

# The Cannibal Café

Commitment to quality and Craft Burger making has us hand grinding our well - aged Black Angus Beef daily for our Chuck and Brisket Patties and hand cut Potatoes for our French Fries.

## Appetizers

**Mac and Cheese** - Baked Macaroni in a Cheddar and Parmesean Sauce **\$8.95**

**Poutine** - Agassi Farmhouse Curds, hand cut Potatoes, Demi-Glace **\$8.95**

**Crispy Onion Rings** - Local Beer Battered and Served with Lemon Aioli **\$7.95**

**Yam Fries** - Served with Creamed Ranch Dressing or Chipotle Lime Mayonnaise **\$6.95**

## Salads

**Cobb** - Sweet Butter Lettuce, Cage free Egg, Turkey, Avocado, Tomato, Apple Smoked Bacon, House Ranch Dressing **\$11.95**

**Caprese** - Soft Buffalo Mozzarella sliced ripe Tomatoes, fresh Garlic, fresh Basil and Olive Oil **\$10.95**

**The Skinny** - Micro Lettuces, Dried Cranberry, crumbled Goat Cheese, Toasted Almonds, Spring Onions, House Vinaigrette **\$11.95**

## Burgers

All burgers are served on a fresh brioche bun with our amazing hand cut fries and small fresh salad.

**House Classic Burger** - Start with two 3 oz. Beef Patties and build your own using the list of add-ons below. Comes with Dill Pickle, sliced fresh Tomato, Onion, Iceberg Lettuce, House Ketchup, Stone Ground Mustard and Mayonnaise. **\$9.95**

**\$.75**

BBQ Sauce, Horseradish Mayo, Dijon Mayo, Chipotle and Lime Mayo, Russian Dressing, Lemon Aioli, Basil Pesto, Roasted Peppers, Caramelized Onion, Jalapeños, Fresh Grated Horseradish, American Cheddar

**\$1.50**

Fried Egg, Sliced Avocado, Canadian Cheddar, Swiss, Smoked Gouda

**\$2**

Beer Batter Onion Rings, Roasted Button Mushrooms, Old Style Bacon

**OR Add any Three items for \$3.00**

## House Specialty Burgers

One 6oz Beef Patty cooked to your preferred doneness.

**The Montreal Smoked Brisket Burger** - One of our best! Topped with sliced Montreal Smoked Brisket Meat, Sauerkraut, Swiss Cheese and Russian dressing, Gherkin Pickles, Fresh Horseradish, Garlic, Onion, Ketchup and Mayonnaise **\$13.95**

**The Big Blue** - Stuffed with Blue Cheese, topped with crispy Onion Rings, more crumbled Blue Cheese Caramelized Onions and our house made Horseradish Mayonnaise **\$13.95**

**Vegetarian Burger** - House-made Patty (Chickpea Flour, Quinoa, sautéed Mushroom, Roasted Garlic, Eggplant

# The Cannibal Café

**Milkshakes \$4.99** - Nostalgia in a glass. Chocolate, Vanilla, Strawberry

**Jones Soda \$1.99** - Cola, Diet Cola, Lemon Lime, Rootbeer, Ginger Ale

**Nespresso Coffee \$1.99**

**Nespresso Latte \$3.99**

**Domestic Draught - 16oz \$4.99**

Phillips Blue Buck Pale Ale  
Pabst Blue Ribbon Lager  
Okanagan Spring 1516 Lager

**Import Draught - 16oz \$6.99**

Klickitat Pale Ale (Portland, OR)  
Red Seal Ale (Fort Bragg, CA)  
West Coast IPA (San Diego, CA)  
Freya's Gold (Seattle, WA)  
Kronenbourg 1664 (France)  
Kronenbourg 1664 Blanc (France)  
Unibroue Ephemere (Chambly, QC)  
Guinness (Ireland)  
Foundry Cider (South Africa)

**Bottled Beer - \$5.99**

Heineken  
Corona  
Steam Whistle  
Stiegel  
Stella Artois  
Phillips Hops Circle IPA  
Smirnoff Ice

**White Wine**

Blasted Church Hatfield's Fuse Blend (Chardonnay, Viognier, Gewurztraminer)(Okanagan Falls. BC)