



PUB MENU

Blue Crown Sliders 15.00

Saskatchewan Bison Patties Topped With Blue Cheese & Crown Royal Glaze
Served with Crispy Buttermilk Onions & Match Stick Potatoes

1 Pound of Wings 18.00

Your Choice of Our In-House Made Sauces of Rootbeer BBQ, Orange Ginger,
Maple Siracha & Honey Garlic - Served With Fresh Vegetable Sticks

Williston Nachos Platter / Add Cajun Chicken 6.00 25.00

Corn Tortilla chips Topped with Three Cheese Blend, Jalapenos, Tomatoes &
Green Onions. Served with Fire Roasted Tomato Salsa, Guacamole and Sour Cream

Chef's Soup of the Day Cup 8.00 / Bowl 12.00

Served with Garlic Toast

Crab & Artichoke Dip 16.00

Accompanied By Corn Tortilla Chips & Fresh Vegetables

The Merlot Board 22.00

Chef's selection of premium Cheeses to pair with Red Wines
Served with Assorted Crackers, Fresh Fruits & Fig Chutney

The Chardonnay Board 22.00

Chef's selection of award winning Cheeses to pair with White Wines
Served with Assorted Crackers, Seasonal Fruits & Apricot Chutney

Charcuterie & Cheese Board Sml 22.00 / Lrg 34.00

Artisan Cheeses - Cured & Cooked Meats- House Pickled Veggies
Served with Assorted Crackers, Seasonal Fruits & Chutneys

Chicken Fingers / Add fries 6.00 12.00

Lightly Breaded Chicken Tenders
Served with Honey Dill Dipping Sauce

House Cut Fries 6.00

With Truffle Aioli

Featured Dessert 9.00

Selection Changes Daily

SERVED 4PM - 8PM