

## APPETIZERS

<b>CHICKEN WINGS:</b> a dozen wings tossed up in your choice of hot sauce, honey garlic, bbq or salt & pepper <i>ADD ON: ranch or blue cheese (\$1.50), celery &amp; carrots (\$2)</i>	\$12
<b>DEEP FRIED CAULIFLOWER BITES:</b> served with chipotle mayo	\$10
<b>YORKIES:</b> 4 mini yorkshire puddings filled with roast beef and garnished with horseradish mayo	\$13
<b>CHICKEN TENDERS</b> with fries or salad, and your choice of plum, honey mustard, ranch or bbq sauce	sm \$9 lg \$13
<b>DRY RIBS:</b> bone-in pork delights with ranch or blue cheese	\$12
<b>POUTINE:</b> fries, cheese curds, gravy <i>ADD ON: bacon (\$2), ham (\$1.50), sautéed mushrooms (\$1)</i>	\$9.50
<b>GREEN ONION CAKES</b> with dark rice vinegar & sambal oelek	\$8
<b>DEEP FRIED DILL PICKLES:</b> with tzatziki	\$8
<b>HUMMOUS:</b> with veggies	\$7
<b>WARM SPINACH &amp; ARTICHOKE DIP</b> with tortilla chips	\$8
<b>BREADED SPICY CALAMARI</b> and homemade tzatziki	\$12
<b>YAM FRIES</b> with curry mayo	\$7.50
<b>ONION RINGS</b>	\$6
<b>VEGGIES &amp; DIP:</b> with blue cheese, ranch or cilantro dip	\$6
<b>CHIPS &amp; SALSA:</b> tortilla chips and homemade salsa	\$6
<b>VEGGIE QUESADILLA:</b> black beans, corn, mushroom, caramelized onion, red pepper, jalapeno & mixed cheese served with salsa & cilantro dip <i>ADD ON: roasted chicken (\$3.50)</i>	\$8

## SIDES

FRIES	\$4/sm \$7/lg	GRAVY	\$2.50
COLESLAW	\$2.50	HONEY CORN BREAD	\$2
BAGUETTE	\$2.50	ROAST POTATOES	\$3
DIPPING SAUCES: ranch, bbq, blue cheese, honey mustard, plum, honey garlic, hot, cilantro, horseradish mayo, chipotle mayo, curry mayo	\$1.50		

## SOUP/SALAD

<b>QUINOA</b> and veggies marinated in cilantro and lemon basil vinaigrette, mixed with spring greens and garnished with cucumber, grape tomatoes	\$11
<b>BLACK FROG SALAD:</b> green cabbage, bean sprouts, parm & toasted almonds tossed in an asian style dressing. Served with garlic foccacia	\$8
<b>CAESAR SALAD:</b> romaine lettuce with croutons, caesar dressing and garlic foccacia <i>—add grilled chicken breast or salmon to any of the above salads (\$5)</i>	\$10
<b>CHEF SALAD:</b> mixed greens tossed in a light citrus dressing, grape tomatoes, carrots, cucumber, cheddar, smoked ham and a chicken breast. Topped with a boiled egg	\$15
<b>DAILY SOUP:</b> homemade soup or veggie chili with toasted baguette	cup \$4 bowl \$8
<b>SOUP &amp; SALAD:</b> a cup of the daily soup or veggie chili and your choice of caesar, house, or Black Frog salad. Served with garlic foccacia	\$10

## BURGERS

*Burgers are served on a multigrain bun with your choice of either fries, soup, house or caesar salad. Substitute yam fries, onion rings for \$2.50 a mini poutine for \$3.50 Make it a gluten free bun for \$2.50*

<b>MOON BURGER:</b> (Beef or Chicken) melted brie & caramelized onion, garnished with lettuce, tomato, and sundried tomato mayo	\$17
<b>BBQ CHICKEN BURGER:</b> chicken breast smothered with BBQ sauce & layered with homemade slaw on a garlic buttered multigrain bun	\$14
<b>BLACK BEAN VEGGIE BURGER:</b> cilantro-ginger aioli, lettuce, cucumber and shredded carrot	\$13
<b>SCHNITZEL BURGER:</b> pork schnitzel, dijonaise, lettuce, tomato, red onion	\$13
<b>SALMON BURGER:</b> grilled salmon, lettuce, tomato, red onion, dill mayo	\$15
<b>CLASSIC BURGER:</b> garnished with lettuce, tomato, red onion, sundried tomato mayo & a baby dill pickle	Beef \$14 Chicken or Black Bean \$13

*ADD ON: bacon (\$2), ham, cheddar, swiss (\$1.50) sautéed mushrooms (\$1)*

*prices do not include tax*



@BlackFrogEatery



BlackFrogGuest: theeaglehaslanded  
BlackFrogGuest5GHz: makeitso

# SANDWICHES

Sandwiches come with your choice of either fries, soup, house or caesar salad.  
Substitute yam fries, onion rings \$2.50 or a mini poutine for \$3.50

<b>TRIPLE DECKER CLUBHOUSE:</b> on multigrain with roasted chicken, cheddar, lettuce, tomato, bacon and mayo	\$15
<b>REUBEN:</b> grilled rye with pastrami, sauerkraut, swiss & dijonaise	\$13
<b>WARM ROAST BEEF,</b> caramelized onions, tomato, leaf lettuce and horseradish mayo on a toasted kaiser bun	\$14
<b>BLT:</b> bacon, lettuce, tomato and mayo toasted on multigrain bread	\$11.50
<b>BUFFALO CHICKEN WRAP:</b> crispy chicken tenders, hot sauce, lettuce, tomato and ranch dressing	\$12
<b>ROAST VEGGIE WRAP:</b> grilled zucchini, roasted grape tomatoes, sautéed mushrooms, spinach, feta, red onion and dijonaise	\$12
<b>STEAK SANDWICH:</b> 7oz grilled AAA NY steak on garlic foccacia topped with sauteed mushrooms and caramelized onions	\$17
<b>CLASSIC GRILLED CHEESE:</b> with cheddar on multigrain <i>ADD ON: bacon (\$2), ham (\$1.50) tomato, caramelized onions, sautéed mushrooms (\$1 ea)</i>	\$8.50

# ENTREES

<b>HALIBUT &amp; CHIPS:</b> freshly beer battered, with fries, slaw and tartar sauce	1 pc (3 oz) \$14 2 pc (6 oz) \$21
<b>BEEF LASAGNA:</b> homemade, with garlic foccacia and caesar salad	\$15
<b>BREADED PORK SCHNITZEL:</b> pan fried, served with roast potatoes, vegetables and lingonberry sauce	\$16
<b>VEGGIE CHILI:</b> A hearty bowl of spicy veggie chili served with honey corn bread and mixed salad	\$11
<b>PEROGIES:</b> cheese and potato stuffed perogies topped with bacon bits, carmelized onions, and served with house salad and sour cream	\$12

# DESSERT

<b>HOMEMADE BROWNIES</b> and vanilla ice cream	\$8
with Frülü strawberry beer	\$13

# BEVERAGES

<b>COFFEE</b>		\$2.50
<b>TEA</b> Orange Pekoe, Earl Grey, Peppermint, Chamomile, Green		\$2.50
<b>POP</b> Coke, Diet Coke, Sprite, Gingerale, Soda, Tonic		\$3.25
<b>ICED TEA/LEMONADE</b>		\$3.75
<b>JUICE</b>	SM	\$3
Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato	LG	\$4
<b>SAN PELLEGRINO</b> sparkling mineral water	250 ml	\$4.50
	750 ml	\$10

# WINE

	5 oz glass	1/2 litre	bottle
<b>RED</b>			
TOLLO House Red ( <i>Italy</i> )	\$6	\$17.50	(1L) \$34
FINCA LOS PRIMOS Cabernet ( <i>Argentina</i> )	\$8	\$23.75	\$39
SIX HATS Shiraz ( <i>South Africa</i> )	\$8.50	\$25	\$41
SEE YA LATER Pinot Noir ( <i>Okanagan</i> )	\$9	\$26.50	\$44
OYSTER BAY Merlot ( <i>New Zealand</i> )	\$9.50	\$28	\$46
FAMIGLIA BIANCHI Malbec ( <i>Argentina</i> )	\$11	\$32	\$53
<b>WHITE</b>			
TOLLO House White ( <i>Italy</i> )	\$6	\$17.50	(1L) \$34
GRAY MONK Latitude 50 ( <i>Okanagan</i> )	\$7.50	\$22	\$37
SEE YA LATER Riesling ( <i>Okanagan</i> )	\$8.25	\$24	\$40
SEE YA LATER Pinot Gris ( <i>Okanagan</i> )	\$8.50	\$24.75	\$41
OYSTER BAY Chardonnay ( <i>New Zealand</i> )	\$9.50	\$28	\$46
OYSTER BAY Sauvignon Blanc ( <i>New Zealand</i> )	\$9.50	\$28	\$46
<b>ROSÉ</b>			
SEE YA LATER Nelly Rosé ( <i>Okanagan</i> )	\$8.50	\$24.75	\$41

# DRAUGHT

<b>SAISON</b> (6.5%) <i>Four Winds, Delta, BC</i>	16 oz	\$6.25
<b>MÄRZEN</b> (5.5%) <i>Bomber, Vancouver, BC</i>	16 oz	\$6.25
<b>WUNDERBAR KÖLSCH</b> (5%) <i>Bridge Brewing, North Vancouver, BC</i>	16 oz	\$6.25
<b>THE FUZZ MILKSHAKE IPA</b> (6%) <i>Bridge Brewing, North Vancouver, BC</i>	16 oz	\$6.25
<b>CROOKED COAST ALTBIER</b> (5.1%) <i>Driftwood, Victoria, BC</i>	16 oz	\$6.25
<b>WHITE BARK WITBIER</b> (5%) <i>Driftwood, Victoria, BC</i>	16 oz	\$6.25
<b>HOYNER PILSNER</b> (5.5%) <i>Hoyne, Victoria, BC</i>	16 oz	\$6.25
<b>BLUE BUCK ALE</b> (5%) <i>Phillips, Victoria, BC</i>	16 oz	\$6.25
<b>HOP CIRCLE IPA</b> (6.5%) <i>Phillips, Victoria, BC</i>	16 oz	\$6.25
<b>VENTURE BLUEBERRY SOUR</b> (5%) <i>Mariner Brewing, Coquitlam, BC</i>	16 oz	\$6.25
<b>BERLINER WEISSE</b> (4.5%) <i>Mariner Brewing, Coquitlam, BC</i>	16 oz	\$6.25
<b>CURVEBALL TART SAISON</b> (5%) <i>Main Street Brewing, Vancouver, BC</i>	16 oz	\$6.25
<b>1516 LAGER</b> (5%) <i>Okanagan Spring, Vernon, BC</i>	16 oz	\$6.25
<b>RUBY TEARS NW RED ALE</b> (6%) <i>Parallel 49, Vancouver, BC</i>	16 oz	\$6.25
<b>HOUSE CRAFT CIDER</b> (6%) <i>Merridale, Cowichan Valley, BC</i>	14 oz	\$6.25
<b>GUINNESS</b> (4.2%) <i>Ireland</i>	20 oz	\$7.50

# BOTTLES

<b>DOMESTIC</b> — Alexander Keith's, Canadian, Kokanee		\$5.50
<b>IMPORT</b> — Corona, Heineken, Stella		\$6.25
<b>MONTHLY FLAVOUR</b> <i>Phillips, Victoria, BC</i> — Ask your server for details	650 ml	\$13
<b>AMNESIAC DOUBLE IPA</b> (8.5%) <i>Phillips, Victoria, BC</i> — Mind blowing amount of hops give this beer tons of flavour and aroma. Not for the faint of heart	650 ml	\$13
<b>CREEPY UNCLE DUNKEL</b> (5.4%) <i>Moon Under Water, Victoria, BC</i> — Dark Munich malts and a little roasted wheat give this brew a rich, vanilla and nutty-sweet palate with a dry, rounded finish	650 ml	\$13

# BOTTLES

<b>JUXTAPOSE BRETT IPA</b> (6.5%) <i>Four Winds, Delta, BC</i> — At the heart of this nectarous West Coast IPA stands the juxtaposition of ripe tropical fruit esters and mild Brett funk	650ml	\$13
<b>WEE ANGRY SCOTCH ALE</b> (6.5%) <i>Russell Brewing, Surrey, BC</i> — Brewed with a blend of Scottish specialty malts in the style of a 19th Century 90 Shilling Scotch Ale. Strong dark ale with a dominant malt accent	650 ml	\$13
<b>MILL ST. LEMON TEA BEER</b> (5%) 473 ml <i>Mill St. Brewing, Toronto, ON</i> — A remarkably refreshing wheat beer infused with a blend of Orange Pekoe and Earl Grey teas and real lemon juice		\$7.75
<b>MISSION SPRINGS LEMON GINGER RADLER</b> (3%) <i>Mission Springs, Mission, BC</i> — Light and delicious. Based on Trailblazer Pilsner blended with California lemons and organic ginger root infusion	355 ml	\$6
<b>STEAM WHISTLE PILSNER</b> (5%) <i>Toronto, ON</i> — A golden, refreshing brew with a distinctive hop aroma, tasty malt flavour and a clean, crisp finish	341 ml	\$6
<b>WEST COAST IPA</b> (8.1%) <i>Green Flash Brewing, San Diego, CA</i> — Discover a tantalizing menagerie of hops. Simcoe for tropical and grapefruit zest, Columbus for hop pungency, Centennial for pine notes, Citra for citrus zest and Cascade for floral aroma	650ml	\$18
<b>SAKURA GOSE</b> (4.9%) <i>Burnside Brewing, Portland, OR</i> — This gose was kettle soured with Burnside's house lactobacillus and has a delicate floral presence of Sakura, Japanese salt cured blossoms. Brewed with Takashi Tsutsui of Shona beer, Japan	650ml	\$16
<b>APRICOT ALE</b> (5.1%) <i>Pyramid Brewing, Seattle, WA</i> — Boldly combines the taste and aroma of fresh apricot with the smooth finish of wheat malt	360 ml	\$6.75
<b>TANGERINE SOUL STYLE IPA</b> (6.5%) <i>Green Flash Brewing, San Diego, CA</i> — Tangerine zest carries throughout, accented by bright, floral, tropical flavours and a blend of Citra and Cascade hops, this is a beautiful brew to behold	355 ml	\$7.50
<b>BROOKLYN LAGER</b> (5.2%) <i>Brooklyn, NY</i> — It's amber-gold in colour and displays a firm malt center supported by a refreshing bitterness and floral hop aroma	355 ml	\$6.75

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# BOTTLES

<b>BROOKLYN IPA</b> (6.9%)	355 ml	\$6.75
<i>Brooklyn, NY</i> — Deep golden beer brewed from British malt and a blend of hops featuring the choice East Kent Goldfing variety, lemongrass, pine, citrus fruit and a clean hoppy finish		
<b>OMISSION IPA</b> <i>Gluten Free</i> (6.7%)	355 ml	\$6.75
<i>Portland, OR</i> — The heavy handed use of Cascade and Summit hops give it notable pine, citrus and grapefruit aromas and flavours. The finish is crisp, clean and refreshing - it's a true IPA lover's IPA		
<b>OMISSION LAGER</b> <i>Gluten Free</i> (4.6%)	355 ml	\$6.75
<i>Portland, OR</i> — Refreshing and crisp, brewed in the traditional Lager style. It's aromatic hop profile offers a unique and easy drinking beer		
<b>OMISSION PALE ALE</b> <i>Gluten Free</i> (5.8%)	355 ml	\$6.75
<i>Portland, OR</i> — A hop forward American Pale Ale, brewed to showcase the cascade hop profile. Amber in colour, its floral aroma is complemented by caramel malt body		
<b>RED HOOK ESB</b> (5.8%)	355 ml	\$6.75
<i>Woodinville, WA</i> — Brewed in the style of a traditional British ESB. This brew is all about the balance of caramel malt sweetness completed by spicy and citrusy hops		
<b>ERDINGER WEISSBIER</b> (5.3%)	500 ml	\$8.25
<i>Bavaria</i> — Brewed using fine yeast according to a traditional recipe and, of course, in strict accordance with the Bavarian Purity Law. A wheat beer for those who love outstanding and unforgettable wheat beer flavour		
<b>STIEGL RADLER</b> (2.5%)	500 ml	\$8
<i>Austria</i> — The purity of Stiegl Goldbrau lager mixed with grapefruit juice		
<b>KRONENBOURG BLANC</b> (5%)	330 ml	\$6.75
<i>France</i> — Fresh and fruity white beer, slightly bitter with hints of citrus and coriander spices		
<b>FRÜLI</b> (4.1%)	330 ml	\$7.75
<i>Belgium</i> — Smooth white beer packed with 30% natural strawberry juice, a hint of bitterness and a little citrus		
<b>INNIS &amp; GUNN OAK AGED BEER</b> (6.6%)	330 ml	\$7.50
<i>Scotland</i> — Think vanilla, toffee and orange aromas, with a malty lightly oaked palate. Soothing and warm in the finish		

# CIDERS & COOLERS

Smirnoff Ice	\$6.25
Bacardi Orange Breezer	
Mike's Hard—Cranberry, Lemonade	
Central City Hopping Mad Cider/Radler <i>Surrey, BC</i>	
Somersby Blackberry or Pear Cider (500 ml) <i>Denmark</i>	\$7.75
Strongbow (500 ml) <i>England</i>	
Magners (500 ml) <i>Ireland</i>	

# APPERATIFS

Campari, Pimms (1 oz)	\$6
Dubonnet, Martini Dry-Sec, Martini Rosso (2 oz)	

# HOUSE HIGHBALLS

VODKA—Stoli	\$5.25
GIN—Tanqueray	\$5.25
RYE—Wiser's	\$5.25
RUM—Bacardi White or Black	\$5.25
SCOTCH—Ballantine's	\$5.50
BRANDY—St Remy	\$5.50

# MARTINIS (2 oz)

CLASSIC STOLI VODKA or TANQUERAY GIN	\$8
ALL INCLUSIVE: Bacardi White, Triple Sec, pineapple & lime juice	\$9.50
APPLE MARTINI: Stoli vodka, Apple Sourpuss, Melon Liqueur, lime juice	
CHOCOLATE MARTINI: Creme de Cacao, Stoli, cherry garnish	
COSMOPOLITAN: Stoli vodka, Triple Sec, cranberry juice, lime	
CRANTINI: Stoli vodka, cranberry juice	
JUNIOR MINT: Creme de Menthe, Creme de Cacao, milk	
LEMON DROP: Stoli Vodka, lemon juice	
SEABREEZE: Stoli vodka, grapefruit & cranberry juice	
MANHATTAN: Bulleit Rye, Red Vermouth, bitters, cherry	\$10

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# COCKTAILS

ALABAMA SLAMMER: Southern Comfort, Amaretto, orange juice, grenadine	\$6
BARTENDER'S ROOTBEER: Vodka, Galliano, Coke, soda	
BLUE HAWAIIAN: Blue Curacao, Vodka, pineapple juice	
BROWN COW: Kahlua, milk	
FUZZY NAVEL: Peach schnapps, orange juice	
GIMLET: Gin, lime juice	
GREYHOUND: Vodka, grapefruit juice	
HARVEY WALLBANGER: Vodka, Galliano, orange juice	
LONG ISLAND ICED TEA: Vodka, Triple sec, Rum, Gin, Coke, lemon & lime juice	
LYNCHBURG LEMONADE: JD, triple sec, lemon juice, lime juice, soda	
MONKEY'S LUNCH: Kahlua, Banana liqueur, milk	
MUDSLIDE: Kahlua, Baileys, milk	
PARALYZER: Coffee liqueur, Vodka, Coke, milk, cherry garnish	
SCREWDRIVER: Vodka, orange juice	
SCREW UP: Vodka, Sprite, orange juice	
SEABREEZE: Vodka, grapefruit & cranberry juice	
SEX ON THE BEACH: Vodka, Peach schnapps, cranberry & orange juice	
SLING: Gin, Triple Sec, orange & lime juice	
SLIME: Vodka, Sprite, lime juice	
TOM COLLINS: Gin, lemonade, soda	
WHITE RUSSIAN: Coffee Liqueur, Vodka, milk	
BLOODY MARY: Vodka, Tomato juice, Worcestershire, Tabasco, Pickled Bean	\$6.50
CAESAR: Vodka, Clamato, Worcestershire, Tabasco, Pickled Bean	
TEQUILA SUNRISE: Cuervo, orange juice, grenadine	
NEGRONI: Gin, Sweet Vermouth, Campari, orange twist	\$9/dbl
AMARETTO SOUR: Amaretto, fresh lime juice	
GASTOWN ICED TEA: Gin, Cassis, soda, grapefruit juice	
KIDNEY WASH: Vodka, cranberry juice, soda	
RATTLER: Cuervo, Triple Sec, grapefruit & lime juice	
RUSTY NAIL: Scotch, Drambuie	
ZOMBIE: Dark rum, White rum, orange, lemon, lime juice, grenadine	
WHISKEY SOUR: Bulleit Rye, fresh lime juice, fresh lemon juice	\$10/dbl
OLD FASHIONED: Bulleit bourbon, bitters, orange twist	\$10/dbl

# WHISKEY

## CANADA

Revelstoke Spiced	\$6
Canadian Club	\$6
Gibson's	\$6
Crown Royal	\$6
Wayne Gretzky Red Cask	\$7

## UNITED STATES

Jack Daniels	\$6
Bulleit Bourbon	\$6.75
Bulleit Rye	\$6.75
Makers Mark	\$7.50
Woodford Reserve	\$8.25
Knob Creek	\$8.25
Booker's	\$8.25

## IRELAND

Jameson	\$6
Black Bush	\$6.50
Teeling Small Batch	\$8.25

## SCOTLAND

Strathisla	\$8.25
Bowmore	\$8.75
Highland Park	\$9
Glenmorangie	\$9
Springbank 10	\$11.50
Dahlwhinnie	\$11.50
Talisker	\$12.50
Macallan Amber	\$12.50
Oban	\$15.50
Lagavulin	\$16.50

# VODKA

Stoli Razberi, Blueberi, Vanil	\$6
Prairie Organic	\$6.25
Ketel One	\$6.50
Long Table Texada (BC)	\$7.25
Van Gogh Espresso	\$7.75
Van Gogh Dutch Caramel	\$7.75
Grey Goose	\$8.50
Grey Goose L'Orange	\$8.50
Belvedere	\$8.50

# GIN

Bombay	\$6
Hendrick's	\$7.25
Long Table London Dry (BC)	\$7.25
Long Table Cucumber (BC)	\$7.25
Phillip's Stump Coastal Forest (BC)	\$7.25

# RUM

Appleton Estate	\$6
Bacardi Limon	\$6
Captain Morgan Spice	\$6
Screech	\$6
Malibu	\$6
Diplomatica Reserva	\$7.25
Flor de Caña 12	\$7.50
Matusalem 15	\$8

# TEQUILA

Cuervo	\$6
El Jimador	\$6
Hornitos	\$7
Jaral de Berrio ( <i>mezcal</i> )	\$8.25
Patron Anejo	\$10

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