



BLACK SHEEP



PUB

MENU

Est. 1987



Good Food | Good Friends | Good Cheer

STARTERS

MINI YORKIE BITES

Mini Yorkshire pudding stuffed with shaved roast beef. Served with au jus and gravy for dipping. 11.98

SNAKE BITES

These tender morsels of breaded chicken will heat things up with spicy chilies baked right in. Served with red pepper jelly dip. 12.98

SCALLOPS AND BACON

Succulent scallops wrapped in bacon then golden fried to perfection. Served with cocktail sauce, celery, carrot sticks and ranch dressing. 12.98

BAKED GARLIC PRAWNS

Juicy jumbo prawns smothered in garlic butter then baked with mozzarella and parmesan cheese. Served with garlic bread. 12.98

SPINACH & ARTICHOKE DIP (V)

A delicious blend of 3 cheeses, spinach, artichokes, onions and garlic. Served piping hot with tri-color corn tortilla chips. 13.98

YAM FRIES

Crispy yam fries served with chipotle mayo for dipping. 8.98

JAPANESE GYOZA

Traditional pan fried pork dumplings served with a side of sweet chili sauce for dipping. 11.98

WINGS

A full pound of crispy jumbo size wings tossed in your choice of honey garlic, BBQ, teriyaki, salt and pepper, hot, suicide hot, mad dog hot, spicy yaki, hot BBQ mix, steak spice, sweet chili, dry Caribbean jerk or Cajun. 13.89
Add carrots & celery sticks. 2.99

SUSHI CONE

Tempura prawn, avocado, cucumbers, alfalfa, gari, spicy mayo & tobiki. 4.89

CALAMARI

Tender squid, lightly battered, topped with red and green onions. Served with tzatziki. 13.98

TZATSIKI DIP (V)

Our special recipe of yogurt, sour cream, garlic and cucumbers. Served with warm pita. 7.98

STEAMED MUSSELS

Steamed mussels in a spiced creamy wine sauce. Served with garlic bread. 13.89

PRAWN COCKTAIL (GF)

A classic, chilled jumbo prawns served with a side of cocktail sauce. 12.98

FRIED DILL PICKLES

Golden fried dill pickles served with a side of ranch for dipping. 12.98

MUSHROOMS NEPTUNE

Plump mushroom caps stuffed with crab, shrimp, cream cheese and then baked with parmesan cheese to golden. Served with garlic bread. 12.98

FRIED CAULIFLOWER

Battered bite size cauliflower served with hoisin aioli sauce. 12.98

SPUD BOATS

Potato shells baked with bacon, green onions and cheese. Served with sour cream. 12.98
Add chicken, shrimp or ground beef 4.99

CHICKEN TENDERS

Plump, lightly breaded chicken strips. Served with fries. Dip choices include: honey mustard, plum, BBQ, chipotle mayo, ranch dressing, sweet chili, or honey garlic sauce. 12.98

LETTUCE WRAPS

Wok fried chicken with garlic, onions, water chestnuts, celery, carrots and crispy noodles. Served with leaf lettuce and hoisin sauce. 12.98

GARLIC RIBS

Tender pork rib bites seasoned with our special blend of spices, green onions, peppers, garlic and jalapeño peppers. Served with ranch dip. 12.98

NACHOS GRANDE

House made crispy tri-color corn tortilla chips piled high and smothered with cheese, olives, green onions and diced tomatoes. Served with salsa and sour cream. 18.98
Guacamole, ground beef, extra cheese or Cajun chicken 4.99
Extra salsa, sour cream or jalapenos 2.99

(V) Denotes vegetarian dining option.

(GF) Denotes gluten friendly dining option.

Please inform your server if you have any food allergies.

**TRADITIONAL PUB FOOD MADE WITH
THE FINEST LOCAL INGREDIENTS**

SOUPS

DAILY SOUP

Prepared fresh every morning. Ask your server about today's creation.

Cup 3.98 | Bowl served with garlic bread 6.98

WOR WONTON SOUP

Traditional Chinese wontons with prawns, BBQ pork and seasonal vegetables in our house made broth. Garnished with green onions. 12.98

Add noodles 1.99

CLAM CHOWDER

A creamy New England blend of clams, bacon and vegetables.

Cup 4.98 Bowl served with garlic bread 8.98

BAKED FRENCH ONION

Sautéed onions simmered in rich red wine beef broth then topped with French bread, melted Swiss, mozzarella and parmesan cheese. Served with garlic bread. 10.98

COBB SALAD

A new Sheep classic! Fresh salad greens topped with bacon, shrimp, tomatoes, shredded carrots, hard cooked egg, mixed cheese and avocado. Garnished with croutons and ranch dressing. 14.98

SALMON SALAD (GF)

Grilled salmon on a bed of fresh greens with red onions, dried cranberries, crumbled bacon and feta cheese. Served with champagne vinaigrette dressing. 15.98

GARDEN SALAD (GF) (V)

Mixed greens served with ripe tomatoes, fresh cucumbers, dried cranberries, sunflower seeds, green apples and sweet drops.
Half order 7.98 | Full 9.98

CLASSIC CAESAR SALAD

Fresh romaine tossed in our homemade Caesar dressing, garlic croutons and shredded parmesan.
Half order 9.98 | Full 12.98

BOCCONCINI SALAD

Bocconcini cheese, mixed greens, green peppers, red onions, diced tomatoes, black olives, and sliced radicchio. Finished with extra virgin olive oil & balsamic vinegar. 14.98

GREEK SALAD (GF) (V)

Fresh cucumbers, ripe tomatoes, green and red peppers, red onions and olives tossed in red wine vinaigrette then topped with feta cheese. 13.98

THAI NOODLE SALAD (V)

Egg noodles nestled on crisp romaine, red onions, broccoli and sweet peppers in a sesame Thai dressing then topped with sunflower seeds. 12.98

SPINACH SALAD (GF)

Tender baby spinach tossed with eggs, bacon bits, mushrooms, red onions, dijon vinaigrette dressing and sweet drops. 13.98

SALADS

Dressings: 1000 island | Dijon vinaigrette | Blue cheese | Italian | Ranch | Honey dill | Oil & balsamic | Low calorie vinaigrette | Champagne vinaigrette

PASTAS

SPAGHETTI & MEAT SAUCE

An Italian classic. House made marinara sauce loaded with ground beef and served over spaghetti noodles. Served with garlic bread. 15.98

SPICY THAI SHRIMP

Stir fried shrimp, BBQ pork, peppers, onions and bean sprouts tossed our house made spicy coconut sauce served with vermicelli noodles 16.98

FISHERMAN'S PASTA

Fresh prawns, shrimp, scallops, halibut and crab all simmered in red spicy curry and coconut milk sauce. Served with peppers and onions over penne noodles and garlic bread. 19.98

CHICKEN & BACON ALFREDO

Grilled chicken and crispy bacon in a creamy alfredo sauce on a bed of fettuccini noodles and topped with parmesan cheese and served with garlic bread. 15.98

GARDEN STIR FRY (V)

A blend of seasonal vegetables tossed in teriyaki sauce and served on egg noodles. 12.89
Add chicken or prawns 4.99
Add 8 oz salmon fillet or 7oz NY steak 8.99

SEAFOOD FETTUCCINI

Prawns, scallops, crab and shrimp in white wine and garlic cream sauce with red onions and peppers. Topped with parmesan cheese and served with garlic bread. 19.98



BLACK SHEEP BURGERS

Our famous burgers are served with crisp lettuce, ripe tomato, pickle, mayo, mustard, relish and your choice of daily soup, green salad, or fries.

Our chicken burgers are served with mayo.

Sub Caesar salad | onion rings | yam | curly fries 2.99

Sub Beyond meat 1.99 | Sub chicken 1.99 | Add coleslaw 1.99

BLACK SHEEP BURGER

Fully loaded with crisp bacon, cheddar cheese, sautéed mushrooms and onions. 13.98

CHIPOTLE SALMON BURGER

Grilled salmon steak with spicy chipotle mayo topped with grilled onions and jalapeño jack cheese. 13.89

JACK DANIEL'S BBQ BURGER

Beef patty topped with house made Jack Daniel's Tennessee Whiskey BBQ sauce, sautéed mushrooms and cheddar cheese. 13.89

CHICKEN PARMESAN BURGER

Tender chicken breaded and fried to golden brown then topped with sautéed mushrooms, marinara sauce, melted mozzarella and parmesan cheese. 14.98

SCHNITZEL BURGER

Golden fried lightly breaded pork tenderloin garnished with fresh raw onions. 13.89

BLACKENED CHICKEN BURGER

Fresh chicken breast rubbed with our special blend of Cajun spices then charbroiled to seal in all the flavour. 13.98

GOOEY CHEESE BURGER

For the true cheese lover... cheddar, mozzarella and Swiss cheese. 12.98

CRISPY CHICKEN BURGER

Breaded chicken breast fried golden and crispy. 12.98

BEYOND BURGER (V)

Beyond meats vegan patty served open faced on fresh green leaf lettuce topped with crisp red onion and tomato. 14.98

HALIBUT BURGER

House made lightly breaded wild Pacific halibut fillet on a tartar sauced bun. 14.98

GARDEN BURGER (V)

Our deluxe vegetable burger loaded with sautéed mushrooms, onions and Swiss cheese. 12.98

CHICKEN CORDON BLEU BURGER

Tender grilled chicken breast with ham and Swiss cheese. 13.98

SANDWICHES & WRAPS

Served with your choice of daily soup, green salad, or fries.

Sub Caesar salad | onion rings | yam | curly fries 2.99

Add coleslaw 1.99

GYRO WRAP

Spiced beef and lamb mix, red peppers, lettuce, tomatoes, feta cheese and tzatziki sauce wrapped in a fresh pita. 12.98

SHRIMP CLUB WRAP

Fresh shrimp with shredded lettuce, tomato, mayo and crumbled bacon folded into a flour tortilla. 12.98

BUFFALO CHICKEN WRAP

Lightly breaded chicken tenders tossed in buffalo hot sauce with shredded lettuce, tomatoes and ranch dressing folded in a flour tortilla. 12.98

CLUBHOUSE

The traditional triple decker with roast turkey, bacon, crisp lettuce and ripe tomatoes. Our turkey is in house roasted and we only use the finest white meat. 12.98

Add cheese 1.99

PHILLY CHEESE STEAK

Thinly shaved beef sautéed together with onions and peppers loaded in a hoagie with melted mozzarella. Served with au jus. 14.98

GARDEN WRAP (V)

A healthy selection of cucumbers, lettuce, red onion, tomatoes, peppers, alfalfa & guacamole. 11.98

BLTC

Red ripened tomatoes, lettuce, crisp bacon and cheddar cheese. 11.98

BEEF DIP

Thinly sliced roast beef piled high on a toasted hoagie with hot beef au jus for dipping. 13.98

HOT TURKEY

Fresh turkey and sage stuffing served open-faced on French bread topped with our homemade gravy. Our turkey is in house roasted and we only use the finest white meat. Served with a side of cranberry sauce. 13.98

REUBEN

Tender slices of hot corned beef grilled together with Swiss cheese, mustard and sauerkraut on rye bread. 11.98

CHICKEN & BACON CAESAR WRAP

Grilled chicken breast & bacon together with a Caesar salad and wrapped in a soft tortilla. 12.98

SIDES

Basket of Fries 6.99

Basket of Curly Fries 7.99

Poutine Fries 9.99

Onion Rings 8.99

Chips and Salsa 7.99

Sautéed Mushrooms 2.99

Garlic Bread 1.99

Gravy 1.99

TRADITIONAL PUB FARE

Served with seasonal vegetables and your choice of garlic mashed potatoes topped with gravy, steamed jasmine rice or roasted potatoes.

SEAFOOD SCHNITZEL

Homemade pork schnitzel topped with baby shrimp, crab and béarnaise. Served with choice of side and garlic bread. 18.98

BUTTER CHICKEN

Chunks of chicken simmered in our house made butter sauce with onions, carrots, mushrooms and peppers. Served with jasmine scented rice. 15.95

SALMON FILLET

Fire grilled 8 oz wild Pacific salmon fillet brushed with lemon dill butter. Served with choice of side and garlic bread. 17.98

Add prawns 4.99

TARRAGON PRAWNS

Fresh jumbo prawns, garlic butter, peppers, onions, mushrooms and seasonal veggies all sautéed in a creamy tarragon sauce. Served with choice of side and garlic bread. 17.98

MUSHROOM SCHNITZEL

Our lightly breaded pork schnitzel topped with mushroom gravy. Served with choice of side and garlic bread. 15.89

BBQ BEEF RIBS

Slow roasted fall off the bone beef ribs brushed with tangy BBQ. Served with choice of side and garlic bread. 14.98

CHEFS' CREATIONS

PEPPERONI OR HAWAIIAN PIZZA

Flat bread baked to perfection with herbed tomato sauce, grated mozzarella and parmesan cheese. Topped with pepperoni or ham & pineapple. 13.98

SWEET & SOUR CHICKEN

Lightly battered chicken balls with house made sweet and sour sauce with pineapples, peppers and onions. Served with chow mein. 13.98

PEROGIES & FARMER'S SAUSAGE

Traditional perogies sautéed with farmer's sausage, onions and a dash of paprika. Then topped with green onions and a side of sour cream. 13.98

PUB FAVOURITES

Served with your choice of daily soup, green salad, fries, steamed jasmine rice, garlic mashed potatoes topped with gravy or roasted potatoes.

Sub Caesar salad | onion rings | yam | curly fries 2.99

CHEESE QUESADILLA

Grilled tortilla shell stuffed with mixed cheese, green onions and tomatoes. Served with salsa and sour cream and choice of side. 12.89

Add chicken, shrimp or ground beef 4.99

STEAK & KIDNEY PIE

Tender steak, kidneys, mushrooms, carrots, celery and onions simmered in our red wine gravy. Capped with a pastry crust. Served with choice of side and garlic bread. 12.89

CHICKEN PARMESAN

Breaded chicken breast with marinara sauce then baked with mozzarella & parmesan cheeses. Served with fettucine noodles tossed in our house made rose sauce and garlic bread. 16.98

STEAK SANDWICH

Charbroiled 7oz New York steak on garlic bread topped with golden onion rings. Served with choice of side and garlic bread. 16.89

ST. LOUIS RIBS

Tender slow cooked St. Louis style pork ribs coated in our house made Jack Daniel's BBQ sauce. Served with choice of side and garlic bread.

Half rack 14.99 | Full rack 24.99

NEW YORK STEAK

10oz AAA New York steak charbroiled to your liking and topped with sautéed mushrooms and onions. Served with choice of side and garlic bread. 24.98

HALIBUT & CHIPS

House made beer battered wild Pacific halibut fillet served with coleslaw and tartar sauce. 14.98

Extra fillet 7.98

LEMONGRASS CHICKEN

Vietnamese style chicken thighs marinated in our house made lemongrass sauce and grilled to perfection. Served with steamed jasmine rice and our sweet and sour chili sauce on the side. 14.98

BREADED ALMOND CHICKEN

Tender chicken breast lightly battered with crushed almonds and flash fried to golden brown. Served with chow mein. 13.98

ON TAP

Budweiser
 Bud Light
 Stella Artois 400 ml
 Stanley Park Amber Ale
 Stanley Park Trail Hopper IPA
 Alexander Keith's IPA
 Shock Top Belgium White
 Michelob Ultra
 Guinness
 Rickard's Red
 Granville Island Pale Ale
 Granville Island Honey Lager
 Kronenbourg 1664 Blanc
 Fuggles & Warlock Pixel Pils
 Phillips Blue Buck
 Foamers' Folly Hot Box IPA
 Red Truck Lager
 Strongbow Apple Cider

BOTTLED BEER

Budweiser 341 ml
 Bud Light 341 ml
 Kokanee 341 ml
 Michelob Ultra 341 ml
 Stella Artois 330 ml
 Corona 330 ml
 Canadian 341 ml
 Coors Light 341 ml
 MGD 341 ml
 Heineken 341 ml

Sleeman's Clear 355 ml

Sleeman's Honey Brown 355 ml

Peroni Nastro Azzurro 330 ml

Mickey's Malt Liquor 355 ml

Grolsch Premium Lager 330 ml

Stiegl Grapefruit Radler Tall Can 500 ml

Parkside Dawn Can 355 ml

Twin Sails Dat Juice Tall Can 473 ml

Strange Fellows Talisman Pale Ale Tall Can 473 ml

Parallel 49 Fifty Dirty IPA Can 355 ml

Phillips Electric Unicorn Can 355 ml

Four Winds Nectarous Tall Can 473 ml

Silver Valley Jetpack IPA Tall Can 473 ml

Old Yale Knotty Blonde Tall Can 473 ml

Pabst Blue Ribbon Can 355 ml

Colt 45 Can 355 ml

Red Truck Northwest IPA Can 355 ml

Bridge Brewing Prime Time Can 355 ml

Driftwood Fat Tug IPA Can 473 ml

Granville Island Winter Ale 341 ml (seasonal)

Whistler Grapefruit 330 ml (seasonal)

On Tap Mugs 18oz

Subject to 5% GST & 10% Liquor Tax

BEVERAGES AT THE BLACK SHEEPTM

CIDERS/COOLERS

Growers Apple Cider 330 ml
 Growers Peach Cider 330 ml
 Growers Pear Cider 330 ml
 Angry Orchard Crisp Apple Cider 355 ml
 Bumper Crop Forest Berry Can 355ml
 Somersby Apple Cider Tall Can 500 ml
 Somersby Blackberry Cider Tall Can 500 ml
 Somersby Pear Cider Tall Can 500 ml
 Nude Raspberry Lemon Can 355ml
 Jameson Ginger & Lime Tall Can 473ml
 Tail Spin Mountain BlackBerry Can 355ml
 Blackfly Vodka Cranberry 400ml
 The Pop Shoppe Tall Can 473ml
 Strongbow Apple Cider Draft On Tap

Palm Bay Vodka Soda Can 355 ml
 Palm Bay Iced Tea Mango Lemon Can 355 ml
 Palm Bay Ruby Grapefruit Can 355ml
 Twisted Hard Iced Tea Half & Half 355 ml
 Hey Y'all Georgia Peach Hard Iced Tea Can 341 ml
 Jack Daniel's Whiskey & Cola Tall Can 473ml
 Hires Root Beer & Vodka Tall Can 473ml
 Smirnoff Ice 330 ml
 Smirnoff Ice Berry Blast Tall Can 473 ml
 Mike's Hard Lemonade 355 ml
 Georgian Bay Cranberry Gin Smash Tall Can 473ml
 Bud Light Seltzer Black Cherry Can 355ml
 Bud Light Seltzer Mango Can 355ml
 Bud Light Seltzer Strawberry Can 355ml

NON-ALCOHOL

San Pellegrino
 Perrier
 O'doul's Original or Amber
 Budweiser Zero
 1664 Blanc Alcohol Free
 Pop / Juice
 Lemonade
 Strawberry Lemonade
 Ruby Red Grapefruit
 Mug Root Beer

Coffee
 Herbal Tea
 Hot Chocolate
 Virgin Lime Margarita
 Virgin Strawberry Margarita
 Virgin Chi Chi
 Virgin Caesar
 Shirley Temple
 Adam's Energy
 Bottled Water

FROM THE CELLAR

	6oz	9oz	17oz	34oz	750 ml Bottle
White					
Naked Grape Pinot Grigio (BC)	6.75	9.75	16.5	33	n/a
Jackson Triggs Chardonnay (BC)	6.75	9.75	16.5	33	n/a
Yellow Tail Chardonnay (AU)	8	11.25	n/a	n/a	29
Woodbridge White Zinfandel (USA)	7.25	10.25	n/a	n/a	27
Sumac Ridge Gewurztraminer (BC VQA)	8.25	11.25	n/a	n/a	31
Inniskillin Pinot Grigio (BC VQA)	8.25	11.25	n/a	n/a	30
Hardys Riesling Gewurtraminer (AU)	7.75	10.75	n/a	n/a	28
Woodbridge Chardonnay (USA)	7.75	10.75	n/a	n/a	31
Monkey Bay Sauvignon Blanc (NZ)	8.75	11.75	n/a	n/a	33
Ruffino Lumina Pinot Grigio (ITA)	8.75	11.75	n/a	n/a	33
Ruffino Prosecco Sparkling (ITA)	n/a	n/a	n/a	n/a	33
Stoneleigh Sauvignon Blanc (NZ)	10.25	13.25	n/a	n/a	37
Kim Crawford Sauvignon Blanc (NZ)	13.25	17.25	n/a	n/a	46
Red					
Naked Grape Shiraz (BC)	6.75	9.75	16.5	33	n/a
Jackson Triggs Merlot (BC)	6.75	9.75	16.5	33	n/a
Sumac Ridge Cabernet Merlot (BC VQA)	8.25	11.25	n/a	n/a	32
Inniskillin Cabernet Sauvignon (BC VQA)	8.25	11.25	n/a	n/a	32
Ravenswood Zinfandel (California)	11.75	14.75	n/a	n/a	39
Hardys Cabernet Shiraz (Australia)	8.25	11.25	n/a	n/a	28
Yellow Tail Shiraz (Australia)	8.25	11.25	n/a	n/a	29
Marcus James Malbec (Argentina)	7.25	10.25	n/a	n/a	27
Tom Gore Cabernet Sauvignon (USA)	13.25	17.25	n/a	n/a	46
Campo Viejo Tempranillo (ESP)	11.75	14.75	n/a	n/a	39
Apothic Red Blend (California)	n/a	n/a	n/a	n/a	38
J Lohr Cabernet Sauvignon (California)	n/a	n/a	n/a	n/a	54