

## APPETIZERS

### FIG FAT POPCORN

HOG SPICE, GRANA PADANO  
\$4

### FRIED PEPPERONI

HALIFAX MADE PEPPERONI, SPICY  
HONEY MUSTARD  
\$4

### HOUSE JERKY

CURED, DRIED, ROTATING FLAVOURS  
\$4

### STEAK BITES

½ POUND ALBERTA PRIME SIRLOIN,  
INDO SWEET SOY, JAPANESE STEAK  
SAUCE  
\$15

### TACOS (3)

TOASTED FLOUR TORTILLA, SAVOY  
CABBAGE, PICO DE GALLO, CRUMBLLED  
FETA, GARLIC CREMA, CILANTRO.  
\$15

### NACHOS

CHEDDAR CHEESE, DICED TOMATO,  
BLACK OLIVE, JALAPENO, BLACK  
BEAN, GARLIC CREMA, PICO DE  
GALLO, SOUR CREAM  
\$15 / \$20

### P.U.B. CHICKEN WINGS

FLAVOURS: MILD, BUFFALO, HOUSE  
HOT, ATOMIC, ANCHO FIG BBQ,  
JALAPENO HONEY, HONEY GARLIC,  
PINEAPPLE TERIYAKI, PARM HOT,  
TERI-HOT, SPICY DILL, GOCHUJUANG,  
HONEY HOT, BUFFALO RANCH,  
CAROLINA HONEY MUSTARD, DILL  
PICKLE, SALT & VINEGAR, S&P,  
CHIPOTLE MANGO, CABRITO, MAPLE  
BACON, BBQ APPLEWOOD  
\$16

### BLACKBIRD POUTINE

HOUSE GRAVY, CHEDDAR CHEESE,  
GARLIC CREMA, CHIVES, CABRITO  
SEASONING  
\$12

### KOREAN LETTUCE WRAPS

BULGOGI MARINATED BEEF, PICKLED  
CARROT, CHAR-SIU, PEANUTS,  
CILANTRO, LIME/GINGER  
VINAIGRETTE, ROMAINE CUPS  
\$15

### STEAM BUNS "BAO"

STEAMED BUNS, CHAR-SIU PORK  
BELLY, PICKLED CARROT, CUCUMBER,  
MAYO, FRESH CHIVE  
\$13

### POPCORN CHICKEN

COUNTRY BUTTERMILK & HOT SAUCE  
MARINATED, CAROLINA HONEY  
MUSTARD  
\$13

### ST LOUIS RIBS (6)

APPLEWOOD BROWN SUGAR DRY RUB,  
ANCHO FIG BBQ GLAZE, HONEY  
MUSTARD SLAW  
\$15

## SOUP / SALAD

### FRENCH ONION SOUP

HOUSE MADE BEEF STOCK, SPANISH ONION, HOUSE CROSTINI,  
SWISS CHEESE, CHIVES  
\$9

### NOODLE SALAD

GRILLED FREE RUN CHICKEN BREAST, CARROT, AVOCADO,  
RED ONION, EGG, CABBAGE SHAVE, BROCCOLI, TOASTED NORI,  
PEANUT KUNG PAO  
\$18

### CAESAR SALAD

HOUSE CURED BACON LARDONS, GRANA PADANO, ROASTED  
GARLIC CROUTONS, GRILLED GARLIC CIABATTA, CREAMY  
MUSTARD DRESSING  
\$14

### ACAPULCO CHICKEN TACO

CAJUN GRILLED CHICKEN, PICO DE GALLO, SLICED AVOCADO,  
BLACK BEANS, MIXED CHEDDAR, MIXED GREENS, AVOCADO  
RANCH DRESSING  
\$18

### WATERMELON FETA SALAD

CRUMBLLED FETA, BALSAMIC HONEY VINAIGRETTE, HONEY  
ROASTED PEANUTS, RED ONION, BASIL, FRESH WATERMELON  
\$15

### BUDDAH BOWL

RED QUINOA, SLIVED AVOCADO, ROASTED YAMS, HEIRLOOM  
TOMATO, CAJUN CHICKENPEAS, PICKLED ONION, PUMPKIN  
SEEDS, MIXED GREENS, BLOOD ORANGE MUSTARD DRESSING  
\$17

ADD TO ANY SALAD: CAJUN CHICKEN \$5 - 6OZ SIRLOIN \$9

## HOUSE PIE

### PEPPERONI

TOMATO SAUCE, PEPPERONI, MOZZA  
\$14 / \$21

### PIG & PINEAPPLE

TOMATO SAUCE, HOUSE CURED HAM, PINEAPPLE, MOZZA  
\$14 / \$21

### VEG MASTERS

TOMATO SAUCE, CREMINI MUSHROOM, BLACK OLIVE, SWEET  
PEPPER, SPANISH ONION, MOZZA  
\$15 / \$22

### MEAT SWEATS

TOMATO SAUCE, PEPPERONI, HOUSE CURED HAM, SLICED  
PORK SAUSAGE, SPANISH ONION, MOZZA  
\$15 / \$24

### DONAIR

BEEF DONAIR, DICED TOMATO, SPANISH ONION, SHAVED  
LETTUCE, DONAIR SAUCE, SRIRACHA, MOZZA  
\$15 / \$24

ADD 6 CHICKEN WINGS TO ANY PIZZA - \$7

ALL BLACKBIRD DINNER MENUS WILL BE DISCARDED AFTER EVERY USE

## **BURGERS / SAMMIES**

### **ROYALE WITH CHEESE**

TWO GROUND CHUCK PATTIES, AMERICAN CHEDDAR, SECRET SAUCE, LTO, HOUSE PICKLE, TOASTED BRIOCHE  
\$17

### **BLACKBIRD BURGER**

½ POUND GROUND CHUCK, BACON, SWISS, HICKORY STICKS, SECRET SAUCE, LTO, TOASTED BRIOCHE  
\$17

### **VIETNAMESE BAAHN MI**

BULGOGI MARINATED BEEF, FRENCH BAGUETTE, PICKLED CARROT, CUCUMBER, RED ONION, SRIRACHA, GINGER SWEET SOY, PEANUTS, CILANTRO  
\$16  
\*ADD CHEESE FOR \$1.50

### **MAINE LOBSTER ROLL**

COLD LOBSTER ROLL, DILL AIOLI, MUSTARD SLAW, BRIOCH BUN, ROMAINE LETTUCE, LEMON, CHIVE AIOLI  
\$17

### **KENTUCY CHICKEN**

BUTTERMILK FRIED CHICKEN, SWISS, BACON, ANCHO CHIPOTLE, LTO, TOASTED CIABATTA  
\$17

### **STEAK SANDWICH**

6OZ ALBERTA PRIME SIRLOIN STEAK, GARLIC CIABATTA, CRISPY ONIONS, GARLIC BUTTER  
\$19

### **VEGGIE BURGER**

BLACK BEAN QUINOA AND BROWN RICE PATTY, SEARED POBLANO PEPPERS, AVOCADO, AMERICAN CHEDDAR, SECRET SAUCE, LTO, TOASTED BRIOCHE  
\$16

### **PRIME RIB DIP**

SHAVED ALBERTA PRIME, CREMINI MUSHROOMS, CRISPY ONIONS, SWISS GARLIC AIOLI, TOASTED PRETZEL BUN  
\$17

## **BLACKBIRD MAINS**

### **SOUTHERN FRIED CHICKEN**

BUTTERMILK MARINATED, JALAPENO HONEY, GARLIC MASHED, HONEY MUSTARD SLAW, HOUSE PICKLES, FRESH LEMON  
\$20

### **FISH AND CHIPS**

ATLANTIC COD, CITRUS BATTER, HOUSE FRIES, MUSTARD SLAW, HOUSE TARTAR, PICKLES  
\$19

**MINI DONUTS**  
MADE TO ORDER,  
CINNAMON SUGAR  
\$10

### **STEAK FRITTES**

6OZ ALBERTA PRIME SIRLOIN, 2515 CRAFTED LAGER STEAK SAUCE, HERB BUTTER, PICKLES, GARLIC PARMESAN FRIES  
\$19

### **STIR FRY**

FREE RANGE CHICKEN, KUNG PAO SWEET AND SPICY SAUCE, CHINESE VEGETABLES, JAPANESE YUM YUM SAUCE, CHIVES, PEANUTS  
\$18  
\*UPGRADE TO STEAK FOR \$3

## **CRAFT DRAFT**

### **2515 CRAFTED LAGER**

TMAC PROPRIETY  
\$6.75

### **BELGIAN MOON**

WHEAT ALE  
\$7.50

### **GOOSE ISLAND IPA**

INDIA PALE ALE  
\$7.50

### **COMMON CROWN HOPED WHEAT**

HOPPY ALE  
\$7.00

### **RIBSTONE CREEK LONE BISON IPA**

INDIA PALE ALE  
\$7.00

### **PHILLIP'S BLUE BUCK**

NW PALE ALE  
\$7.25

### **GRANVILLE ISLAND NORTHWEST PALE**

PALE ALE  
\$7.00

### **WILD ROSE WRASPBERRY ALE**

FRUIT ALE  
\$7.00

### **WILD ROSE GOSE**

GOSE  
\$7.00

### **RED TRUCK ROUND TRIP AMBER ALE**

\$7.00

### **WHISTLER BREWING CO. GRAPEFRUIT ALE**

\$6.75

### **VILLAGE BLACKSMITH**

ALBERTA BLACK ALE  
\$7.00

### **STANLEY PARK TRAIL HOP IPA**

\$7.25