

Starters

Onion Rings	9	Sweet Potato Fries	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>	
DF Breaded Pickle Spears	12	Potato Cheese Poppers	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>	
Buffalo Cauliflower	12	DF Cheese Curds	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>	
Guacamole and Chips	14	Firecracker Calamari	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>	
Potato Skins	14	Classic Nachos	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>	
Spinach & Artichoke Dip	14	Coconut Shrimp	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

Caesar (GFO)	14	Taco Salad (GFO)	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>	
Classic Greek (GF)	16	519 Signature Greens (GF)	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>	
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	Maple Bacon	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

Chicken Quesadilla 18
Chipotle cream cheese, blended cheese, peppers, onions and grilled chicken combined in a flour tortilla and melted on the flat iron grill. 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 and 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 skewered pickle on top.

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.

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

Apple & Brie Flatbread 16
Stone baked flatbread brushed with garlic oil, topped with caramelized onions, sliced apples, arugula and brie with a honey and balsamic glaze.

Thai Coconut Mussels 20
1lb of mussels steamed in Thai coconut milk, butter and bell peppers, topped with green onions and served with garlic toast.

Chicken Caesar Flatbread 20
Stone baked flatbread brushed with Caesar dressing then topped with grilled chicken, red onion, mixed peppers, tomato, bacon bits and mixed cheese, topped with parmesan.

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.

Mains

Autumn Harvest Bowl (GF) 17
Mixed greens, cranberries, sliced apples, chickpeas, beets, candied pecans and quinoa living in harmony with a housemade maple balsamic dressing.

Teriyaki Cauliflower Bowl (GFO) 16
Breaded cauliflower tossed in a homemade teriyaki sauce on a bed of quinoa with edamame, cucumber, sesame seeds, carrots and cabbage. Served with a lime wedge.

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.

Smoked Mozzarella Ravioli 22
Smoked mozzarella ravioli in a pesto alfredo sauce with sundried tomatoes and spinach, served with garlic toast.

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.

Ginger Stir Fry
Vegetarian 14/Chicken 17/Shrimp 19/Steak 19
Sautéed 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.

519 Stuffed Chicken Supreme (GF) 28
Oven baked chicken breast stuffed with brie and apples, then topped with a maple dijon sauce. Served with a choice of two sides.

Pan Seared Salmon (GF) 28
7oz pan seared salmon on a bed of coconut lime rice topped with a homemade lemon caper dill sauce.

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
Swiss, cheddar, feta, or goat cheese 1.5
Sautéed onions or mushrooms 1.5

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

Add Ons

Upgrade Your Side

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

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

Poutine 4
Maple bacon poutine 4.5
Mac and cheese 5