

WEEKLY SPECIALS

MONDAY
WING NIGHT - \$5.99/LB

TUESDAY
TWO BUCKS A SHUCK OYSTERS
DIFFERENT VARIETY EACH WEEK, 4PM TIL GONE!

WEDNESDAY
WHY NOT WEDNESDAY?
\$4 VODKA, \$7 DOUBLES
VINTAGE VIDEO GAMES
\$15 PITCHERS OF VIC'S LAGER
AND BLACK BRIDGE COMMON (8PM-CLOSE)

MONDAY - FRIDAY
HAPPY HOUR
4-5PM \$4 BEER AND HIGHBALLS
5-6PM \$5 BEER AND HIGHBALLS

SUNDAY
FUNDAY
STARTS AT 5:00 PM
20 ITEMS \$5.00
FOOD AND BOOZE
FUN TIMES

REDBULL
BOMB SHOTS
3 FOR \$15.00
RED NECK - CROWN ROYAL & RED BULL
FIRE BOMB - FIREBALL & RED BULL
CHERRY BOMB - CHERRY WHISKEY & RED BULL
(Must be 3 of the same shot.)



Red Bull

Prices do not include applicable taxes.

BRUNCH

SERVED SAT, SUN & SELECT HOLIDAYS - 10:00AM TO 3:00PM

DRINKS

SALTED CARAMEL APPLE SHOT **\$5.50**

We take Phillip's salted caramel liquor and mix it with Wiser's Apple, creating the perfect Brunch time shot. Try 1 for **\$5.50** or 3 for **\$15.00!**

VIC'S CLASSIC CAESAR **\$6.25**

Classic-style Caesar with Vic's special Frank's Red Hot rimmer and olives as a garnish.

MANMOSA **\$6.50**

1 oz Ciroc Peach Vodka mixed with Vic's Lager, then topped with OJ and a splash of ginger ale. Find out why it's our top selling brunch cocktail!

MAPLE BOURBON CAESAR **\$7.00**

Classic Caesar ingredients, 1 oz. Knob Creek Bourbon, maple syrup, garnished with olives and a thick slice of bacon. Think your mouth is watering now? Wait until you taste it.

BOOZY LONDON FOG **\$7.00**

1 ½ ounces of Baileys are added to a steeped mug of Earl Grey tea and garnished with a sprinkle of cinnamon on top. Is this how the English start their day?

WAITING ON SOMER **\$8.50**

½ an ounce of Campari is added to a sleeve of Somersby Cider, topped off with an ounce of our house red wine and garnished with a handful of cranberries. This is for the person who's looking for a little tartness in their life.

FOOD

OLD SCHOOL BREAKFAST **\$10.00**

Bacon, sausage, or ham, two eggs, toast, and your choice of side.

BRUNCH BURRITO **\$10.00**

Scrambled eggs, mixed peppers, pico de gallo, cheese, avocado, and Valentina salsa picante. Bacon, sausage or ham. Your choice of side.

BACON CAST IRON SCRAMBLE **\$10.00**

Scrambled eggs, thick cut bacon, aged cheddar, chives and breakfast potatoes with peppers.

WILD MUSHROOM SCRAMBLE **\$10.00**

Wild mushroom sauce, Swiss cheese, chives, scrambled eggs and breakfast potatoes with peppers.

CHEF'S CHOICE **\$10.00**

Rotated weekly, always fresh, and always a great twist on a classic.

VIC'S GRAND SLAM **\$10.00**

Housemade buttermilk pancakes served with maple blueberry sauce. Bacon, sausage or ham and two eggs.

Please note that we are able to offer limited substitutions on brunch items in order to provide great quality in a timely manner. Thank you for your understanding!

SIDES

- Breakfast Potatoes with Red Pepper
- Fruit Cocktail

ADD

- | | |
|--------------------------------|--------------------------------|
| Bacon - \$3.00 | Ham - \$2.50 |
| Sausage - \$2.50 | Fried Egg - \$1.50 |
| Fruit Cocktail - \$2.00 | Sub Tater Tots - \$2.00 |

Prices do not include applicable taxes.

OPEN 7 DAYS A WEEK
11 AM - 2 AM
FULL MENU 'TIL CLOSE
VICTORIASTAVERN.COM



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★ QUEEN VIC'S ★



ROYAL PICKS

LENTIL STREET DOGS **\$13.50**

House made vegetarian lentil sausage fried in a corn tempura batter. Served with tomato chilli jam, and jalapeno honey mustard. The WINNER of the GCPO 2016!!!

LOBSTER GUAC **\$13.50**

Vic's house made guacamole topped with Lagostina lobster, cotija cheese, cilantro, chive, and pico de gallo. Served with fresh hot corn tortillas.

ARUGULA STEAK SALAD **\$16.00**

Charbroiled 4oz AAA Top sirloin, baby arugula, fresh buffalo mozzarella, grape tomato, basil sprouts, red onion, cucumber, and chives. Served with white balsamic vinaigrette. Double the meat for **\$5.00**

CRISPY CHICKEN PO' BOY **\$15.50**

Crispy breaded chicken thigh, pickled onions, pickles, fresh jalapeno, tomato, cotija cheese, and cajun mayo. Served on a fresh baked baguette. Choice of side.

APPLE BUTTER MESQUITE BURGER **\$18.00**

100% ground bison patty, apple butter bbq sauce, arugula, sweet onion jam, gouda cheese, thick cut smoked bacon, and garlic mayo. Served on a fresh baked bun. Choice of side.

ROYAL DRINKS

VIC'S CREAMSICLE **\$9.00**

2 ounces of Pinnacle Whipped Vodka shaken with fresh squeezed orange juice poured over ice with soda water. Puts a smile on your face as well as gives you your daily dose of vitamin C!

CHERRY RHUBARB ICED TEA **\$9.00**

1 ounce of Red Stag bourbon and 1 ounce of Lucky Bastard's Rhubarb Vodka mixed with muddled limes, fresh mint, ice tea, and soda water. Borrowed from Grandma Vic's recipe book, this is definitely one to try!

WAITING ON SOMER **\$8.50**

½ an ounce of Campari is added to a sleeve of Somersby Cider, topped off with an ounce of our house red wine, and cranberries. This is for the person who's looking for a little tartness in their life.

AUCHAN TODDY **\$8.50**

1 ½ ounces of Auchentoshan Scotch, muddled lemon, honey, butter, and hot water. Garnished with a cinnamon stick. Warm up that heart and soul with one of these!

MAPLE PARALYZER **\$8.50**

1 ounce of Cabot Trail Maple Whiskey, 1 ounce of Kahlua, Pepsi, milk, and garnished with a dollop of whip cream and our maple bourbon syrup. Yum!

KAMIKAZE BOMBS **\$5.50**

¼ ounce of Triple Sec and ¾ ounce of Provincial vodka are dropped into Red Bull, and lime juice. 3 for **\$15.00!**



ALWAYS PLAN A SAFE RIDE HOME!
ASK ANY OF OUR STAFF TO ARRANGE A
DEIGNATED DRIVER SERVICE OR TAXI FOR YOU.



SHARE WITH YOUR BUDS

HOUSE ONION RINGS **\$8.00**

Panko-battered and served with chipotle mayo.

VIC'S KETTLE CHIPS **\$8.00**

Served with chipotle mayo.

PUB PRETZEL **\$10.00**

Two pretzels, served with queso and mustard.

HOLY GUACAMOLE QUESADILLA **\$10.00**

Mixed cheeses, peppers, avocado and pico de gallo. Served with salsa, sour cream and Vic's signature guacamole. Add pulled chicken or ground beef - **\$4.50**

FALAFEL PLATE **\$11.00**

House made falafel, cucumbers, tomatoes, marinated olives, feta, pita, tahini dressing, and micro salad.

WINGS **\$13.00**

1lb Tossed in your choice of sauce: Hot, Buffalo, Greek, jerk, Sambal blue cheese, Thai sweet chili, lemon pepper, smoked applewood dry rub, Carolina gold BBQ, Kansas City BBQ, or sea salt and cracked pepper.

REBELLION IPA CHIPOTLE CHEESE DIP **\$13.00**

Sharp cheddar beer infused dip. Served with a pretzel, crackers and kettle chips.

COCONUT SHRIMP **\$13.50**

Panko and coconut battered shrimp served with honey habanero sauce.

VIC'S NACHOS **\$20.00**

Piled high with mixed cheeses, pico de gallo, jalapeños, olives, and mixed peppers. Topped with queso cheese, sour cream and chives. Add spicy beef or chicken - **\$4.50** Add guac or extra cheese - **\$4.00**

TACO PLANK **\$34.00**

Build your own tacos! Comes with flour tortillas (12), chicken tinga, braised beef, chorizo sausage, guacamole, fresh pico de gallo, cotija cheese, onion, sour cream, and both verde and roja salsa.

MEAT PLANK **\$34.00**

Stacked with pickles, wings (choice of sauce), corned beef with sauerkraut, salt and pepper ribs, chicken applewood sausage and Italian sausage. Double the meat - **\$32.00.**

TOTAL TATER MESS

Our Tater Tots are made in house.

VIC'S SPECIAL **\$13.50**

Bacon, cheddar, queso cheese, sour cream and chives.

HUEVOS **\$13.50**

Guacamole, mixed cheese, queso cheese, pico de gallo and a fried egg.

POLLO DIABLO **\$14.50**

Blackened chicken, queso cheese, sour cream, and pico de gallo.

SOUPS & SALADS

VIC'S ALPHABET SOUP **\$7.00**

Our homemade smoked tomato soup that you can spell your name with.

Small - **\$5**

SOUP OF THE DAY **\$8.00**

Homemade every day. Small - **\$6**

FRENCH ONION **\$9.00**

A homemade classic.

SIMPLE GREENS **\$10.00**

Mixed baby greens, cucumber, tomatoes and shredded carrots. Add grilled or blackened chicken for **\$4.50**

CLASSIC CAESAR **\$11.00**

Romain, fresh parmesan, croutons tossed in our homemade dressing. Add grilled or blackened chicken for **\$4.50**

QUINOA GREEK SALAD **\$14.00**

Cucumber, chery tomato, red onion, pea shoots, chickpeas, Kalamata olives, feta cheese and quinoa with our tahini dressing drizzled over top. Add grilled or blackened chicken for **\$4.50** (Small salad - **\$9.50**)

VIC'S TACO SALAD **\$16.00**

Fresh greens, mixed cheese, pico de gallo, peppers, torfilla strips and a cheese crisp. Comes with a choice of ground beef, chorizo, grilled or blackened chicken. Served with street corn dressing, salsa and sour cream.

GRILLED CHEESE CREATIONS

Vic's House Speciality

THE O.G. **\$13.00**

Ooey Goey Good! A 1/4lb of our four-cheese blend stuffed between sourdough bread and grilled to perfection. Add braised beef, country ham, or thick cut bacon - **\$3.00**

#CC365 **\$15.00**

Something new every day of the year. Ask your server if you want to pretend you haven't checked Instagram already.

BURGERS

Our signature 7oz chuck patty served on a fresh baked homemade bun (gluten free bun available for \$2). Sub beef patty with veggie patty, grilled chicken or blackened chicken. Add a patty **\$4.00**

CLASSIC CHEESE **\$15.50**

Simple and done right with aged cheddar, lettuce, tomato, onion, and garlic mayo.

'MERICA CHEESE **\$16.50**

American cheese, iceberg lettuce, red onion, pickles, zesty burger sauce, and a side of freedom.

MUSHROOM & FANCY CHEESE **\$16.50**

Sautéed mushrooms, gruyere and swiss cheese, lettuce, tomato, onion, and garlic mayo.

BLUE COLLAR **\$16.50**

Blue cheese, sautéed beer onions, lettuce, tomato, and garlic mayo.

SAMMIES & WRAPS

Substitute any sandwich with a whole wheat wrap. Gluten-free bun available for \$2. Served with your choice of side.

KANSAS CITY CRISPY CHICKEN **\$15.50**

Buttermilk fried chicken smothered in Kansas city BBQ sauce, smoky coleslaw, banana peppers, pickles, and served on a homemade bun.

CRISPY CHICKEN BUFFALO SAMMY **\$15.50**

Breaded fried chicken breast tossed in Buffalo sauce and topped with blue cheese, lettuce, tomato, onion, and garlic mayo, served on a homemade bun.

THAI CHICKEN WRAP **\$15.00**

Fried chicken tossed in sweet chilli Thai sauce, lettuce, carrot, sesame seeds, avocado, and cilantro. (Contains nuts.)

BLACKENED CHICKEN WRAP **\$15.00**

Blackened chicken, pico de gallo, avocado, lettuce, mixed cheese, and spicy street corn dressing.

GRILLED REUBEN SANDWICH **\$15.00**

Homemade corned beef, sauerkraut, and 1000 island dressing. Served on marble rye with a side of grainy Dijon. Double the meat - **\$6.00**

VIC'S CLUB **\$15.50**

Roast turkey, ham, crispy bacon, cheddar, lettuce, tomato, and garlic mayo on toasted marble rye.

OLD BAY LOBSTER ROLL **\$16.00**

East Coast lobster mixed with Old Bay, and lemon tarragon dressing served on a fresh baguette. We recommend the Old Bay kettle chips with this one!

THE CUBAN **\$16.00**

Bourbon pulled pork, ham, melted Swiss cheese, pickles, and our jalapeño honey mustard on a grilled ciabatta bun.

BEEF DIP **\$17.00**

Braised chuck flat topped with Swiss cheese, mushrooms, and caramelized onions on a ciabatta bun served with au jus.

STEAK SAMMY **\$18.00**

8oz Canadian AAA sirloin served on a garlic baguette topped with onion rings. Add blue cheese butter - **\$2.00**

VIC'S FAVES

CHICKEN FINGERS **\$15.00**

Breaded chicken fingers served with choice of dip, (honey dill, BBQ or Buffalo). Choice of side.

BUFFALO CHICKEN MAC & CHEESE **\$16.00**

Grilled buffalo chicken and Goldfish crackers served over our awesome mac and cheese. Add bacon for **\$3.00**

LOBSTER MAC & CHEESE **\$17.00**

Lobster basted in lemon tarragon butter served over our awesome mac and cheese and then finished in the oven with panko and parmesan.

BUTTERMILK FRIED CHICKEN & WAFFLES **\$16.50**

Southern fried chicken and waffles served with your choice of maple bourbon syrup or sausage gravy. Have both for **\$1.00** extra.

FISH & CHIPS **\$17.50**

Atlantic haddock and fresh-cut fries with our housemade tartar sauce.

SIDES & ADDS

Sides: Fries, Mixed Greens, Veggies and Dip, Alphabet Soup

Sub: Caesar Salad **\$2.00**, Soup of the Day **\$2.00**, Kettle Chips **\$2.00**, Sweet Fries **\$2.00**, Onion Rings **\$3.00**, French Onion Soup **\$4.00**

Add: Gravy **\$2.00**, Bacon **\$3.00**

DESSERTS

BROWNIE BITE SKILLET..... **\$7.50**

Fried brownie bites, vanilla bean ice cream, whipped cream, and Nesquik chocolate sauce. (Contains nuts.)

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DRINKS



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WE HAVE ROTATING TAPS, PLEASE ASK YOUR SERVER OR BARTENDER FOR MORE INFORMATION.

DRAFT

VIC'S LAGER	\$6.00
BUD LIGHT	\$7.25
ALEXANDER KEITHS	\$7.25
SHOCK TOP	\$7.25
ROLLING ROCK	\$7.25
COORS BANQUET	\$7.50
GUINNESS	\$8.75
STELLA	\$9.00

STANDARD BOTTLES \$5.75

CANADIAN, BUD LIGHT, BUDWEISER, PILSNER, BOHEMIAN, MICHELOB ULTRA, BUD LIGHT APPLE

PREMIUM BEERS

 BLACK BRIDGE MILK STOUT	\$6.50
 BLACK BRIDGE IPA	\$6.50
 ORIGINAL 16	\$6.50
 DISTRICT BREWING PILSNER	\$6.50
 DISTRICT BREWING DARK	\$6.50
CORONA	\$6.50
HEINEKEN	\$6.50
INNIS & GUNN RUM CAST	\$7.50
GROLSCH PREMIUM LAGER (500 ml)	\$8.50
BENCH CREEK WHITE IPA (473 ml)	\$9.25
ERDINGER	\$9.50
CRABBIES	\$9.50
CRABBIES RASPBERRY	\$9.50

CIDERS/COOLERS

SMIRNOFF ICE	\$7.50
HEY Y'ALL ICE TEAS (ask your server about flavours)	\$7.50
LONE TREE CIDERS (ask your server about flavours)	\$7.50
CONEY ISLAND ROOTBEER	\$8.00
WATERLOO GRAPEFRUIT RADLER (473 ml)	\$9.00
MAGNERS	\$9.50

WINE

JACKSON TRIGGS MERLOT	\$6.50/25.00
TRAPICHE MALBEC	\$7.00/28.00
TWIST OF FATE MALBEC/MERLOT.....	\$7.50/30.00
SAINT AND SINNER SHIRAZ/CAB	\$8.00/31.50
WOODBRIIDGE CABERNET SAUVIGNON	\$8.50/33.50
JACKSON TRIGGS CHARDONNAY	\$6.50/25.00
TWIST OF FATE PINOT GRIGIO/CHARDONNAY	\$7.50/30.00
WOODBRIIDGE PINOT GRIGIO	\$8.00/32.00
MONKEY BAY SAUVIGNON BLANC.....	\$9.25/36.50

SCOTCH

GLENLIVET 12	\$7.00
GLENFIDDICH 12	\$7.00
AUCHENTOSHAN 12	\$7.00
ABERLOUR 12	\$7.75
ABERFELDY 12	\$7.75
ANCNOG	\$7.75
MACALLAN GOLD	\$7.75
HIGHLAND PARK 12	\$8.25
GLENFARCLAS 15	\$8.50
LAPHROAIG	\$8.50
BALVENIE DOUBLEWOOD 12	\$10.00
DALWHINNIE 15	\$10.00
MACALLAN AMBER	\$10.75
CAOL ILA	\$11.25
OBAN 14	\$12.50
LAGAVULIN 16	\$12.75
MACALLAN SIENNA	\$18.00
JOHNNIE WALKER BLUE	\$25.00
DALMORE KING ALEXANDER	\$26.00
GLENFIDDICH GRAN RESERVE 21 YR	\$26.00
MACALLAN RUBY	\$28.00

BOURBON

JIM BEAM	\$6.50
BULLEIT	\$7.00
KNOB CREEK	\$7.00
BAKERS	\$7.00
BASIL HAYDEN	\$7.00
MAKERS MARK	\$7.50
BOOKERS	\$9.00

VIC'S SIGNATURE COCKTAILS

LEMON MERINGUE PIE	\$7.00
1 ½ oz of Pinnacle Whipped Vodka, freshly squeezed lemon juice, 7up and soda served over ice.	
WAITING ON SOMER	\$8.50
Somersby cider served over ice with ½ oz of Campari then topped with 1 oz of red wine and garnished with cranberries.	
WHISKY SOUR	\$9.00
2 oz Wiser's whiskey, fresh citrus, simple syrup and bitters.	
MOSCOW MULE	\$9.00
1 ½ oz Provincial Vodka and freshly squeezed lime juice topped with ginger beer.	
PEACH ICED TEA	\$9.00
1 ½ oz Ciroc Peach Vodka mixed with iced tea and soda, served over ice.	
THE PERFECT GIN MOJITO	\$9.00
1 ½ oz Hendricks gin, muddled mint, cucumber and fresh lime mixed with simple syrup and soda water, served over ice.	
THE OLD BOY	\$9.00
1 ½ oz Knob Creek mixed with simple syrup, bitters, orange zest and served over ice.	

SPECIALITY COFFEE/TEA

IRISH COFFEE - Jameson & whipped cream	\$6.50
PEPPERMINT PATTY - Peppermint Schnapps & Crème de Cacao	\$6.50
B-52 - Grand Marnier, Kahlua & Bailey's	\$6.50
MONTE CRISTO - Kahlua & Grand Marnier	\$6.50
BLUEBERRY TEA - Amaretto & Grand Marnier	\$6.50

TOP SHELF

HENNESSY VS COGNAC	\$8.50
HENNESSY XO COGNAC	\$22.00
GRAN PATRON TEQUILA	\$55.00
DOM PERIGNON CHAMPAGNE	\$285.00