

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>
--	---

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.

Spicy Vegetarian Black Bean Burger 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.

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.

Reuben 18
Pastrami, Swiss cheese, sauerkraut and house dip on marble rye bread. Served with a pickle.

Beef Dip 18
Slow cooked shaved roast beef, sauteed onions and peppers on a ciabatta bun with horseradish mayo. Served with au jus.

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) 42
12oz cut of rich prime beef that's perfectly marbled and deliciously juicy, topped with cowboy butter.

New York Strip (GF) 36
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

GF - Gluten Free

GFO - Gluten Free Option Available

Seasonal Features

Starters

Compound Butter & Bread 7
Warm baguettes & savoury butter made with rosemary, oregano, thyme, paprika, parsley and garlic.

Strawberry Bruschetta 12
Chopped Strawberries in a balsamic vinegar and brown sugar reduction, served on 6 slices of toasted baguettes with a spread of goat cheese and a balsamic glaze.

Taco Bites 10
4 bite-sized cups filled with taco beef, mixed cheese & topped with sour cream, tomatoes, green onions and a lime wedge.

Black Bean Salsa & Chips 14
Housemade bean salsa with black beans, jalapenos, corn, cilantro, lentils, and diced peppers. Served with corn tortilla chips.

Mains

Cobb Salad (GF) 18
Spring Mix, bacon bits, hard boiled egg, grape tomatoes, avocado, cucumbers, shredded mix cheese with a choice of dressing.

Smoked Pulled Pork Sandwich (GFO) 18
Smoked in house pork, tossed in Forty Creek BBQ Sauce, on a ciabatta with our housemade coleslaw and creamy garlic sauce. Served with a choice of side.

Fried Chicken & Waffle Sandwich 20
Buttermilk marinated chicken thighs floured with seasoned flour and fried. Tossed in real maple syrup buffalo sauce and sandwiched between two belgian waffles. Served with a choice of side.

Steak Kabobs (GF) 24
Locally sourced 6oz sirloin marinated in garlic oil, skewered and grilled with peppers, red onions and mushrooms. Served with choice of a side.

519 Stuffed Supreme (GF) 30
Chicken supreme stuffed with fresh basil and mozzarella, topped with pesto. Served with 2 sides.

Asparagus Quiche 18
Fresh asparagus, white onions, grape tomatoes, and egg baked in a flaky pie crust. Served with a choice of side.

Onion Ring Burger 20
6oz locally sourced beef patty on a brioche bun and topped with lettuce, tomato, cheddar cheese, onion rings, creamy garlic and Forty Creek BBQ sauce.

Summertime Stir Fry (GFO)
Vegetarian 17/Chicken 20/Shrimp 22/Steak 22
Sauteed asparagus, baby corn, sliced carrots and green zucchini tossed in a white wine honey sauce on top of a bed of chow mein noodles.

Vegetarian Stuffed Pepper (GF) 25
Green Pepper stuffed with rice, black beans, corn, cilantro and mozzarella cheese topped with salsa. Served with a choice of 2 sides.

Chimichurri Salmon (GF) 35
9oz locally sourced Coho Salmon topped with a fresh, housemade chimichurri sauce consisting of cilantro, parsley, oregano and jalapenos. Served with a choice of 2 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 8
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

GF - Gluten Free

GFO - Gluten Free Option Available