

SEYMOUR'S PUB & GRILL

★ vegetarian items

LUNCH - DINNER - LATE NITES - EVENTS

STARTERS

CAULIFLOWER BITES ★ 13.75

lightly battered, thai chili sauce

VEGGIE GYOZA ★ 13.75

authentic asian dumplings stuffed with carrots, cabbage, mushrooms and bean sprouts, pan fried, served with hoisin-mirin dip

CHICKEN GYOZA 13.75

chicken, cabbage, green onion, ginger, kimchi and sesame oil, served with hoisin-mirin dip

VEGETABLE SPRING ROLLS ★ 13.50

tasty vegetable spring rolls, sauce

MAC & CHEESE 14.50

Aged cheddar, jack cheese, crispy parmesan panko crumble

POPCORN SHRIMP 11.95

Panko breading and served with spicy mayo

TENDERS AND FRIES 15.25

breaded fresh daily, with fries, served with citrusy plum sauce

SEYMOUR'S SIGNATURE CALAMARI 15.75

fried golden, jalapeños, red onion, spicy mayo or marinara sauce

DRY RIBS 14.75

juicy pork tossed with sea salt and cracked pepper, served with lemon wedge

JALAPEÑO JACK STICKS 13.75

homestyle breading deep fried, served with marinara sauce

SEYMOUR'S NACHOS ★ *personal size* 13.50 *full size* 19.75

house fried tri-colour tortilla chips, cheddar, jack cheese, jalapeños, olives, sour cream, salsa and guacamole

CHICKEN WINGS 15.75

salt & pepper or hot sauce served with celery and ranch dip

HANDHELDS

served with fries or caesar salad • substitute yam fries 3

CLASSIC BURGER 16.25

fresh burger pattie, lettuce, tomato, red onion, mustard, mayo and pickle on a fresh toasted brioche bun

add bacon, cheese or mushrooms 2.25

SEYMOUR'S BURGER 18.75

fresh burger pattie, bacon, cheddar cheese, onion ring, lettuce, tomato, red onion, mustard, mayo and pickle on a fresh toasted brioche bun

CRISPY CHICKEN BURGER 18.50

southern style panko breaded, skin on and deep fried chicken, cheddar cheese, pickles, ranch sauce and hot sauce, coleslaw, fresh brioche bun

CAJUN CHICKEN SANDWICH 18.50

cajun chicken breast, cheddar cheese, lettuce, tomato, mayo, on a ciabatta bun

CLUBHOUSE 18.50

fresh grilled chicken breast, cheddar, bacon, garnished with lettuce, tomato, served on a fresh toasted ciabatta bun

QUESADILLA 17.95

roasted quesadilla, spiced chicken, red peppers, cheese, served with salsa and sour cream

BEEF DIP 17.95

slow roasted angus top sirloin and horseradish mayo on a garlic baguette, with au jus
add cheese 2.25

REUBEN SANDWICH 13.95

Montreal smoked beef, sauerkraut, swiss cheese, rye bread

SMOKED TURKEY SANDWICH 13.95

smoked turkey, swiss cheese, tomato, greens on cranberry bread

GRILLED SALMON PANINO 14.95

salmon, avocado, yoghurt, dill, mayo, sour cream, on sourdough bread

BEYOND BURGER ★ 18.95

plant based, tomato, lettuce, onion, pickle, mayo and mustard, on a brioche bun

SALADS

CAESAR SALAD ★ 13.95

romaine lettuce, croutons, parmesan cheese, creamy caesar dressing

FRASER VALLEY HOUSE ★ 14.95

mixed greens, romaine, mango vinaigrette, fresh cherry tomatoes, blueberries, feta cheese, pumpkin seeds

CHOP CHOP SALAD 15.95

mixed greens, romaine, cheese, bacon, hard-boiled egg, cherry tomatoes, dijon dressing

SOUTHWESTERN SALAD ★ 14.95

mixed greens, romaine, corn, black beans, feta cheese, salsa, sour cream, tossed in a creamy vinaigrette

Add to any of the above

hot garlic, cajun chicken, salmon or shrimp 4.50

BANGKOK CHICKEN NOODLE SALAD 18.75

mixed greens, romaine, chow mein noodles, red pepper, carrots, sesame ginger dressing, wonton strips and peanut chicken

COMFORT FOOD & ENTRÉES

BAVARIAN PEROGIES 16.50

potato and cheese stuffed perogies, chorizo sausage, sautéed onions, bacon, and sour cream ★ vegetarian option without sausage and bacon

GOLDEN ALE COD & CHIPS 16.25

1 piece of pacific cod, battered and fried golden, served with fries, coleslaw and house-made tartar sauce

add one piece 4.50 add two pieces 7

BAKED SPAGHETTI 15.95

homemade marinara sauce, spaghetti, smothered in a three cheese blend

SHORT RIB DINNER 19.50

Succulent braised short ribs, served with carrots and mashed potatoes

FIRECRACKER CHOW MEIN WOK ★ 15.50

carrots, celery, red peppers and red onions, spicy sweet soy ginger sauce, roasted peanuts, chinese noodles or white basmati rice

FETTUCCINE ALFREDO ★ 17.25

fettuccine tossed with a made from scratch creamy alfredo sauce, parmesan cheese

FOUR CHEESE TORTELLINI ★ 17.25

tossed in a rosé sauce

Add hot garlic, cajun chicken, salmon or shrimp 4.50

6 oz AAA TOP SIRLOIN STEAK 18.75

Add sautéed mushrooms or shrimp 4¾

SALMON 19.25

served with sauce made fresh daily

BBQ RIBS ½ rack 16.00 full rack 19.75

braised slow fall off the bone ribs

All the above served with roast or buttery mashed potatoes or french fries or white rice, and fresh vegetables

DESSERTS

CHOCOLATE CAKE 8.75

CHEESECAKE 7.50

Add ice cream 2.25

prices do not include applicable taxes

18% gratuity on groups of 8 or more

SEYMOUR'S PUB & GRILL

LUNCH - DINNER - LATE NITES - EVENTS

COCKTAILS

	1oz	2oz
BLOODY CAESAR Vodka and Walter's craft caesar mix, spiced to perfection, celery	5.99	7.99
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime juice	6.50	8.50
LONG ISLAND ICED TEA Tequila, Vodka, Rum, Gin, Triple Sec, cola and bar lime	5.99	7.99
MAI TAI White and dark rum, orgeat syrup, pineapple	5.99	7.99
MARGARITA Lime, Raspberry, Peach or Strawberry, Tequila, Cointreau and fresh lime	5.99	7.99
MOSCOW MULE Vodka, ginger and fresh lime, mint	5.99	7.99
BELLINI Appleton rum, peach liquor, Bellini mix	5.99	7.99

PREMIUM DRAUGHT BEER - 14 oz pour

ALES

ALEXANDER KEITH'S INDIA PALE ALE - abv: 5% ibu: 13	6.55
BRIDGE BOURBON BLOOD ORANGE - abv: 5.5%	6.70
PHILLIPS BLUE BUCK ALE - abv: 5% ibu: 30	6.25
STANLEY PARK SUNSETTER - abv: 4.8%	6.55
STRANGE FELLOWS TALISMAN - abv: 4.2%	6.25

IPAS AND HOPS

BACKCOUNTRY WIDOWMAKER - abv: 6.7% ibu: 50	7.50
DRIFTWOOD FAT TUG IPA - abv: 7 % ibu: 80	6.70
FOUR WINDS IPA - abv: 7% ibu: 70	6.95
PHILLIPS ELECTRIC UNICORN - abv: 6.5% ibu: 75	6.70
RUSSELL PUNCH BOWL IPA - abv: 6.5% ibu: 65	6.70
YELLOW DOG HIGH FIVE HAZY - abv: 7% ibu: 60	6.70

LAGERS

BUD LIGHT - abv: 4% ibu: 6	6.40
BUDWEISER - abv 5%	6.50
COORS ORIGINAL - abv 5%	6.95
GRANVILLE ISLAND HONEY LAGER - abv: 4.7% ibu: 15	6.25
MOLSON CANADIAN - abv 5%	6.50
RED TRUCK CLASSIC LAGER - abv 5%	5.95

PILSNERS

OLD STYLE PILSNER - abv 5%	5.95
PHILLIPS IMPLOSION PILSNER - abv 5%	6.15
STELLA ARTOIS BELGIAN PILSNER - abv: 5%	18 oz 9.35

STOUTS & MALTS

GUINNESS - abv: 4.2%	10.95
RUSSELL WEE ANGRY SCOTCH ALE - abv: 6.5% ibu: 30	6.90

SOURS

PHILLIPS DINO SOUR - abv: 4.28%	5.50
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CIDERS

LONETREE APPLE CIDER - abv: 5.5%	5.25	18 oz
STRONGBOW APPLE CIDER - gluten free, abv: 4.5%	7.35	9.45

WINES

WHITE

	6 oz	9 oz	bottle
PELLER FAMILY VINEYARDS - sauvignon blanc	5.99	8.99	
LINDEMANS BIN 65 - chardonnay	5.99	8.99	22.00
INVISIBULL - sauvignon blanc	5.99	8.99	22.00
JACOBS CREEK - moscato	5.99	8.99	22.00
MONTALTO - pinot grigio	6.75	9.99	25.00
WENTE - chardonnay	8.99	13.99	38.00

RED

	6 oz	9 oz	bottle
PELLER FAMILY VINEYARDS - merlot	5.99	8.99	
PELLER FAMILY VINEYARDS - cabernet sauvignon	5.99	8.99	
FINCA LOS PRIMOS - malbec	6.95	9.99	26.00
WOODBIDGE - cabernet sauvignon	7.49	10.99	28.00
PEPPERWOOD ORGANIC - cabernet sauvignon	7.49	10.99	28.00
J. LOHR - cabernet sauvignon	10.50	14.00	38.50
BURROWING OWL - syrah	14.50	18.50	50.00

SPARKLING

	6 oz	9 oz	bottle
HENKELL TROCKEN PICOLLO 7 oz bottle			7.00
YELLOWTAIL BUBBLES	7.99	11.00	30.00
LAMARCA PROSECCO	9.99	14.00	38.00

ROSÉ

	6 oz	9 oz	bottle
PELLER FAMILY VINEYARDS - rosé	5.99	7.97	22.00

COOLERS, CIDERS & SELTZERS

BUMPER CROP CRISP APPLE	5.75
OKANAGAN APRICOT HIBISCUS	6.00
STRONGBOW	8.00
WHITE CLAW MANGO 355mL	7.00
WHITE CLAW BLACK CHERRY 355mL	7.00
PYUR COCONUT 355mL	6.00
PYUR LIME 355mL	6.00
SMIRNOFF ICE 330mL	6.00
SOMERSBY BLACKBERRY 473mL	8.00
SOMERSBY APPLE 473mL	8.00

BOTTLES & CANS

CORONA 330mL	6.55
HEINEKEN 330mL	7.35
PABST BLUE RIBBON 334mL	5.00
BUD 341mL	6.00
COORS LIGHT 341mL	6.55
KOKANEE 341mL	6.00
CANADIAN 341mL	6.00
BUDLIGHT 341mL	6.00
KEITH'S 341mL	6.55
MICHELOB ULTRA 341mL	6.55
OLD MILWAUKEE 341mL	5.00
GUINNESS 440mL	8.00

SEYMOUR'S
PUB & GRILL
DAILY FEATURES

GAME NIGHT

Enjoy a \$5.25 beer during all Canucks, Whitecaps, BC Lions, and Seattle Seahawks Games!
Choice between: Molson Canadian, Phillips Blue Buck, Phillips Pilsner, Red Truck Classic Lager, Granville Honey Lager, Bud, Bud Light, Punch Bowl, and Angry Scotch.

TACOS & MARGARITA MONDAYS: 6-10PM

SET OF 3 TACOS 9
choice of hard shell beef taco, soft tortilla beef taco, or soft tortilla fish taco

MARGARITA 4
Tequila, Cointreau and fresh lime blended with ice and served with a salt rim

CORONA BEER 4 for \$20

TUESDAY SPECIALS: 6-10PM

ALL BEER TAPS 3
except Guinness and Stella Artois

WELL HIGHBALLS 3

JAMESON'S 1 oz 3

WING WEDNESDAYS: 6-10PM

.50 cent wings all day!
(minimum order: 10 wings)
add dip and celery for \$2

HAPPY HOUR MENU

Mon. to Sun. from 2:00 pm - 6:00 pm & 10:00 pm to close

APPETIZERS

CAESAR SALAD	9.00
DRY RIBS	9.00
VEGGIE SPRING ROLLS	9.00
CHICKEN WINGS	10.00
<i>add dip and celery</i>	2.00
BURGER WITH CHEESE AND FRIES	13.50

WHITE WINE

PELLER FAMILY VINEYARDS - sauvignon blanc	6 oz glass 4.45
LINDEMANS BIN 65 - chardonnay	6 oz glass 4.45
MONTALTO - pinot grigio	6 oz glass 5.95

RED WINE

PELLER FAMILY VINEYARDS - merlot	6 oz glass 4.45
PELLER FAMILY VINEYARDS - cabernet sauvignon	6 oz glass 4.45

CANS & BOTTLED BEER

PABST BLUE RIBBON 355ml	4.50
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FROM THE BAR - 1oz

LONG ISLAND ICED TEA	4.75
BELLINI	4.75

DRAUGHT BEER

CANADIAN	4.75
PHILLIPS ELECTRIC UNICORN	4.75
OLD STYLE PILSNER	4.75
PHILLIPS BLUE BUCK	4.75
PHILLIPS PILSNER	4.75
STANLEY PARK SUNSETTER	4.75
ROAD TRIP CLASSIC LAGER	4.75
BUD	4.75
BUDLIGHT	4.75
ALEXANDER KEITH'S INDIA PALE ALE	4.75
GRANVILLE ISLAND HONEY LAGER	4.75

LIQUOR

JAMESON	3.75
WELL HIGHBALLS	4.75

SEYMOUR'S PUB & GRILL

\$13.95 BRUNCH MENU

CLASSIC BREAKFAST

two scrambled eggs with your choice of bacon, ham, or breakfast sausage with toast and hashbrowns

SEYMOURS OMELETTE

chorizo, red peppers, jack cheese, toast, hashbrowns

CLASSIC EGGS BENEDICT

two eggs, english muffin, Canadian bacon or grilled ham & homemade hollandaise

UOVO NAPOLITANO

grilled bread filled with jack cheese and topped with poached eggs, marinara sauce, served with roast potatoes and italian sausage

LUSCIOUS BELGIAN WAFFLES

served with maple syrup, blueberry compote, chocolate or caramel sauce and whipped cream

PULLED SHORT RIB BENEDICT

two eggs, english muffin, braised beef, BBQ sauce & homemade hollandaise

BRAISED BEEF BREAKFAST BOWL

crisp breakfast potatoes, slow braised beef, sautéed onions, peppers, topped with eggs and jack cheese

HANGOVER BREAKFAST BOWL

crisp breakfast potatoes, ham, pork sausage, bacon, chorizo sausage, onions, peppers, topped with scrambled eggs and cheese

From the Bar - \$4 Drinks

MIMOSA

BELLINI

MARGARITA

BLOODY MARY

CAESAR

COFFEE with a choice of Baileys,
Kahlua or Frangelico

prices do not include applicable taxes