

STARTERS

WINGS FULL lb \$18.95 / ½lb \$10.95

SAUCY: Hot, Island Chef's Buffalo, Blue Moon, Suicide, Hot Balsamic, Apple Whiskey BBQ, Rootbeer BBQ, Korean BBQ, Gold Rush, Ponzu Ginger, Honey Garlic, Teriyaki.

Diablo (MUST SIGN A WAIVER!)

DRY: Dill Pickle, Cajun, Lemon Pepper, Jamaican Jerk, Chipotle Mango, Salt & Pepper, Chipotle Ranch.

Side of Dip \$1.50

FIRECRACKER PRAWNS \$16.95

Seared Prawns in Chipotle Cream Sauce served on a sizzling skillet with Garlic Bread.

CAULIFLOWER BITES \$14.95

Crispy deep fried Cauliflower topped with your choice of Wing Sauce.

PORK BITES \$14.95

Tossed in Garlic Butter, served with a savory Lemon Herb Aioli.

CLASSIC POUTINE \$16.95

Kennebec Fries smothered in Cheese Curds & rich brown Gravy & topped with Green Onions.

ZUCCHINI STICKS \$13.95

Served with a side of Ranch.

PEROGIES \$16.95

Cheddar & Potato Perogies covered in Bacon, Chorizo Sausage, & Caramelized Onions. Served with a side of Sour Cream topped with Green Onions.

JALAPEÑO POPPERS \$14.95

Served with a side of Ranch.

POTATO SKINS \$15.95

Topped with Blended Cheese, Bacon, & Green Onions, served with Sour Cream.

DEEP FRIED PICKLES \$14.95

Served with a side of Ranch.



SALADS

GOAT CHEESE ALMOND SALAD \$18.95

Artisan greens with Toasted Almonds, Almond Brittle, Goat Cheese, fresh Apple, & dried Cranberry. Served with Sweet Onion Vinaigrette & drizzled with Balsamic reduction.

GREEN SALAD \$14.95

Mixed artisan greens with your choice of dressing: Pomegranate Balsamic, Sweet Onion Vinaigrette, Creamy Dill, Ranch, Blue Cheese, Balsamic Vinaigrette

CAESAR SALAD \$16.95

With Shaved Asiago & Bacon Blts

Add 5oz Chicken Breast \$7.95
Add 5 Prawns \$8.95

HANDHELDS

Served with your choice of Fries, Salad, or Daily Soup

PULLED PORK SANDWICH \$18.95

Over a quarter pound of our Slow Roasted Pulled Pork smothered in house made Root Beer BBQ Sauce topped with House Coleslaw.

BRISKET SANDWICH \$18.95

Smoked Beef Brisket, Bold BBQ Sauce, Pickles, and Coleslaw on a Brioche Bun.

FALAFEL WRAP \$18.95

Mediterranean-style house-made Falafel with pickled and raw Red Onions, Cucumber, Tomato, Arugula, and Lettuce. Dressed with Tzatziki and Garlic aioli.

CUBANO \$19.95

Tex-Mex pulled Pork, Ham, Swiss Cheese, Pickles & Yellow Mustard seared in a crispy, buttery grilled Bun.

THE G.O.A.T \$18.95

Goat Cheese, thick cut Bacon, Tomato, Arugula, Garlic aoli & Cilantro crema on a toasted Ciabatta Bun.

CHICKEN RONNIE \$20.95

A Bucky's Original! Grilled Chicken, Crispy Bacon, Lettuce, Tomato, & Pesto Aioli. Served between Asiago Crusted Garlic Bread.

CHICKEN CLUB \$19.95

Triple Decker with fresh Chicken Breast, Bacon, Lettuce, Tomato, Swiss Cheese, & Mayo.

BARON OF BEEF DIP \$19.95

Tender Roast Beef, Sauteed Mushrooms, Caramelized Onion, Creamy Swiss & House Horseradish Aioli. Served Au Jus of course!

CHICKEN CAESAR WRAP \$19.95

Choice of Buffalo, Grilled, or Crispy Chicken, wrapped in a Flour Tortilla with our House Caesar Salad.



Split plates add \$1.95 | Prices subject to applicable taxes | Groups of 6 or more are subject to an 18% gratuity



Gluten Friendly Option Available




Vegetarian Option Available



ENTRÉES

BEEF OR FISH TACOS **\$19.95**
Three House seasoned Beef, or hand battered Cod Tacos in soft Flour Tortillas with all the fixings!


PASTA PRIMAVERA  **\$20.95**
Fresh Vegetables contrast the rich & robust House-smoked Tomato Sauce & Asiago Cheese. Served with Cavatappi Noodles & Garlic Toast.

TEXAS POUTINE **\$20.95**
Covered with over a quarter pound of Pulled Pork. Topped with Crispy Jalapeños, Dusted Onions, & Green Onion.

JERK CHICKEN TRINI BOWL   **\$21.95**
Grilled Jerk Chicken served over Trinidad inspired Curry Rice with Wilted Arugula, Roasted Garlic, Pico De Gallo & finished with Fresh Cilantro Crema.


FISH & CHIPS **1PC \$19.95 | 2PC \$24.95**
Hand-battered Cod served with House Coleslaw, Tartar Sauce, & Fresh Lemon. Not available on Wednesdays

TERIYAKI SALMON BOWL **\$24.95**
Sesame crusted & pan seared Wild Alaskan Sockeye Salmon, served with stir fry Veggies over Rice. Glazed with house made Teriyaki and garnished with Green Onions and spicy Ginger Mayo.

SLOW COOKED RIBS  **1/2 RACK \$20.95 | FULL RACK \$26.95**
Fall off the bone Baby Back Pork Ribs slathered in Apple Whiskey BBQ Sauce & served with house made Corn Bread, Fries & Coleslaw.

CHORIZO, BACON, JALAPEÑO, 3 CHEESE MAC **\$20.95**
House Made Cheese Sauce, topped with Panko breading, & Crispy Fried Jalapeños.

CHICKEN TENDERS **\$19.95**
Hand Battered Chicken Breast served with Fries, & your choice of Honey Mustard, Plum, or BBQ Sauce.

QUESADILLAS  **\$19.95**
Your choice of Seasoned Chicken Breast or Black Beans with Pico De Gallo & Shredded Cheese. Served with a side of Salsa & Sour Cream.

BURGERS

BC BURGER **\$20.95**
Seasoned Beef with Thick Cut Bacon, Cheddar, & Grilled Onions. Topped with Lettuce, Tomato, Signature Burger Mayo, & a Dill Pickle.

RODEO BURGER **\$22.95**
Seasoned Beef finished with Barbecue Sauce, Cheddar Cheese, Thick Cut Bacon, & battered Onion Rings. Topped with Lettuce, Tomato, Signature Burger Mayo, & a Dill Pickle.

CHILI-LIME CHICKEN BURGER **\$19.95**
Spicy Cajun Chicken breast grilled to perfection. Served on a Potato Bun with Avocado-Lime Crema, Lettuce, Tomato & Red Onion.

SMASH BURGER **\$20.95**
Two 3oz Patties hard-seared & done right with American Cheese, Pickles, signature Burger Mayo and Iceberg. Served on a Potato Bun.

CRISPY CHIPOTLE CHICKEN **\$21.95**
Hand Breaded Chicken Breast, Chipotle Mayo, Creamy Swiss, Lettuce, Tomato, Signature Burger Mayo, & a crisp Dill Pickle.

MUSHROOM SWISS **\$19.95**
Seasoned Beef smothered with a pile of Sautéed Mushrooms & Swiss Cheese. Topped with Signature Burger Mayo, & a crisp Dill Pickle.


SUBSTITUTE YOUR SIDE

Caesar Salad or Onion Rings **\$4.95**
Poutine **\$5.95**

LOAD UP YOUR HANDHELD OR BURGER

Add Cheddar or Swiss Cheese **\$2.95**
Side of Gravy **\$2.25**

DESSERTS

S'MORE BAR  **\$11.95**
House-made frozen S'more bar, torched to order

FAIRO - LICIOUS BROWNIE  **\$11.95**
House Made Chocolate Brownie served with Whipped Cream & Ice Cream.

PIZZAS

All Pizzas provided by our neighbours at Pizzability using handmade dough and fresh ingredients

HOUSE PIZZAS

S \$21.95 | M \$27.95 | L \$33.95

MEAT LOVERS

Pepperoni, Ham, Salami, Beef, Italian Sausage.

HAWAIIAN

The Classic loaded with extra Ham and extra Pineapple.

SOOKE DELIGHT

Pepperoni, Ground Beef, Mushrooms, Onions, Green Peppers, Cheddar.

VEGETARIAN

Mushroom, Tomatoes, Green Peppers, Black Olives, Onion.

GOURMET PIZZAS

S \$23.95 | M \$29.95 | L \$35.95

FLORENTINE

Spinach, Feta, Mushrooms, Black Olives, Sundried Tomatoes.

BUTTER CHICKEN

Marinated Chicken Thighs, Onions and Green Peppers, spiced with our Chef's own Marsala, on our House Made Cashew Butter Chicken Sauce.

BBQ CHICKEN

Bull's Eye BBQ Sauce topped with Chicken, Bacon, Onions, Green Peppers, Tomatoes.

SAM'S SPINACH

Spinach, Fresh Cracked Egg, Onions, crumbled Feta.



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