

BAR BE CUE

THURSDAY

CLUB HOUSE



SmOkan Brisket Trio, \$19.99 NF, 19

Certified sterling silver beef brisket lightly seasoned, smoked. pulled and drizzled in house lime bbq sauce
Served with tortilla flour, steamed bun, slider bun, smoke, lime wedge, coleslaw vegetable & dressing, chipotle mayo, house bbq

Wine paring suggestion - Sterling Vintner's Merlot

Pork Belly Bites, \$16.99 NF, GF

Flavour infused sous vide pork belly, charred on bbq
Served with wild arugula salad, Persian feta, maple dressing, smoked mayo

Wine paring suggestion - Bree Riesling

Fall Of Bone Pork Back Ribs, full slab \$ 23.99 half slab \$18.99 NF, GF, 19

Fall of the bone, slow cooked back ribs - choice of greek or bbq
Served with baked beans, Cole slaw, corn on the cob, fries

Wine paring suggestion - Peter Lehmann Shiraz

Razzle Dazzle Sandwich, \$24.99 NF, 19

Certified sterling silver beef brisket lightly seasoned, smoked. pulled gently by hand and drizzled in house lime scented bbq sauce

Served with brioche bun, pickled vegetable, shredded cabbage, coleslaw dressing, corn on the cob, fries

Wine paring suggestion - Nederburg Cabernet Sauvignon

PB-plant based, V-Vegetarian, NF-Nut Free, LF- Lactose Free, GF-Gluten Friendly GFR- Gluten Friendly on Request, 19- Our All Time Favourites.

Not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.
we work closely with our partners to source sustainable & responsibly harvested ingredients.
Some ingredients are cooked in a deep fryer that also been used to cook meat products.
Our menu items are not prepared in an allergen-free environment. We support local suppliers.

We Take Pride in Preparing Our Food from Scratch Every Day...

CLUB 19 - GOLF KENOSEE - RESTAURANT - LOUNGE - EVENT SPACE

WINE CELLAR

BENVENUTO - BUONGIORNO - BBQ - VINO - AMORE

RED WINE

NICE & EASY

(LIGHT-MED BODIED, BRIGHT FRUIT, EASY DRINKING)

LONGSHOT - PINOT NORI - USA
STERLING VINTNER'S - MERLOT -

RICH & SPICY

(MEDIUM BODIED, SOME WITH LITTLE KICK)

TRAPIACHE - MALBEC - ARGENTINA
NEDERBURG - CABERNET SAUVIGNON - SOUTH AFRICA
MOUTON CADET - CAB/MERLOT - FRENCH

BIG & BOLD

(FULL BODIED, DENSE, FIRM STRUCTURE)

CLANCY - RED BLEND - AUSTRALIA
BODACIOUS- SYRAH - CANADA
SANTA JULIA - MALBEC - ARGENTINA
PETER LEHMANN - SHIRAZ - AUSTRALIA

WHITE WINE

FRUITY & AROMATIC

(FRESH, FRAGRANT, LIGHT AND EASY DRINKING)

BAREFOOT - MOSCATO - USA
BREE - RIESLING - GERMANY

FRESH & CRISP

(LEAN, REFRESHING, CLEAN, SOMETIMES MINERAL)

SANTA RITA - SAUVIGNON BLANC - CHILE
BERINGER - PINOT GRIGIO - USA
WHITEHAVEN - SAUVIGNON BLANC -NEW ZEALAND

RICH & FULL

(ROUND, FULL FLAVOURS, MOUTH FILLING)

LINDEMAN'S- CHARDONNAY - AUSTRALIA
QUAILS' GATE - CHARDONNAY - CANADA

ROSE WINE

GALLO - WHITE ZINFANDEL - USA
JACOBS CREEK - PINK MOSCATO - AUSTRALIA

THE BBQ COCKTAILS

ROTTEN APPLE \$ 12.50

(Angry orchard crisp apple hard cider, fireball over ice garnished with gummy worms) 7 oz.

BERRY SANGRIA \$ 10.99

(brandy, orange. apple juice, berry, red wine) 5.5 OZ

Razzle Dazzle Sandwich MULE \$ 9.99

(bourbon whisky, lime, ginger beer, mint) 7oz

TROPIC LIKE IT'S HOT \$ 12.00

(asamigos, aperol, mango juice, lime juice, honey)

25% OFF
WINE BOTTLES
\$1 OFF ON 6 OZ GLASS
except house wine

plus taxes
DINE-IN ONLY