

GETTING STARTED

PLANT-BASED

ROMER'S MEATBALLS

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

WINGS

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

CAULIFLOWER WINGS (V)

hot sauce, ranch

BRUSSELS SPROUTS (V) (GF)

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 sauce **ADD GUACAMOLE 4.95**

VALENTINA TATER TOTS (V)

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

PARMESAN ONION RINGS (V)

with garlic dill dip

SOUP OF THE DAY

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

FROM THE SEA

CALAMARI

fried jalapeño and onion, garlic dill, honey sambal

SHRIMP GYOZA

sriracha aioli, poke sauce, great to share

AHI TUNA TATAKI (GF*)

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

16.95

14.95

22.95

10.95

12.95

9.95

18.95

16.95

18.95

18.95

25.95

HARVEST BOWL (VG*) (GF)

19.95
brown rice, yams, quinoa, red pepper, cranberries, goat cheese*, hemp hearts, basil balsamic

HULI HULI TOFU BOWL (V)

22.95
hawaiian bbq crispy tofu, brown rice, edamame, noodles, mango, pineapple salsa, matchstick carrots, agave lime peanut vinaigrette

RAMEN BOWL (V)

19.95
miso and shitake mushroom broth, carrots, green onion, bok choy, bean curd, bean sprouts, egg noodle

THAI TOFU CURRY BOWL (VG) (GF)

19.95
grilled tofu, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro

BUTTER PANEER PIZZA (V)

22.95
paneer cheese, curry sauce, mozzarella, caramelized onion, fig, cilantro

TOFU TACOS & FRIES (VG)

18.95
2 open-faced corn tortillas, crispy tofu, chipotle slaw, fresh salsa, lime

VEGAN CHICKEN FINGERS (VG)

18.95
5 pieces vegan chicken, fresh kennebec fries, ketchup and plant based mayo

VEGANATOR BURGER (VG)

21.95
Beyond® patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and grilled avocado, fries

GARDEN BURGER (V)

21.95
fresh vegetable patty, lettuce, tomato, onion, pickles, R sauce, fries

SALADS & BOWLS

CAESAR SALAD

classic caesar dressing, house croutons **ADD CHICKEN 6.95**

BLACKENED FRASER VALLEY CHICKEN SALAD (GF)

21.95
artisan greens, feta, pumpkin seeds, cranberries, tomato, dates, hemp hearts, corn tortilla strips, agave lime peanut dressing

ARTISAN GREENS (VG*) (GF)

10.95 (SM) 15.95 (LG)
mixed greens, roasted red peppers, carrots, feta cheese* basil balsamic vinaigrette **ADD GARLIC SHRIMP 6.95**

BANG BANG CHICKEN BOWL

22.95
tempura chicken, sesame noodles, mango, edamame, poke sauce, matchstick carrots, red cabbage, tomato, rice, honey-sambal and wasabi aioli

SOUP AND SALAD

17.45
your choice of artisan green or caesar salad with today's soup and grilled garlic toast

WEST COAST SALMON BOWL (GF)

24.95
grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing

BONZAI HAWAIIAN AHI TUNA POKE BOWL

24.95
rice, sesame noodles, edamame, poke sauce, greens, mango, red cabbage, grape tomatoes, matchstick carrots, tuna, poke sauce, sriracha aioli and miso vinaigrette

HULI HULI CHICKEN BOWL

22.95
hawaiian bbq chicken, brown rice, edamame, noodles, mango, pineapple salsa, matchstick carrots, agave lime peanut vinaigrette

(VG) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE (GF*) = GF WITH MODIFICATION

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 (GF) 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



WEST COAST SALMON BOWL

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

24.95

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 chili, 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, mozzarella, caramelized onion, fig, cilantro	22.95
CLASSIC PEPPERONI smothered with premium pepperoni, mozzarella, roasted garlic	22.95	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

	REGULAR (60Z)	BIG R (90Z)		
WICKED DEADLY CHEESEBURGER aged cheddar, jalapeño jack, dark ale cheddar, gorgonzola, pickled cabbage, bacon lager jam	21.95	24.95	ADD TO YOUR BURGER	
MAN'S MAN tomatoes, bacon, dark ale cheddar, onion strings, mustard aioli	21.95	24.95	BACON	3.95
MAGIC MUSHROOM our beef patty topped with caramelized onion, portobello mushroom, boursin, arugula, olive oil aioli	21.95	24.95	DARK ALE CHEDDAR CHEESE	2.95
BRANT LAKE WAGYU & TRUFFLE wild mushrooms, tomato, local goat cheese, truffle aioli	23.95	28.95	EGG	2.95
STANDARD lettuce, tomato, onions, pickles, R sauce	20.95	23.95	AVOCADO	3.95
DOUBLE SMASH our 9oz double smash with mustard, bacon, onion, aged cheddar, tomato, R sauce		23.95	GRAVY	3.95
CIDER HOUSE RULES cider herb chicken, brie, bacon, avocado, greens, tomato, orange mint aioli, kennebec fries	19.95		EXTRA PATTY	7.95
OVEN ROASTED PRIME RIB DIP prime rib, gorgonzola cream, crispy onions, on baguette, red wine au jus	24.95		UPGRADE YOUR FRIES	
NASHVILLE CHICKEN BURGER buttermilk chicken, pickles, hot butter sauce, ranch slaw	22.95		TRUFFLE	1.95
BC SALMON BURGER old bay seasoning, lettuce, tomato, spicy pickle tartar sauce	24.95		GARLIC	1.95
GARDEN BURGER (V) fresh vegetable patty, lettuce, tomato, onion, pickles, R sauce, fries	21.95		YAM FRIES	1.95
VEGANATOR (VG) Beyond® patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and grilled avocado	22.95		POUTINE	2.50
FEATURE SANDWICH WITH SOUP OR SALAD 1/2 of our feature sandwich with your choice of soup, caesar salad or artisan greens	19.95		ADD A HOUSE-MADE AIOLI \$1.95	
HANDHELD OF THE MONTH Rotating seasonal chef combinations ask your server for our current selections			CHIPOTLE • GARLIC • TRUFFLE	
			GORGONZOLA • HONEY SAMBAL	
			GARLIC DILL • PICKLE TARTAR	
			BUN OPTIONS	
			"ON GREEN" (GF/VG) with lettuce bun	1.50
			"KETO STYLE" (GF) on green with egg, tomato and avocado	2.95
			GLUTEN-FREE BUN (GF)	1.50
			UPGRADE YOUR PATTY	
			GARDEN OR VEGAN PATTY (GF)	1.50
			BRANT LAKE WAGYU BEEF	2.50



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.

BRANT LAKE WAGYU BEEF

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

STEAK & SEAFOOD

7 OZ PREMIUM-CUT SIRLOIN (GF) center cut, grilled to perfection, roasted garlic mash, seasonal vegetables	29.95
7 OZ PREMIUM-CUT SIRLOIN & SUSHI tataki-style sirloin, poke sauce, served with your choice of dynamite roll or spicy tuna roll	34.95
7OZ PREMIUM-CUT SIRLOIN & WHISKEY GARLIC SHRIMP premium 7oz sirloin with whiskey garlic shrimp, roasted garlic mash, seasonal vegetables	36.95
12 OZ PREMIUM NEW YORK PEPPERCORN (GF) king of steaks - roasted garlic mash, seasonal vegetables, peppercorn sauce	39.95
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	24.95
WEST COAST SALMON BOWL (GF) grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing	24.95
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
SEAFOOD FETTUCCINE salmon, shrimp, mussels, caramelized onion, grape tomatoes & arugula in whiskey lobster sauce	27.95

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

(8OZ) 34.95 | (12OZ) 43.95

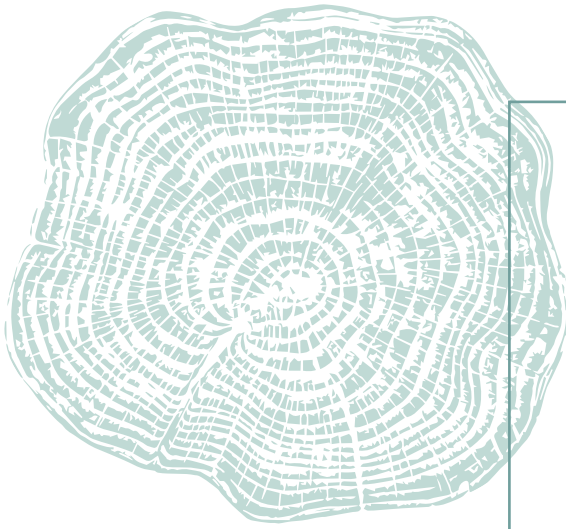
SIDES & ADD ONS

BC MUSHROOMS	5.95
PEPPERCORN SAUCE	4.95
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	FISH AND CHIPS house spicy pickle tartar sauce, artisan greens, fresh kennebec fries	(1 PC) 19.95 (2 PC) 23.95
SCRATCH MAC N CHEESE (V) house made cheese sauce and toasted garlic bread ADD CHICKEN 6.95	17.95	CHICKEN TENDERS AND FRIES 5 pieces served with honey mustard or ranch for dipping	21.95
KATSU CHICKEN RAMEN BOWL panko breaded chicken, miso and shiitake mushroom broth, carrots, green onion, bok choy, spiced bean curd, bean sprouts	21.95	DINNER CHICKEN PARMESAN two fraser valley chicken breasts, tomato basil sauce, mozzarella, parmesan, grilled garlic toast, butter garlic noodles	27.95
CHICKEN OR SHRIMP FETTUCCINE ALFREDO grilled chicken or shrimp with grana padano cream sauce and grilled garlic bread	23.95	THAI GREEN CURRY RICE BOWL (GF) grilled chicken, sautéed prawns, brown basmati rice, red onion, roasted pepper, edamame, mango, bean sprouts and cilantro	23.95



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 BRULEE (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 18oz + \$2	
ROMERS PALE ALE (14 OZ)	5.50
make it 18oz + \$2	
MOLSON CANADIAN (14 OZ)	5.25
make it 18oz + \$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

TIME FOR WINE

WHITE WINES BY THE GLASS

	6oz	9oz	BTL
ROMER'S SIPPIN' CHARDONNAY (BC-VQA)	7.75	10.95	31
CONFESSIONS PINOT GRIGIO (CAL)	8.95	11.95	36
SEE YA LATER RANCH PINOT GRIS (BC-VQA)	10.95	14.95	40
OYSTER BAY SAUVIGNON BLANC (NZL)	11.95	16.95	49
TINHORN CREEK PINOT GRIS (BC-VQA)	11.95	16.95	49
TOM GORE CHARDONNAY (CAL)	11.95	16.95	46
OPEN ROSÉ (BC-VQA)	9.75	12.75	40
RUFFINO SPARKLING PROSECCO (ITL)	11		

RED WINES BY THE GLASS

	6oz	9oz	BTL
ROMER'S SIPPIN' CAB-MERLOT (BC-VQA)	7.75	10.95	31
CONFESSIONS CABERNET SAUVIGNON (CAL)	8.95	11.95	36
OPEN MERLOT (BC-VQA)	9.75	13.45	36
SEE YA LATER RANCH PINOT NOIR (BC-VQA)	12.45	17.45	44
TOM GORE CABERNET SAUVIGNON (CAL)	11.95	16.95	43
SANDHILL MERLOT (BC-VQA)	11.75	15.75	49
TAYLOR FLADGATE 10 YR TAWNY PORT	(3 OZ) 15.95		

WHITE WINES BY THE BOTTLE

	POINTS	BTL
BURROWING OWL VIOGNIER (BC-VQA)	90 PTS	69
WILD GOOSE GEWÜRZTRAMINER (BC-VQA)	89 PTS	58
LA CREMA CHARDONNAY (NAPA)	90 PTS	74
MORAINÉ PINOT GRIS (BC-VQA)	88 PTS	56
NK'MIP CHARDONNAY (BC-VQA)	91 PTS	59
J PAUL BALLANDE GRANDE SANCERRE (FR)	92 PTS	78
MUMM'S NAPA CHAMPAGNE (NAPA)	88 PTS	79
VEUVE CLIQUOT (CHAMPAGNE)	90-92 PTS	180
HONEST JOHNS BRIGHT ROSÉ (BC-VQA)	90 PTS	58

RED WINES BY THE BOTTLE

	POINTS	BTL
FRIND ESTATE BIG RED (VQA-BC)	88 PTS	53
MEIOMI PINOT NOIR (CAL)	87 PTS	59
THE PRISONER CABERNET SAUVIGNON (CAL)	87 PTS	89
BERINGER KNIGHTS VALLEY CABERNET (NAPA)	90-91 PTS	87
BREAD AND BUTTER CABERNET (NAPA)	88-90 PTS	64
ROSSO DI MONTEPULCIANO - DEL (ITALY)	91 PTS	64
RIBEIRA SACRA - RECTORAL DE AMANDI NATILDA NIEVES (SP)	97 PTS	59
LUSSAC ST EMILION - CHÂTEAU BEL-AIR JEAN AND GABRIEL (FR)	91-92 PTS	79

SOURCE OF RATINGS : GISMONDI ON WINE AND DECANTER WINE SPECTATOR

DAILY DEALS

MONDAY OLMECA MARGARITAS

(1 OZ) 7.95

olmeqa tequila, orange liqueur, cane syrup
choice of classic lime, mango or berry smash

TUESDAY MULES

(1 OZ) 7.95

absolut vodka, ginger beer, bitters,
fresh lime and mint

WINE DOWN WEDNESDAY

SIPPIN' RED OR WHITE (9 OZ) 8.95

\$10 off wine bottles
(sorry not Romer's sippin' bottles)

BIG BEER THURSDAY

(18 OZ)

All 18oz beers are \$2 off

FRIDAY HAVANA CLUB R BELLINI

(1.5 OZ) 7.95

our frozen peachy rum classic topped
with a dash of red wine

ALL DAY LONG

ABSOLUT SIPPIN' SODA WITH BELLINI TOPPER

(1 OZ) 6.95 | (2 OZ) 8.75

CHOICE OF: raspberry, watermelon, or peach

JAMESON (1 OZ) 4.95

BRUNCH MIMOSAS (1.5 OZ) 6.95

CAESARS (1 OZ) 7.95

ROMER'S SIPPIN' SANGRIA

AVAILABLE IN WHITE, RED OR ROSÉ
st. remy brandy, triple sec, juices, bellini topper
9.95 (30Z)

FEATURE SLUSHY COCKTAIL

ASK YOUR SERVER FOR DETAILS

8.95 (1.5OZ)

FRESH & LOCAL