

ROD & GUN

BAR AND GRILL

APPETIZERS

STUFFED YORKSHIRE SLIDERS 20

Miniature Yorkshire puddings stuffed with AAA roast beef, horseradish aioli, sautéed mushrooms, red onion and green onion. Finished with house made beef gravy.

THE BOSS HOG POUTINE 19

Chorizo sausage, pulled pork, smoked bacon, authentic cheese curds, Fries and beef gravy.

WINGS 22

A Full pound of breaded chicken wings tossed in your choice of sauce. Served with veggies and dip. CHOOSE FROM:

- FRANK'S REDHOT • BLUE MOON
- BBQ SUACE • HONEY GARLIC
- TERIYAKI • CAJUN • LEMON PEPPER
- SALT & PEPPER • MOROCCAN

CALAMARI 21

Salt and Lemon pepper dusted calamari served on a bed of mixed greens and topped with tomato, red and green onion.

FRIED PICKLES 15

Breaded dill pickle spears deep Fried. Served with jalapeno ranch.

ONION RINGS 16

Served with buttermilk ranch.

SMOKIN' GUN FRIES 16

Smoky Cajun dusted Fries topped with Jalapenos, salsa and drizzled with sour cream and chipotle aioli.

JALAPENO POPPERS 15

Breaded cream cheese stuffed jalapenos deep Fried. Served with buttermilk ranch dressing.

TACOS 20

CHOICE OF PULLED PORK, COD, BEEF. Served on 3 Flour tortillas with salsa, sour cream, guacamole, chipotle aioli, shredded cabbage, and cilantro.

NACHOS 25

Green onions, red onions, tomatoes, jalapenos, black olives and 3 cheese blend. Served with salsa and sour cream.

ADD: guacamole 4, spicy beef 5, pulled pork 5, Cajun chicken 5

SOUPS & SALADS

DAILY SOUP BOWL 10

House made Fresh daily ask your server for today's selection.

WEST COAST CHOWDER 14

Smoked wild Sockeye salmon, baby clams, tender potatoes, smoked bacon, and hearty root vegetables in a rich house made cream broth.

SOUP, SALAD & BREAD COMBO 18

Chowder or daily soup paired with your choice of Harvest greens, Caesar or Walnut salad.

CAESAR SALAD 18

Romaine lettuce, bacon bits, parmesan and croutons.

HARVEST SALAD 18

Arugula, artisan mixed greens, cucumbers, tomatoes, carrots, beets and roasted sunflower seeds.

WALNUT SALAD 18

Artisan mixed greens, walnuts, bacon, raisins, red onion, beets, Peta and maple dijon vinaigrette.

ADD TO ANY SALAD

Roasted Chicken Breast 5
Avocado 4
Garlic Toast 3

ROD & GUN CLASSICS

FISH & CHIPS COD 1PC. 19 2PC. 25

Beer-battered cod with crisp French Fries, house made coleslaw and tartar sauce.

PULLED PORK MAC N' CHEESE 21

Baked elbow macaroni, Four cheese sauce, BBQ pulled pork, topped with panko bread crumbs. Served with garlic bread.

CHEF'S PASTA SPECIAL

Ask your server for today's selection.

STUFFED GIANT YORKSHIRE PUDDING 30

A giant Yorkshire pudding stuffed with AAA roast beef, sautéed mushrooms, onions and our house made beef gravy. Served with mashed potatoes and seasonal root vegetables or Harvest green salad.

CHICKEN STRIPS & FRIES 20

Tender breaded chicken strips served with crisp French Fries and your choice of honey mustard, plum, BBQ, jalapeño ranch, or blue moon dipping sauce.

BUTTER CHICKEN 24

House made masala sauce, grilled chicken breast over basmati rice. Served with garlic Naan bread.

BANGERS & MASH 25

British bangers served with mashed potatoes, sautéed onions and house made gravy.

HANDHELD

All burgers & sandwiches and wraps are served with Fries, soup of the day or harvest greens.
All burgers served with lettuce, tomato, red onion and pickles.

LOADED BURGER 23

Our house made ground chuck beef patty charbroiled with melted cheddar, garlic sautéed mushrooms and crisp double smoked bacon.

BEEF DIP 20

Thinly sliced AAA top sirloin, jalapeno Monterey Jack, crispy spicy onions, horseradish aioli and au jus for dipping.

VEGGIE BURGER 20

Rod & Gun's signature quinoa and black bean patty, arugula, tomato, red onion, Peta cheese and pickles.

MEMPHIS PULLED PORK SANDWICH 20

Pulled pork braised in our BBQ sauce with Fresh coleslaw, chipotle aioli and served on a toasted bun.

CALI BLT 20

Smoked bacon, lettuce, avocado, tomato and chipotle aioli. Served on sourdough, multigrain.

CLUBHOUSE 22

Roasted chicken breast, double smoked bacon, cheddar cheese, lettuce, tomato. Served on sourdough or multigrain. Try it in a wrap.

BUFFALO CHICKEN CAESAR WRAP 20

Chopped romaine lettuce, Caesar dressing, chicken, bacon bites, parmesan and Frank's Redhot.

SUBSTITUTE
GLUTEN FREE BUN: 2
CLASSIC POUTINE, SWEET POTATO FRIES, SMOKIN' GUN FRIES, ONION RINGS, CHOWDER, WALNUT SALAD OR CAESAR 3
DEEP FRIED PICKLES 6

GUN BURGER 20

House made ground chuck beef patty topped with cheddar.

PHILLY CHEESE STEAK 21

Thinly sliced AAA top sirloin, melted 3 cheese blend, sautéed onions and peppers, garlic aioli and au jus for dipping.

CRISPY CHICKEN BURGER 23

Breaded chicken burger, gun aioli, lettuce, tomato, pickle, jalapeño Monterey Jack cheese and bourbon bacon jam on a bun.

NASHVILLE CHICKEN BURGER 21

Breaded crispy chicken breast dredged with hot sauce. Served on a toasted bun with chipotle aioli, coleslaw, lettuce, tomato and pickle.

COD BURGER 21

Beer battered cod tail with coleslaw, tartar sauce, red onion and a pickle served on a toasted bun.

ADD ONS

Cheddar, Fried Egg, sautéed onions, Mushrooms Jalapeño Monterey Jack, Guacamole, Double Smoked Bacon 3
BBQ Pulled Pork 4
Avocado 4

FOOD SPECIALS

AVAILABLE WITH A PURCHASE OF A BEVERAGE & DINE IN ONLY

MONDAY ALL DAY BURGERS 16

Choose From our House made ground chuck, beef burger or veggie burger. Served with Fries, harvest greens or daily soup.

TUESDAY ALL DAY BEEF DIP 16

Thinly sliced AAA top sirloin, jalapeno Monterey Jack, crispy spicy onions, horseradish aioli & au jus for dipping. Served with Fries, harvest greens or daily soup.

WEDNESDAY AFTER 3PM

WINGS HALF PRICE

A Full pound of breaded chicken wings tossed in your choice of sauce.

see menu for Flavours
ADD A DIPPING SAUCE: 1 EACH

THURSDAY ALL DAY FISH & CHIPS

COD 1PC. -16 2PC. -22
Beer-battered cod with crisp French Fries, house made coleslaw and tartar sauce.

FRIDAY ALL DAY MEMPHIS PULLED PORK SANDWICH 16

Pulled pork braised in our BBQ sauce with, Fresh coleslaw, chipotle aioli and served on a toasted brioche bun. Served with Fries, harvest greens or daily soup.

SATURDAY ALL DAY BANGERS & MASH 21

British bangers served with mashed potatoes, sautéed onions and house made gravy.

SUNDAY ALL DAY TACOS 16

CHOICE OF PULLED PORK, COD, BEEF. Served on 3 Flour tortillas with salsa, sour cream, guacamole, chipotle aioli, shredded cabbage and cilantro.

FOLLOW US ON SOCIAL MEDIA

Rod and Gun Bar & Grill

@rodandgunparkville

"our greatest compliment is a google review"

ROD & GUN SIGNATURE ITEM

GLUTEN-FREE OPTIONS AVAILABLE.

PASSWORD: please ask your server.

*groups of 8 or more are subject to a 18% gratuity.

ROD & GUN

BAR AND GRILL

DRAUGHT BEER & CIDER

DOMESTIC

20oz. 7.75 | 14oz. 6.75 | 60oz. 21.00

• MOLSON CANADIAN • COORS LIGHT • LUCKY LAGER • COORS ORIGINAL

CRAFT

20oz. 8.25 | 14oz. 7.25 | 60oz. 23.00

- DRIFTWOOD FAT TUG IPA - VICTORIA, BC
- DRIFTWOOD PALE ALE - VICTORIA, BC
- PHILLIP'S BLUE BUCK ALE - VICTORIA, BC
- PHILLIP'S DINOSAUR STONE FRUIT SOUR - VICTORIA, BC
- HOYNE DARK MATTER - VICTORIA, BC
- HOYNE PILSNER - VICTORIA, BC
- TWIN CITY TICKITY BOO BRITISH PALE ALE - PORT ALBERNI, BC
- DOG MOUNTAIN COASTAL HAZE IPA - PORT ALBERNI, BC
- TOFINO LAGER - TOFINO, BC
- TOFINO BLONDE ALE - TOFINO, BC
- SLEEMAN HONEY BROWN ALE - GUELPH, ON
- GLADSTONE CREAM ALE - COURTENAY, BC
- GLADSTONE HAZY PALE ALE - COURTENAY, BC

IMPORT & CIDER

20oz. 9.25 | 14oz. 8.00 | 60oz. 26.00

- GUINNESS STOUT - IRELAND
- STRONGBOW DRY CIDER - ENGLAND

BOTTLED BEER

DOMESTIC BOTTLE 6.75

- COORS ORIGINAL
- COORS LIGHT
- LUCKY LAGER
- BUDWEISER
- MOLSON CANADIAN
- MICHELOB ULTRA
- MILLER HIGH LIFE

IMPORTED BOTTLE 7.50

- CORONA
- STELLA ARTOIS
- HEINEKEN

CIDERS & SELTZERS

CAN 7.00

- NUTRL VODKA SELTZERS
- Ask your server for our selection
- SMIRNOFF ICE
- MIKE'S HARD CRANBERRY
- HEY Y'ALL HARD ICED TEA

CIDER CAN 6.75

- OKANAGAN PEACH, PEAR, APPLE - BC

NON-ALCOHOLIC

BEER

- PHILLIPS IOTA DRAUGHT PALE ALE 20oz. 7.00 | 14oz. 6.00 | 60oz. 19.00
- RED RACER STREET LEGAL IPA - 473ml CAN 6.00
- HEINEKEN 0.0% - 330ml BTL 5.25
- CORONA SUNBREW - 330ml BTL 5.25

MOCKTAILS

- SPARKMOUTH GRAPEFRUIT MIMOSA - 5.25
- SPARKMOUTH MOSCOW MULE - 5.25
- SPARKMOUTH LIME MARGARITA - 5.25

3pm-5pm EVERYDAY

- HI-BALLS SINGLE 5.00 DOUBLE 7.00
- DOMESTIC SLEEVES 5.75
- CRAFT SLEEVES 6.25
- 6OZ GLASSES OF BC, VQA 6.75
- SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET



FROM THE BAR

MARTINIS 2oz 12.25

CARAMEL APPLE

Green apple vodka, butterscotch ripple schnapps & apple juice

SEABREEZE

Vodka, triple sec, cranberry & grapefruit juice

COSMOPOLITAN

Vodka, triple sec & cranberry juice

SHAKY MONK

Espresso vodka, bailey's, & Frangelico

SHOTS

SHAFT 2oz 11.50

Espresso Vodka, Bailey's, Kahlua, Notch Espresso Shaft mix, served on the rocks. "SUCK IT BACK!"

PICKLE BACK 1oz 8.25

Shot of Bullet Bourbon Followed by a shot of pickle juice.

GREEN TEA 1oz 8.25

Jameson Irish Whiskey, sour mix, peach schnapps, splash of sprite and shaken over ice.

SIGNATURE COCKTAILS

GUN SODA 8.75 sgl 11.50 dbl

Spiced rum, Cointreau, pineapple juice & soda.

MAMMA'S MOJITO 8.75 sgl 11.50 dbl

Bacardi white rum, simple syrup muddled Fresh mint and soda.

GUN CAESAR 8.75 sgl 12.50 dbl

Vodka, motts clamato, worcestershire, tabasco, spicy beans, lime wedge.

SUNDAY'S 6.50 sgl 8.50 dbl

BLUE HAWAIIAN

Vodka, Malibu rum, Bols Blue & pineapple juice

MANHATTAN

Maker's Mark bourbon whisky, sweet vermouth, Angostura bitters; maraschino cherry.

CLASSIC

Bombay Gin or Absolut Vodka, dry Vermouth, add lemon twist or olives

LEMON DROP 1oz 8.25

Absolut Citron Vodka, Fresh lemon juice, simple syrup and a lemon wedge. Shaken over ice into a chilled glass served with sugar rim and lemon.

BURT REYNOLDS 1oz 8.25

Captain Morgan Spiced Rum and Butter Ripple schnapps shaken over ice.

MIMOSA 8.75

Villa Teresa Prosecco and orange juice

PINA COLADA MIMOSA 12.50

Prosecco, malibu rum and pineapple juice.

MINTY BOY LONG ISLAND 8.75 sgl 11.50 dbl

Vodka, gin, white rum, tequila, triple sec, Pepsj, lime juice and Fresh mint.

FROM THE VINEYARD

WHITE WINE

	6 OZ.	9 OZ.	BOTTLE
SAUVIGNON BLANC SUMAC RIDGE, OKANAGAN ESTATE, BC, VQA	7.25	10.75	27.50
SAUVIGNON BLANC RIVERLORE, NZ	10.75	14.25	43.00
PINOT GRIGIO INNISKILLIN OKANAGAN ESTATE, BC, VQA	8.00	11.75	33.00
ROSÉ JACKSON TRIGGS GRAND RESERVE, BC, VQA	8.00	11.75	30.00
CHARDONNAY JACKSON TRIGGS, GRAND RESERVE, OKANAGAN ESTATE, BC, VQA	7.25	10.75	27.50
PROSECCO VILLA TERESA, ITALY	7.25	10.75	27.50

BOTTLE ONLY

- SAUVIGNON BLANC - KIM CRAWFORD, NZ 43.00
- CHARDONNAY - ROBERT MONDAVI, PRIVATE SELECTION, CALIF, USA 43.00

RED WINE

	6 OZ.	9 OZ.	BOTTLE
MERLOT SUMAC RIDGE, OKANAGAN ESTATE, BC, VQA	7.25	10.75	27.50
PINOT NOIR INNISKILLIN, OKANAGAN ESTATE, BC, VQA	8.50	12.25	33.00
CABERNET SAUVIGNON JACKSON TRIGGS, GRAND RESERVE, OKANAGAN ESTATE, BC, VQA	7.25	10.75	27.50
SHIRAZ WAKEFIELD CLARE VALLEY, AUS	10.75	14.25	43.00

BOTTLE ONLY

- PINOT NOIR - MEIOMI, CALIF, USA 45.00
- CABERNET SAUVIGNON - ROBERT MONDAVI, PRIV, SEL, CALIF, USA 43.00

WINE PRICES DO NOT INCLUDE TAX.