



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. 15.98

SCALLOPS & BACON

Succulent scallops wrapped in bacon then golden fried to perfection. Served with cocktail sauce, celery, carrot sticks and ranch dressing. 15.98

BAKED GARLIC PRAWNS

Juicy jumbo prawns smothered in garlic butter then baked with mozzarella and parmesan cheese. Served with garlic bread. 15.98

SPINACH & ARTICHOKE DIP (V)

A delicious blend of 3 cheeses, spinach, artichokes, onions and garlic. Served piping hot with tri-color corn tortilla chips. 16.98

YAM FRIES

Crispy yam fries served with chipotle mayo for dipping. 10.98

JAPANESE GYOZA

Traditional pan fried pork dumplings served with a side of sweet chili sauce for dipping. 12.98

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, Caribbean jerk or Cajun (dry). 16.98
Add carrots & celery sticks. 2.99

SUSHI CONE

Tempura prawn, avocado, cucumbers, alfalfa, gari, spicy mayo & tobiki. 5.98

CALAMARI

Tender squid, lightly battered, topped with red and green onions. Served with tzatziki. 16.98

TZATZIKI DIP

Served with warm pita bread. 9.98

STEAMED MUSSELS

Steamed mussels in a spiced white wine cream sauce.
Served with garlic bread. 16.98

PRAWN COCKTAIL (GF)

A classic, chilled jumbo prawns served with a side of cocktail sauce. 14.98

FRIED DILL PICKLES

Golden fried dill pickles served with a side of ranch for dipping. 14.98

MUSHROOMS NEPTUNE

Plump mushroom caps stuffed with crab, shrimp, cream cheese and then baked with parmesan cheese to golden. Served with garlic bread. 15.98

FRIED CAULIFLOWER

Bite sized battered cauliflower served with side of ranch for dipping. 14.98

SPUD BOATS

Potato shells baked with bacon bits, green onions and cheese. Served with sour cream. 14.98
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. 15.98

LETTUCE WRAPS

Wok fried chicken with garlic, onions, water chestnuts, celery, carrots and crispy noodles. Served with leaf lettuce and hoisen sauce. 15.98

GARLIC RIBS

Tender pork rib bites seasoned with our special blend of spices, green onions, peppers, garlic and jalapeño peppers. Served with ranch dip. 15.98

NACHOS GRANDE

Crispy tri-color corn tortilla chips piled high and smothered with cheese, olives, green onions and diced tomatoes. Served with salsa and sour cream. 22.98
Guacamole, ground beef, extra cheese or Cajun chicken 4.99
Extra salsa, sour cream or jalapenos 2.99

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

(V) Denotes vegetarian dining option.

(GF) Denotes gluten friendly dining option.

Please inform your server if you have any food allergies.

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.

*Subs: Caesar salad | onion rings | yam fries | curly fries 2.99
Subs: Beyond meat 1.99 | chicken 1.99 | Add coleslaw 1.99*

BLACK SHEEP BURGER

Fully loaded with crisp bacon, cheddar cheese, sautéed mushrooms and onions. 17.98

CHIPOTLE SALMON BURGER

Grilled salmon steak with spicy chipotle mayo topped with grilled onions and jalapeño jack cheese. 18.98

JACK DANIEL'S BBQ BURGER

Beef patty topped with house made Jack Daniel's Tennessee Whiskey BBQ sauce, sautéed mushrooms and cheddar cheese. 16.98

CHICKEN PARMESAN BURGER

Tender chicken breaded and fried to golden brown then topped with sautéed mushrooms, marinara sauce, melted mozzarella and parmesan cheese. 17.98

SCHNITZEL BURGER

Golden fried lightly breaded pork tenderloin garnished with fresh raw onions. 16.98

BLACKENED CHICKEN BURGER

Fresh chicken breast rubbed with our special blend of Cajun spices then charboiled to seal in all the flavour. 16.98

GOOEY CHEESE BURGER

For the true cheese lover... cheddar, mozzarella and Swiss cheese. 15.98

CRISPY CHICKEN BURGER

Breaded chicken breast fried golden and crispy. 16.98

BEYOND BURGER (V)

Beyond meats vegan patty served on top of a fresh green leaf lettuce then topped with guacamole, salsa, crisp red onion and a fresh tomato. Mustard, mayo, relish or substitute green leaf lettuce for a burger bun is available only by request. 17.98

HALIBUT BURGER

House made lightly breaded wild Pacific Halibut fillet on a tarter sauced bun. 19.98

GARDEN BURGER (V)

Our deluxe vegetable burger loaded with sautéed mushrooms, onions and Swiss cheese. 16.98

HAWAIIAN BURGER

Back by popular demand. Topped with refreshing pineapple salsa and tangy teriyaki sauce. 16.98

HANDHELDS & WRAPS

*Served with your choice of daily soup, green salad, or fries.
Subs: Caesar salad | onion rings | yam fries | 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. 14.98

SHRIMP CLUB WRAP

Fresh shrimp with shredded lettuce, tomato, mayo and crumbled bacon folded into a flour tortilla. 15.98

BUFFALO CHICKEN WRAP

Lightly breaded chicken tenders tossed in buffalo hot sauce with shredded lettuce, tomatoes and ranch dressing folded in a flour tortilla. 14.98

GARDEN WRAP (V)

A healthy selection of cucumbers, lettuce, red onion, tomatoes, peppers, alfalfa & guacamole. 13.98

CHICKEN & BACON CAESAR WRAP

Grilled chicken breast & bacon together with a Caesar salad then wrapped in a soft tortilla. 15.98

TRADITIONAL CLUBHOUSE

Triple decked with roast turkey, bacon, crisp lettuce and ripe tomatoes. Our turkey is in house roasted and we only use the finest white meat. 16.98
Add cheddar, Swiss, mozza or Jack 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. 17.98

BLTC

Red ripened tomatoes, lettuce, crisp bacon and cheddar cheese. 14.98

BEEF DIP

Thinly sliced roast beef piled high on a toasted hoagie with hot beef au jus for dipping. 16.98

REUBEN

Tender slices of hot corned beef grilled together with Swiss cheese, mustard and sauerkraut on rye bread. 14.98

MORE

Basket of Fries 7.99
Basket of Curly Fries 8.99
Poutine Fries 12.99
Sub yam or curly fries 2.99

Onion Rings 8.99
Chips and Salsa 9.99
Sautéed Mushrooms 3.99

Garlic Bread 1.99
Gravy 1.99
Tzatziki Dip with Pita Bread 9.98

CLASSICS

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

Subs: Caesar salad | onion rings | yam fries | curly fries 2.99

SALMON FILLET

Fire grilled 8 oz wild Pacific salmon fillet brushed with garlic butter. Served with seasonal veggies, garlic bread & choice of side. 19.98

Add prawns 4.99

MUSHROOM SCHNITZEL

Our lightly breaded pork schnitzel topped with mushroom gravy. Served with seasonal veggies, garlic bread & choice of side. 18.98

SEAFOOD SCHNITZEL

Homemade pork schnitzel topped with baby shrimp, crab and béarnaise sauce. Served with seasonal veggies, garlic bread & choice of side. 20.98

BBQ BEEF RIBS

Slow roasted fall off the bone beef ribs brushed with tangy BBQ sauce. Served with seasonal veggies, garlic bread & choice of side. 17.98

CHEESE QUESADILLA

Grilled tortilla shell stuffed with mixed cheese, green onions and tomatoes. Served with salsa and sour cream and choice of side. 15.98

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. 16.98

STEAK SANDWICH

Charbroiled 7oz AAA New York certified centre cut strip loin. Served on garlic bread then topped with crisp golden onion rings. Served with choice of side. 22.98

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 17.98 | Full rack 27.98

NEW YORK STEAK

10oz AAA New York steak charbroiled to your liking and topped with sautéed mushrooms and onions. Served with choice of side. 27.98

CHEFS' CREATIONS

CHICKEN CAESAR PIZZA

Flat bread baked with sliced chicken, creamy Caesar dressing, mozzarella & parmesan cheese then finished with diced tomatoes & fresh shredded romaine. 15.98

SWEET & SOUR CHICKEN

Lightly battered chicken balls with house made sweet and sour sauce with pineapples, peppers and onions. Served with chow mein. 15.98

GINGER CHICKEN

Lightly breaded chicken sautéed with red onions and green & red peppers then tossed with house made ginger sauce. Served with chow mein. 15.98

HOT TURKEY DINNER

Fresh roasted 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 seasonal veggies & cranberry sauce. 17.98

HALIBUT & CHIPS

House made beer battered wild Pacific halibut fillet served with coleslaw and tartar sauce. 19.98

Extra fillet 8.98

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. 16.98

BREADED ALMOND CHICKEN

Tender chicken breast lightly battered with crushed almonds and flash fried to golden brown. Served with chow mein. 15.98

TARRAGON PRAWNS

Fresh jumbo prawns, garlic butter, red & green peppers, onions, mushrooms, and seasonal veggies all sautéed in a creamy tarragon sauce.

Served with steamed jasmine rice. 19.98

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. 15.98

Add noodles 1.99

CLAM CHOWDER

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

Cup 6.98 | Bowl served with garlic bread. 11.98

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. 13.98

COBB SALAD

Fresh salad greens topped with bacon, shrimp, tomatoes, shredded carrots, hard cooked egg, mixed cheese and avocado. Garnished with croutons and a side of ranch dressing. 17.98

SALMON SALAD (GF)

Grilled salmon on a bed of fresh greens with red onions, dried cranberries, crumbled bacon and feta cheese. Served with a side champagne vinaigrette dressing. 18.98

GARDEN SALAD (GF) (V)

Variety of mixed greens served with ripe tomatoes, fresh cucumbers, dried cranberries & sunflower seeds. Served with choice of dressing.
Half order 8.98 | Full 11.98

CLASSIC CAESAR SALAD

Fresh romaine tossed in our homemade Caesar dressing, garlic croutons and shredded parmesan.
Half order 11.98 | Full 14.98

RAINBOW POWER SALAD

Variety of healthy greens served with avocados, beets, carrots, red onions, cucumbers, tomatoes & feta cheese. Finished with side of house made raspberry vinaigrette dressing. 17.98

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. 17.98

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. 16.98

SPINACH SALAD (GF)

Tender baby spinach tossed with a diced egg, bacon bits, mushrooms, red onions, diced tomatoes, and Dijon vinaigrette dressing. 16.98

SALADS

PASTAS

BAKED SPAGHETTI & MEATBALLS

House made marinara sauce with lean ground beef and spaghetti noodles topped with mozzarella and parmesan cheese then baked until bubbly & gooey. Served with garlic bread 20.98

SPICY THAI SHRIMP

Stir fried shrimp, BBQ pork, peppers, onions and bean sprouts tossed our house made spicy coconut sauce served with vermicelli noodles. 19.98

FISHERMAN'S PASTA

Fresh prawns, shrimp, scallops, halibut and crab all simmered in red spicy curry and coconut milk sauce. Served with peppers & onions over penne noodles, parmesan cheese & garlic bread. 22.98

CHICKEN PARMESAN

Breaded chicken breast with marinara sauce then baked with mozzarella & parmesan cheese. Served with fettucine noodles tossed in our house made rose sauce 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. 18.98

GARDEN STIR FRY (V)

A blend of seasonal vegetables tossed in teriyaki sauce and served on egg noodles. 14.98

Add chicken or prawns 4.99

Add 8 oz salmon fillet or 7oz NY steak 8.99

SEAFOOD FETTUCINI

Prawns, scallops and shrimp in white wine and garlic cream sauce with red onions and peppers. Topped with parmesan cheese and served with garlic bread. 22.98

Add: 7oz steak 8.99 | 8oz salmon 8.99 | Cajun chicken | shrimp | skewer of prawns | shredded mixed cheese 4.99
Dressings: 1000 island | Dijon vinaigrette | Blue cheese | Italian | Ranch | Honey dill | Oil & balsamic | Raspberry low calorie vinaigrette | Champagne vinaigrette



ON TAP

Molson Canadian
Coors Light
Heineken 473ml
Hop Valley Bubble Stash IPA
Blue Moon Belgium White
Rickard's Red
English Bay Pale Ale
Kronenbourg 1664 Blanc
Old Yale Sasquatch Stout
Steamworks Flagship IPA
Parallel 49 Craft Lager
Cypress Honey Lager
Guinness 591ml
Kitsilano Juicy IPA
Old Style Pilsner
False Creek Peach Sour
Strongbow Apple Cider 591ml
Vizzy Hard Seltzer(ask for the latest flavour)

BOTTLED BEER

Canadian 341ml Miller Lite 355ml
Coors Light 341ml Sol Cerveza 330ml
MGD 355ml Miller High Life 355ml
Heineken 330ml Budweiser 341ml

Stella Artois 355 ml

Michelob 341 ml

Corona 330 ml

Okanagan Spring 1516 Lager Can 355 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 Pale Ale Tall Can 473ml

Parallel 49 Fifty Dirty IPA Can 355 ml

Phillips Electric Unicorn Can 355 ml

Four Winds Nectarous Tall Can 473 ml

Old Yale Knotty Blonde Can 355 ml

Red Truck Northwest IPA Can 355 ml

Bridge Brewing Prime Time Can 355 ml

Driftwood Fat Tug IPA Can 355 ml

Granville Island Winter Ale 341 ml (seasonal)

On Tap 18 oz

Subject to 5% GST & 10% Liquor Tax

BEVERAGES AT THE BLACK SHEEP®

CIDERS/COOLERS

Growers Apple Cider 330 ml
Growers Peach Cider 330 ml
Growers Pear Cider 330 ml
Angry Orchard Crisp Apple Cider 355 ml
Somersby Apple Cider Tall Can 500 ml
Somersby Blackberry Cider Tall Can 500 ml
Nude Raspberry Lemon Can 355ml
Topo Chico Lime Margarita 355 ml
Jameson Ginger & Lime Tall Can 473ml
Simply Spiked Lemonade Can 355 ml
Black Fly Vodka Cranberry 400ml
Black Fly Vodka Grapefruit 400ml
Mike's Hard Lemonade 355 ml
Strongbow Apple Cider Draft 473ml

Coors Seltzer Fruit Punch Can 355 ml
Coors Seltzer Blue Raspberry Can 355 ml
Coors Seltzer Peach Can 355 ml
Coors Seltzer Strawberry Can 355 ml
Twisted Hard Iced Tea Half & Half 355 ml
Hey Y'all Georgia Peach Hard Iced Tea Can 341 ml
Hey Y'all Hard Iced Tea Can 341 ml
Parallel 49 Moscow Mule Muddler Can 355ml
Parallel 49 Vodka Pink Lemonade Muddler Can 355ml
Smirnoff Ice 330 ml
Georgian Bay Cranberry Gin Smash Tall Can 473 ml
Arizona Hard Green Tea Can 355ml
Arizona Hard Lemon Can 355 ml
Arizona Hard Peach Can 355ml

NON-ALCOHOL

San Pellegrino
Perrier
Carlsberg 0.0% Can
Heineken 0.0
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

White

	6oz	9oz	17oz	34oz	750 ml Bottle
Naked Grape Pinot Grigio (BC)	7.5	10.5	17.75	35.5	
Jackson Triggs Chardonnay (BC)	7.5	10.5	17.75	35.5	
Sumac Ridge Gewurztraminer (BC VQA)	8.75	12.25			36
Inniskillin Pinot Grigio (BC VQA)	10.75	13.75			40
Hardys Riesling Gewurztraminer (AU)	8.25	11.25			30
Woodbridge Chardonnay (California)	8.75	11.75			36
Woodbridge Sauvignon Blanc (California)	8.75	11.75			36
Ruffino Lumina Pinot Grigio (ITA)	10	12.75			38
Stoneleigh Sauvignon Blanc (NZ)	11.25	14.25			42
Kim Crawford Sauvignon Blanc (NZ)	14.25	18.25			50
Oyster Bay Sauvignon Blanc (NZ)	13.75	17.75			48

Red

	6oz	9oz	17oz	34oz	Bottle
Naked Grape Shiraz (BC)	7.5	10.5	17.75	35.5	
Jackson Triggs Merlot (BC)	7.5	10.5	17.75	35.5	
Sumac Ridge Cabernet Merlot (BC VQA)	9	12.5			36
Inniskillin Cabernet Sauvignon (BC VQA)	9	12.5			36
Ravenswood Zinfandel (California)	12.5	15.5			42
Hardys Cabernet Shiraz (Australia)	8.75	12.25			36
Inniskillin Pinot Noir (BC VQA)	13.5	17.5			47
Tom Gore Cabernet Sauvignon (California)	14.25	18.25			50
Campo Viejo Tempranillo (ESP)					41
Apothic Red Blend (California)					40
J Lohr Cabernet Sauvignon (California)					56

Rosé

Jackson Triggs Rosé (BC VQA)	8.25	11.25			34
Saintly Rosé (BC VQA)	12.5	17.5			46

Sparkling

Ruffino Prosecco Sparkling					46
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HAPPY HOUR



MONDAY

JUMBO WINGS .59 ea

Available sauces • Original, Hot, Suicide Hot, Mad Dog Hot, Hot BBQ Mix, Spicy Yaki, Honey Garlic, Steak Spice, Sweet Chili, Teriyaki, BBQ, Caribbean Jerk, Cajun (dry), and Salt & Pepper. Minimum order 12

TUESDAY

CRAB LEGS 1.99 ea

Minimum order 5

Available
5 PM TO 9 PM
With beverage
purchase

WEDNESDAY

STEAK DINNER 9.99

7 oz AAA Angus New York Steak served with fresh veggies and choice of side.
Sides • daily soup, green salad, French fries, steamed jasmine rice, roasted potatoes or garlic mashed potatoes topped with gravy. Add 3 prawns 2.99

THURSDAY

PEEL & EAT PRAWNS .49 ea

Served with garlic butter. Minimum order 12

SUNDAY

PRIME RIB DINNER 21.99

10 oz prime rib served with fresh veggies, choice of side, au jus and horseradish.
Sides • daily soup, green salad, French fries, steamed jasmine rice, roasted potatoes or garlic mashed potatoes topped with gravy.
Add mini Yorkshire pudding 1.99

DINE IN ONLY • WHILE QUANTITIES LAST
SORRY NO TAKE OUT OR CONTAINERS PROVIDED
PRICES SUBJECT TO APPLICABLE TAXES



Desserts

CHOCOLATE PEANUT BUTTER CHEESECAKE (GLUTEN FREE) 9

NEW YORK STRAWBERRY CHEESECAKE 9

BROWNIE EXTREME A LA MODE 9

SO GOOD CHOCOLATE CAKE 9

STRAWBERRY SHORTCAKE 9

BOSTON CREAM PIE CAKE 9

NANAIMO BAR CAKE 9

APPLE PIE 8

Á LA MODE 2



Subject to applicable taxes.
Prices are subject to change without
notice.

HAPPY HOUR

24/7

**CANADIAN
BOTTLES**
Wednesday's
5.50
All Day



Prices subject to 5% GST & 10% Liquor Tax

Bottles 341 ml • Cans 355 ml
Shots 1 oz • Mugs 18 oz • Jugs 60 oz
Sheep size 2 oz

MONDAY

Coors Seltzer Fruit Punch Can 5.99
Arizona Hard Peach Can 5.99
Rickard's Red Draft Mug 5.99
Molson Canadian Draft Jug 15.99
Miller Lite Bottle 5.50
Bellini 1oz 5.99 | Sheep Size 8.99
Vegas Bomb Shot 5.25

TUESDAY

Arizona Hard Lemon Can 5.99
Coors Seltzer Peach Can 5.99
English Bay Pale Ale Draft Mug 5.99
Heineken Bottle 5.99
Sheep Size Highball 6.99
Jagerbomb Shot 5.25

WEDNESDAY

Coors Seltzer Blue Raspberry Can 5.99
Strongbow Cider Draft 591ml 6.75
Blue Moon Belgium White Draft Mug 5.99
Molson Canadian Bottle 5.50
Sex with a Captain 1oz 5.50 | Sheep Size 8.50
Fireball Shot 4.99

THURSDAY

Simply Spiked Lemonade Can 5.99
Vizzy Hard Seltzer Draft 532ml 5.99
Molson Canadian Draft Mug 5.75
Miller Lite Bottle 5.50
Mojito 1oz 5.75 | Sheep Size 8.50
Porn Star Shot 4.99

FRIDAY

Arizona Hard Green Tea Can 5.99
Strongbow Cider Draft Mug 591ml 6.75
Hop Valley Bubble Stash IPA Draft Mug 5.99
Miller High Life Bottle 5.50
Jackson Triggs Chardonnay or Merlot 6oz 5.99
Burt Reynolds Shot 4.99

SATURDAY

Arizona Hard Peach Can 5.99
Simply Spiked Lemonade Can 5.99
Heineken Draft Mug 473ml 6.99
Sol Cerveza Bottle 330ml 5.75
White or Red Sangria with Bellini Top 1oz 5.99 | Sheep Size 8.99
King Kong Shot 4.99

SUNDAY

Coors Seltzer Strawberry Can 5.99
Arizona Hard Lemon Can 5.99
Coors Light Draft Mug 5.75
Coors Light Bottle 5.50
World Famous Caesar 1oz 5.75 | Sheep Size 8.75
Pickle Back Shot 4.99

Martinis



PURPLE MARTINI

Arbutus Blue Gin, Lime & Lemon Juice with 7up

CARAMEL APPLE

Butter Ripple Schnapps, Green Apple Sourpuss, Lime Juice & 7 up

BERRY FIZZ

Red Alize, Raspberry Stoli Vodka, Cranberry Juice & 7 up

RASPBERRY COSMO

Raspberry Vodka, Triple Sec, Cranberry & Lime Juice

BIKINI MARTINI

Vodka, Malibu Rum, Pineapple Juice & Grenadine

MANDARIN ORANGE

Absolut Mandarin Vodka, Triple Sec & Splash Orange Juice With Orange Slice

SALTY DOG

Vodka, Grapefruit Juice & Splash 7up With Salted Rim

MILLENNIUM

Raspberry Sourpuss, Blue Curacao, Lime Juice & Soda

JOLLY RANCHER

Sour Apple, Raspberry Vodka, Cranberry & Lime Juice

BLUEBERRY LEMONADE

Blueberry Vodka, Blue Curacao & Splash Lemonade With Sugar Rim

PINK ELEPHANT

Pink Gin, Lemonade & Splash Grenadine

PINK MARTINI

Peach Schnapps, Vodka With Splash Cranberry Juice & Lemonade

LEMON DROP

Grey Goose, Fresh Lemon Juice & Sugar Rim

BANANA CREAM PIE

Vanilla Vodka, Banana Liqueur, Irish Cream, Sugared Rim & Whip Cream

Prices subject to 5% GST & 10% Liquor Tax

Pour size 2oz

Price list available on request

PARALYZERS

Your choice of Vodka, Sambuca or Banana Liqueur with Coffee Liqueur mixed with Coke & Milk

MOJITO

White Rum, Club Soda Fresh Lime, Simple Syrup muddled with fresh Mint Leaf's

LONG BEACH TEA

Raspberry Vodka With Cranberry Juice & Lemonade

SLUSHY BELLINI

Rum, Peach Schnapps, Champagne & Sangria

GREEN LANTERN

Hpnotic Liqueur, Grey Goose & Red Bull

BERRY PASSIONATE

Red Alize, Raspberry Stoli Vodka & 7 up

SHEEP'S SODA

Absolut Mandarine, Club Soda & Bellini Top (2oz)

RAZZ FREEZIE

Absolute Raspberry, Club Soda & Bellini Top (2oz)

ELECTRIC SMURF

Blue Curacao & Malibu With Pineapple Juice Splash 7up

BLUE FREEZIE

Blue Stoli Vodka, Club Soda & Bellini Top (2oz)

SANGRIA RED

Apricot Brandy, Red Wine
7-Up & Bellini Top (2.5oz)

SANGRIA WHITE

Peach Schnapps, White Wine,
7up & Bellini Top (2.5oz)

OCEAN BREEZE

Blue Curacao & Vodka With
Lemonade

A clear glass filled with a light-colored beverage, likely Sangria, garnished with several slices of fresh lime. A dynamic splash of water is captured mid-air, rising from the top of the glass and arching towards the upper left corner of the frame. The background is solid black, making the glass and the splash stand out prominently.

Sheeptails

Prices subject to 5% GST & 10% Liquor Tax

Pour size 1oz

Price list available on request

Hot Stuff

MONTE CRISTO

Grand Marnier, Coffee Liqueur & Coffee

B52

Grand Marnier, Coffee Liqueur, Irish Cream & Coffee

BLACK SHEEP

Sambuca, Irish Cream & Coffee

IRISH KISS

Coffee Liqueur, Irish Cream & Coffee

PANTY REMOVER

Frangelico, Irish Cream & Coffee

SPANISH

Brandy, Coffee Liqueur & Coffee

POLAR BEAR

Peppermint Schnapps, Irish Cream & Hot Chocolate

X RAY

Frangelico, Coffee Liqueur, Irish Cream & Coffee

BLUEBERRY TEA

Grand Marnier, Amaretto, Tea & Cinnamon Stick

CANADIAN COFFEE

Cabot Trail Maple Liqueur & Coffee



Prices subject to 5% GST & 10% Liquor Tax
Pour size 1oz
Price list available on request

Sheep Shots

JAGER BOMB

Jagermeister dropped into Red Bull

ABSOLUT BOMB

Absolut Vodka dropped in Red Bull

MANDARIN ORANGE BOMB

Mandarin Orange Absolut Vodka dropped into Red Bull

BLUEBERRY BOMB

Blueberry Vodka dropped into Red Bull

LIQUID COCAINE

Goldschlager & Jagermeister

SUPERMAN

Red Alize & Hpnotiq

BUTTERY NIPPLE

Butter Ripple Schnapps & Irish Cream

ROCKY MOUNTAIN BEAR FK**

Jagermeister, Southern Comfort & Tequila

KNOCKEWE OUT

151 Over Proof Rum & Apricot Brandy

CRISPY CRUNCH

Frangelico & Coffee Liqueur

GUMMY BEAR

Vodka & Melon Liqueur With Splash 7up & Gummy Bear

SEX AT THE SHEEP

Amaretto, Banana Liqueur & Irish Cream

DIRTY HOOKER

Raspberry Sourpuss & Banana Liqueur

KING KONG

Crown Royal & Banana Liqueur

RASPBERRY PASSION

Red Alize & Raspberry Stoli Vodka

SNOOP SHOT

Indoggo Strawberry Gin By Snoop Dogg & Coffee Liqueur. Shaken

BLUE BALLS

Blue Curacao & Malibu Rum

RAM-A-LAMA-DING-DONG

Tequila & Butter Ripple Schnapps

GREEN TEA

Jameson Irish Whiskey & Peach Schnapps Dropped In Lime Juice & Lemonade

PURPLE TURTLE

Blue Gin & Blue Curacao

STRAWBERRY LEMONADE

Beefeater Pink Gin dropped in Lemonade

VITAMIN C

Mandarin Orange Absolut dropped into Orange Juice & Red Bull

PORN STAR

Blue Curacao & Raspberry Sourpuss

BOTTLE CAP

Rootbeer Schnapps & Raspberry Sourpuss dropped into Lime Juice & Soda

FUZZY PEACHES

Peach Schnapps dropped into Red Bull

PICKLEBACK

Irish Whiskey & Pickle Juice

BAZOOKA JOE

Banana Liqueur, Blue Curacao & Irish Cream. Shaken

SALTED CARAMEL APPLE

Butter Ripple Schnapps & Sour Apple Liqueur With Salted Rim

CHOCOLATE CAKE SHOT

Vodka & Frangelico With Sugar Rim & Lemon Wedge

PINK SHEEP BOMB

Pink Gin & Raspberry Sour Puss dropped in Red Bull

ROOT BEER BARREL

Root Beer Schnapps Dropped In Beer



Prices subject to 5% GST & 10% Liquor Tax • Pour size 1oz • Price list available on request