

# ROMER'S

## FRESH KITCHEN & BAR

### DINE OUT 2025

#### \$25 LUNCH & BRUNCH MENU (OPEN- 3PM)

##### TO START

CHOICE OF:

##### CAESAR SALAD

classic caesar dressing, grana padano, house croutons

##### WILD BC MUSHROOM SOUP (V)

olive oil crostini, creme fraiche

##### ENTRÉE

CHOICE OF:

##### VEGANATOR BURGER (VG)

vegan patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and avocado, fresh cut fries

##### BRANT LAKE WAGYU & TRUFFLE (4OZ)

wild mushrooms, tomato, greens, local goat cheese, truffle aioli, fresh cut fries

##### RODEO STAR BURGER (4OZ)

ancho chili BBQ sauce, smoked cheddar, maple bacon, red pepper salsa, fresh cut fries

##### GRILLED CHICKEN CAESAR SALAD

grilled chicken, classic caesar dressing, house croutons

##### HARVEST BOWL (VG\*) (GF)

brown rice, yams, quinoa, red pepper, cranberries, mixed greens, goat cheese\*, hemp hearts, basil balsamic vin

##### SUNSHINE BOWL

two poached eggs, herb potatoes, golden beets, yams, portobello mushrooms, arugula, red peppers, quinoa, goat cheese, agave chipotle dressing

##### DESSERT

CHOICE OF:

##### WORLD FAMOUS DRUNKEN DOUGHNUTS (V)

5 perfectly golden mini donuts, tossed in powdered sugar with Kahlua-Nutella sauce for dipping

##### CHOCOLATE MOUSSE (V)

vanilla creme, amaretti cookies, fresh strawberries

##### FEATURED WINES

6OZ

9OZ

SEE YA  
LATER  
RANCH

PINOT GRIS BC VQA

10.95

14.95

PINOT NOIR BC VQA

12.45

17.45

[WWW.ROMERSBURGERBAR.COM](http://WWW.ROMERSBURGERBAR.COM)

taxes and gratuities not included in price

# ROMER'S

## DINE OUT 2025

### \$35 DINNER MENU (3PM- CLOSE)

#### CHOICE OF STARTER

##### AHU TUNA TATAKI (GF\*)

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

##### CAESAR SALAD

classic caesar dressing, house croutons

##### WILD BC MUSHROOM SOUP (V)

olive oil crostini, creme fraiche

#### CHOICE OF ENTRÉE

##### WICKED DEADLY CHEESEBURGER

aged cheddar, jalapeño jack, dark ale cheddar, gorgonzola, pickled cabbage, bacon lager jam, fresh cut fries

##### BRANT LAKE WAGYU & TRUFFLE

wild mushrooms, tomato, greens, local goat cheese, truffle aioli, fresh cut fries

##### WEST COAST SALMON BOWL (GF)

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

##### CHICKEN PARMESAN

panko crusted Fraser Valley chicken breast, tomato basil sauce, mozzarella, parmesan, grilled garlic toast, butter garlic noodles

##### 7 OZ PREMIUM-CUT SIRLOIN (GF)

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

##### BONZAI HAWAIIAN AHU 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

##### HARVEST BOWL (VG\*) (GF)

brown rice, yams, quinoa, red pepper, cranberries, mixed greens, goat cheese\*, hemp hearts, basil balsamic vin, **add grilled chicken**

#### FOR \$10 MORE UPGRADE YOUR ENTRÉE TO:

##### 10 OZ NEW YORK & COCONUT PRAWNS

premium-cut striploin, 3 coconut prawns & honey sambal sauce, roasted garlic mash, seasonal veggies

#### CHOICE OF DESSERT

##### WORLD FAMOUS DRUNKEN DOUGHNUTS (V)

5 perfectly golden mini donuts, tossed in powdered sugar with Kahlua-Nutella sauce for dipping

##### CHOCOLATE MOUSSE (V)

amaretti cookies, fresh strawberries

#### FEATURED WINES

60Z

90Z

**SEE YA  
LATER  
RANCH**

**PINOT GRIS BC VQA**

10.95

14.95

**PINOT NOIR BC VQA**

12.45

17.45

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