

# JIMY MAC'S EATS

## BURGERS

### Big Jimmy Burger

Our 6oz char grilled beef burger, cheese, bacon, mushrooms, lettuce, tomato, onions, pickle and house special sauce. Served on a Kaiser bun. 17½

### The Crowns Burger <sup>NEW</sup>

Our 6oz char grilled beef burger, swiss cheese, pastrami, grilled onions, sauerkraut, and grainy mustard. Served on a toasted Kaiser bun with lettuce, tomato, onions and sweet pickles. 18¼

### Classic Burger

Our 6oz char grilled beef burger, lettuce, tomato, onions, pickle and our house special sauce. Served on a Kaiser bun. 16

### Black Bean Veggie Burger <sup>NEW</sup>

A spiced black bean veggie patty char grilled and served on a toasted Kaiser bun with smashed avocado, tomato, onion, lettuce and pickle. 16½

### Grilled Salmon Burger

A wild caught pink salmon filet, grilled and topped with a mango salsa, spinach, lemon garlic aioli, crispy onions and served on a Kaiser bun. 17¼

### Blackened Chicken Burger

A 5oz Cajun chicken breast char grilled. Topped with jalapeño jack cheese, mushrooms and banana peppers. Served on a toasted Kaiser with lettuce, tomato, onion, pickle and mayo. 17

**Burger Add Ons:** Jack Cheese, Hickory Bacon, Sautéed Mushrooms, Cheddar Cheese, or Crispy Onions for 2 each. Make it gluten free with a gluten free bun For 1½.

## ENTRÉES

### Jambalaya Rice Bowl

Chicken, shrimp, farmers sausage, onions and peppers sautéed in a creole sauce and finished with lime. Served on rice. 17¾

### Fish & Chips

Beer battered fish, French fries, tartar and chipotle coleslaw. One-piece 14 ½ | Two-piece 17 ½

### Fajitas <sup>NEW</sup>

Pan seared peppers and onions sautéed with Cajun spice and fresh lime served in a sizzling skillet. Accompanied with shredded lettuce, tomato, mixed cheese, black beans, flour tortillas, salsa and sour cream. 15¼

### Buddha Bowl <sup>GS</sup> <sup>NEW</sup>

Oven roasted yams, onions, carrots and parsnips sautéed with garlic and ginger and tossed with black beans, edamame, spinach and braised cabbage. Finished over jasmine rice and topped with a spiced peanut sauce and avocado. 15

### Ribeye Dinner <sup>GS</sup> <sup>NEW</sup>

An 8oz ribeye steak cooked to your liking and finished off with a creole compound butter. Served with garlic mashed potato, seasonal vegetables and a red wine reduction. 26

### Stuffed Yorkshire Pudding

Three yorkies, shaved roast beef, gravy and horseradish mayo. Served with garlic mashed potatoes and seasonal vegetables. 18

### Shepherd's Pie <sup>GS</sup>

Lean ground beef simmered with onions, carrots, celery and garlic, finished in a red wine gravy. Topped with garlic mashed potatoes and served with a green salad. 17¼

### Pulled Pork Mac & Cheese

Slow roasted pork, garlic, onions and tomato baked in a three-cheese sauce and topped with crispy onions. Served with garlic toast. 16 ¾

**Add protein to any of our entrees:** Crispy Falafel 4, Grilled Chicken 4¼, Blackened Chicken 4½, Taco Beef 4¾, Prawns 6, Steak 6½ or Salmon 6¾.

## SANDWICHES

### Roast Beef Dip

Alberta AAA roast beef and horseradish mayo on a hoagie bun. Served with au jus. 17

### Steak Sandwich

A 6oz AAA steak and sautéed garlic mushrooms served open faced on garlic bread with fries and Caesar salad. 21

### Cubano <sup>NEW</sup>

A traditional grilled sandwich with slow roasted pork, grilled ham, swiss cheese, sweet pickles, mustard and mayo on a grilled hoagie roll. 15¾

### Reuben

Montreal smoked beef, sauerkraut, swiss cheese, sautéed garlic onions and grainy mustard on marble rye. 15½

### Seafood Melt

A mix of shredded pollock, spices, green onions and a spiced mayo. Served on a toasted French bread and topped with melted mixed cheese. 15

### Spicy Chicken Club

Frank's Red Hot marinated crispy chicken, chipotle slaw, bacon, tomato, jalapeño jack cheese and lettuce. Served on a Kaiser bun. 17¼

### Rattlesnake Wrap

Crispy jalapeño chicken wrapped together with avocado, tomato, onions, lettuce and spiced ranch. 16

### Chicken Focaccia <sup>NEW</sup>

Grilled chicken breast served on toasted focaccia bread with avocado, lemon garlic feta aioli, lettuce, tomato, and crispy onions. 16¼

### Classic Clubhouse

Triple stack of slow roasted turkey, bacon, lettuce, tomato and mayo. Served on your choice of bread. 16

All sandwiches and burgers are served with a choice of fries, soup, or salad. Upgrade to Caesar, onion rings, yam fries or chowder for an extra 2.

## SOUPS + SALADS

### Roasted Root Vegetable Salad <sup>NEW</sup>

Roasted yams, carrots, onions and parsnips tossed with our mixed greens, tomato, blackened corn and finished with cilantro pesto vinaigrette, shredded swiss and toasted sunflower seeds. 14

### Classic Caesar Salad <sup>NEW</sup>

Crisp romaine lettuce tossed with seasoned croutons, shredded Parmesan cheese and creamy Caesar dressing. Served with garlic toast. 13

### Baked French Onion

Seared garlic onions finished in a rich red wine beef broth and topped with garlic crostini and baked with swiss cheese. Served with garlic toast. 11

### Wor Wonton

Pork and shrimp wontons, BBQ chicken, prawns, bean sprouts, broccoli, green onion, chicken stock and chili oil. 14¼  
Add chow mein noodles for 2

### Westcoast Greens <sup>NEW</sup>

Greens tossed with tomato, feta, black beans, dates and peanut lime vinaigrette. Topped with avocado, shredded corn tortilla and candied nuts. 14¼

### Taco Salad <sup>NEW</sup>

Greens, southwest dressing, nacho cheese, tomato, jalapenos, olives, black beans, and onions in a crispy tortilla with sour cream and salsa. 13½ \*GF without taco bowl

### Soup of the Day

Served with garlic toast. Medium 7½ | Large 11½

### Boston Clam Chowder

Clams, potatoes, onions, carrots, bacon in finished in a garlic cream stock. Served with garlic toast. Medium 9½ | Large 13¾

**Add protein to any of our salads:** Crispy Falafel 4, Grilled Chicken 4¼, Blackened Chicken 4½, Taco Beef 4¾, Prawns 6, Steak 6½ or Salmon 6¾.

## SHARE PLATES

### Nachos For Two <sup>NEW</sup>

Tri coloured corn tortillas, tomato, onions, olives, jalapeño peppers and cheese. Served with sour cream and salsa. 17

### Dim Sum

Steamed Pork sui mai, shrimp hai gow and BBQ pork bun. Served with dipping sauce. 16

### Family Nachos <sup>NEW</sup>

Tri coloured corn tortillas, tomato, onions, olives, jalapeño peppers and cheese. Served with sour cream and salsa. 23¼

### Team Platter

Mini beef quesadillas, steak bites, spinach dip, wings, French fries, garlic pita bread, dipping sauces. 47

**Add protein to your nachos:** Pulled Pork 4, Blackened Chicken 4 ½, Taco Beef 4 ¾

## BRUNCH

Served Saturday & Sunday until 1:00pm

### Eggs Blackstone

Two basted eggs set atop of grilled English muffin with tomato, hickory smoked bacon and finished with a three-cheese sauce. Served with hash brown potatoes. 14½

### Apple Cinnamon Waffles

Two Belgian waffles tossed in cinnamon sugar, brandied apples and maple cream cheese. Served with your choice of hickory smoked bacon, sausage links or grilled ham. 15¼

### One Handed Bagel-wich

A grilled sausage round, fried egg and melted cheddar cheese served on a toasted sesame bagel with lettuce, mayo and tomato. Served with hash brown potatoes. 12¼

### Classic Breakfast

Two eggs done to your liking, hash brown potatoes, and your choice of hickory smoked bacon, sausage links or grilled ham. Served with your choice of toast. 9¼

## APPIES

### Chicken Strips

Crispy chicken tenders, fries and honey mustard. 15

### Rattlesnake Bites

Frank's Red Hot chicken and crispy jalapeños. Served with ranch. 14¼

### Chicken Wings

Served with ranch and veggie sticks 15¼  
*SAUCES INCLUDE: BBQ, Hot, Teriyaki, Dry Cajun, Lemon Pepper, Honey Garlic & Maple Bacon*

### Dry Garlic Ribs

Marinated BC Pork, flash fried and finished in salt & pepper and garlic butter. Served with ranch. 14

### Pulled Pork Poutine <sup>NEW</sup>

Crispy French fries topped with cheddar cheese curds, slow roasted pork and beef gravy. 13½

### Calamari

Marinated squid tubes flash fried in seasoned flour and tossed with onions, garlic, tomato and lemon pepper. Served with tzatziki and pita. 16

### Steak Bites <sup>GS</sup>

Seared sirloin with garlic mushrooms. Served with ranch. 15

### Seafood Caps

Mushroom caps stuffed with prawns, cream cheese, crab and shaved parmesan cheese. Baked and served with garlic bread. 15¼

### Crispy Cod Tacos

Three soft shelled tortillas filled with crispy beer battered cod, chipotle coleslaw, mixed cheese and mango salsa. 15

### Falafel & Hummus <sup>NEW</sup>

Crispy fried chickpea balls. Served on garlic hummus with cilantro, olive oil, tomato, spring onions, tzatziki and pita bread. 13¼

### Spinach & Artichoke Dip <sup>NEW</sup>

Spinach, artichokes, cream cheese, parmesan and mixed cheese. Baked and served with garlic pita bread. 15½

### Spicy Cauliflower Bites <sup>NEW</sup>

Marinated cauliflower flash fried and served with ranch. 13¾

## DAILY FOOD SPECIALS

### MONDAY

Half Price Appetizers  
3pm - 9pm

### TUESDAY

Beef soft tacos  
3pm - 9pm  
(2 per order minimum)

### WEDNESDAY

Steak & Pasta  
11am - sell out  
.49 cent Wings  
3pm - 9pm

### THURSDAY

Butter Chicken  
11am - sellout  
Classic Burger  
& Fries 3pm - 9pm

### FRIDAY

Steak & Prawns  
5pm - 9pm

### SATURDAY

Brunch until 1pm  
Ribeye Steak  
Dinner 5pm - 9pm

### SUNDAY

Brunch until 1pm  
8.99 Beef Dip & Fries  
3pm - 9pm

PRICES DO NOT INCLUDE TAXES.

ALLERGY ALERT: Please alert your server of any food allergies as we are concerned for your well being. Our kitchen works with shellfish and other allergens, cross-contamination may occur.

Menu items marked *Gluten-Sensitive* may not be 100% Gluten-Free.

<sup>GS</sup> *Gluten-Sensitive* | Vegetarian Item <sup>V</sup>

# JIMY MAC'S DRINKS

## WHITE WINE

### Jimy's House Pinot Grigio

Refreshing peach and apple flavours with hints of citrus leading to a crisp and clean finish.

6oz 6¾ | 9oz 9¾ | ½ Litre (18oz) 18¼

### Lindeman's Bin 65 Chardonnay

Tropical fruit, citrus and a balanced note of toasty, nutty oak.

6oz 10 | 9oz 13 | ½ Litre (18oz) 25  
Bottle (750ml) 39

### Cedar Creek Riesling

Notes of lime sherbet, tangerine and minerality with a juicy acidity.

6oz 11 | 9oz 13¾ | ½ Litre (18oz) 25½  
Bottle (750ml) 42

### Santa Cristina Pinot Grigio IGT

Full in flavour of yellow fruit, white flowers and orange blossoms.

6oz 9¾ | 9oz 12½ | ½ Litre (18oz) 23  
Bottle (750ml) 42

### Matua Hawkes Bay Sauvignon Blanc

Flavours of pear, passionfruit, melon and tropical fruit with grassy tones.

6oz 10¾ | 9oz 13½ | ½ Litre (18oz) 25  
Bottle (750ml) 39

### Mionetto Prosecco Treviso Brut

Intense fruity bouquet with a hint of golden apples.

Bottle (200ml) 15

## RED WINE

### Jimy's House Shiraz

Fruit-forward bursting with juicy blackberry and black cherry, with a hint of spice. Smooth, well-balanced finish.

6oz 6¾ | 9oz 9¾ | ½ Litre (18oz) 18¼

### 19 Crimes Shiraz Grenache Mourvedre

Dark berry and vanilla aromas with subtle flavours of chocolate and a cedary spice with a distinct sweetness.

6oz 11 | 9oz 13¾ | ½ Litre (18oz) 25½  
Bottle (750ml) 40

### Graffigna Centenario Malbec

Ripe red berries, sweet spices and a hint of black pepper. Toasted notes from oak aging.

6oz 9½ | 9oz 12½ | ½ Litre (18oz) 24  
Bottle (740ml) 31

### Prospect Rocky Ledge Merlot

Plum, blackberry, cherry and chocolate notes with a smooth velvety finish.

6oz 9 | 9oz 12 | ½ Litre (18oz) 23  
Bottle (750ml) 33

### Beringer Founder's Estate Cabernet Sauvignon

Cassis, black fruit and sweet brown spice with a touch of vanilla.

6oz 11 | 9oz 13¾ | ½ Litre (18oz) 25½  
Bottle (750ml) 40

### Mission Hill Estate Series Pinot Noir

Sour cherry, beet, berry and raspberry aromas with earthy, fruity flavours.

6oz 12½ | 9oz 15½ | ½ Litre (18oz) 28½  
Bottle (750ml) 44

## BOTTLES & TINS

### DOMESTIC BEER

Canadian (341ml) 5%  
Coors Light (341ml) 4%  
Kokanee (341ml) 5%  
Budweiser (341ml) 5%  
Bud Light (341ml) 4%  
Molson Ultra (341ml) 3%

6½

### IMPORT BEER

Corona (330ml) 4.6%  
MGD (355ml) 4.7%  
Stella Artois (330ml) 4%  
Heineken (330ml) 5%  
Alexander Keith's (340ml) 5%  
Sleeman's Honey Brown (341ml) 5.2%

7

### CIDERS & COOLERS

Growers Extra Dry Apple (330ml) 5%  
Growers Pear (330ml) 5%  
Growers Peach (330ml) 5%  
Smirnoff Ice (330ml) 5%  
Hey Y'all Hard Iced Tea (341ml) 5%

6¾

White Claw Black Cherry (355ml) 5%

7

6¾

White Claw Mango (355ml) 5%

7

6¾

White Claw Lime (355ml) 5%

9

7

Strongbow British Dry Cider (440ml) 5.3%

9

7

Somersby Apple Cider (473ml) 4.5%

9

## COCKTAILS

Rose Gin & Tonic Lemonade 10z 8 2oz 10  
Glendalough Rose infused gin, tonic, lemonade, seasonal berries and lime.

Screwmosa 10z 7 2oz 9  
Vodka, orange juice and sparkling wine.

Blue Lagoon 10z 6¾ 2oz 8¾  
Vodka, Blue Curacao and lemonade.

Tequila Sunrise 10z 6¾ 2oz 8¾  
Tequila, orange juice and grenadine served in a tiki glass.

Whiskey Mule 10z 8 2oz 10  
Bearface 7yo whiskey, ginger beer, lime and a cinnamon stick.

Dark & Stormy 10z 6¾ 2oz 8¾  
Ginger beer, lime juice and a dark rum float.

California Lemonade 10z 6¾ 2oz 8¾  
Vodka, lemonade, cranberry juice and soda.

Rum Tiki Punch ~ always a double! 2oz 10  
Pineapple rum, ginger ale, pineapple juice, grenadine and dark rum float served in a tiki glass.

Want to take the Tiki Glass home? You can purchase one for \$5!

## NON-ALCOHOLIC

Non-Alcoholic Beers  
Bud Prohibition Lager, Becks Lager, Kronenbourg Blanc 0.05. 4¾

Mineral Water  
Perrier, Orange Pellagrino and Lemon Pellagrino. 3¾

Shirley Temple  
Orange juice, ginger ale and grenadine. 4½

Virgin Berry Lemonade  
Muddled seasonal berries, lemonade, and soda water. 4½

## DRAUGHT

### LOCAL

Pilsner - 5%  
Canadian - 5%  
Coors Light - 4%  
Coors Original - 5%  
Rickard's Red - 5.2%

SLEEVE (14oz)	PINT (20oz)
5½	6½
5½	6½
5½	6½
5½	6½
6	7¼

### IMPORT

Kronenbourg Blanc - 5%  
Guinness - 4.2%

SLEEVE (14oz)	PINT (20oz)
6¾	8½
6¾	8½

### CRAFT

Russell Pale Ale - 5%  
Trading Post Lager - 5%  
Belgian Moon - 5.4%  
Fat Tug IPA - 6%  
Granville Island Cypress Honey - 4.7%  
Granville Island Seasonal  
Steamworks Flagship IPA - 6.7%

SLEEVE (14oz)	PINT (20oz)
6	7¼
6¾	7½
6	7¼
6	7¼
6	7¼
6	7¼
6	7¼

### CIDER

Strongbow Original Dry Apple - 7%

SLEEVE (14oz)	PINT (20oz)
7¼	8½

Ask your server about our seasonal rotating guest taps!

## HAPPY HOUR

Served daily from 3:00pm - 5:00pm

### DRINKS

Beer (14oz) Canadian, Coors Light, Pilsner, Rickard's Red or Russell Pale Ale	5	House Wine (6oz) Pinot Grigio or Shiraz	5	Hi-balls (10z) Vodka, White Rum, Dark Rum or Gin + mix	5
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### FOOD

Salt & Pepper Chips	6	Agedashi Tofu Bites	7	Honey Garlic Beef	8
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## DAILY DRINK SPECIALS

### MONDAY

Coors Light (14oz) 5¼  
Broken Down 5  
Golf Cart (10z)  
Dark & Stormy (10z) 5½

### TUESDAY

Granville Island Seasonal (14oz)  
Burt Reynolds (10z) 5  
California Lemonade (10z)

### WEDNESDAY

Rickard's Red (14oz) 5¼  
King Kong (10z) 5  
\$10 off any 750ml bottle of wine

### THURSDAY

Canadian (14oz) 5¼  
Skittles (10z) 5  
Bar Highballs 10z 5½ / 2oz 7¼

### FRIDAY

Pilsner (14oz) 5¼  
Jagerbomb (10z) 5  
Double Long Island (2oz) 6½

### SATURDAY

Pilsner (14oz) 5¼  
Jagerbomb (10z)  
Bar Highballs 10z 5½ / 2oz 7¼

### SUNDAY

Pale Ale (14oz) 5¼  
Mimosas 5  
Caesar 10z 5½ / 2oz 7¼