



RELISH THE PUB

MENU

SEASONAL

PISCO SOUR

Pisco, lemon juice, Simple Syrup, egg white, orange bitters.

QUEEN-E

Empress gin, Elderflower Liqueur, Chambord, cranberry juice, lime juice.

BRIGHTSIDE MARGARITA

Mezcal, Melon Liqueur, Apricot brandy, Triple Sec, lime juice.

THE ARWYNNE

Gordons gin, Lillet, Peach Schnapps, Triple Sec, grapefruit juice, Lemon juice.

MAI TAI

Captain Morgan white rum, Goslings dark rum, orgeat, lime juice.

PAPER PLANE

Wiser's rye whiskey, Aperol, Amara, lemon juice.

RELISH SPRITZ 2.0

Aperol, Stoli blueberry vodka, lime juice, Prosecco, soda.

- Cocktails are 2 oz unless otherwise specified -

CLASSICS

14

OLD FASHIONED

Bulleit Bourbon, Angostura bitters, demerara sugar.

14

MANHATTAN 3 oz.

Wiser's Rye whiskey, sweet vermouth, Angostura bitters.

14

NEGRONI/ BOULEVARDIER 3 oz.

Gordons Gin or Bulleit Bourbon, Campari, sweet vermouth.

14

RELISH CLASSIC CAESAR

Smirnoff Vodka, tabasco, clamato, Worcestershire, celery salt rim, spicy bean, olive.

14

MULES

Smirnoff Vodka, bourbon or tequila, ginger beer and fresh squeezed lime juice.

15

MARGARITA

Jose Cuervo Tequila, Triple Sec, lime juice, simple syrup. Make it with mezcal (+2)

16

MOJITO

Captain Morgan White Rum, lime juice, simple syrup, mint, soda.

CHELADA

Fresh squeezed lime and lager, served in a traditional goblet with a salt half-rim.

DRAUGHT

16OZ PTR

BOTTLE OR CAN

| | | |
|--------------------------|-----|----|
| RED TRUCK LAGER 5% | 7 | 22 |
| RED TRUCK AMBER ALE 5.2% | 7 | 22 |
| ENGLISH BAY PALE ALE 5% | 7.5 | 23 |
| FAT TUG IPA 7% | 8 | 25 |
| FREE RIDE HAZY IPA 6.5% | 8 | 25 |
| STRONGBOW CIDER 5% | 8.5 | 25 |
| PHILLIPS DINO SOUR 4.2% | 8.5 | 27 |
| CARLSBERG PILSNER 5% | 8.5 | 27 |
| GUINNESS (20 OZ) 4.2% | 11 | - |

| | |
|-----------------------------------|-----|
| MOLSON CANADIAN CAN 5% | 6 |
| OLD STYLE PILSNER 5% | 6.5 |
| COORS LIGHT 4.2% | 6.5 |
| HEINEKEN 5% | 6.5 |
| 33 ACRES OCEAN PALE ALE 5.3% | 7 |
| CORONA 4.6% (Make it a bucket 30) | 7 |

NON-ALCOHOLIC

| | |
|-----------------|-----|
| HEINEKEN 0.0 0% | 6.5 |
|-----------------|-----|

CIDER AND SELTZER

| | |
|---------------------------|---|
| SOMERSBY APPLE CIDER 4.5% | 8 |
| NO BOATS ON SUNDAY 5.8% | 9 |

| | |
|--|---|
| HEY Y'ALL ICED TEA 5% | 7 |
| REMIX VODKA SODA 5% | 7 |
| Ask your server for our current selection. (Make it a bucket 30) | |

WHITE

6OZ 9OZ BTL

| | | | |
|--|-----|----|------|
| WINEMAKERS 12.5% Pinot Grigio · BC | 9.5 | 13 | - |
| CONO SUR BICICLETA Viognier, Chile | 10 | 14 | 35 |
| YELLOW TAIL 13.5% Chardonnay · Australia | 10 | 14 | 36 |
| SEE YA LATER RANCH 13% Gewurztraminer, Canada | 13 | 18 | 42.5 |
| SEE YA LATER RANCH 12% Riesling, Canada | 13 | 18 | 42.5 |

ROSE

6OZ 9OZ BTL

| | | | |
|--|------|----|------|
| HOUSE ROSE 12.9% Rosé · Okanagan Valley, BC | 9.5 | 13 | - |
| KIM CRAWFORD 13.5% Rosé · Okanagan Valley, BC | 13.5 | 18 | 69.5 |

RED

6OZ 9OZ BTL

| | | | |
|--|-----|----|------|
| JACKSON-TRIGGS 13% Cabernet Sauvignon · Okanagan Valley, BC | 9.5 | 13 | - |
| YECLA MONASTRELL 13.7% Merlot, Spain | 10 | 14 | 32 |
| TRAPICHE RESERVE 13% Malbec · Mendoza, Argentina | 10 | 14 | 34.5 |
| INNISKILLIN 12.5% Pinot Noir · Okanagan Valley, BC | 12 | 17 | 39.5 |
| DIRTY LAUNDRY 13.5% Hush Red, Okanagan | 13 | 18 | 48 |

BUBBLES

| | | |
|------------------------|----------|-----|
| HENKELL - GERMAN 11.5% | (200 mL) | 13 |
| LAMARCA PROSECCO 11% | (750 mL) | 59 |
| MOET AND CHANDON 12% | (750 mL) | 130 |

ROTATING WINE: ASK YOUR SERVER!

EST. 2004

RELISH THE PUB

888 NELSTON ST. 604.669.1962
@RELISHTHEPUB
VISIT RELISHTHEPUB.COM



SHAREABLE

✓ **SEASONED FRIES 8**
Fried kennebec potatoes.

POUTINE 12
Kennebec potatoes, gravy, squeaky cheese. **Add pulled pork, (+5)**

✓ **YAM FRIES 9 NEW**
Crinkle-cut yam fries, perfectly crispy and lightly seasoned, served with smoky chipotle aioli for a sweet and spicy kick.

DRY RIBS 13
1lb of bone-in pork ribs, dusted with salt and pepper, side of hot sauce.

✓ **PEROGIES 12**
Golden fried potato and cheese perogies. Drizzled with our homemade chipotle-sriracha dip. Served with sour cream.

SPICY LETTUCE WRAPS 18 NEW
A bold blend of your choice of pulled chicken or tempura shrimp, tossed with sweet peppers, green onions and crispy wonton wrappers in a rich, hoisin-based spicy sauce. Finished with crushed peanuts and served with crisp iceberg lettuce for wrapping.

✓ **HUMMOUS & PITA 13 NEW**
Creamy hummus served with warm pita bread and topped with cherry tomatoes, feta, cucumbers and red onion. Finished with a drizzle of herb infused oil

CHICKEN WINGS (1 LB) 16
Buffalo, extreme heat, Jamaican jerk, spicy mango, honey garlic, Korean BBQ, sweet thai chilli, lemon pepper, salt & pepper, dill pickle, chipotle mango.

SPICY GARLIC PRAWNS 19
Skillet baked prawns, garlic herb butter, sambal oelek. Served with garlic toast.

✓ **STACKED NACHOS 17**
Fresh tomato, black olives, green onion, jalapenos, banana peppers, salsa & sour cream. **Add pulled pork, pulled chicken or spicy ground beef (+5). Add guacamole (+2)**

FEATURE DESSERT 9
ASK YOUR SERVER

SALADS

CAESAR SALAD 14
Chilled romaine hearts, bacon, crispy croutons, parmesan cheese, home style caesar dressing.

COBB SALAD 17 NEW
A fresh mix of heritage greens topped with cherry tomatoes, shredded carrots, red onions, hard-boiled egg, and crispy bacon bits. Served with your choice of protein- grilled chicken or salmon. Parmesan vinaigrette dressing.

MAINS

CHICKEN STRIPS 17
Crisp chicken strips, honey mustard or ranch dip and fries.

COD AND CHIPS 17
Crisp battered cod, housemade tartar sauce and coleslaw with our fabulous seasoned fries.

HANDHELDS

All burgers and sandwiches are served with your choice of seasoned fries, green salad or Caesar salad. Add sautéed onions or mushrooms (+1). Add cheddar cheese, avocado spread or bacon (+2).

✓ **THE NEW RELISH BURGER 16 NEW**
Juicy beef patty topped with fresh tomato, crisp lettuce, and a tangy mustard mayo, all served on a toasted bun. Substitute a Beyond Meat patty for a vegetarian option.

BUFFALO CHICKEN WRAP 16
Crispy buffalo chicken, chilled romaine lettuce, bacon, home style Caesar dressing, warm flour tortilla.

CRISPY CHICKEN SANDWICH 17 NEW
Nashville-style crispy, spicy chicken breast topped with creamy slaw and smoky chipotle mayo, all served on a toasted bun for a fiery Southern-style bite.

KOREAN PULLED PORK 16
Slow roasted pulled pork, slaw, Korean barbeque sauce, chipotle mayo served on a toasted brioche bun.

ROASTED BRISKET DIP 17
Slow roasted beef brisket served on a baguette, crispy onions, with a grainy horseradish mustard, and au jus for dipping.
Make it a Philly Cheesesteak (+3)

PLEASE JOIN US
For
Happy Hour
Daily 2pm-6pm