

BEER ON TAP 14oz • \$7½

GUINNESS

Stout

COORS LIGHT

Lager

PHILLIPS BLUE BUCK

Pale Ale

VILLAGE BREWERY

Blonde

STRONGBOW

Cider

WILD ROSE VELVET FOG

Wheat Ale

GRANVILLE ISLAND

Rotating

522 ROTATING

Ask your server

TALL BOYS \$8½

COORS BANQUET *Lager*

BUD LIGHT *Lager*

VILLAGE *Rotating*

FEATURE CAN

Ask your server

BOTTLES \$7½

CORONA *Lager*

MILLER HIGH LIFE *Lager*

LAST BEST *Show Pony Ale*

FEATURE BOTTLE

Ask your server

WINE

6oz • 9oz • bottle

RED

TINHORN CREEK Merlot

\$13 • \$17 • \$57

Okanagan Valley, B.C.

WILLIAM HILL Cab Sauv

\$11½ • \$16½ • \$50

California, USA

WHITE

TINHORN CREEK Chardonnay

\$13 • \$17 • \$57

Okanagan Valley, B.C.

MANSION HOUSE Sauv Blanc

\$10 • \$14½ • \$42

New Zealand

SPECIAL SELECTION

bottles only

THE PRISONER

Zinfandel Blend *\$120*

California, U.S.A.

MONTES ALPHA

Cab Sauv *\$60*

Chile

LAKE BREEZE

Meritage *\$65*

Naramata Bench, B.C.

HILLSIDE

Cabernet *\$70*

California, USA

DRINK SPECIALS

WINE WEDNESDAYS

Half price bottles

Excluding special selection

\$5 DRAFT

Monday - Thursday

from 4pm-6pm



LOCAL 522

public tavern & kitchen

local522.ca

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SNACKS

- SALTED MAPLE POPCORN** \$5
Sylvan Star gouda, black pepper
- NACHOS** \$19
smoked brisket, cheddar, pickled jalapeño, green onion, pico de gallo
- SOUTHERN FRIED WINGS**.. \$13
choice of: Frank's, Salt 'n' Pepper, or spicy Hunan
- CRISPY ONION RINGS** \$9
parmesan, black pepper dip
- CRISPY SHRIMP TACOS** \$14
cilantro chili aioli, pickled onions, pineapple, flour tortillas
*substitute grilled steak for shrimp +\$4
- PIGS IN A BLANKET** \$11
mini bratwurst, puff pastry, mustard cheddar sauce
- POPCORN SHRIMP** \$10
pickled cucumber, chili sesame dip, mint

SALADS

- CAESAR** \$14
romaine lettuce, croutons, peppered bacon, shaved parmesan, + chicken for \$5
- COBB SALAD** \$18
grilled chicken, blue cheese, tomato, chopped egg, bacon, avocado, croutons, mixed greens, honey mustard vinaigrette

SANDWICHES

All sandwiches served your choice of fries, Caesar or greens.
*Substitute gluten-free bun for +\$1

- AMERICAN DOUBLE BURGER** \$17
dill pickles, caramelized onion aioli, American cheese, onions, Martin's potato roll
*available with Beyond Meat
- FRIED CHICKEN SANDWICH** \$17
swiss cheese, Mississippi Comeback Sauce, iceberg slaw, Martin's potato roll
- FAT BLT** \$16
honey black pepper glazed bacon, iceberg lettuce, tomatoes, caramelized onion aioli, Texas toast
- BBQ BRISKET SANDWICH** \$18
smoked brisket, spicy slaw, pickles, Martin's potato roll
- BANH MI HOT DOG** \$14
Vietnamese pork dog, banh mi mayo, cucumber, carrot, onion, cilantro, lime, fried bun
- GRILLED CHEESE AND TOMATO SOUP** \$16
Sylvan Star Gouda, white cheddar, sourdough, black pepper
- ITALIAN PANINI** \$16
capicola, salami, prosciutto, provolone, mozzarella, tomato jam, pressed Texas toast

DAILY FEATURE

ASK YOUR SERVER ABOUT OUR DAILY FEATURE!

ENTREES

- STEAK FRITES** \$23
flat iron steak, garlic herb sauce, fries, green salad
- CRISPY THAI CHICKEN BOWL** \$18
sticky Thai glaze, red cabbage, cucumber pickles, basil, jasmine rice, peanuts
- PASTA BOLOGNESE** \$17
beef ragu, egg noodles, parmesan, garlic toast
- BACON WRAPPED MEATLOAF** \$19
potato purée, Alberta veg, rarebit sauce
- GRILLED TUNA POKE BOWL** \$19
grilled rare tuna, pickled pineapple, avocado, iceberg lettuce, cilantro, jasmine rice, crispy wontons
- HUNAN LETTUCE WRAPS** \$19
peppercorn glaze, onions, jasmine rice, crispy vermicelli, pickled cucumber, cilantro, iceberg lettuce, peanuts
choice of: crispy shrimp, pork belly or chicken

ADD ONS

- GRILLED CHICKEN** \$5
- GRILLED RARE TUNA** \$9
- GRILLED STEAK** \$14
- SIDE CAESAR** \$6
- SIDE GREENS** \$6
- FRIES W/ AIOLI** \$6

HAPPY HOUR

Available every Monday - Thursday from 4PM - 6PM.

- MINI BBQ BURGERS** \$12
three sliders, house bbq glaze, American cheese, crispy onions, pickles
- NACHOS** \$16
smoked brisket, cheddar, pickled jalapeño, green onion, pico de gallo
- SOUTHERN FRIED WINGS**.. \$10
choice of: Frank's, Salt 'n' Pepper, or spicy Hunan
- SALTED MAPLE POPCORN** \$3
Sylvan Star gouda, black pepper
- POPCORN SHRIMP** \$10
pickled cucumber, chili sesame dip, mint
- CRISPY SHRIMP TACOS** \$12
cilantro chili aioli, pickled onions, pineapple, flour tortillas
*substitute grilled steak for shrimp +\$4
- CRISPY ONION RINGS** \$6
parmesan, black pepper dip
- PIGS IN A BLANKET** \$8
mini bratwurst, puff pastry, mustard cheddar sauce

**Not all ingredients are listed, please inform your server of any allergies. Consuming raw and/or undercooked ingredients increases your chances of foodborne illness.

Groups of 8 or more are subject to one bill and an auto gratuity of 18%