

# TYEE PUB MENU

## Blackened Salmon Taco

Chipotle Aioli, Pineapple Salsa, Sour Guacamole, Crispy Wonton  
(Seasonal Salmon Pacific Run)

## Masala Short Rib Taco

Garlic Lime Hummus, Tomato Chutney, Cilantro Yogurt & Crispy Shallot

## BC Spot Prawn Bruschetta

With Crispy Caper, Focaccia, Grana Padano & Chili Aioli

## Bacon Wrapped Bacon

Slow Braised Fraser Valley Pork Belly Wrapped Double Smoked Bacon Fig and Caramelized Onion Jam,  
Micro Salad

## Beer Brined Crispy Chicken Wings

(Citrusy High Hop Stanley Park IPA)

(Chicken all Organic Free Range Cedar Valley Poultry)

Korean BBQ, Valentino Buffalo Blue Cheese, Peach Chipotle Honey, Cilantro lime, S&P or Garlic Ranch  
Parmesan

## Nacho Bowl

Sour Cream, Guacamole, Salsa, Hoyne Dark Matter Beer Cheese Layered Abucllo's Chips and Topped with  
Tempura Jalapenos

## Albacore Ahi Tuna Pohe

Mango, Grilled Pineapple, Roasted Red Pepper, Sesame Seaweed Salad, Hoisin Marinated BC Albacore &  
Ahi, Crispy Wonton Chips

## Vegan Platter (Sharing)

Roasted Garlic Hummus, Root Chips, Tzatziki, Deep Fried Garlic Stuffed Olives & Cauliflower Hot Wings

## Roasted Chicken Cobb Lettuce Wrap

Organic Chicken, Blue Cheese, Bacon Cherry Tomato & Avocado Lime Dressing

## Tempura BC Halibut

Arugula, Pickled Carrot Salad, Butter Pickles & Thrice Booked Fries & Hoisin Soy Vinaigrette

## Southwestern Quinoa Salad

Roasted Corn, Red Pepper, Pickled Red Onion, Avocado and Garlic Dressing

Add Roasted Chicken 6    Add Blackened Salmon 8

## Tyee Chuck Burger

100% Black Angus Chuck, Lettuce, Tomato, Pickles, Awesome Sauce on a Brioche Bun

Customized with Pineapple Salsa, Avocado, Blue Cheese, Aged Cheddar or Double Smoked Bacon

Customize Toppings 1.50 each

Choice of Kale Caesar or Thrice Cooked Fries

## BC Clam Chowder

Clam & Smoked Salmon

## Cache Creek Striploin (30 day age)

6oz Striploin, Garlic Portabellas, Caramelized Balsamic Onions & Grilled Sourdough Crostini

Choice of Kale Caesar or Thrice Cooked Fries