

## APPETIZERS

### DUFFERS FAMOUS WINGS

BONE IN OR BONELESS HOT, HONEY GARLIC, TERIYAKI, SALT AND PEPPER, CAESAR, BBQ, CAJUN, AND LEMON PEPPER. **ADD RANCH AND VEGGIES \$2.50** **\$18**

### PULLED PORK TACOS

IN HOUSE COOKED PULLED PORK LATHERED IN BBQ SAUCE, WITH COLESLAW, PICKLED RED ONIONS, AND DRIZZLED WITH SPICY YOGURT **\$13**

### BAVARIAN PRETZEL BITES

PRETZEL BITES WITH A SIDE OF BEER CHEESE DIPPING SAUCE **\$12**

### SPICY HUMMUS

SERVED WITH CARROTS, CELERY, CUCUMBERS, AND GARLIC NAAN BREAD **\$13**

### BACON POUTINE

BACON, FRIES, CHEESE CURDS, SMOTHERED IN BEER INFUSED GRAVY **\$12**

### FISH TACOS

BAKED OR BATTERED, PREPARED ON COLESLAW TOPPED OFF WITH TOMATOES, CUCUMBERS, PICKLED RED ONIONS, AND A DRIZZLE OF TARTAR SAUCE **\$14**

### DUFFERS DIVOTS

WAFFLE FRIES, BEER CHEESE, TOMATOES, GREEN ONIONS, SHREDDED CHEESE, BACON, JALAPENOS, HONEY DILL SAUCE, AND A DELICIOUS WHITE BBQ SAUCE **\$16**

## SALADS/BOWLS

### CLASSIC CAESAR SALAD

ROMAINE LETTUCE, BACON, CROUTONS AND PARMESAN MIXED WITH A DELICIOUS CAESAR DRESSING **\$16**

### ARTISAN SALAD

MIXED GREENS, TOMATOES, AND CUCUMBERS, TOSSED IN OUR SIGNATURE APPLE MAPLE VINAIGRETTE DRESSING, TOPPED OFF WITH PUMPKIN SEEDS, FETA AND PICKLED RED ONIONS **\$16**

### COBB SALAD

BACON, EGG, CHEDDAR AND JACK CHEESE, CUCUMBERS AND YOUR CHOICE OF GARLIC SHRIMP OR CHICKEN **\$22**

### GREEN IN REGULATION BOWL

CILANTRO MINT BASMATI RICE SURROUNDED BY MIXED GREENS, TOPPED OFF WITH CRISPY TAMARI INFUSED TOFU, ROASTED RED BEETS, CUCUMBERS, PICKLED CARROTS, WITH A MAPLE TAHINI DRESSING **[SUB CHICKEN \$3]** **\$22**

## FAVOURITES

### FISH AND CHIPS

BEER BATTERED HADDOCK SERVED WITH COLESLAW AND SIDE TARTAR SAUCE **\$23**  
**[2PC \$23, 1PC \$18]**

### BACON MAC AND CHEESE

DELICIOUS BLEND OF THREE CHEESES, CHEDDAR, PARM AND JACK MIXED WITH CAVATAPPI PASTA, BEER CHEESE AND BACON **\$20**

### PRETZEL CHICKEN TENDERS

MOUTHWATERING PRETZEL BREADED CHICKEN STRIPS SERVED WITH OUR IN HOUSE SWEET DILL MUSTARD AND BBQ SAUCE, COMES ON A BED OF FRIES **\$19**

### STEAK SANDWICH

6OZ AAA SIRLOIN STEAK WITH SAUTEED MUSHROOMS, ONION RINGS AND GARLIC TOAST, WITH SIDE OF FRIES **\$25**

### BUTTER CHICKEN

TRADITIONAL BUTTER CHICKEN SERVED ON A BED OF CILANTRO AND MINT BASMATI RICE WITH A SIDE OF NAAN BREAD **\$20**

### DUFFER'S SMASHED BURGER

TWO PATTIES WITH CHEDDAR CHEESE, PICKLE, LETTUCE, TOMATO, RED ONION, WITH A BBQ MAYO, SERVED ON A BRIOCHE BUN WITH SIDE FRIES **\$22**

### SMASHED MUSHROOM BURGER

TWO PATTIES WITH SWISS CHEESE MELTED TO PERFECTION, BALSAMIC MUSHROOMS, LETTUCE, TOMATO, RED ONION, ALL ON A DELICIOUS BRIOCHE BUN, WITH FRIES **\$22**

### BRAISED BEEF DIP

BRAISED BEEF WITH SAUTEED MUSHROOMS ON AN ITALIAN BAGUETTE SERVED WITH AU JUS AND FRIES **\$25**

### CAJUN CHICKEN CLUBHOUSE

CHICKEN, BACON, LETTUCE, TOMATO, ONIONS, AND CHEESE WITH A WHITE BBQ SAUCE ALL SERVED ON A 12 GRAIN LOAF, SERVED WITH FRIES **\$22**

### CRISPY CHICKEN SANDWICH

IN-HOUSE LIGHTLY BREADED CHICKEN BREAST WITH MELTED MONTEREY JACK, CHIPOTLE AIOLI, LETTUCE, TOMATO, PICKLES, RED ONION AND BACON, SERVED WITH FRIES **\$22**

### GREEK CHICKEN WRAP

24HR MARINATED GRILLED CHICKEN ALL WRAPPED UP WITH LETTUCE, TOMATOES, ONIONS, CUCUMBERS, AND TZATZIKI IN A TRADITIONAL PITA BREAD, WITH FRIES **\$20**

### PULLED PORK SANDWICH

IN HOUSE COOKED PULLED PORK ON A TOASTED BRIOCHE BUN WITH COLESLAW, PICKLED RED ONION AND CHEDDAR CHEESE, SERVED WITH FRIES **\$20**

## HANDHELDS



## **DUFFER'S HAPPY HOUR MENU BETWEEN 1-5PM**

ALL PINTS OF BEER **\$6.50**  
ALL OF OUR WELL LIQUOR[1OZ] **\$6**  
6OZ OF HOUSE WINE WHITE/RED **\$6**  
9OZ OF HOUSE WINE WHITE/RED **\$8**

### **BRUNCH**

**THE ULTIMATE BREAKFAST SANDWICH \$17.50**  
TWO FRIED OVER HARD EGGS WITH BACON, LETTUCE, TOMATO, PICKLE,  
RED ONION, AND CHIPOTLE AIOLI, SERVED ON A TOASTED BRIOCHE BUN  
WITH YOUR CHOICE OF A SIDE  
**[ADD A SMASHED BURGER PATTY FOR \$4.50]**

### **DESSERTS**

CINNAMON SUGAR MINI DONUTS **\$8.00**  
TRADITIONAL CHEESECAKE WITH IN HOUSE  
MADE STRAWBERRY COMPOTE **\$8.50**

### **DAILY SPECIALS**

**MONDAY** MARGARITA'S **\$7**, FISH & CHIPS **\$18**  
**TUESDAY** PINTS OF BEER **\$6.50** DUFFERS SMASHED BURGER **\$18**  
**WEDNESDAY** WINGS BONE IN OR BONELESS WITH PURCHASE OF A  
BEVERAGE **\$13**  
**THURSDAY** LONG ISLAND ICED TEA **\$7**, ALL TACOS **\$13**  
**FRIDAY** DUFFERS CREAM SODA [2OZ] **\$10**, MINI DONUTS **HALF**  
PRICE AND MAC AND CHEESE **\$18**  
**SATURDAY** MOJITO'S **\$7**, BACON POUTINE **\$12**  
**SUNDAY** CAESARS **\$6**, ALL DAY HAPPY HOUR !!



# Duffer's Drink Menu

## COCKTAILS

**MARGARITA**  
LIME OR STRAWBERRY,  
HAVE IT THE WAY YOU  
LIKE IT, ON THE ROCKS  
OR BLENDED [1OZ] **\$8.00**

**CLASSIC MARTINI**  
GIN OR VODKA WITH  
VERMOUTH AND OLIVE  
JUICE [2OZ] **\$10.00**

**MOJITO**  
WHITE RUM, FRESH MINT,  
SIMPLE SYRUP, AND SODA  
TOPPED OFF WITH LIME  
JUICE [1OZ] **\$8.00**

**CAESAR**  
VODKA, SIGNATURE  
SPICES, CLAMATO,  
GARNISHED WITH PICKLED  
VEGGIES [1OZ] **\$8.00**

**DAIQUIRI**  
LIME OR STRAWBERRY,  
HAVE IT YOUR WAY! ON  
THE ROCKS OR BLENDED  
[1OZ] **\$8.00**

**LONG ISLAND ICED TEA**  
LONG ISLAND MIX, PEPSI,  
LIME JUICE, LIME SLUSH  
[1OZ] **\$8.00**

## DUFFER'S SIGNATURES

**SUNSET MARTINI**  
LAYERED MARTINI, MADE  
WITH VODKA, PEACH  
SCHNAPPS, ORANGE,  
PINEAPPLE AND  
CRANBERRY JUICES [2OZ] **\$12.00**

**SEX ON THE GOLF CART**  
MALIBU RUM, PEACH  
SCHNAPPS, CRANBERRY AND  
GRAPEFRUIT JUICES [2OZ] **\$12.00**

**DUFFER'S CREAM SODA**  
VANILLA VODKA,  
GRENADINE, GINGERALE  
[2OZ] **\$12.00**

**THE PAR PALOMA**  
TEQUILA, GRAPEFRUIT  
JUICE, LIME JUICE, SIMPLE  
SYRUP, AND SODA [2OZ] **\$12.00**

## BEERS ON TAP & WINE

**PINTS 20OZ \$8.00 SLEEVES 16OZ \$6.50  
PITCHERS 60OZ \$22.00**

COORS BANQUET  
COORS LIGHT  
BELGIAN MOON  
BROKEN ISLANDS HAZY IPA  
RICKARDS RED  
MOLSON CANADIAN

<b>WINE LIST</b>	<b>6oz</b>	<b>9oz</b>
Peller Estates Sauvignon Blanc	<b>\$8</b>	<b>\$10</b>
Peller Estates Pinot Grigio [house]	<b>\$7</b>	<b>\$9</b>
Peller Estates Cab Merlot [house]	<b>\$7</b>	<b>\$9</b>
Gray Monk Rosé	<b>\$9</b>	<b>\$11</b>
Sandhill Cab Merlot	<b>\$8</b>	<b>\$10</b>
Red Rooster Chardonnay	<b>\$8</b>	<b>\$10</b>
Tinhorn Creek Cab Franc	<b>\$10</b>	<b>\$12</b>