



## SOUPS

### Split Pea & Ham - \$12

Root vegetables, split yellow peas, smoked ham hock, focaccia crostini, thyme, sherry vinegar **GFO**

### Bean Chili - \$13.50

House-made chili powder, pinto & navy beans, stewed tomatoes, chipotle cashew sour cream, quinoa, cilantro, scallions, corn chips, pickled red onion, focaccia **V**

## SAMMIES

### Double Smash Burger - \$22.50

Two 3.5oz patties, tomato & charred onion relish, American cheese, Sam's burger sauce, brioche bun

### Warm Buffalo Chicken Sub - \$21

Roasted breast & thigh, house buffalo sauce, dill cream cheese, sour cream & onion kettle chips

### So-Cal Burrito - \$25.50

Tofu chorizo crumble, cucumber pico de gallo, Mexican red rice, avocado, refried beans, cashew chipotle sauce, shredded lettuce, salsa roja, guacamole & corn chips **V**

### Beef Dip - \$22.50

Slow-roasted AAA beef shoulder, horseradish aioli, provolone cheese, caramelised onions, red wine jus

### Bratwurst - \$18

Pretzel bun, aged cheddar, honey mustard, caramelised onions, horseradish mayo, sauerkraut, crumbled bacon

### Quesadilla - \$24

Aged cheddar, refried beans, chipotle pesto, fried broccoli and brussels sprouts, caramelised onion, flour tortilla, red rice, chili, cashew chipotle sour cream

### ADD CHICKEN - \$7

@SNOWSHOE\_SAMS

## SALADS

### The Best (Vegan) Caesar - \$18.50

Romaine hearts, candied gala apples, crispy capers, hemp seed parmesan, croutons, fried brussels sprout leaves, silken tofu & lemon dressing, Umami chipotle caesar vinaigrette **V, GFO**

### Chicken Taco Salad - \$22

Lime- & chili-marinated chicken thigh, romaine & iceberg lettuce, smashed avocado, cherry tomatoes, red onion, aged cheddar, cilantro, tortilla chips, house catalina dressing, chipotle ranch, pickled jalapeno **GFO**

## 'ZA

### Spicy Italiano - \$22.50

Tomato sauce, mozzarella, mascarpone, Italian Meat Master sausage, red onion, salami, pickled peppers, cherry tomatoes, basil, parmesan

### Chicken Pesto - \$22.50

White sauce, gruyere, smoked bacon, mozzarella, caramelised onions, cashew pesto, cherry tomatoes

### Cheese & Honey - \$18.50

White or red sauce, provolone, mozzarella, gruyere, grana padano, honey, black pepper **VEG**

## MAINS

### Guajillo Chicken - \$23

Guajillo-braised chicken, basmati rice, pickled red onion & jalapeno, tomato, refried pinto beans, cilantro, crema, lime, house-cut corn chips

### Nasi Goreng - \$26

Indonesian-style fried rice, lemongrass & ginger fried tofu, carrots, broccoli, kimchee, crispy brussels sprouts, peanuts, pickled jalapeno, tamarind, lime, red cabbage, sticky chili sauce, sesame seeds **V, GF**

### Ragu Bolognese - \$26

Rigatoni, milk-braised beef & pork, smoked bacon, pancetta, white wine, grana padano, garlic bread crumbs, whipped ricotta

### Pork Vindaloo - \$23

House curry- & vinegar-braised pork shoulder, cucumber yogurt, basmati rice, red lentil dhal, cilantro, tomato, scallions, grilled crostini **GFO**

## FOR THE KIDS

### Pasta - \$12

Red or white sauce

### Burger - \$15

With fries

### Pizza - \$12

Red or white sauce

### Kids Cocoa - \$3

Whipped cream, marshmallows, sprinkles

## APPIES

### BBQ Chicken Wonton Nachos - \$18.50

Kansas-style BBQ sauce, caramelised onions, roasted red peppers, aged cheddar, pickled jalapeno, house salsa

### KFC - \$16

Korean fried cauliflower, sticky gochujang & garlic glaze, micro cilantro, scallions, sesame **V**

### Garlic Dry Ribs - \$17.50

Country style, garlic- & chili-marinated pork, tzatziki, lemon **GF**

### Buffalo Chicken Wings - \$18.50

House-made blue buffalo sauce, parmesan & dill dip, celery, carrots **GF**

### Garlic Cheese Toast - \$9.50

Texas toast, garlic & parsley butter, provolone cheese, marinara, grana padano **VEG**

### Truffle Fries - \$12.50

White truffle, grana padano, garlic aioli, fresh herbs **VEG, GF**

### Poutine - \$14.50

Kingsey cheese curds, fried garlic, chicken gravy, scallions

**V** = vegan, **VO** = vegan option,

**VEG** = vegetarian, **VEGO** = vegetarian option,

**GF** = gluten-free, **GFO** = gluten-free option

Please make your server aware of any allergies or dietary needs so we can do our best to prepare your meal safely (& deliciously).

We are unable to prevent possible cross-contamination in our fryer. While we do our best to prevent cross-contamination in all areas, please know that nuts are present in our kitchen.