

GETTING STARTED

PLANT-BASED

ROMER'S MEATBALLS (VG AVAILABLE)

fresh ground beef and pork, green onion, egg, cilantro, cumin and ancho chilies. sweet heat

WINGS

SALT & PEPPER with hot sauce & ranch or **SPICY BUTTER** with gorgonzola drizzle

CAULIFLOWER WINGS (V)

hot sauce, ranch

BRUSSELS SPROUTS (V)

crispy fried, parmesan, garlic, red chili and lemon

NACHOS VALENTINA FOR TWO (V)

spicy cheese, jalapeños, olives, green onions, valentina sauce, chipotle aioli, garlic dill
ADD GUACAMOLE 3.95

VALENTINA TATER TOTS (V)

salsa, valentina sauce, green onions, garlic dill sauce, nacho cheese

SZECHUAN GREEN BEANS (VG)

blistered green beans, soy, rice vinegar, minced garlic, green onion

SOUP OF THE DAY

ask your server for today's selection, served with garlic toast

CHARCUTERIE FOR TWO

3 cheeses, fresh cured meats, nuts, crackers, marinated pickles & olives, bacon jam

FROM THE SEA

CALAMARI

fried jalapeño and onion, garlic dill, honey sambal

SHRIMP GYOZA

sriracha aioli, poke sauce, great to share

AHI TUNA TATAKI

wontons or cucumber, avocado, poke sauce, blistered jalapeños, wasabi aioli

COCONUT SHRIMP

honey sambal, roasted red pepper, miso cilantro

SALT SPRING ISLAND MUSSELS & CHORIZO

(1 lb) salt spring island mussels, in romer's pale ale & shellfish broth, fries & bread for dipping **ADD 1/2 POUND 12.95**

16.95

18.95

15.95

14.95

21.95

9.95

10.95

9.95

29.95

18.95

15.95

18.95

17.95

25.95

HARVEST BOWL (V)

brown rice, yams, quinoa, red pepper, cranberries, goat cheese, hemp hearts, basil balsamic

18.95

HULI HULI TOFU BOWL (VG)

hawaiian bbq crispy tofu, brown rice, edamame, noodles, mango, pineapple salsa, matchstick carrots, honey lime peanut vinaigrette

22.95

TOFU RASTA BOWL (VG)

jerked tofu, yams, corn, brown rice, red pepper, greens, pita bread

22.95

RAMEN BOWL (V)

miso and shiitake mushroom broth, carrots, green onion, bok choy, bean curd, bean sprouts, egg noodle

17.95

THAI GREEN CURRY BOWL (VG)

grilled tofu, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro

18.95

BUTTER PANEER PIZZA (V)

paneer cheese, curry sauce, caramelized onion, fig, cilantro

21.95

TOFU TACOS & FRIES (VG) (2)

crispy tofu, honey chipotle slaw, chipotle aioli, fresh salsa, lime

18.95

VEGAN CHICKEN FINGERS (VG)

5 pieces vegan chicken, honey mustard or ranch dressing, fresh kennebec fries

18.95

VEGANATOR BURGER (VG)

Beyond® patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and grilled avocado, fries

21.95

GARDEN BURGER (V)

fresh vegetable patty, lettuce, tomato, onion, pickles, R sauce, fries

21.95

SALADS & BOWLS

CAESAR SALAD (V)

classic caesar dressing, house croutons
ADD CHICKEN 6.95

(SM) 9.95 (LG) 14.95

KATSU CHICKEN SALAD

panko crusted local chicken, topped with arugula, artisan greens, red pepper, thin sliced carrots, green papaya, miso dressing and onion strings

21.95

BANG BANG CHICKEN BOWL

tempura chicken, sesame noodles, mango, edamame, poke sauce, matchstick carrots, red cabbage, tomato, rice, honey-sambal and wasabi aioli

22.95

BLACKENED FRASER VALLEY CHICKEN SALAD

artisan greens, feta, pumpkin seeds, cranberries, tomato, dates, hemp hearts, tortilla strips, honey-lime-peanut dressing

21.95

WEST COAST SALMON BOWL

grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing

23.95

BONZAI HAWAIIAN AHI TUNA POKE BOWL

rice, sesame noodles, edamame, poke sauce, greens, mango, red cabbage, grape tomatoes, matchstick carrots, tuna, poke sauce, sriracha aioli and miso vinaigrette

23.95

(VG) = VEGAN (V) = VEGETARIAN

SUSHI & RAW BAR

OPEN DAILY AFTER 3 PM

FRESH SHUCKED OYSTERS

	3	6	12
KUSSHI from the japanese word "ultimate" : small, clean and delicate. bc's most recognized oyster	9.95	17.95	32.95
ROYAL MIYAGI from bc's sunshine coast they have a smooth texture with mild brininess and kiwi-like finish	9.95	17.95	32.95
ROTATING FEATURE OYSTER ask your shucker for todays feature	9.95	17.95	32.95
THREESOME order all three together and taste the differences	9.95	17.95	32.95

OYSTERS ARE SERVED WITH MIGNONETTE, SOY DRIZZLE & CHILI ZEST SAUCE

*occasionally some oysters are unavailable and we need to substitute to provide you the best quality
these oysters contain raw ingredients and are not cooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

SUSHI ROLLS & MUSSELS

THE CALIFORNIA ROLL made in house, crab, cucumber, sushi rice. japanese mayo	15.95
SPICY PREMIUM AHI TUNA ROLL ahi tuna, japanese mayo, sriracha, sesame oil, sushi rice	16.95
DYNAMITE ROLL cucumber, avocado, prawn tempura, dynamite sauce	16.95
SALT SPRING ISLAND MUSSELS & CHORIZO (1 lb) salt spring island mussels, in Romer's pale ale & shellfish broth, fries & bread for dipping ADD ½ POUND 12.95	25.95

SEACUTERIE SHARE PLATTER

poached prawns, dynamite roll,
smoked salmon, kusshi oysters,
poached mussels chilled

34.95

HAPPY HOUR

CHEF SELECTION OYSTERS

\$2 BUCKS A SHUCK
(3 MINIMUM)

3-6 PM & 9 -CLOSE

BRICK OVEN SOURDOUGH PIZZA

CLASSIC MARGHERITA (V) house tomato sauce, flor di latte cheese, fresh basil	18.95	BIG KAHUNA tuscan ham, rum pineapple, mozzarella, fresno chile, la bomba yogurt, red onions	22.95
PEAR AND GORGONZOLA (V) gorgonzola, bosc pear, red onion, fig syrup drizzle, candied walnut crunch, fresh rosemary, pink peppercorn	22.95	BUTTER PANEER (V) paneer cheese, curry sauce, caramelized onion, fig, cilantro	21.95
CLASSIC PEPPERONI smothered with premium pepperoni, mozzarella, roasted garlic	21.95	TRUFFLE MUSHROOM (V) truffled fresh local mushrooms, mozzarella, arugula	22.95
CALABRESE AND CAPICOLA add a little spice with these cured meats, black olives, banana peppers, honey	22.95	JUST FOR KIDS 8 inch cheese or pepperoni pizza	12.95
QUATTRO FROMAGE (V) mozzarella, local goat cheese, parmesan and gorgonzola	19.95	PIZZA OF THE MONTH every month chef Romer comes up with a new creation. just ask	21.95

ALL PIZZAS ARE AVAILABLE WITH GLUTEN FREE CRUST (ADD \$1)

BURGERS & HANDHELDS

ALL BURGERS & HANDHELDS ARE SERVED WITH KENNEBEC FRIES HAND CUT IN HOUSE

Upgrade fries to: **YAM FRIES**, **POUTINE**, **GARLIC** or **TRUFFLE** for +1.50

Any beef patty can be substituted for a **GARDEN PATTY** or **VEGAN PATTY** for +1

Upgrade any burger to **BRANT LAKE WAGYU BEEF** for +3 (4oz) or +5 (8oz)

	BURGER D'LITE (40Z)	BIG R (80Z)
WICKED DEADLY CHEESEBURGER aged cheddar, jalapeño jack, dark ale cheddar, gorgonzola, bacon lager jam	18.95	23.95
MAN'S MAN tomatoes, bacon, dark ale cheddar, onion strings, mustard aioli	18.95	23.95
MAGIC MUSHROOM caramelized onion, portobello mushroom, boursin, arugula, olive oil aioli	17.95	22.95
BRANT LAKE WAGYU & TRUFFLE wild mushrooms, local goat cheese, tomato, truffle aioli	20.95	25.95
STANDARD lettuce, tomato, onions, pickles, r sauce	16.95	21.95
CHORIZODOR chorizo patty, cheddar, boursin, tomatoes, avocado, onions, diablo sauce	17.95	22.95
DOUBLE SMASH 2 stacked 4oz smashed patties, mustard, bacon, onion, aged cheddar, tomato, R sauce		23.95
OVEN ROASTED PRIME RIB DIP prime rib, gorgonzola cream, crispy onions, on baguette, red wine au jus		21.95
NASHVILLE CHICKEN BURGER buttermilk chicken, pickles, hot butter sauce, ranch slaw		21.95
BC SALMON BURGER old bay seasoning, lettuce, tomato, spicy pickle tartar sauce		23.95
VEGANATOR (VG) Beyond® patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and grilled avocado		21.95

ALL BURGERS CAN BE SERVED
"ON GREEN" FOR \$1
OR "KETO STYLE"
ON GREEN WITH EGG AND TOMATO
FOR \$2.95

ADD TO YOUR BURGER

BACON	3.95
DARK ALE CHEDDAR CHEESE	2.95
EGG	2.95
AVOCADO	3.95
GRAVY	3.95
EXTRA PATTY (40Z)	4.95

DIPS

CHIPOTLE	1.95
SRIRACHA	1.95
HONEY SAMBAL	1.95
BBQ	1.95

BRANT LAKE WAGYU BEEF
ALBERTA RAISED, GRAIN FED,
AND HORMONE FREE.
SUPERIOR ARTISAN BEEF.

BURGER & SANDWICH OF THE MONTH

ROTATING SEASONAL CHEF COMBINATIONS

ASK YOUR SERVER FOR
OUR CURRENT SELECTIONS



ANIMAL WELFARE CERTIFIED NATURAL WITH NO ANTIBIOTICS

OUR SEMLIN VALLEY RANCH BEEF IS FROM CACHE CREEK B.C.
ALWAYS FRESH AND NEVER FROZEN. GROUND DAILY BY CIOFFI'S
IN BURNABY. HAND FORMED AND SMASHED ON THE GRILL.

STEAK & SEAFOOD

7 OZ CERTIFIED ANGUS BEEF® SIRLOIN

center cut, grilled to perfection, roasted garlic mash, seasonal vegetables

29.95

7 OZ CERTIFIED ANGUS BEEF® SIRLOIN & SUSHI

premium 7oz CAB® sirloin & dynamite roll

34.95

7OZ CERTIFIED ANGUS BEEF®

SIRLOIN & WHISKEY GARLIC SHRIMP

premium 7oz CAB® sirloin with whiskey garlic shrimp, roasted garlic mash, seasonal vegetables

36.95

6 OZ TENDERLOIN FILET

our most tender steak, boursin butter, roasted garlic mash and seasonal vegetables

47.95

12 OZ CERTIFIED ANGUS BEEF® NEW YORK STRIP

king of steaks – roasted garlic mash, seasonal vegetables, peppercorn sauce

48.95

SEAFOOD MIXED GRILL

fresh bc ocean wise steelhead in beurre blanc, whiskey garlic prawns, salt spring island mussels, brown rice seasonal vegetable

32.95

BONZAI HAWAIIAN AHI TUNA POKE BOWL

rice, sesame noodles, edamame, poke sauce, greens, mango, red cabbage, grape tomatoes, matchstick carrots, tuna, poke sauce, sriracha aioli and miso vinaigrette

23.95

WEST COAST SALMON BOWL

grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing

23.95

SALT SPRING ISLAND MUSSELS & CHORIZO

(1 lb) salt spring island mussels, in Romer's pale ale & shellfish broth, fries & bread for dipping
ADD ½ POUND 12.95

25.95

WEEKENDS ARE PRIME TIME

AVAILABLE WHILE IT LASTS.
SATURDAY & SUNDAY ONLY

24 hour butter cured and slow roasted prime rib, house-made creamed horseradish, red wine au jus, roasted garlic mash, seasonal vegetables

(80Z) 34.95 | (120Z) 43.95

SIDES & ADD ONS

BC MUSHROOMS 5.95

PEPPERCORN SAUCE 3.95

SZECHUAN GREEN BEANS 5.95

BOURSIN BUTTER 4.95

WHISKEY GARLIC SHRIMP 8.95

ROMER'S PREMIUM STEAKS
ARE HAND CUT BY PROFESSIONAL
LOCAL BUTCHERS. PREMIUM,
MINIMUM 28 DAY AGED, CENTER CUT.

FROM CHEF ROMER'S KITCHEN

CRISPY FISH TACOS & FRIES

crispy fish, honey chipotle slaw, chipotle aioli, fresh salsa, lime, served open faced

(2) 18.95

SCRATCH MAC N CHEESE (V)

house made cheese sauce and toasted garlic bread

17.95

JAMAICAN JERK CHICKEN BOWL

traditional spicy jerked chicken, yams, corn, brown rice, red pepper, greens, pita bread

22.95

KATSU CHICKEN RAMEN BOWL

panko breaded chicken, miso and shiitake mushroom broth, carrots, green onion, bok choy, spiced bean curd, bean sprouts

19.95

FETTUCCINE ALFREDO (V)

fettuccine noodles, cream, parmesan, romano, fresh herbs, grilled garlic toast

ADD CHICKEN 6.95

18.95

FISH AND CHIPS

house spicy pickle tartar sauce, artisan greens, fresh kennebec fries

(1 PC) 19.95 | (2 PC) 23.95

CHICKEN TENDERS AND FRIES

5 pieces served with honey mustard or ranch for dipping

21.95

DINNER CHICKEN PARMESAN

two fraser valley chicken breasts, tomato basil sauce, mozzarella, parmesan, grilled garlic toast, butter garlic noodles

25.95

DINNER SPAGHETTI & MEATBALLS (VG AVAILABLE)

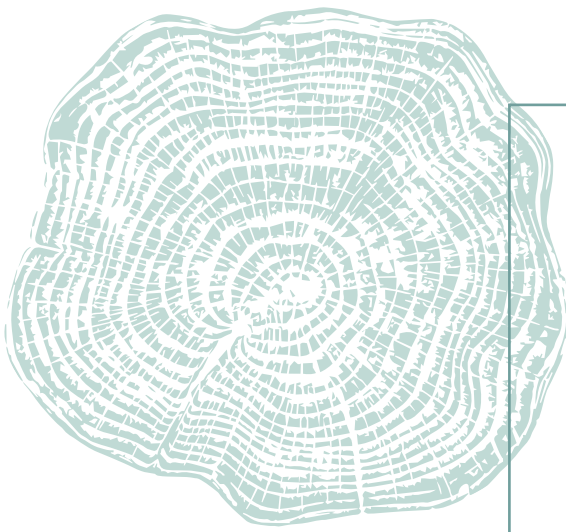
chef Romer's voodoo meatballs, his mom's red sauce and garlic noodles, grilled garlic toast

23.95

THAI GREEN CURRY RICE BOWL

grilled chicken, sautéed prawns, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro

22.95



DESSERTS

GLUTEN FREE CARAMEL BROWNIE (V)	10.95
warm salted caramel dark chocolate brownie, vanilla ice cream, hemp hearts and whisky caramel sauce	
WORLD FAMOUS DRUNKEN DOUGHNUTS (V)	10.95
10 perfectly golden mini donuts, tossed in powdered sugar with 3 "drunken" sauces for dipping	
SEASONAL CRÈME BRULÉE (V)	10.95
house made from scratch, changing monthly	
KEY LIME PIE (V)	10.95
graham cracker crust, whipped cream, limoncello sauce	

LOCAL CRAFT DRAFT

ON TAP	14OZ	18OZ	BOTTLES & CANS	
ROMER'S RAIN CITY LAGER (SURREY)	6.95	8.95	DOMESTIC BOTTLE (340 ML)	7.25
ROMER'S RAIN CITY PALE ALE (SURREY)	7.50	9.50	IMPORT BOTTLE (330 ML)	8.25
ROMER'S SEASONAL (VANCOUVER)	7.75	9.75	SODAS & SELTZERS (355 ML)	7.25
SHAKETOWN SEASONAL (NORTH VANCOUVER)	7.75	9.75	STRONGBOW CIDER (440 ML)	8.95
BRIDGE BREWING SEASONAL (NORTH VANCOUVER)	7.95	9.95	NORTH VANCOUVER	7.95
PARKSIDE 'HUMANS' IPA (PORT MOODY)	7.95	9.95	ROTATING CAN (473 ML)	
MOLSON CANADIAN	7.25	9.25		
STELLA ARTOIS	8.45	10.45		

HAPPY HOUR

HAPPY HOUR DAILY 3-6PM & 9PM-CLOSE

HAPPY HOUR DRINKS

ROMERS LAGER (14OZ)	5.25
make it a pint +\$2	
ROMERS PALE ALE (14 OZ)	5.50
make it a pint +\$2	
MOLSON CANADIAN (14 OZ)	5.25
make it a pint +\$2	
COORS LIGHT (340 ML BOTTLE)	5.25
ROMERS SIPPIN'	
WHITE OR RED (BC-VQA) (9 OZ)	8.95
SIPPIN' SANGRIA (1.5 OZ)	5.50
red, white or rosé	
R BELLINI (1.5 OZ)	7.95

HAPPY HOUR BITES

8" PIZZA - MARGHERITA OR PEPPERONI	11.95
CHEF SELECTION OYSTERS	2.00
2 BUCKS A SHUCK (3 MINIMUM)	
CALIFORNIA ROLL	9.95
CAULIFLOWER WINGS	11.95
CRISPY FISH TACOS (ADD FRIES \$ 3)	(2) 11.95
MANS MAN SLIDERS (ADD FRIES \$ 3)	EA 4.95
SALT AND PEPPER WINGS	15.95
NACHOS	17.95
AFTER 9 BURGER (AVAILABLE FROM 9PM NIGHTLY)	9.00