SOUPS & SALADS

add seared chicken breast, grilled wild sockeye salmon, or tofu for $5

DAILY SOUP | $6
seasonally inspired housemade soup

SOUP AND SALAD | $11
daily soup with your choice of side winter greens or caesar salad

WINTER GREENS GF | $10
roasted beets, quinoa, pecans and mixed greens with cranberry ginger dressing

HARVEST CHOP GF | $12
roasted carrots, roasted green beans, apples, sunflower seeds and feta on mixed greens with maple dijon dressing

CAESAR SALAD | $10
focaccia croutons, parmesan and romaine lettuce with housemade dressing

HANDHELDs

served with side of crispy kennebec fries, winter greens or caesar salad substitute yam fries $3 or poutine $5

POINT BURGER | $13
6oz housemade beef patty, lettuce, tomato and garlic mayo

CANADIAN BURGER | $16
6oz housemade beef patty, monterey jack cheese, bacon, BBQ sauce, lettuce, tomato and garlic mayo

THE ALOHA BURGER | $16
6oz housemade beef patty, pineapple, jalapeño, monterey jack cheese, BBQ sauce, lettuce, tomato and chipotle mayo

SALMON BURGER | $17 grilled wild sockeye, pickled cucumber and carrots, cilantro and spicy hoisin mayo

BUFFALO CHICKPEA VEGGIE BURGER | $13
housemade chickpea patty, avocado, hot sauce, lettuce, tomato and blue cheese mayo

MUSHROOM SWISS MELT | $16
shaved beef, sautéed mushrooms and onions, swiss cheese and garlic mayo

CHICKEN & CRANBERRY GRILLED CHEESE | $15
grilled chicken, fig jam and brie cheese on cranberry bread

JALAPEÑO CHEDDAR CHICKEN WRAP | $14
grilled chicken, jalapeño, avocado, cheddar cheese, BBQ sauce, lettuce, tomato and chipotle mayo

CRISPY CHICKEN WRAP | $13
crispy chicken, bacon, lettuce, tomato and chipotle mayo

PASTA

add seared chicken breast, grilled wild sockeye salmon, or tofu for $5

WILD SEAFOOD PAPPARDELLE | $15 sockeye salmon, clams and rosé sauce

SAUSAGE & MUSHROOM PENNE | $14
italian sausage, sautéed mushrooms, sage, cream sauce and parmesan cheese

PUMPKIN & PECAN PENNE | $13
pumpkin sauce, baby kale, pecans, chili flakes and parmesan cheese

CHIPOTLE CHICKEN MAC AND CHEESE | $14
bacon and chipotle cheese sauce topped with breadcrumbs and parmesan cheese

GF—Gluten-Friendly. Ask your server what this means for your dish.

UBC Food Services does not have allergen-free facilities. We cannot guarantee that food prepared on-site has not become cross-contaminated with allergens, and do not assume any liability for adverse reactions. The common allergens identified on our labels are based on ingredients listed in the recipe, and may change due to ingredient or supplier substitutions.

We use Ocean Wise™ certified fish and seafood, and all of our buns come from A Bread Affair, a local organic bakery.

Prices do not include applicable taxes. We include an automatic gratuity of 17% for groups of 12 or more.
PLATES & BOWLS

CHICKEN AND WAFFLES | $15
buttermilk-marinated crispy fried chicken on belgian liege waffles with spicy maple syrup

STEAK AND FRITES GF | $22
8oz striploin steak, crispy kennebec fries, baby kale salad, salsa verde and roasted tomatoes

COCKTAILS

TRADITIONAL LONG ISLAND ICED TEA
the classic combo of vodka, gin, rum, tequila and triple sec with lime and cola
single $6 | double $8

BLOODY CAESAR
a mix of vodka, clamato, lime and spice
single $6 | double $8

COSMOPOLITAN
vodka, triple sec, lime and cranberry
double $8

HOPS

ON TAP
a selection of our favourite domestic and imported beers and ciders
pint 16 oz $5.5 | pitcher 64 oz $16.5

BOTTLES & CANS

domestic beer $5.5
imported beer $6.5
cider & coolers $6.5

GRAPES

WHITES
Peller Family Series, Sauvignon Blanc VQA $6 $9 $25
Calona Artist Series, Unoaked Chardonnay VQA $6 $9 $25
The View, Silver Lining White $7 $10 $28
Wayne Gretzky, Pinot Grigio VQA $8 $11 $30

REDS
Peller Family Series, Merlot VQA $6 $9 $25
Gehringer Brothers, Optimum Pinot Noir $8 $11 $30
The View, Silver Lining Pinotage Blend $9 $12 $33
Sandhill, Cabernet Merlot VQA $11 $14 $38

CRAFT SODAS

JARRITOS SODA | $3.5
mandarin, lime, grapefruit

PHILLIPS SODA WORKS | $3.5
intergalactic root beer, sparkmouth ginger ale

HOT BEVERAGES

COFFEE | $2.5
AMERICANO | $3
TEA | $3
CAPPUCINO | $4
HOT CHOCOLATE | $3
LATTE | $4
ESPRESSO | $3

HAPPY HOUR DAILY 3–5PM
$4 WINE AND BEER