

APPETIZERS

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

QUINOA and veggies marinated in cilantro and lemon basil vinaigrette, mixed with spring greens and garnished with cucumber, grape tomatoes	\$11
BLACK FROG SALAD: green cabbage, bean sprouts, parm & toasted almonds tossed in an asian style dressing. Served with garlic foccacia	\$8
CAESAR SALAD: 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
CHEF SALAD: 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
DAILY SOUP: homemade soup or veggie chili with toasted baguette	cup \$4 bowl \$8
SOUP & SALAD: 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

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

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

ENTREES

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

DESSERT

HOMEMADE BROWNIES and vanilla ice cream	\$8
with Frülü strawberry beer	\$13

BEVERAGES

COFFEE		\$2.50
TEA Orange Pekoe, Earl Grey, Peppermint, Chamomile, Green		\$2.50
POP Pepsi, Diet Pepsi, 7-Up, Gingerale, Soda, Tonic		\$3.25
ICED TEA/LEMONADE		\$3.75
JUICE	SM	\$3
Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato	LG	\$4
SAN PELLEGRINO sparkling mineral water	250 ml	\$4.50
	750 ml	\$10

WINE

	5 oz glass	1/2 litre	bottle
RED			
TOLLO House Red <i>(Italy)</i>	\$6	\$17.50	(1L) \$34
FINCA LOS PRIMOS Cabernet <i>(Argentina)</i>	\$8	\$23.75	\$39
HOGSHEAD Shiraz <i>(Australia)</i>	\$9.25	\$27.25	\$45
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
WHITE			
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
ROSÉ			
SEE YA LATER Nelly Rosé <i>(Okanagan)</i>	\$8.50	\$24.75	\$41

DRAUGHT

OAT PORTER (5.5%) <i>Four Winds, Delta, BC</i>	16 oz	\$6.25
SIRENS CHAI SAISON (5.7%) <i>Britannia, Richmond, BC</i>	16 oz	\$6.25
WUNDERBAR KÖLSCH (5%) <i>Bridge, North Vancouver, BC</i>	16 oz	\$6.25
BOURBON BLOOD ORANGE WHEAT ALE (5.5%) <i>Bridge, North Vancouver, BC</i>	16 oz	\$6.25
FAT TUG IPA (7%) <i>Driftwood, Victoria, BC</i>	16 oz	\$6.25
WHITE BARK WITBIER (5%) <i>Driftwood, Victoria, BC</i>	16 oz	\$6.25
DARK MATTER (5.3%) <i>Hoyne Brewing, Victoria, BC</i>	16 oz	\$6.25
BLUE BUCK ALE (5%) <i>Phillips, Victoria, BC</i>	16 oz	\$6.25
ELECTRIC UNICORN WHITE IPA (6.5%) <i>Phillips, Victoria, BC</i>	16 oz	\$6.25
CZECH POINT RED PILSNER (5%) <i>Red Truck Beer, Vancouver, BC</i>	16 oz	\$6.25
BERLINER WEISSE (4.5%) <i>Mariner, Coquitlam, BC</i>	16 oz	\$6.25
VICTORIA LAGER (5.5%) <i>Vancouver Island Brewing, Victoria, BC</i>	16 oz	\$6.25
TALISMAN PALE ALE (4%) <i>Strange Fellows, Vancouver, BC</i>	16 oz	\$6.25
RUBY TEARS NW RED ALE (6%) <i>Parallel 49, Vancouver, BC</i>	16 oz	\$6.25
HOUSE CRAFT CIDER (6%) <i>Merridale, Cowichan Valley, BC</i>	14 oz	\$6.25
GUINNESS (4.2%) <i>Ireland</i>	20 oz	\$7.50

BOTTLES

DOMESTIC — Alexander Keith's, Canadian, Kokanee		\$5.50
IMPORT — Corona, Heineken, Stella		\$6.25
MONTHLY FLAVOUR <i>Phillips, Victoria, BC</i> — Ask your server for details	650 ml	\$13
AMNESIAC DOUBLE IPA (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
CREEPY UNCLE DUNKEL (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

JUXTAPOSE BRETT IPA (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
WEE ANGRY SCOTCH ALE (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
CROOKED COAST (5%) <i>Driftwood, Victoria, BC</i> — Inspired by the original Alt-style beer of Dusseldorf. A marriage of the aromas of both German noble hops and caramel Munich malt and is defined by its delicate malt-hops balance	650 ml	\$13
APPELTON EXTRA SPECIAL BITTER (5.2%) <i>Hoyne, Victoria, BC</i> — The lightly sweet, toasted malt notes linger at the the front of the mouth, while at the back a bitterness remains long after	650 ml	\$13
STEAM WHISTLE PILSNER (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
MISSION SPRINGS LEMON GINGER RADLER (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
WEST COAST IPA (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
SWEET HEAT (4.9%) <i>Burnside Brewing, Portland, OR</i> — Wheat ale with Apricot puree and imported Jamaican Scotch Bonnet peppers. Subtle tartness from the fruit with a slight spiciness in the finish	650ml	\$17
NUT BROWN ALE (5%) <i>Alesmith Brewing, San Diego, CA</i> — Deep mahogany in colour, its rich, malt-forward flavour profile balances notes of biscuit mild cocoa and earthy hops	650ml	\$17
APRICOT ALE (5.1%) <i>Pyramid Brewing, Seattle, WA</i> — Boldly combines the taste and aroma of fresh apricot with the s Cascade hops, this is a beautiful brew to behold	360 ml	\$6.75

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BOTTLES

BROOKLYN IPA (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		
BROOKLYN LAGER (5.2%)	355 ml	\$6.75
<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		
OMISSION LAGER <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		
OMISSION PALE ALE <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		
OMISSION IPA <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		
ERDINGER WEISSBIER (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		
STIEGL RADLER (2.5%)	500 ml	\$8
<i>Austria</i> — The purity of Stiegl Goldbrau lager mixed with grapefruit juice		
KRONENBOURG BLANC (5%)	330 ml	\$6.75
<i>France</i> — Fresh and fruity white beer, slightly bitter with hints of citrus and coriander spices		
FRÜLI (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		
INNIS & GUNN OAK AGED BEER (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: <i>Bacardi White, Triple Sec, pineapple & lime juice</i>	\$9.50
APPLE MARTINI: <i>Stoli vodka, Apple Sourpuss, Melon Liqueur, lime juice</i>	
CHOCOLATE MARTINI: <i>Creme de Cacao, Stoli, cherry garnish</i>	
COSMOPOLITAN: <i>Stoli vodka, Triple Sec, cranberry juice, lime</i>	
CRANTINI: <i>Stoli vodka, cranberry juice</i>	
JUNIOR MINT: <i>Creme de Menthe, Creme de Cacao, milk</i>	
LEMON DROP: <i>Stoli Vodka, lemon juice</i>	
SEABREEZE: <i>Stoli vodka, grapefruit & cranberry juice</i>	
MANHATTAN: <i>Bulleit Rye, Red Vermouth, bitters, cherry</i>	\$10

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COCKTAILS

ALABAMA SLAMMER: <i>Southern Comfort, Amaretto, orange juice, grenadine</i>	\$6
BARTENDER'S ROOTBEER: <i>Vodka, Galliano, Coke, soda</i>	
BLUE HAWAIIAN: <i>Blue Curacao, Vodka, pineapple juice</i>	
BROWN COW: <i>Kahlua, milk</i>	
FUZZY NAVEL: <i>Peach schnapps, orange juice</i>	
GIMLET: <i>Gin, lime juice</i>	
GREYHOUND: <i>Vodka, grapefruit juice</i>	
HARVEY WALLBANGER: <i>Vodka, Galliano, orange juice</i>	
LONG ISLAND ICED TEA: <i>Vodka, Triple sec, Rum, Gin, Coke, lemon & lime juice</i>	
LYNCHBURG LEMONADE: <i>JD, triple sec, lemon juice, lime juice, soda</i>	
MONKEY'S LUNCH: <i>Kahlua, Banana liqueur, milk</i>	
MUDSLIDE: <i>Kahlua, Baileys, milk</i>	
PARALYZER: <i>Coffee liqueur, Vodka, Coke, milk, cherry garnish</i>	
SCREWDRIVER: <i>Vodka, orange juice</i>	
SCREW UP: <i>Vodka, Sprite, orange juice</i>	
SEABREEZE: <i>Vodka, grapefruit & cranberry juice</i>	
SEX ON THE BEACH: <i>Vodka, Peach schnapps, cranberry & orange juice</i>	
SLING: <i>Gin, Triple Sec, orange & lime juice</i>	
SLIME: <i>Vodka, Sprite, lime juice</i>	
TOM COLLINS: <i>Gin, lemonade, soda</i>	
WHITE RUSSIAN: <i>Coffee Liqueur, Vodka, milk</i>	
BLOODY MARY: <i>Vodka, Tomato juice, Worcestershire, Tabasco, Pickled Bean</i>	\$6.50
CAESAR: <i>Vodka, Clamato, Worcestershire, Tabasco, Pickled Bean</i>	
TEQUILA SUNRISE: <i>Cuervo, orange juice, grenadine</i>	
NEGRONI: <i>Gin, Sweet Vermouth, Campari, orange twist</i>	\$9/dbl
AMARETTO SOUR: <i>Amaretto, fresh lime juice</i>	
GASTOWN ICED TEA: <i>Gin, Cassis, soda, grapefruit juice</i>	
KIDNEY WASH: <i>Vodka, cranberry juice, soda</i>	
RATTLER: <i>Cuervo, Triple Sec, grapefruit & lime juice</i>	
RUSTY NAIL: <i>Scotch, Drambuie</i>	
ZOMBIE: <i>Dark rum, White rum, orange, lemon, lime juice, grenadine</i>	
WHISKEY SOUR: <i>Bulleit Rye, fresh lime juice, fresh lemon juice</i>	\$10/dbl
OLD FASHIONED: <i>Bulleit bourbon, bitters, orange twist</i>	\$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	\$11.25

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
Screch	\$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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