

STARTERS

APPETIZERS

WINGS

3/4 LB - \$17 1.5 LB - \$33

Dusted and fried, served with your choice of sauce

Salt & Pepper - Lemon Pepper - Hot - Extreme

Honey Garlic - Electric Honey - Hot and Honey

Sweet Chili - BBQ

EDAMAME \$9

Served in the pod, with your choice of seasoning

Salt & Pepper - Lemon Pepper - Cajun

LUMPIA \$12

(pork or vegetable)

House-made Filipino spring rolls with dipping sauce

SPINACH DIP \$15

Our signature recipe, baked with cheese and served

with warm baguette & bannock

NACHOS \$19

Tortilla chips layered with cheese, jalapenos, and our

house-made pico de gallo. With sour cream and salsa

Add Chicken \$8 - Add Pulled Pork \$7

Add Beef \$7 - Add Guacamole \$2

TORPEDO BAKER \$15

King-sized Russet potatoes baked and

stuffed with your choice of filling

Philly Beef - Southwest Pulled Pork

Veggie Supreme

GIANT CHEESE BUN \$5

Giant cheese bun, served warm with garlic butter

SALADS

Full-sized salads are served with garlic toast

Full \$16 Half \$9 Side \$7

Add Chicken \$8

Add Shrimp \$8

CAESAR

Romaine, bacon bits, croutons and shaved parmesan

with Caesar dressing

GREEK

Cucumber, tomato, red onion, mixed peppers, olives

and romaine, with Greek dressing

HOUSE

Cucumber, tomato, pickled red onion, candied

cranberries and walnuts in our

charred sweet onion dressing

SOUPS

BOWL \$8

served with garlic toast

SIDE \$6

BORSCHT

Homemade beet soup, served with a generous dollop of

sour cream

CREAM OF MUSHROOM

Hearty mushroom soup, made in house

MOULES DE LA SEMAINE

\$21

1lb of mussels cooked to perfection and

served with sauce & bread

A different flavour each week!

LUNCH

All of our sandwiches and burgers are served with
your choice of side.

Fries - Soup - House Salad - Edamame

Upgrade to a poutine for \$5

Substitute a Vegetarian burger patty for no charge

GF buns available for no charge



THE JUNCTION \$20

A heaping portion of our house-made pulled pork,
sauced in our signature Forty Creek BBQ, with onions,
cotija, and fried potato sticks
on a house-made bannock bun

BWP TRANSCONA CLUB \$20

Breaded chicken breast with bacon, tomato, lettuce,
cheddar and garlic pesto aoli, served on a
giant cheese bun

ROASTED VEGGIE WRAP \$20

Roasted zucchini, tomato, portobello, onions and
mixed peppers, with hummus

QUEEN REGENT'S REUBEN \$20

Layered corned beef and sauerkraut with Swiss
cheese and thousand island, on crunchy rye bread

CHIPOTLE CHICKEN WRAP \$20

Tender chicken breast, bacon, mozza & jack cheeses,
spring mix, red onion, and tomato
in a soft tortilla wrap

SANDWICH OF THE DAY - \$16

A different sandwich every
day, served with your
choice of side

SHERWOOD'S BURGER \$21

House patty, balsamic tomato jam, spring mix,
tomato, and red onions on a brioche bun, with a pickle

SWISS MUSHROOM BURGER \$21

House patty, swiss cheese, mushrooms and onions and
bistro sauce on a brioche bun, with a pickle

HOPPER CAR TACOS \$21

Two Tacos of your choosing with salsa verde
and cilantro crema

Choice of pulled pork, chicken, or mushroom tacos

PEROGY PLATTER \$20

9 cheddar perogies, served with bacon in a creamy dill
sauce, with a side of sour cream

CHICKEN FINGERS \$21

5 chicken fingers with your choice of side dish, served
with honey dill sauce

INTERGALACTIC HOT SAUCE

Side - \$2

Bottle - \$15

Tængkwa Sriracha (mild)

Friendship (hot)



DINNER

ENTREES

BBQ RIBS - HALF \$24 - FULL \$33

Legendary braised ribs in 40-creek BBQ sauce, served with a side of our mashed potatoes and chef's veg

PAN SEARED SALMON \$25

Salmon filet cooked to perfection with fried capers and hollandaise, served with rice pilaf and chef's veg

CHIMICHURRI CHICKEN \$27

Wing-on chicken breast, marinated in our house chimichurri, served with mashed potatoes and chef's veg

SHERWOOD'S VEGAN CURRY \$21

Vegan curry sauce made with roasted vegetables, lentils, coconut milk and spices, served over basmati rice

PASTAS

FETTUOCINE ALFREDO \$21

Creamy house-made alfredo sauce with peas, mushrooms and bacon, served with fettuccine noodles

THE BAYOU \$24

Penne pasta with chorizo and jumbo prawns, tossed in our signature roasted red pepper and tomato sauce

Choose your spice level:

Classic - Spicy - Extreme

ADD-ONS

Chicken	\$8
Shrimp	\$8
Pork Belly	\$7

DESSERT \$10

CRÈME BRÛLÉE

House-made crème brûlée

Rotating flavours, ask your server!

NEW YORK CHEESECAKE

A classic version of everyone's favourite dessert!

CHOCOLATE TORTE

Sinfully decadent and rich. Try it with a glass of red wine, or your favourite whisky!

WINE & SPIRITS

REDS

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Toro Bravo Tempranillo/Merlot	\$11	\$16	\$42
Elsa Bianchi Malbec	\$12	\$27	\$43
Smoking Loon Cab Sauv	\$13	\$18	\$45
Cats in Space Grenache	\$14	\$21	\$52
Caymus Zinfandel	N/A	N/A	\$89

WHITES

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Toro Bravo Verdejo/Sauv Blanc	\$11	\$16	\$42
La Toretta Pinot Grigio	\$11	\$16	\$42
Adega Guimarães Vinho Verde	\$12	\$17	\$43
Smoking Loon Chardonnay	\$13	\$18	\$45
Kim Crawford Sauv Blanc	N/A	N/A	\$55

ROSE & SPARKLING

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Côte Mas Rose	\$12	\$17	\$43
Bonaval Brut	\$12	N/A	\$43
La Marca Prosecco	N/A	N/A	\$55

WHISKY/WHISKEY

Gibson's Sterling
Bearface Rye
Crown Royal
Jameson
Maker's Mark 46
Woodford Reserve
Four Roses
Johnny Walker Black
Glenfiddich 12
Glenfiddich 15
Highland Park 12
Laphroaig Quarter Cask

VODKA

Grey Goose
Wyborowa

BITTER

Campari
Aperol
Cynar
Amaro Montenegro
Amaro Nonino
Fernet Branca
Galliano
Jagmeister
Limoncello

GIN

Beefeater
The Botanist
Empress 1908
Hendrix

RUM

Flor De Caña 12
Sailor Jerry
Kraken Dark
Gosling's Dark
Cpt Morgan Spiced
Cpt Morgan White

AGAVE

Don Julio Blanco
400 Conejos Mezcal
Jose Cuervo Silver

LIQUEUR/BRANDY

Grand Marnier
Drambuie
Chartreuse Green
Luxardo Amaretto
Luxardo Maraschino
Chambord
Bailey's Irish Cream
Frangelico
Kahlua
Brennivin