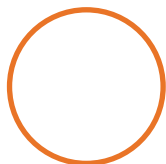
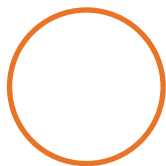


## STARTERS & SALADS



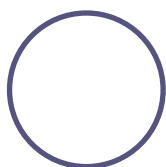
### CRISPY BEEF & PRAWN SALAD \$18

Crispy beef short rib, chili garlic prawns, field greens, spicy almonds, Asian vegetables & golden pineapple with our cilantro soy ginger dressing.



### GRILLED CAESAR SALAD \$13

Wedge of romaine, double smoked bacon, Parmigiano Reggiano, herb croutons and our roasted garlic dressing.



### SMACK DAB SALAD \$12

Mixed greens, roasted yam, cherry tomato, pickled red onion, carrot ribbons, pumpkin seeds and our citrus shallot dressing.

Add Chicken Breast or Prawns \$6

### VINE RIPE TOMATO AND BOCCONCINI SALAD \$15

BC Hot House tomatoes, Prosciutto di Parma, fresh basil, watercress, Bocconcini, shaved shallot rings, herb croutons & black pepper lemon dressing.

### TOMATO SOUP & MINI GRILLED CHEESE \$11

Tomato soup scented with smoked paprika & a mini grilled cheese bursting with our house cheese blend. We dare you not to dip!

### SMACK DAB CHICKEN NOODLE SOUP \$9

Slow cooked hand torn chicken, aromatic root vegetables, egg noodles, fresh herbs in rich chicken broth. Served with a rosemary parmesan cracker.

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## SMACK DAB IN THE MIDDLE

### TERIYAKI GLAZED RIBS \$14

House pickled vegetables, honey roasted cashews, apple ginger puree.

### KOREAN CHICKEN WINGS \$13

Bold and spicy, cilantro and Asian pickled vegetables.

### SPINACH & ARTICHOKE DIP

#### FOR TWO \$14

Sautéed spinach, leek and spiced artichokes with dry white wine & fontina cheese. Flat bread and rosemary parmesan crackers for dipping.

### CRISPY CALAMARI \$14

Tossed in cornmeal and citrus chili spice with our togarashi dip.

### SMACK DAB CRAZY FRIES \$8

House cut potatoes tossed in roasted garlic, parsley and lemon with a side of garlic aioli.

### POTATO BRAVAS \$12

House cut potatoes, tossed with smoked paprika salt, chorizo, tomatoes & scallions, spicy aioli on the side.

### HOUSE SPUN SEA SALT & OREGANO CRUSTED FLAT BREAD \$3

Baked fresh to order.

### MEAT & CHEESE BOARD \$19

Tuscan salami, Prosciutto di Parma, spicy capicola, Bocconcini, Parmigiano Reggiano, house pickled vegetables, house made beer mustard, warm olives, forno flat bread.

### SALT SPRING ISLAND MUSSELS & HOUSE CUT FRIES \$20

White wine, garlic, tomato, shallot & Two Rivers chorizo. Garlic aioli dip.


# PICK IT UP

## FRASER VALLEY HAM & CHEESE \$16

Artisan ham, Swiss cheese & house crafted beer mustard between fresh butter bread. Grilled to perfection!  
House cut fries.

## SMOKIN' BEEF & CHEDDAR BURGER \$16

The ultimate sesame bun loaded with 8 oz burger, caramelized onions, wild mushrooms, lettuce, vine ripe tomato, pickled onion, pickle, aged white cheddar & spicy aioli. House cut fries.

Add 2 bacon strips \$2 

Gluten friendly bun \$3 

## SPICY KOREAN BEEF TACOS \$16

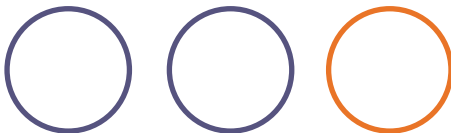
Sweet mayo, shaved cabbage, pickled carrot, jalapeno, cilantro & pineapple salsa on soft flour tortillas.

## PRAWN TACOS \$17

Chili butter glazed prawns, hot sauce aioli, avocado cream, shaved cabbage, mango jalapeno relish & cilantro on soft flour tortillas. Great to share!

## CRISPY CHICKEN SANDWICH \$15

House breaded chicken with chipotle broccoli slaw, vine ripe tomato & basil avocado cream on an artisan focaccia bun. House cut fries.



## GRILLED NEW YORK \$28

8 oz, new potatoes, double smoked bacon & red onion ragout, truffled mushrooms, wilted greens and red wine shallot jus.

## BEER CAN CHICKEN \$21

Beer brined and slow roasted half chicken, chipotle broccoli slaw, traditional baked pork & beans, peach bbq sauce.

## SMACK DAB PAD THAI \$20

Pan seared chicken and black tiger prawns, Asian vegetables, red panang curry sauce, rice stick noodles and honey roasted almonds.

## CRISPY STEELHEAD TROUT \$23

Warm potato salad with double smoked bacon, organic BC mushrooms, green beans, oven dried tomatoes, kalamata olives, shallots, Mediterranean dressing & tarragon aioli.

## SHORT RIB & PRAWNS \$28

Asian beef short rib, chili garlic prawns, mushroom gyoza, carrot and ginger puree, baby bok choy, beech mushrooms & togo spiced almonds.



**MARGHERITA \$13** 

Basil & fresh bocconcini.

**PEPPERONI \$15**

Two Rivers artisan pepperoni and crushed organic oregano.

**SMACK DAB MAUI \$17**

Fraser Valley artisan ham, crispy pancetta, forno roasted pineapple & banana peppers.

**PROSCIUTTO DI PARMA \$17**

Prosciutto, cherry tomatoes, arugula, Parmigiano Reggiano.

**PESTO CHICKEN \$18**


Basil pesto, slow roasted chicken, cherry tomatoes & arugula.

**THE GREEK \$16** 

Spinach and artichoke spread, cherry tomatoes, marinated artichokes, bell peppers, pickled red onion, kalamata olives & feta cheese.

**TACO \$15**

Chorizo sausage, cherry tomatoes, shaved iceberg lettuce, spicy aioli, avocado sour cream.









Substitute house made gluten friendly pizza crust \$3 

### Crazy Good Pizza (12")


Our Crazy Good Pizza is hand formed & made from high quality ingredients, making each pizza one of a kind. Created with hand crafted dough prepared in house, our crushed tomato sauce & artisan olive oils. All pizzas are topped with our cheese blend of provolone & mozzarella.


Our gas fired forno oven reaches temperatures of 850 degrees, baking our pizza quickly so that it is done to perfection, bubbling with a blistered crust full of flavour. Enjoy!

## ADD ONS

CHILI GARLIC PRAWNS \$6   
CRISPY CHICKEN BREAST \$6  
GRILLED CHICKEN BREAST \$6   
SIDE SMACK DAB SALAD \$6   
SIDE CAESAR SALAD \$6 \* \*  
HOUSE CUT FRIES \$5   
SIDE TOMATO SOUP \$5    
SIDE CHICKEN NOODLE SOUP \$5


DO IT, WE DARE YOU

FRIED OKANAGAN APPLE PIE \$7   
Fresh pastry, English toffee crumble, toasted pecans, sauce Anglaise, whiskey caramel sauce and house made vanilla ice cream.

COOKIES & CREAM \$8   
Dark and white chocolate pudding, salted caramel & soft whipped cream garnished with an ice cream sandwich for dipping.

HOUSE MADE ICE CREAM AND SORBETS \$3 PER SCOOP  




SMACK DAB SUNDAE \$8  \*  
House spun peanut butter ice cream, salted beer caramel hot fudge, house made peanut brittle & whipped cream with a cherry on top!

MILLE FEUILLE \$7   
Flaky baked puffed pastry, lemon curd, seasonal macerated berries, raspberry coulis, frozen peach yogurt .


SOUR CHERRY CHEESECAKE \$8  
Sour cherry compote, orange scented cheesecake & house made graham cracker for dipping.

## LI'L SMACK DABBERS MENU

10 & UNDER

CHEESE PIZZA \$9  
KIDZ GRILLED CHEESE SANDWICH \$6   
CHOPPED CAESAR SALAD \$6 \* \*  
CHICKEN FINGERS & FRIES \$9  
KIDZ ICE CREAM (1 SCOOP) \$3 

 Vegetarian menu items

 Menu items prepared without gluten. Please be aware that during the in- house preparation of our menu items, there may be cross-contamination with ingredients containing gluten.

Menu items that can be modified to be  or  are noted with an \*