourbon butterscotch cream sauce	
Chocolate Brulee	7
our rich chocolate brulee with seasonal fruit	
Maple Toasted Pecan Pie	8
drizzled with bourbon butterscotch sauce, and accompanied by a scoop of vanilla ice cream	

Specialty Coffees

Peacock Italian Coffee	7
amaretto, kahlua, whipped cream	
Carribbean	7
cane sugar, dark rum, crème de cacao	
Nutty Irish	7
bailey's frangelico, chocolate syrup	
Monte Cristo	7
grand marnier, kahlua and whipped cream	
Hot Kiss	7
baileys & jamesons	

Aperitifs and Digestifs

1 ounce pour

Single Malt Scotch	
• The Glenlivet 12yr, Highland	6
• Aberlour A'bunadh, Speyside	8.5
• Auchentoshan 10yr, Lowland	7.5
• Bowmore 12yr, Islay	7.5
Irish Whiskey	
• Jameson's	6
• Red Breast	7
Other Goodies	
• Benedictine & Brandy (B&B)	7.5
• Courvoisier VS Cognac	6
• Hennessy VSOP Cognac	7.5
• Grand Marnier	7