



PRAWN COCKTAIL
A classic, chilled prawns served
with cocktail sauce.



*We proudly use and support
Canadian products*

Actual product may differ than images shown

STARTERS

V Denotes vegetarian dining option

GF Denotes gluten friendly dining option.

Please inform your server if you have any food allergies

MINI YORKIE BITES

Mini Yorkshire puddings stuffed with shaved roast beef. Served with au jus and gravy for dipping. 18.98

SCALLOPS AND BACON

Succulent scallops wrapped in bacon then golden fried to perfection. Served with cocktail sauce, celery, carrot sticks and ranch dressing. 18.98

BAKED GARLIC PRAWNS

Juicy prawns smothered in garlic butter then baked with mozzarella and parmesan cheese. Served with garlic bread. 19.98

SPINACH & ARTICHOKE DIP V

A blend of three cheeses with tender spinach, artichokes hearts, caramelized onions and roasted garlic then oven baked until golden. Served with tri-colour corn tortilla chips. 19.98

YAM FRIES

Crispy yam fries with chipotle mayo for dipping. 11.98

CRAB DIP

Crab blended with three cheeses, cream cheese, mayo, dill, sour cream and diced red and green onions. Topped with parmesan cheese then oven baked until golden. Served with tri-color corn tortilla chips and finished with a sprinkle of fresh green onions. 21.98

WINGS

A full pound of crispy 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 (dry) or hot honey. 19.98 Add carrots & celery sticks 2.99

SUSHI CONE

Crispy tempura prawn, avocado, cucumbers, alfalfa, Japanese pickled ginger, spicy mayo rolled into a soy wrap then garnished with roe. 6.75

CALAMARI

Tender squid, lightly battered, topped with red and green onions. Served with tzatziki. 19.98

TZATZIKI DIP

Served with warm pita bread. 10.98

CHIPS & SALSA

Crispy tri-colour tortilla corn chips and salsa. 10.98

STEAMED MUSSELS

Steamed mussels in a spiced white wine cream sauce with diced tomatoes. Served with garlic bread. 19.98

PRAWN COCKTAIL

A classic, chilled prawns served with cocktail sauce. 17.98

CRISPY FRIED TOFU

Bite sized fried tofu served with sweet chili sauce 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. 18.98

SPUD BOATS

Potato shells baked with bacon bits, green onions and cheese. Served with sour cream. 17.98
Add chicken • shrimp • 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. 18.98

LETTUCE WRAPS

Wok fried chicken with garlic, onions, water chestnuts, celery, carrots and crispy noodles. Served with iceberg lettuce and hoisin sauce. 17.98 Add extra lettuce 2.99

STEAK BITES

Bite sized AAA striploin seasoned with our signature blend of spices. green onions, peppers, garlic and jalapeños. Served over crisp lettuce, crunchy noodles and garnished with sliced scallions. 19.98

NACHOS GRANDE

Crispy tri-colour corn tortilla chips piled high and smothered with cheese, olives, green onions and diced tomatoes. Served with salsa and sour cream. 24.98
Add: Jalapeños 2.99 Guacamole, ground beef, extra cheese, grilled chicken, Cajun chicken or pulled pork 4.99.
Extra salsa or sour cream 2.99

POUTINE FRIES

Crisp golden fries topped with fresh cheese curds and smothered in rich savory house made gravy. 14.99
Add pulled pork 4.99

TRADITIONAL PUB FOOD MADE WITH THE FINEST LOCAL INGREDIENTS!

Subject to applicable taxes • Prices subject to change without notice



BLACK SHEEP BURGER

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

Actual product may differ than images shown

BURGERS

Our famous burgers are made with 100% Canadian ground beef, served with crisp lettuce, ripe tomato, pickle, mayo, mustard, relish and your choice of daily soup, green salad, or fries cut from Canadian potatoes. Our chicken burgers are served with mayo.
Subs: Caesar salad • onion rings • yam fries • curly fries 2.99
Subs: Chicken 1.99 • Add coleslaw 1.99

BLACK SHEEP BURGER

Fully loaded with crisp Canadian bacon, cheddar cheese, sautéed mushrooms and onions. 20.98

MEDITERRANEAN SALMON BURGER

Grilled 6oz salmon steak served with sliced raw red onions, tomato, lettuce and tzatziki sauce. 22.98

JACK DANIEL'S BBQ BURGER

Beef patty topped with house made Jack Daniel's Tennessee Whiskey BBQ sauce, sautéed mushrooms and cheddar cheese. 19.98

CHICKEN PARMESAN BURGER

Tender chicken breaded and fried to golden brown then topped with sautéed mushrooms, marinara sauce, melted mozzarella and parmesan cheese. 20.98

BLACKENED CHICKEN BURGER

Fresh chicken breast rubbed with our special blend of Cajun spices then charbroiled to seal in all the flavour. 19.98

GOOEY CHEESE BURGER

For the true cheese lover... cheddar, mozzarella and Swiss cheese. 19.98

HOT HONEY CRISPY CHICKEN

Hot honey glazed breaded chicken breast fried golden and crispy. 19.98

GARDEN BURGER v

Our deluxe vegetable burger loaded with sautéed mushrooms, onions and Swiss cheese. 19.98

HAWAIIAN BURGER

Beef patty topped with mozzarella cheese, pineapple salsa and tangy teriyaki sauce. 19.98

MONTEREY BURGER

Melted Monterey Jack cheese, jalapeños and crisp bacon 20.98

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

PULLED PORK SANDWICH

Slow cooked shredded pork served on a burger bun with BBQ sauce, onions, mayo and coleslaw. 20.98

SHRIMP CLUB WRAP

Fresh shrimp with shredded lettuce, tomato, mayo and crumbled bacon folded into a flour tortilla. 18.98

HOT HONEY CHICKEN WRAP

Hot honey glazed breaded chicken with shredded lettuce, tomatoes and ranch dressing folded in a flour tortilla. 18.98

CHICKEN & BACON CAESAR WRAP

Grilled chicken breast & bacon together with a Caesar salad folded in a flour tortilla. 18.98

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. 19.98 Add cheese 1.99

PHILLY CHEESE STEAK

Thinly sliced roast beef sautéed with onions and peppers loaded into a grilled garlic buttered hoagie bun. Topped with melted mozzarella cheese and served with hot beef au jus for dipping. 20.98

BLTC

Red ripened tomatoes, lettuce, crisp bacon and cheddar cheese. 17.98

BEEF DIP

Thinly sliced roast beef piled high in a grilled garlic buttered hoagie bun. Served with hot beef au jus for dipping. 19.98

REUBEN

Tender slices of hot corned beef grilled together with Swiss cheese, mustard and sauerkraut on rye bread. 17.98

MORE

BASKET OF FRIES 9.99

BASKET OF CURLY 10.99

SAUTÉED MUSHROOMS 2.99

ADD PULLED PORK 4.99

ONION RINGS 11.99

CHIPS & SALSA 10.99

SAUTÉED ONIONS 2.99

ADD FRIED TOFU 4.99

GRAVY 1.99

GARLIC BREAD 1.99

SUB YAM OR CURLY FRIES 2.99

ADD LEMON DILL RICE 2.99

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CHICKEN PARMESAN

Breaded chicken breast with marinara sauce baked with mozzarella & parmesan cheese. Prepared with fettuccini noodles tossed in our house made rosé sauce along with peppers and onions. Served with garlic bread.

Actual product may differ than images shown

SOUPS

DAILY SOUP

Prepared fresh every morning. Ask your server about today's creation. Cup 4.75 • Bowl served with garlic bread. 8.5

WOR WONTON SOUP

Traditional Chinese wontons with prawns, BBQ pork and seasonal vegetables in our house made broth. Garnished with green onions. 18.98 Add noodles 2.99

SALADS

Add: 7oz steak 9.99 • 8oz salmon 9.99 • Cajun chicken • shrimp • skewer of prawns • shredded mixed cheese • fried tofu 4.99

Dressings: 1,000 Island • Dijon Vinaigrette • Blue Cheese • Italian • Ranch • Honey Dill • Oil & Balsamic • Raspberry Low Calorie Vinaigrette • Champagne Vinaigrette

COBB SALAD

Fresh salad greens topped with bacon, shrimp, tomatoes, shredded carrots, boiled egg, mixed cheese and avocado. Garnished with croutons and a side of ranch dressing. 20.98

TERIYAKI SALMON BOWL **GF**

Grilled teriyaki 6oz salmon with fresh seasonal greens, quinoa, edamame, shredded carrots, sliced radish, toasted sesame seeds and champagne vinaigrette dressing. 23.98

GARDEN SALAD **GF V**

Variety of mixed greens served with ripe tomatoes, fresh cucumbers, sliced radish. Served with choice of dressing. Half order 10.98 • Full 13.98

POKE BOWL

Seared and sliced yellowfin tuna, edamame, avocado, radish, pickled ginger, fried wonton wrap, sushi rice, poke sauce, spicy mayo and garnished with roe. 20.98 Add extra tuna 9.99

PASTAS

SPAGHETTI

House made meat sauce and spaghetti noodles topped with parmesan cheese. Served with garlic bread. 21.98

SPICY THAI SHRIMP

Stir fried shrimp, BBQ pork, peppers, onions and bean sprouts tossed in our house made spicy coconut sauce. Served with vermicelli noodles. 22.98

FISHERMAN'S PASTA

Fresh prawns, shrimp, scallops and halibut. All simmered in a red spicy curry and coconut milk sauce along with peppers & onions over penne noodles. Topped with parmesan cheese and served with garlic bread. 25.98

CHICKEN PARMESAN Breaded chicken breast with marinara sauce baked with mozzarella & parmesan cheese. Prepared with fettuccini noodles tossed in our house made rosé sauce along with peppers and onions. Served with garlic bread. 23.98

CLAM CHOWDER

A creamy New England blend of clams, bacon and vegetables. Cup 7.5 • Bowl served with garlic bread. 13

BAKED FRENCH ONION

Sautéed onions simmered in a rich red wine beef broth then topped with French bread, melted Swiss, mozzarella and parmesan cheese. Served with garlic bread. 15.98

CLASSIC CAESAR SALAD

Fresh romaine tossed in our homemade Caesar dressing, garlic croutons and shredded parmesan. Half order 12.98 • Full 16.98

WEST COAST BOWL

Variety of fresh seasonal greens served with quinoa, avocados, beets, shredded carrots, diced cucumbers, tomatoes, sliced radish and feta cheese. Finished with a side of raspberry vinaigrette dressing. 21.98

CUCUMBER CHICKEN SALAD

Marinated cucumber slices with shredded chicken, crisp iceberg lettuce, green onions, carrots and a sprinkle of toasted sesame seeds. 18.98

SANTA FE CAJUN BOWL

Blackened chicken, avocado, diced tomatoes, quinoa, corn bean salsa, chipotle crema and fresh seasonal greens. 21.98

CHICKEN & BACON ALFREDO

Grilled chicken and crispy bacon in a creamy alfredo sauce on a bed of fettuccini noodles then topped with parmesan cheese. Served with garlic bread. 22.98

GARDEN STIR FRY **V**

A fresh medley of seasonal vegetables and egg noodles sautéed together with savory teriyaki sauce. 17.98

Add chicken or prawns 4.99

Add 8oz salmon fillet • 7 oz NY steak 9.99

SEAFOOD FETTUCCINI

Prawns, scallops and shrimp in white wine and garlic cream sauce with onions and peppers. Topped with parmesan cheese and served with garlic bread. 25.98

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HALIBUT & CHIPS

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

Actual product may differ than images shown

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 • baked potato 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. 23.98 Add prawns 4.99

MUSHROOM SCHNITZEL

Lightly breaded pork schnitzel topped with mushroom gravy. Served with seasonal veggies, garlic bread & choice of side. 21.98

SEAFOOD SCHNITZEL

Homemade pork schnitzel topped with baby shrimp, crab and béarnaise sauce. Served with seasonal veggies, garlic bread & choice of side. 23.98

MAC & CHEESE

Macaroni noodles with a three-cheese garlic sauce topped with toasted breadcrumbs and extra layer of melted cheese oven baked until golden. 15.98 Add bacon 2.99 • pulled pork or chicken 4.99

BBQ BEEF RIBS

Slow roasted fall off the bone beef ribs brushed with tangy BBQ sauce. Served with seasonal veggies and choice of side. 21.98

CHEESE QUESADILLA

Grilled tortilla shell stuffed with mixed cheese, green onions and tomatoes. Served with salsa and sour cream and choice of side. 17.98 Add chicken, shrimp or ground beef 4.99

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. 25.98

NEW YORK STEAK

10oz AAA New York steak charbroiled to your liking and topped with sautéed mushrooms and onions. Served with seasonal veggies and choice of side. 31.98

CHEF'S CREATIONS

BEEF SOUVLAKI

Grilled marinated sirloin with served with lemon dill rice and fresh Greek salad. Served with warm buttered pita bread and house made tzatziki sauce. 23.98

HALIBUT & CHIPS

House made beer battered wild Pacific halibut fillet served with coleslaw and tartar sauce. 22.98 Extra fillet 8.98

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. 20.98

LEMONGRASS CHICKEN Chicken thighs marinated in our house made lemongrass sauce and grilled to perfection. Served with lemon dill rice, broccoli, Asian cabbage slaw and sweet and sour chili sauce on the side. 19.98

GINGER CHICKEN

Lightly breaded chicken sautéed with onions and green & red peppers then tossed with a mild house made spiced ginger sauce. Served with chow mein. 18.98

SWEET & SOUR CHICKEN

Lightly battered chicken balls with house made sweet and sour sauce with pineapples, peppers and onions. Served with chow mein. 18.98

BREADED ALMOND CHICKEN

Tender chicken breasts lightly battered then flash fried to golden. Topped with a mixture of crushed almonds and sugar. Served with chow mein. 18.98

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

RED VELVET CAKE 9

APPLE PIE 8

ADD À LA MODE 2

***** Ice cream pictured is available for an additional cost ***
Actual product may differ than images shown**

HAPPY HOUR



MONDAY

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) • Salt & Pepper / **Minimum Order 12**

TUESDAY

CRAB LEGS 1.99 EA

Minimum Order 5

WEDNESDAY

STEAK DINNER 14.99

7 oz AAA Angus New York steak served with fresh veggies and roasted potatoes.
Add 3 Prawns 2.99

THURSDAY

PEEL & EAT PRAWNS 59¢ EA

Minimum Order 12

SUNDAY

PRIME RIB DINNER 25.99

10 oz Prime rib served with fresh veggies, choice of side,
au jus and horseradish.

SIDES - Daily Soup • Green Salad • French Fries •

Lemon Dill Rice • Roasted Potatoes or

Garlic Mashed Potatoes Topped with Gravy.

Add Mini Yorkshire Pudding 1.99

DINE IN ONLY • WHILE QUANTITIES LAST
NO TAKEOUTS • NO CONTAINERS PROVIDED
PRICES ARE SUBJECT TO APPLICABLE TAXES



ON TAP

- Molson Canadian
- Molson Coors Light
- Coors Banquet
- Heineken 473ml
- Hop Valley Bubble Stash IPA
- Blue Moon Belgium White
- Rickard's Red
- English Bay Pale Ale
- Cypress Honey Ale
- Kitsilano Juicy IPA
- Old Style Pilsner
- Granville Island Lager
- Granville Island Taproom Series (rotating)
- Madri Excepcional Premium Lager 473ml
- Guinness 591ml
- Kronenbourg 1664 Blanc
- Streamworks Flagship IPA
- Strongbow Apple Cider 591ml

BOTTLED BEER

- Canadian 341 ml
- Coors Light 341 ml
- MGD 355 ml
- Heineken 330 ml
- Budweiser 341 ml
- 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
- 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
- Driftwood Fat Tug IPA Can 355 ml
- Twin Sails Would Crush Blue Raspberry Wheat Ale Tall Can 473ml
- Granville Island Winter Ale 341ml (seasonal)
- Miller Lite 355 ml
- Sol 330 ml
- Miller High Life 355 ml
- Heineken Silver 330ml

On Tap 18 oz.
 Prices subject to 5% GST & 10% Liquor Tax
 Price list available on request
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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 355 ml
- Nude Vodka Soda Lime Can 355 ml
- Jameson Ginger & Lime Tall Can 473 ml
- Black Fly Vodka Grapefruit Gin Fizz Can 355 ml
- Black Fly Vodka Cranberry 400 ml
- Simply Spiked Lemonade Can 355 ml
- Mike's Hard Lemonade 355 ml
- Strongbow Apple Cider Draft 473 ml
- White Claw Lime Can 355 ml
- White Claw Mango Can 355 ml
- White Claw Black Cherry Can 355 ml
- Founder's Tequila Paloma Can 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 355 ml
- Parallel 49 Vodka Pink Lemonade Muddler Can 355 ml
- Smirnoff Ice 330 ml
- Georgian Bay Cranberry Gin Smash Tall Can 473 ml
- Finnish Long Drink Can 355ml
- Arizona Hard Green Tea Can 355 ml
- Arizona Hard Peach Can 355 ml
- Arizona Hard Lemon Can 355 ml

NON-ALCOHOL

- Karma Mocktail Mindful Mule Can 0%
- Karma Mocktail Mellow Mimosa Can 0%
- Karma Mocktail Conscious Cosmo Can 0%
- Strange Fellows Pale Ale Can 0.5%
- Heineken 0.0%
- Peroni 0.0%
- Guinness Tall Can 0.0%
- Kronenbourg 1664 Blanc Can 0.0%
- Hot Chocolate with Whipped Cream
- Coffee/Tea/Herbal Tea
- Perrier
- San Pellegrino
- Bottle Water
- Shirley Temple
- Mug Root Beer
- Adam's High Energy
- Virgin Chi Chi
- Virgin Lime or Strawberry Margarita
- Ruby Red Grapefruit Juice
- Classic or Strawberry Lemonade

FROM THE CELLAR

WHITE

	6oz	9oz	17oz	34oz	750 ml Bottle
Naked Grape Pinot Grigio (BC)	8	11.5	19.5	39	
Jackson Triggs Chardonnay (BC)	8	11.5	19.5	39	
Sumac Ridge Gewurztraminer (BC VQA)	9.25	13			38
Inniskillin Pinot Grigio (BC VQA)	11.25	14.5			42
Hardys Riesling Gewurztraminer (AU)	9	12			32
Woodbridge Chardonnay (California)	9.25	12.5			38
Woodbridge Sauvignon Blanc (California)	9.25	12.5			38
Ruffino Lumina Pinot Grigio (ITA)	10.5	13.5			40
Stoneleigh Sauvignon Blanc (NZ)	12	15			44
Kim Crawford Sauvignon Blanc (NZ)	15	19			52
Oyster Bay Sauvignon Blanc (NZ)	14.25	18.5			50

RED

	6oz	9oz	17oz	34oz	750 ml Bottle
Naked Grape Shiraz (BC)	8	11.5	19.5	39	
Jackson Triggs Merlot (BC)	8	11.5	19.5	39	
Sumac Ridge Cabernet Merlot (BC VQA)	9.5	13.25			38
Inniskillin Cabernet Sauvignon (BC VQA)	9.5	13.25			38
Ravenswood Zinfandel (California)	13	16.25			44
Hardys Cabernet Shiraz (Australia)	9.25	13			38
Inniskillin Pinot Noir (BC VQA)	14	18.25			49
Tom Gore Cabernet Sauvignon (California)	15	19			52
Campo Viejo Tempranillo (ESP)					43
Apothic Red Blend (California)					42
J Lohr Cabernet Sauvignon (California)					58

ROSE

	6oz	9oz	17oz	34oz	750 ml Bottle
Jackson Triggs Rose (BC VQA)	9	12			36
Saintly Rose (BC VQA)	13	18.25			48

SPARKLING

Ruffino Prosecco Sparkling					48
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HAPPY HOUR 24/7

**WEDNESDAYS
5.75 ALL DAY**



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

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MONDAY

Arizona Hard Peach Can 6.75
Rickard's Red Draft Mug 6.99
Molson Canadian Draft Jug 18.99
MGD Bottle 5.99
Bellini 1oz 7.25 | Sheep Size 14.5
Nut Job Shot 5.25

TUESDAY

Arizona Hard Lemon Can 6.75
English Bay Pale Ale Draft Mug 6.99
Heineken Bottle 6.99
Highball 1oz 5.75 | Sheep Size 11.5
Jagerbomb Shot 5.50

WEDNESDAY

Strongbow Cider Draft 591ml 8.25
Blue Moon Belgium White Draft Mug 6.99
Molson Canadian Bottle 5.75
Paloma Cocktail 1oz 6.75 | Sheep Size 13.5
Fireball Shot 5.25

THURSDAY

Simply Spiked Lemonade Can 6.75
Molson Canadian Draft Mug 6.50
Miller Lite Bottle 5.99
Mojito Cocktail 1oz 6.75 | Sheep Size 13.5
Root beer Bomb Shot 5.50

FRIDAY

Arizona Hard Green Tea Can 6.75
Granville Island Lager 6.99
Miller High Life Bottle 5.99
Naked Grape Pinot or Shiraz 6oz 6.75
Shark Bite Bomb Shot 5.50

SATURDAY

Arizona Hard Peach Can 6.75
Heineken Draft Mug 473ml 7.99
Sol Cerveza Bottle 330ml 6.99
White or Red Sangria with Bellini Top 1oz 7.25 | Sheep Size 14.5
Apple Bomb Shot 5.50

SUNDAY

Arizona Hard Lemon Can 6.75
Coors Light Draft Mug 6.50
Coors Light Bottle 5.99
World Famous Caesar 1oz 6.75 | Sheep Size 13.5
Pickle Back Shot 5.25

SHEEPTAILS



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

Hipnotiq Liqueur, Grey Goose & Red Bull

BERRY PASSIONATE

Red Alize, Raspberry Stoli Vodka & 7-Up

SHEEP'S SODA

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

RAZZ FREEZIE

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

ELECTRIC SMURF

Blue Curacao & Malibu with Pineapple Juice,
Splash of 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, Pineapple Juice,
Soda & Bellini Top (2.5oz)

OCEAN BREEZE

Blue Curacao & Vodka with Lemonade

Prices subject to 5% GST & 10% Liquor Tax

Pour size 1oz

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Price list available on request

MARTINIS



CARAMEL MAC-O-TINI

Van Gogh Espresso Vodka, Butter Ripple Schnapps & Irish Cream

CARAMEL APPLE

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

BERRY FIZZ

Red Alize, Raspberry Stoli, Cranberry & Lime Juice

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 OJ 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 Liqueur, Raspberry Vodka, Cranberry & Lime Juice

BLUEBERRY LEMONADE

Blueberry Vodka, Blue Curacao, Splash of 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, Whipped Cream

Prices subject to 5% GST & 10% Liquor Tax
Pour size 2oz

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SHEEP SHOTS

JAGER BOMB

Jagermeister dropped into Red Bull

ABSOLUTE BOMB

Absolut Vodka dropped in Red Bull

MANDARIN ORANGE BOMB

Mandarin Orange Absolut Vodka dropped in Red Bull

BLUEBERRY BOMB

Blueberry Vodka dropped in Red Bull

LIQUID COCAINE

Goldschlager & Jagermeister

SUPERMAN

Red Alize & Hpnotiq

BUTTERY NIPPLE

Butter Ripple Schnapps & Irish Cream

ROCKY MOUNTAIN BEAR F**KER

Jagermeister, Southern Comfort & Tequila

KNOCK EWE OUT

151 Over Proof Rum & Apricot Brandy

CRISPY CRUNCH

Frangelico & Coffee Liqueur

GUMMY BEAR

Vodka & Melon Liqueur with Splash 7-Up & 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

NUT JOB

Amaretto & Irish Cream

BLUE BALLS

Blue Curacao, Malibu Rum

RAM-A-LA-MADING-DONG

Tequila & Butter Ripple Schnapps

GREEN TEA

Jameson Irish Whiskey & Peach Schnapps dropped in Lime Juice & Lemonade

SHREK BOMB

Melon Liqueur & Stoli Orange dropped into 7up & Lime Juice

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 Sourpuss dropped in Red Bull

ROOT BEER BARREL

Root Beer Schnapps dropped in Beer



Pour Size 1oz

Prices subject to 5% GST & 10% Liquor Tax • Price list available on request • Actual product may differ than images shown • Prices are subject to change without notice

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

Actual product may differ than images shown

Price list available on request



GIFT CARD

A GREAT TREAT FOR FAMILY & FRIENDS