

Starters

Onion Rings 9 <i>Battered onion rings fried until golden, served with house made garlic dip.</i>	Firecracker Calamari 18 <i>Breaded calamari with a touch of spice fried until crispy, served with chipotle mayo.</i>
Sweet Potato Fries 9 <i>Sweet potato fries fried until crispy, served with chipotle mayo.</i>	Coconut Shrimp 14 <i>8 Breaded coconut shrimp served with sweet chili sauce.</i>
DF Breaded Pickle Spears 12 <i>Breaded dill pickle spears fried until golden, served with a side of ranch.</i>	Spinach & Artichoke Dip 15 <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>
DF Cheese Curds 14 <i>Cheese curds dipped in beer batter and fried until golden, served with house dip.</i>	Guacamole and Chips 14 <i>Housemade guacamole served with flour and corn tortilla chips.</i>
Potato Cheese Poppers 14 <i>Potato, cheddar cheese, with a hint of jalapeno fried until golden, served with a side of ranch.</i>	Classic Nachos 17 <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>
Buffalo Cauliflower 12 <i>Breaded cauliflower bites tossed in buffalo sauce, served with ranch or blue cheese.</i>	Szechwan Wonton Nachos 20 <i>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.</i>
Potato Skins 14 <i>Bacon and mixed cheese blend baked on potato skins, topped with ranch, Forty Creek whisky BBQ sauce and green onions.</i>	

Salads

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

Poutines

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

GFO - Gluten Free Option Available

Pub Fare

Served with a choice of side

Substitute gluten free bun **add 1**

Beer Battered Haddock 17
Beer battered haddock fillet fried until golden, with house made tartar sauce, coleslaw and 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 with iceberg lettuce, tomato and mayo on a brioche bun. 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 19
6oz sirloin grilled to your liking, with sauteed onions, mushrooms and arugula on a garlic buttered ciabatta bun. Forty Creek BBQ and horseradish mayo
Add cheddar or swiss cheese 1.5 each

Buttermilk Chicken Tenders 17
Buttermilk marinated chicken tenders dredged through seasoned flour, breaded, then fried. Accompanied with plum sauce.

Blackened Fish Tacos 17
Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach basil salsa and chipotle mayo in a flour tortilla.

519 Burger (GFO) 17
6oz local ground beef patty seasoned with salt and pepper, lettuce, tomato and onion on a brioche bun with a pickle.

Chicken Caesar Wrap 17
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 18
Pastrami, swiss cheese, sauerkraut and house dip on marble rye bread. Served with a pickle.

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

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Seasonal Features

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Stuffed Mushroom Caps (Vegan) 10
Mushroom caps stuffed with a garlic and spinach mixture and oven baked. Topped with an almond crumble and served with garlic toast.

Cajun Shrimp Wonton Cups 16
4 crispy wonton cups filled with a green onion, jalapeno, chipotle cream cheese mixture. Topped with pan seared Cajun shrimp.

Garlic Bread Bites 13
Crispy baguette pieces toasted with garlic oil and mixed cheese.

Cod Fritters 15
Flaked cod rolled in a potato and rosemary flour then deep fried until golden. Served with our house made tartar sauce.

Roast Garlic Bean Dip 15
Pureed white kidney beans, roasted garlic, rosemary, and lemon juice. Served with ciabatta and citrus marinated edamame, green beans, asparagus, and fennel.

Mains

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 house made guacamole, arugula, tomato, and onion. Served with a choice of side.

Beef Dip 18
Shaved prime rib, sauteed onions and peppers on a ciabatta bun with horseradish mayo. Served with au jus and choice of side.

Springtime Stir Fry (GFO)
Vegetarian 15/Chicken 18/Shrimp 20/Steak 20
Sauteed mushrooms, red peppers, asparagus and peas tossed in a red wine honey sauce on top of a bed of chow mein noodles.

Apple Rolled Pork Belly 20
Apple, onion, honey, garlic, and rosemary rolled up in pork belly and oven baked until crispy. Served with a choice of two sides.

Pasta Primavera (Vegan) 18
Rotini pasta with sauteed asparagus, red peppers, red onion, and peas, tossed in a light lemony sauce and topped with an almond crumble. Served with garlic toast.

Smoked Chicken Enchiladas 25
2 corn tortillas filled with smoked chicken, mixed cheese, black beans, onion, jalapeno and cilantro. Topped with a mild green sauce and sour cream. Served with a choice of 2 sides.

Sweet Soy Cod 18
6oz pan seared cod fillet topped with a sweet soy sauce and served with a choice of two sides.

Smoked Chicken Leg (GF) 25
11oz chicken leg smoked in house, brushed with a homemade rhubarb BBQ sauce. Served with a choice of two sides.

Sides

Fresh cut fries
Soup of the day
519 rice (GF)
Garlic mashed potatoes (GF)

Garden salad (GF)
Fresh vegetables (GF)
Baked potato (GF)

Ground beef 5
Steak or shrimp 10
Sauteed onions or mushrooms 1.5
Swiss, cheddar, feta, or goat cheese 1.5

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

Add Ons

Upgrade Your Side

Sweet potato fries 2
Sauteed mushrooms (GF) 2
519 signature greens (GF) 4
Greek Salad (GF) 4

Loaded baked potato (GF) 2
Onion rings 3
Caesar salad (GFO) 4

Poutine 4
Maple bacon poutine 4.5
Mac and cheese 5

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