WELCOME TO OUR HOUSE

START & SHARE

CHIPS & DIP 10
house made chips, dill pickle dip

PEROGIES 16
Baba's recipe, aged white cheddar & potato stuffed, caramelized onions, sour cream, bacon
add local Mundare sausage 5

FIRECRACKER PRAWNS 21
crispy tiger prawns, sriracha honey, jalapeños, sesame seeds

CHICKEN LETTUCE WRAPS 20
ginger sesame soy, red bell peppers, shredded carrots, cashews, green onions, fried noodles

GREEN ONION CAKES 13
house made savory beignets, scallions, spicy sambal dip

CAULIFLOWER FRITTO 16
crispy fried cauliflower, truffle aioli, charred lemon, flaky sea salt

PILE O' BONES 19
fried St. Louis ribs, slow braised, spice rubbed, Hart's hot mustard

HART'S WINGS 19
buttermilk fried, S&P, house made ranch, Hart's Signature Hot Sauce

BOLLYWOOD DIP 13
Indian inspired butter sauce, oven baked naan bread

MEAT + CHEESE BUTCHER'S BOARD 32
~ Perfect for Sharing ~
cured salumi, various cheeses, olives, house made condiments, freshly baked artisan bread

SOUTHERN FRIED BRUSSELS 17
dredged buttermilk ranch, brussels, Hart's Signature Hot Sauce, fresh dill, ranch

GRILLED HALLOUMI 23
Greek Halloumi cheese, truffle honey, apple jam, crostini, charred lemon

DRUNKEN MUSSELS 19
1*lb* PEI mussels, chorizo, fresh herbs, La Muse rosé, toasted bread, lemon

'NOT NACHOS' 26
house made kettle chips, Alberta braised beef, aged cheddar, green onion, baby tomatoes, salsa, sour cream

TRUFFLE POPCORN 8
freshly popped, truffle butter

KETTLE & GREENS

TODAY'S 'SCRATCH' SOUP 6|9
made fresh every morning — from scratch of course

FRENCH ONION SOUP 13
slow roasted onions, rich broth, gruyere crouton, shaved parmesan

CENTURY SALAD 10 | 15
butter leaf lettuce, mandarins, caramelized almonds, Century vinaigrette

CAESAR SALAD 10 | 15
romaine lettuce, croutons, parmesan, creamy dressing

MY WIFE'S FAVOURITE SALAD 23
grilled chicken breast, fresh baby greens, fresh berries, goat cheese, sunflower seeds, champagne & lemon verbena vinaigrette

STEAK + AVOCADO 27
sous vide & grilled flank steak, crisp romaine, avocado, blue cheese, red onion, cherry tomatoes, buttermilk ranch

WEST COAST COBB 26
butter poached salmon, crisp romaine, avocado, hard boiled egg, crisp bacon, gem tomatoes, blue cheese, buttermilk ranch

SOUP & SALAD COMBO 17
today's soup with your choice of Century or Caesar salad with toasted garlic baguette

ESCORTS

grilled chicken	7
sautéed garlic prawns (4)	10
grilled salmon	12
flank steak	12

HART'S SPECIALTIES

SCRATCH-MADE FAVOURITES FROM THE HART'S HOME KITCHEN, HANDCRAFTED WITH LOVE

SALMON 28
basmati rice, Thai red curry sauce, seasonal vegetables, spicy cashews

CHICKEN SCHNITZEL 28
crispy double breaded chicken, smashed potatoes, seasonal vegetables, charred lemon, dill cream sauce

LINGUINE + SHRIMP 27
cajun roasted tiger shrimp, linguine, cherry tomato, broccolini

EDEN BOWL 23
basmati fried rice, peppers, carrots, radish, fried brussels, cauliflower, cucumber, ginger sesame sauce, cashews, mushrooms

NEW YORK STRIP 45
Certified 10oz Angus Beef Strip, roasted mushrooms, roasted potatoes, peppercorn sauce

CHICKEN & WAFFLES 26
buttermilk fried chicken, crisp waffles, house made slaw, sriracha maple syrup
add egg 2½

BACKYARD BBQ RIBS 35
St. Louis style ribs, bourbon cherry bbq sauce, corn cheese casserole, crisp shoestring fries

MILLIONAIRE'S MEATLOAF 31
Certified Angus Beef meatloaf, buttered peas, sautéed mushrooms, creamy mashed potatoes, gravy

ALL DAY BREAKFAST 19
The most important meal of the day —
two farm fresh eggs sunny side up, bacon two ways, fresh tomatoes, potato hash, choice of white or nine grain toast
add local Mundare sausage 5

FISH & CHIPS 26
Hart's Lager beer battered Icelandic cod, shoestring fries, malt vinegar tartar sauce, lemon, house made slaw

BOLLYWOOD BUTTER CHICKEN 28
slow cooked butter chicken, basmati rice, grilled naan bread, fresh herbs

STRIPLOIN + SHRIMP 42
grilled 7oz Certified Angus Beef, garlic butter tiger prawns, creamy mashed potatoes, seasonal vegetables

BLACKENED COD 33
roasted Icelandic cod, grilled corn, roast potatoes, chardonnay buerre blanc

SANDWICH SHOP

YOUR CHOICE OF 'SCRATCH' SOUP, SHOESTRING FRIES, CENTURY OR CAESAR SALAD

CRISPY CHICKEN 22
buttermilk fried chicken, mayo, shredded lettuce, spicy cucumber pickles, brioche bun

ROYALE W/ CHEESE 23
grilled Certified Angus Beef, shredded lettuce, tomato, sliced onion, pickle, mayo, classic mustard, brioche bun

'OUT OF THE WATER' 20
crispy fried cod, spicy slaw, dill pickle tartar, toasted brioche bun

CHANCEY'S FAMOUS FRENCH DIP 26
Certified Angus Beef, gruyere swiss cheese, caramelized onions, roasted mushrooms, horseradish aïoli, toasted garlic loaf, rich beef au jus

THE 'COUNTRY CLUB' 22
sous vide turkey breast, cranberry mayo, crisp bacon, vine ripened tomato, lettuce, aged cheddar, choice of white or nine grain toast

BIG ASS GRILLED CHEESE 23
jalapeño bread, aged cheddar, provolone, jalapeño jack, bacon jam
add Alberta braised beef 7

STEAK SANDWICH 29
Certified Angus Beef striploin, crispy onion ring, garlic toast

BAJA FISH TACOS 20
grilled Icelandic cod, shredded slaw, red onion, fresh cilantro, salsa, charred flour tortillas, avocado crema

DETROIT STYLE PIZZA

HAWAII 5-0 27
roasted pineapple, Canadian bacon, sliced jalapeños, marinara, mozzarella

PEPPERONI WEARS PRADA 28
cured pepperoni, Mundare sausage, marinara, mozzarella, jalapeños, red pepper flakes, honey

PROSCIUTTO & ARUGULA 29
thin sliced prosciutto, pesto, fior di latte, mozzarella, baby arugula, truffle oil, parmesan

NASHVILLE HOT CHICKEN 27
spicy buttermilk chicken, marinara, mozzarella, dill pickles, sriracha honey

THE ARISTOCRAT 29
The Original 'Mac'
Certified Angus ground chuck, iceberg lettuce, cheddar cheese, pickles, sesame seeds, mozzarella, Ronald's secret sauce

THE PEROGIE 27
sliced potato, crispy bacon, caramelized onions, dill sour cream, green onions

DUNKS 3

MALT VINEGAR DIP
MAMA'S MARINARA
DILL PICKLE DIP
AVOCADO CREMA
TRUFFLE DIP
HORSERADISH AIOLI
BUTTERMILK RANCH
BOURBON CHERRY BBQ

SWEETS

CHOCOLATE DECADENCE 13
house made flourless cake, chocolate mousse, dark chocolate ganache, whipped cream, berry coulis

MOM'S CAST IRON APPLE PIE 13
warm baked, Pinocchio's vanilla bean ice cream

BANANA COCONUT CREAM PIE 14
banana custard, coconut cream, flaky crust

DONUTS + COFFEE 9
caramel beignets, coffee
add a shot of Baileys....yes please! 3

a century hospitality group restaurant
ESTD 1999

GLUTEN FRIENDLY FOOD OPTION AVAILABLE

'TIL YOUR ♥'S CONTENT COCKTAILS

Oaxaca Old Fashioned *2oz* — 18
Codigo 1530 Blanco Rosa Tequila, Don Mateo Mezcal, simple syrup, Angostura bitters, torched grapefruit peel

Sour Razzberry *1.5oz* — 15
Teremana Blanco, raspberry purée, fresh lemon juice, simple syrup, egg white

Pretty in Pink *2oz* — 16
Glendalough Gin, fresh lemon juice, simple syrup, egg white

The Royal Rose *1.75oz* — 16
Royalmount Gin, Lubanzi Sparkling Rosé, Bols Elderflower Liqueur, strawberry puree, fresh squeezed lemon juice, Token Ritchie cherry bitters

Bourbon Smash *1.5oz* — 15
Elijah Craig Bourbon, fresh orange juice, maple syrup, fresh lemon juice, Angostura Bitters

Please Don't Tell *2oz* — 14
Absolut Vanilla Vodka, passionfruit purée, fresh lime juice, Prosecco

BUBBLES

	6oz	BTL
Zonin Prosecco *Italy*	10	45
Lubanzi Rosé Sparkling Rosé *South Africa*	10	45
Pere Ventura NW Rosé Cava *Spain*		60
Boyd Classic Cuvée *Okanagan*		89
Emmolo No.6 Sparkling *California*		92
Pere Ventura Gran Reserva Rosé Brut *2017 | Spain*		144
Veuve Clicquot Champagne *France*		160
Dom Perignon Champagne *France*		395

PRETTY IN PINK

	6oz	9oz	BTL
Pinta Negra Rosé *Portugal*			40
Mission Hill Estate Series *Okanagan*	11	16¼	50
Whispering Angel *France*			70
Camarnaud 'Art Collection' *France*			75
Peak Cellars 'Pink Granite' *Okanagan*			87

PREMIMUM WINE ON TAP

	6oz	9oz	LTR
Classic White Sangria	8	12	40
Classic Red Sangria	8	12	40
La Muse Rosé *France*	9½	14	45

WHITE WINE BY THE GLASS

	6oz	9oz	BTL
Les Tannes en Occitanie Sauvignon Blanc *France*	8¾	13	37
Jacob's Creek Moscato *Australia*	9	13	37
Benvolio Pinot Grigio *Italy*	9	13¼	38
Wente 'Morning Fog' Chardonnay *California*	12	17¾	52
The Whale Watcher Sauvignon Blanc *New Zealand*	13	19½	56

WHITES WITH SOMETHING TO SAY

	BTL
Gorgo Pinot Grigio *Italy*	50
Novellum Chardonnay *France*	55
Joel Gott Unoaked Chardonnay *California*	56
Tommasi 'Fornaci' Turbiana *Italy*	58
Emmolo Sauvignon Blanc *California*	59
Tommasi 'Le Rosse' Pinot Grigio *Italy*	60
Lake Breeze Pinot Gris *Okanagan*	62
Peak Cellars Riesling *Okanagan*	63
Clos des Lunes 'Lunes d'Argent' Semillion/Sauvignon Blanc *France*	66
Louis Jadot Chablis *France*	75
Peak Cellars 'Skin Kissed' Pinot Gris *Okanagan*	79
Cakebread Sauvignon Blanc *Napa Valley*	92
The Hilt Chardonnay *Santa Barbara*	120

RED WINE BY THE GLASS

	6oz	9oz	BTL
Portillo Malbec *Argentina*	9	13¼	38
Wente Cabernet Sauvignon *California*	11¼	16¼	46
Sea Sun Pinot Noir *California*	13¾	19¾	58
Monte Creek Cabernet Franc *Okanagan*	14¾	22	60
Submission Cabernet Sauvignon *Napa Valley*	14¾	22	62
Tommasi 'Il Sestante' Ripasso Tuscan Blend *Italy*	15¼	22¾	66

AFTER A LONG DAY

	BTL
Torbreck Old Vines GSM *Australia*	60
Spier Creative Block 5 Bordeaux Style *South Africa*	62
Castello Di Bolgheri 'Flocco' Cabernet/Sangiovese *Italy*	64
Bonanza Cabernet Sauvignon *California*	70
Picket Fence Pinot Noir *Russian River Valley*	72
El Enemigo Cabernet Franc *Argentina*	75
Iris Pinot Noir *Oregon*	76
Peak Cellars 'Goldie' Gamay/Pinot Noir *Okanagan*	79
Derose Cabernet Franc *California*	80
Fess Parker Syrah *Santa Barbara*	84
Oakville Zinfandel *Napa Valley*	85
Batasiolo Riserva Barolo Nebbiolo *Italy*	90

FOR THE FOODIES

	BTL
Penfolds Koonunga Hill Shiraz *Australia*	48
Gabbiano 'The Dark Knight' Toscana Blend *Italy*	51
Campos Reales 'Seleccion' Tempranillo *Spain*	53
Liquidity Merlot *Okanagan*	62
Black Sage Cabernet Franc *Okanagan*	66
Masi Brolo Oro Campofiorin Tuscan Blend *Italy*	68
Shed Horn Zinfandel *California*	72
El Enemigo Malbec *Argentina*	75
The Paring Cabernet Sauvignon Blend *Santa Barbara*	77
Peak Cellars Pinot Noir *Okanagan*	82
Killer Drop Grenache Blend *Napa Valley*	87
Farnese Edizione Super Tuscan *Italy*	100
Giant Steps 'Apple Jack Vineyards' Pinot Noir *Australia*	107

DOWN TO BUSINESS

	BTL
Castello Di Bolgheri 'Varvara' Super Tuscan *Italy*	90
Stag's Leap Petite Sirah *Napa Valley*	100
Cambria 'Julia's Vineyard' Pinot Noir *California*	105
Devil's Candy Zinfandel *Napa Valley*	112
Cain NV17 Cabernet Sauvignon *Napa Valley*	115
Little Engine 'Union' Merlot/Cabernet Franc *Okanagan*	117
Master & Servant Cabernet Sauvignon *Napa Valley*	119
Altesino Brunello Sangiovese *Italy*	120
Tommasi 'Il Sestante' Amarone Tuscan Blend *Italy*	128
Mollydooker 'Blue Eyed Boy' Shiraz *Australia*	130
Adobe Road 'Shift' Zinfandel Blend *Sonoma*	138
Paul Hobbs Pinot Noir *Russian River Valley*	149
Austin Hope Cabernet Sauvignon *Paso Robles*	150
Robert Mondavi 'The Estates' Cabernet Sauvignon *Napa Valley*	167
Adobe Road 'Blue Dog' Cabernet Sauvignon *Sonoma*	220

SHOWSTOPPERS

	BTL
Vineyard 29 Cru Cabernet Sauvignon *Napa Valley*	199
Zena Crown 'Vista' Pinot Noir *Oregon*	205
Caymus Cabernet Sauvignon *Napa Valley*	225
Duckhorn Three Palms Merlot *Napa Valley*	238
La Jota Howell Mountain Merlot *Napa Valley*	249
Silver Oak Cabernet Sauvignon *Alexander Valley*	265
Adobe Road 'Bavarian Lion' Cabernet Sauvignon *Sonoma*	270
O'Shaughnessy Howell Mountain Cabernet Sauvignon *Napa Valley*	285
Mt Brave Cabernet Sauvignon *Napa Valley*	300
Eisele Altagracia Cabernet Sauvignon *Napa Valley*	385
Penfolds RWT Bin 798 Shiraz *Australia*	425
Tenuta San Guido Sassicaia Cabernet/Cabernet Franc *Italy*	475
'Ornellaia' Bolgheri Superiore *Italy*	565
Joseph Phelps 'Insignia' Cabernet Sauvignon *Napa Valley*	725
Lokoya Mt Veeder Cabernet Sauvignon *Sonoma*	850

THE BIG BOYS (1.5L)

	BTL
Osoyoos Grand Vin Merlot Blend *Okanagan*	185
Prisoner Zinfandel Blend *Napa Valley*	229
Belle Glos 'Clark & Telephone' Pinot noir *California*	265
Farnese Edizione Tuscan Blend *Italy*	*(3L)* 399
Ridge Montebello Cabernet Sauvignon *California*	1,050

SIP. SAVOUR. SAVE

WINE WEDNESDAYS

Our **ENTIRE** Wine List **HALF PRICE**

BEER ON TAP

A Appearance a Aroma F Flavour f Finish 14oz pours unless indicated otherwise

HART'S Lager — 8¼
Proudly Pouring Okanagan Spring 1516
A golden
a bread crust, hint of fresh cut grass
F toasted grain, crisp bitterness
f moderate & slightly lingering

Granville Island Lions Winter Ale — 8½
A dark body with a creamy head
a subtle hops
F white chocolate, vanilla, malt
f caramel, cocoa

Coors Light — 8½
A pale yellow, almost clear
a orange, pepper, wheat, coriander
F delicate malt and sweetness
f crisp, smooth and clean

Alley Kat Mangolorian — 8¾
A medium gold
a mango, tropical fruit
F mango, hops, light bitterness
f light hop with lingering tropical fruit

Sea Change Death Wave — 8¾
A bright light straw colour
a white bread, corn chips & subtle grassy aromas
F lightly sweet, low bitterness and slight lingering sweetness
f light and crisp

70 Acre Brew Co. Espresso Milk Stout — 9½
A opaque
a chocolate, coffee
F caramel, dark fruit, mild coffee roast
f full bodied, mild sweetness

Delirium Tremens *25cl* — 9
A clear golden yellow
a cloves, sweet yeast, malt
F cloves, banana, citrus, mild pepper
f long finish, dry bitter

Coors Banquet — 9
A pale golden
a sweet malt, grass
F sweet malt, grass, hint of bananas
f clean

Blindman Longshadows IPA — 9
A medium golden hue
a hop forwards, resinous, citrus, passionfruit, pine, woodsy
F potently hoppy, big fruit & robust citrus, low bitterness
f semi-dry, clean, slight alcohol bit, medium carbonation

Stella Artois — 9¾
A golden
a toasted grains, grass & black pepper
F balanced, mildly sweet, biscuity, grassy
f crisp, clean, slight bitterness

Banded Peak Microburst Hazy IPA — 9½
A hazy, bright straw, dense white foam
a tropical, citrus
F juicy, citrus, tropical fruit
f silky, soft, medium Body

Hart's Local Rotational — 8¾
The best beer is always the one in your hand and our team is dedicated to bring you the most sought after beers around
Ask your server what's pouring today