


# TAP SHACK

## STARTERS


 **tuna tataki sliders** 14<sup>95</sup>  
sesame crusted ahi tuna seared rare,  
sunomono cucumbers, spicy miso mayo,  
crispy onion, avocado, cilantro, brioche slider buns

**chips & dip** 6<sup>50</sup>  
kettle chips, french onion dip, green onions

**hummus & flatbread** 14<sup>95</sup>  
house made hummus, whipped feta, harissa,  
za'atar, baked to order flatbread

**guac & salsa** 12<sup>95</sup>  
house made guacamole and salsa, corn tortilla chips

**gyoza** 12<sup>95</sup>  
pan-fried chicken and pork dumplings, spicy sauce,  
sriracha mustard, green onion


 **tuna ceviche** 15<sup>95</sup>  
diced sashimi-grade ahi tuna, citrus yuzu dressing,  
jalapeno, red onion, crispy onion, radish, cilantro,  
avocado, tortilla chips

**nachos** 19<sup>95</sup>  
corn and black bean salsa, cheddar, mozzarella,  
banana peppers, cotija cheese, cilantro, sour cream,  
corn tortilla chips  
**add guac, spicy chicken tinga, or bbq pulled pork** 3<sup>95</sup>

## SALADS & BOWLS

**kale caesar salad** 18<sup>95</sup>  
kale, parmesan, avocado, soft egg, chopped bacon,  
parm breadcrumbs, caesar dressing

**seared halloumi salad** 19<sup>95</sup>  
za'atar marinated halloumi cheese, kale, spinach,  
herbed vinaigrette, sticky carrots, dates, cucumber,  
chickpeas, feta cheese, candied almonds

 **tuna poke bowl** 19<sup>95</sup>  
ahi tuna, yuzu ponzu, green onion, jasmine rice,  
miso mayo, roasted pineapple, seaweed,  
pickled ginger, avocado, radish, pickled cucumber,  
crispy onion, sesame, cilantro

**chicken tinga baja bowl** 19<sup>95</sup>  
spicy chicken tinga, jasmine rice, cucumber, avocado,  
pickled cabbage, corn and black bean salsa,  
spicy mayo, cilantro, cotija cheese, lime

## PIZZAS

**oh canada** 19<sup>50</sup>  
bacon, pepperoni, local wild mushrooms,  
pomodoro sauce, mozzarella, garlic sauce

**hawaiian heat** 18<sup>95</sup>  
bacon, pomodoro sauce, roasted pineapple,  
smoked mozzarella, jalapeno aioli

**pepperoni** 18<sup>50</sup>  
pomodoro sauce, mozzarella,  
two rivers specialty meats pepperoni cups

**truffle mushroom** 18<sup>95</sup>  
local wild mushrooms, mozzarella, truffle arugula,  
roasted garlic cream sauce, lemon

**margherita** 17<sup>95</sup>  
parmesan, fresh mozzarella, pomodoro sauce,  
fresh basil

## HANDHELDS

**served with kettle chips**  
**substitute kale caesar or green salad** 1<sup>95</sup>

**halloumi veg sandwich** 17<sup>50</sup>  
warm naan, seared halloumi cheese, lettuce,  
tomato, cucumber, banana peppers, avocado,  
hummus

**chicken tinga tacos** 16<sup>50</sup>  
spicy chicken tinga, smoked mozzarella,  
jalapeno mayo, tomato, pickled cabbage,  
cotija cheese, cilantro, flour tortillas  
**add side of guac** 1<sup>95</sup>

**french onion grilled cheese** 15<sup>95</sup>  
aged cheddar, mozzarella, caramelized onions,  
creamy french onion spread, sourdough

**bbq pulled pork sandwich** 17<sup>50</sup>  
pulled pork, house made bbq sauce, cabbage slaw,  
portuguese bun

**cubano sandwich** 16<sup>95</sup>  
spicy capocollo, shredded pork, swiss cheese,  
mustard, mayo, pickles, portuguese bun

## DESSERTS

**chocolate fudge brownie** 9<sup>95</sup>  
warm chocolate brownie, chocolate sauce,  
vanilla gelato

**oreo cheesecake** 9<sup>95</sup>  
new york style cheesecake, chocolate sauce,  
cookies n' cream whip

**vanilla gelato** 5<sup>95</sup>  
two scoops of locally made gelato  
**umaluma dairy free gelato available**

**WELCOME BACK!**  
**WE'VE MISSED YOU.**

**We're so happy to have you back**  
**for patio season and look forward**  
**to the best spring & summer yet!**

**To stay in the loop, follow us**  
**@tapshackeatery**

 **ocean wise**. A SUSTAINABLE CHOICE



# TAP SHACK

## HAPPY HOUR

EVERY DAY 3PM-6PM + 9PM-CLOSE

### drinks

**well highballs** • 1oz 4  
**parallel 49 lager** • 16oz 4<sup>50</sup>  
**phillips blue buck pale ale** • 16oz 5  
**happy hour red or white** • 6oz 5<sup>75</sup>  
**happy hour red or white** • 9oz 8<sup>75</sup>

### food

**gyoza** 10  
**guac & salsa** 9  
**chips & dip** 5  
**hummus & flatbread** 12  
**chicken tinga taco** 5 each

## DAILY DRINK FEATURES

**MON** • \$6 raspberry crush  
**TUES** • 1/2 price wine (750ml)  
**WED** • \$6 phillips beers  
**THUR** • \$6 cucumber mint g&t  
**FRI** • \$6 jameson  
**SAT/SUN** • \$1 off caesars

## BC BEER & CIDER ON TAP

**strathcona • beach lemon mandarin radler** • 4%  
a precise blend of lemon peel, fresh mandarin juice

**parallel 49 • craft lager** • 5%  
clean, crisp, pale lager

**russell • honey lager** • 5%  
local organic honey, sweet aromas, smooth finish

**phillips • solaris white peach ale** • 4.3%  
bright and crisp with big juicy peach notes

**phillips • blue buck pale ale** • 5%  
robust, malt-forward body underpinned with northwest hops

**backcountry • widowmaker ipa** • 6.7%  
unfiltered and unfinned hazy ipa with citra and mosaic hops

**wildeye • sunday market strawberry cardamom gose** • 4.5%  
big on strawberries yet gentle with the spice of cardamom

**bc tree fruits • broken ladder apple cider** • 5.2%  
bright and balanced fruit-forward apple cider

16 oz

7<sup>75</sup>

7<sup>50</sup>

7<sup>50</sup>

7<sup>50</sup>

7<sup>50</sup>

8

7<sup>75</sup>

8<sup>25</sup>

BC BEER & WINE FLIGHTS • CHOOSE 3-5 X 50Z BEERS OR 3 X 20Z WINES

## BC WINE ON TAP

	6 oz	9 oz	750 ml
<b>church &amp; state • lost inhibitions white (gewürtztraminer/chardonnay) okanagan valley, 2018</b> full and rich with white peach, apricot, and nectarine notes	9	13 <sup>50</sup>	36
<b>blue grouse • 'quill' pinot gris • cowichan valley, 2020</b> bright and fresh with flavours of apple compote and lemon curd	11	16 <sup>50</sup>	44
<b>joiefarm • a noble blend (riesling/gewürtztraminer) • naramata bench, 2018</b> aromatic dry-ish, intense, and mouthwatering with guava, lychee and nutmeg	13	19 <sup>50</sup>	52
<b>bordertown • rosé • osoyoos, 2018</b> aromas of melon and strawberries, and a crisp backbone supporting bright red fruit	10	15	40
<b>church &amp; state • lost inhibitions red (merlot/cabernet franc) okanagan valley, 2018</b> full bodied with flavours of black fruits complimenting a silky, rich mouthfeel	9	13 <sup>50</sup>	36
<b>howling bluff • three mile creek pinot noir • naramata bench, 2017</b> soft and delicate yet lively with flavours of wild raspberry, dark fruit and spice	11	16 <sup>50</sup>	44
<b>monster vineyards • malbec • naramata bench, 2017</b> bold and distinctively savoury with blueberry, black pepper and liquorice spice	11	16 <sup>50</sup>	44

## COCKTAILS

**watermelon rosé sangria** 12<sup>95</sup>  
rosé wine, smirnoff vodka, triple sec, watermelon, pineapple, lemon, orange • 1oz spirit / 2oz wine

**raspberry crush** 7<sup>95</sup>  
smirnoff vodka, raspberries, lemonade, soda, lemon • 1oz

**cucumber mint g&t** 7<sup>95</sup>  
disruption gin, tonic, cucumber, fresh mint • 1oz

**cabana** 10<sup>95</sup>  
el jimador blanco, 1800 coconut tequila, blue curacao, coconut water, pineapple, lime • 2oz

**spicy passion fruit margarita** 11<sup>95</sup>  
el jimador tequila, triple sec, passion fruit syrup, tajin salt rim, fresno pepper, lime • 2oz

**cherry blaster** 11<sup>95</sup>  
smirnoff vodka, stambecco maraschino, lemon, cranberry, maraschino juice, cherry blaster candy • 2oz

**signature caesar** 11<sup>95</sup>  
smirnoff vodka, signature hot sauce, clamato, olives, lime • 2oz

