

# FOOD MENU

RED ARROW BREWING

## KITCHEN HOURS

MONDAY - WEDNESDAY: 11AM-8:30PM

THURSDAY - SATURDAY: 11AM-9:30PM

SUNDAY: 11AM-7:30PM

### GARDEN SALAD

\$13

Fresh spring mix, seasonal vegetables, feta, and roasted nuts, tossed in an oregano red wine vinaigrette.

• Add crispy or grilled chicken +\$6.

### CAESAR SALAD

\$14

Fresh romaine tossed in a creamy garlic dressing with house made croutons, topped with fresh parmesan, and a slice of lemon.

• Add crispy or grilled chicken +\$6.

### CAULIFLOWER BITES

\$16

Battered cauliflower, crispy fried and tossed in Barger's Home Grown Heat hot sauce, or choose your own sauce! Served with ranch.

### BASKET OF FRIES

\$10

Crispy and golden Kennebec fries.

• Add chipotle or garlic aioli to dip +\$0.50

### GARLIC PARMESAN FRIES

\$13

Crispy and golden Kennebec fries, garlic butter, shaved grana padano, and parmesan.

### CLASSIC POUTINE

\$14

Crispy and golden Kennebec fries topped with beef gravy, cheese curds, and green onion.

### BRAISED BRISKET POUTINE

\$20

In house, slow braised brisket is added to our classic poutine to create a generous serving.

### TENDERS & FRIES

\$14

Three tenders and a side of fries.  
This will tide you over until dinner.

### CHICKEN TENDERS

\$16

Six lightly breaded chicken tenders with house made honey dijon and BBQ dips.

### CHICKEN TAQUITOS (3)

\$14

Spicy tomato sauce, chicken, nacho cheese, and corn, rolled up in a flour tortilla and served with chipotle aioli and sour cream to dip.

### SINGLE STORY NACHOS

\$13

Pico de gallo, corn & black bean salsa, and jalapeno. Topped with cheese.

• Add chicken or chorizo +\$6.

• Add salsa or sour cream +\$2/ea.

### POTATO SKINS (6)

\$14

Potato skins with chorizo, a nacho cheese blend, and green onion. Topped with a chipotle aioli drizzle and served with sour cream.

### CHICKEN WINGS

\$16

One pound of chicken wings.

Choice of:

- Lemon Pepper
- House BBQ
- Red Hot
- Honey Hot
- Barger's Home Grown Heat
- Caribbean Jerk
- Sticky Hoisin
- Umber Maple
- Sweet Chili
- Blue Moon
- Cajun

### FLIGHT OF 3

### CHEESECAKE CUPCAKES

\$12

You CAN have it all, who's to say no?

White Chocolate-Raspberry

Cappuccino

Sex in a Pan

\* All prices are listed before tax \*

BORN AND BREWED IN THE COWICHAN VALLEY



# PIZZAS

**2 SIZES AVAILABLE**

**7" | 12"**

Gluten friendly crust available by request (+\$3)

Gluten friendly only available for 12 inch pizzas.

**THE BIG CHEESE \$13 | \$18**

Mozzarella, parmesan, feta, cheddar.

**PEPPERONI MUSHROOM \$14 | \$20**

Sliced pepperoni with sauteed mushrooms.

**MARGARITAVILLE \$14 | \$20**

Sliced roma tomato, fresh pesto, parmesan, and mozzarella.

**SPANOKAPIZZA \$15 | \$21**

House made pesto base, red pepper, pickled red onion, zucchini, spinach, feta, mozzarella, finished with a balsamic reduction drizzle.

**ITALIAN STALLION \$16 | \$22**

Italian sausage, capicola, pepperoni, banana peppers, parmesan, fresh pesto, and mozzarella.

**ALOHA HAWAIIAN \$16 | \$22**

A tomato sauce base, topped with bacon, capicola, pineapple, mozzarella, and feta.

**BLUE CHEESE & PEAR \$16 | \$22**

Bacon, Umber poached pear, mozzarella, blue cheese, finished with arugula and a balsamic reduction drizzle.

# HANDHELDS

**THE BULLSEYE BURGER \$14**

A grill smashed 6oz all beef patty topped with aged cheddar cheese, shredded lettuce, roma tomato, tangy pickle slices and house made secret sauce on a grilled brioche bun. Add bacon or mushrooms +\$1.50/ea

**THE FLAMING ARROW CHICKEN BURGER \$15**

Breaded, fried, and baked with our home grown heat hot sauce and mozzarella. Served on a brioche bun and topped with lettuce, tomato, pickle, and chipotle aioli.

**FALAFEL BURGER \$15**

A crispy, house-made falafel burger, topped with lettuce, tomato, pickle, feta, and tzatziki, on a toasted brioche bun.

**BAJA FISH TACOS (3) \$17**

Fresh beer battered Tofino rockfish, chipotle aioli, citrus herb slaw, and pico de gallo. Served with a lime wedge.

**THE RED ARROW BRUTE SANDWICH \$14**

Capicola, pepperoni, salami, italian sausage, banana peppers, with pizza sauce and mozzarella cheese, baked on a hoagie bun. Finished with lettuce and tomato.

**BRAISED BEEF SANDWICH MELT \$14**

Ciabatta bun with garlic aioli and honey mustard, baked with braised beef, banana pepper, red onion and provolone cheese. Finished with lettuce, tomato, and pickle.

Add a side of fries ..... \$6

Add a side garden salad ..... \$7

Add a side caesar ..... \$7

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