

# Starters

<b>Onion Rings</b>	9	<b>Sweet Potato Fries</b>	9
<i>Battered onion rings fried until golden, served with house made garlic dip.</i>		<i>Sweet potato fries fried until crispy, served with chipotle mayo.</i>	
<b>DF Breaded Pickle Spears</b>	12	<b>Potato Cheese Poppers</b>	14
<i>Breaded dill pickle spears fried until golden, served with a side of ranch.</i>		<i>Potato, cheddar cheese, with a hint of jalapeno fried until golden, served with a side of ranch.</i>	
<b>Buffalo Cauliflower</b>	12	<b>DF Cheese Curds</b>	14
<i>Breaded cauliflower bites tossed in buffalo sauce, served with ranch or blue cheese.</i>		<i>Cheese curds dipped in beer batter and fried until golden, served with house dip.</i>	
<b>Guacamole and Chips</b>	14	<b>Firecracker Calamari</b>	18
<i>Housemade guacamole served with flour and corn tortilla chips.</i>		<i>Breaded calamari with a touch of spice fried until crispy, served with chipotle mayo.</i>	
<b>Potato Skins</b>	14	<b>Classic Nachos</b>	17
<i>Bacon and mixed cheese blend baked on potato skins, topped with ranch, Forty Creek whisky BBQ sauce and green onions.</i>		<i>Corn tortilla chips tossed in our 519 nacho spice, layered with cheese, and dressed with red onion, tomatoes, peppers, green olives and lettuce. Jalapenos optional. Guacamole 3</i>	
<b>Spinach &amp; Artichoke Dip</b>	14	<b>Coconut Shrimp</b>	14
<i>Spinach and artichokes blended with alfredo, garlic and cream cheese, topped with a cheese blend and oven baked. Served with pita points and nacho chips.</i>		<i>8 Breaded coconut shrimp served with sweet chili sauce.</i>	

# Salads

<b>Caesar (GFO)</b>	14	<b>Taco Salad (GFO)</b>	20
<i>Romaine, bacon bits, seasoned croutons and parmesan cheese combined with our house made Caesar dressing.</i>		<i>Romaine, cherry tomatoes, julienned peppers, red onions and a cheese blend, tossed in a Catalina dressing topped with taco beef, tortilla strips, nacho chips, salsa and sour cream.</i>	
<b>Classic Greek (GF)</b>	16	<b>519 Signature Greens (GF)</b>	18
<i>Romaine, tomato, red onion, cucumber and kalamata olives tossed in greek dressing, topped with feta cheese.</i>		<i>Mixed greens, candied pecans, grape tomatoes, onions cucumber and seasonal fruit combined with a poppy seed dressing topped with goat cheese.</i>	
<b>Quinoa Buddah Bowl (GFO)</b>	17		
<i>Mixed greens, chickpeas, quinoa, cucumber, tomato, dried cranberries and red onion with a hoisin sesame dressing.</i>			

# Poutines

<b>Classic</b>	12	<b>Maple Bacon</b>	16
<i>Fresh cut fries, cheese curds and gravy.</i>		<i>Fresh cut fries tossed in our maple bacon dry rub, with bacon bits, cheese curds and gravy, topped with green onions.</i>	

# Pub Fare

Served with a choice of side

Substitute gluten free bun **add 1**

**Beer Battered Haddock** 16  
Beer battered haddock fillet fried until golden and crispy, accompanied with house made tartar sauce, coleslaw and a lemon wedge.

Add 6 breaded shrimp 12  
additional haddock fillet 8

**Crispy Chicken Burger** 16  
4.5oz breaded white meat chicken fillet fried until golden served on a brioche bun, dressed with iceberg lettuce, tomato and mayo.

Optional - Have it tossed in wing sauce .75

**Quesadilla** 18  
Your choice of taco beef or grilled chicken with chipotle cream cheese, blended cheese, peppers, onions combined in a flour tortilla and melted to perfection. Served with salsa and sour cream.

**Vegetarian Quesadilla** 16  
Grilled peppers, zucchini, mushrooms, red onion, goat cheese and our housemade spinach dip in a flour tortilla and melted on the flat iron grill. Served with salsa and sour cream.

**Grilled Steak Sandwich** 18  
6oz locally sourced sirloin grilled to your liking, sliced and placed in a ciabatta bun with sauteed onions, mushrooms, arugala and horseradish mayo.  
Add cheddar or swiss cheese 1.5 each

**Buttermilk Chicken Tenders** 17  
Chicken tenders marinated for 24 hours in a housemade buttermilk, then dredged through our seasoned flour, breaded, then fried to perfection. Accompanied with plum sauce.

**519 Burger (GFO)** 17  
6oz local ground beef patty, lettuce, tomato and onion on a brioche bun with a pickle spear on the side.

**Chicken Caesar Wrap** 16  
Romaine, parmesan, bacon, Caesar dressing and your choice of grilled or crispy chicken.

**Chicken Bacon Ranch Wrap** 18  
Iceberg lettuce, tomato, blended cheese, bacon, ranch dressing and your choice of grilled or crispy chicken.

**Rueben** 17  
Pastrami, swiss cheese, sauerkraut and house dip sandwiched between two pieces of marble rye bread. Served with a pickle spear on the side.

**519's Famous Chicken Wings** 19.5  
10 locally sourced seasoned wings fried to perfection then dressed your way. Served with carrots, celery and blue cheese.

**Sauces** - mild, medium, hot, suicide, honey garlic, honey hot, jerk, buffalo, pineapple curry, sweet chili Thai, Szechwan

**Dry Rubs** - maple bacon, Cajun, chipotle mango, lemon pepper, parm and pepper, roasted red pepper and garlic

**Premium Sauce** - add 1

- Caesar parm, Voisin's jalapeno BBQ, Voisin's fiery jerk, Voisin's maple garlic, Forty Creek BBQ

Add extra sauce/dry rub .75      5 wings 9.75

Add extra premium sauce 1

## Signature

**Local Premium Aged Steaks**  
All steaks include a choice of 2 sides  
Add sauteed mushrooms 4 garlic shrimp 10

**Ribeye (GF)** 37  
12oz cut of rich prime local beef that's perfectly marbled and deliciously juicy, topped with cowboy butter.

**New York Strip (GF)** 32  
10oz full-flavoured prime cut with a slightly firmer texture than a ribeye, topped with cowboy butter.

**519 Meatloaf** 20  
Locally sourced pork and beef wrapped in bacon, then oven baked and smothered in beef gravy. Served with mashed potatoes and seasonal vegetables.

**BBQ Baby Back Ribs (GF)** 20  
Half rack of fall off the bone pork ribs covered in Forty Creek BBQ sauce and served with a choice of one side.  
**Rib and Wing** - Comes with 4 wings 25  
**Rib and Shrimp** - Comes with 6 breaded shrimp 27  
Add addition half rack 9.5

# Seasonal Features

## Starters

- Falafel Bites (GFO)** 12  
8oz of falafel bites fried until crispy, served with a lemon dill aioli for dipping.
- Spring Rolls** 15  
6 vegetarian spring rolls fried until crispy, served with plum sauce and a honey ginger soy sauce.
- Caprese Flatbread** 15  
Stone baked flatbread brushed with garlic oil, topped with soft mozzarella cheese, fresh basil and sliced tomato, then finished off with a balsamic drizzle.
- Chicken Avocado Flatbread** 18  
Stone baked flatbread brushed with ranch dressing, topped with grilled chicken, bacon, roasted red peppers, avocado, cilantro and mixed cheese then finished off with a chipotle drizzle.
- Ahi Tuna Poke** 20  
Diced Ahi tuna in a poke sauce mixed with avocado, jalapeno, cilantro and sesame seeds. Topped with a chipotle mayo drizzle and served with crispy wonton chips.
- Tequila Mussels** 20  
1lb of mussels steamed in Thai coconut milk, tequila, garlic oil, green onions, fish sauce, jalapeno peppers, cilantro, lime juice and lime zest. Served with garlic toast.
- Szechwan Wonton Nachos** 20  
Diced chicken, house prepared wonton chips, tomato, red onion, peppers and blended cheese oven baked then topped with lettuce and Schezwan drizzle. Served with salsa and sour cream.

## Sides

- |                             |                       |  |
|-----------------------------|-----------------------|--|
| Fresh cut fries             | Garden salad (GF)     | Ground beef 5                            |
| Soup of the day             | Fresh vegetables (GF) | Steak or shrimp 10                       |
| 519 rice (GF)               | Baked potato (GF)     | Falafel bites 6                          |
| Garlic mashed potatoes (GF) |                       | Sauteed onions or mushrooms 1.5          |
|                             |                       | Swiss, cheddar, feta, or goat cheese 1.5 |

## Upgrade Your Side

- |                           |   |                          |   |                     |     |
|---------------------------|---|--------------------------|---|---------------------|-----|
| Sweet potato fries        | 2 | Loaded baked potato (GF) | 2 | Poutine             | 4   |
| Sauteed mushrooms (GF)    | 2 | Onion rings              | 2 | Maple bacon poutine | 4.5 |
| 519 signature greens (GF) | 4 | Caesar salad (GFO)       | 4 | Mac and cheese      | 5   |
| Greek Salad (GF)          | 4 |                          |   |                     |     |

## Mains

- Blackened Fish Tacos** 16  
Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach and basil salsa in a flour tortilla served with a lime wedge. Served with a choice of side.
- Spicy Vegetarian Black Bean Burger (GFO)** 17  
A quarter pound black bean and sweet corn patty with a touch of spice on a brioche bun, dressed with housemade guacamole, arugula, tomato, and onion. Served with a choice of side.
- Salmon Cakes** 17  
2 homemade salmon cakes consisting of onions, peppers, dill and parsley, oven baked and served on a cucumber and radish spring mix salad with rice vinegar and a lemon dill aioli.
- Ginger Stir Fry**  
Vegetarian 14/Chicken 17/Shrimp 19/Steak 19  
Sauteed onions, peppers, celery, broccoli and snap peas tossed in a ginger sauce on top of a bed of chow mein noodles. Topped with spiralized carrots and sesame seeds.
- Mushroom and Red Pepper Bowtie Pasta** 19  
Bowtie pasta with your choice of alfredo or fire roasted tomato sauce, tossed with mushrooms, roasted red peppers and basil, served with garlic toast.
- Ahi Tuna Bowl** 28  
Diced Ahi tuna in a poke sauce served on top of coconut rice, diced mango, edamame, sliced avocado, and radish. Sprinkled with green onions and sesame seeds.
- 519 Stuffed Chicken Supreme (GF)** 28  
Oven baked chicken breast stuffed with fresh basil, tomato, and mozzarella cheese, then topped with fresh basil and balsamic glaze. Served with a choice of two sides.

## Add Ons

- |                       |     |
|-----------------------|-----|
| Chicken or Thai bites | 7   |
| Bacon                 | 1.5 |
| Beef gravy            | 2   |
| Guacamole             | 3   |