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### Appetizers

- EDAMAME** .....8  
Edamame pods with chili salt.
- CALAMARI** .....12 ½  
Fire dusted, served with tzatziki.
- QUESO DIP** .....10  
A blend of cheeses and herbs served with corn tortilla chips.

- GARLIC PRAWNS** .....12  
Sautéed White tiger prawns, peppers, garlic and onions. With garlic bread.
- POUTINE** .....9 ½  
Golden crisp fries and cheese curds with garlic and herb gravy.

### Appetizer Sides

- |                                       |                                       |                                   |   |   |
|---------------------------------------|---------------------------------------|-----------------------------------|---|---|
| <b>YAM FRIES 8</b><br>Chipotle aioli. | <b>FRIES 5</b><br>Golden crisp fries. | <b>O-RINGS 6 ½</b><br>Sour cream. | <b>GARLIC BREAD 3</b><br>Two pieces of French country loaf.<br>Add Cheese 1 ½ | <b>GRAVY 3 ½</b><br>House made with roasted garlic and herbs. |
|---------------------------------------|---------------------------------------|-----------------------------------|---|---|

### Shared Platters

- CHICKEN TENDERS** .....12 ½  
Served with fries or salad and a choice of honey mustard or plum sauce.
- FISH TACOS** .....13  
Tempura cod, lettuce, red onion, salsa, sour cream and cilantro.
- FIREFIGHTERS WINGS** .....12  
Served with blue cheese dip.  
Sauces: Sweet Chili, Buffalo, Teriyaki, S&P or BBQ.  
Try our extra hot wings. \$1.00  
\*No refunds will be given.

- CHICKEN QUESADILLA**.....12  
Whole wheat tortilla with cheddar, Monterey, roast peppers, green onions salsa and sour cream.
  - PUBLIC HOUSE PLATTER** .....18  
Wings, spring rolls, and red potato wedges  
Served with blue cheese and plum sauce.
  - PUBLIC HOUSE NACHOS** .....18  
Corn tortilla chips, fresh jalapeños, tomatoes, green onions, olives, Monterey and cheddar cheese.  
Served with salsa and sour cream.
- Add-ons**
- Chicken 5 • Beef 5 ½ • Guacamole 3 ½
  - Sour Cream 3 • Salsa 3

### Garden Fresh Salads

- HOUSE SALAD** .....10 ½  
A mix of baby greens, topped with dried strawberries, feta, candied walnuts, cucumbers, tomatoes and balsamic vinaigrette.
- 1/2 SALAD** .....8

- CAESAR SALAD** .....10 ½  
Crisp romaine lettuce, mixed with chopped bacon, croutons, asiago and creamy garlic dressing.
- 1/2 SALAD** .....8

### QUINOA SALAD.....14

Baby greens, mixed with red organic quinoa, goat cheese, cucumbers, tomatoes, grapes and balsamic vinaigrette.

#### Dressings and Vinaigrettes

- Caesar • Ranch • Blue Cheese • Balsamic • Raspberry Vinaigrette • Oil & Vinegar

#### Add-ons

- Steak 9 • Sockeye Salmon 8 ½ • Sautéed Prawns 6 • Baby Shrimp 5 • Grilled Chicken 5

### Soups

#### SOUP OF THE DAY.....5

Available until 2pm Monday-Friday

Served with garlic bread. Changes daily ask your server.

- ROASTED RED PEPPER SOUP** .....8  
Roasted bell peppers, tomatoes, sour cream, corn and black bean salsa. Served with garlic bread.

- CLAM CHOWDER** .....8 ¼  
A blend of baby clams, vegetables, bacon and nugget potatoes. Served with garlic bread.

\* All Prices Are Plus Tax. All Parties of eight or more are subject to 15% Service Charge.



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## Burgers & Sandwiches

### MAPLE SALMON BURGER ..... 16

5 oz pan seared maple glazed sockeye salmon, with crisps strips of bacon and avocado.

### CAJUN BURGER ..... 15

Grilled Cajun chicken breast with aged cheddar.

### VEGGIE BURGER ..... 13 1/4

Barley and grain patty with roasted peppers, feta, balsamic reduction and chipotle aioli.

### PULLED PORK SANDWICH ..... 14

Braised pork and hickory BBQ sauce on a toasted bun with coleslaw, crispy onions and chipotle aioli.

### PUBLIC HOUSE BURGER ..... 15 1/2

Grilled Angus patty with cheddar, crisp bacon, sautéed mushrooms, caramelized onions and chipotle aioli.

### SHRIMP & AVOCADO WRAP ..... 14

Grilled whole wheat tortilla with garlic aioli, lettuce and tomato.

### BEEF DIP ..... 13 1/2

Shaved roast Angus beef, on a toasted ciabatta bun, jalapeno Monterey cheese and roast garlic aioli. Served with Au jus.

### N.Y. STEAK SANDWICH ..... 18

6oz herb and garlic steak with caramelized onions on a toasted ciabatta bun. Served with golden crisp fries and caesar salad.

*All Burgers and Sandwiches with fries or salad. Have it your way.*

Sub Caesar 1 • 1/2 Fries and Salad 2 • Yam Fries or O-rings 2 or Poutine 3 • Blue Cheese Crumble 2 • Add Guacamole 1 1/4 • Split Plates 1  
Add Avocado 1 1/4 • Add Egg 1 1/2 • Add Gravy 3 1/2 • Add Blue Cheese 2 • Add Crispy Onion 1 1/4 • Add Mushrooms 1 • Add Onions 1  
Add Caramelized Onions 1 1/4 • Add Bacon 1 1/2 • Lettuce Wrap 1 1/2 • Gluten Free Bun 2

*All burgers come with lettuce, tomatoes, onions, pickles and chipotle aioli unless otherwise stated.*

## Entrées & Pastas

### PEROGIES ..... 14 1/2

Cheddar and potato dumplings with sautéed Chorizo, peppers, onions and sour cream.

### PESTO CREAM PENNE ..... 14 1/2

Crisp pancetta with edamame beans and tomatoes in a pesto cream sauce.

### FISH AND CHIPS

Okanagan Pale Ale tempura cod. With crispy fries, tartar and fresh coleslaw.

ONE-PIECE 12 1/2 TWO-PIECE 14 1/2

FOUR-PIECE PLATTER 25 ADD PIECE 4 1/2

### GARLIC PRAWN LINGUINI ..... 16 1/2

Sautéed white tiger prawns, garlic, asparagus and tomatoes in a cream sauce.

### UPGRADE YOUR PASTA

• Chorizo 4

• Prawns 6

• Chicken 5

• Sliced Striploin 6 1/2

• Pancetta 2

• Gluten Free Pasta 1

## Desserts

### CHOCOLATE CAKE ..... 6 1/2

Layered chocolate cake with whipped cream and fresh berries.

### CHEESE PLATE ..... 10

A selection of cheeses with fruit and crackers. Ask your server about wine pairings.

### SALTED CARAMEL CHEESECAKE ..... 6 1/2

Raspberry coulis, whipped cream and mint.

### ICE CREAM

Two Scoops 3 1/2

Add on 2

TAKE OUT

**604-437-1118**

ON LINE

**SKIP** the DISHES or  **foodee**

Food Service Hours:

Friday and Saturday - 12:00 -11:00pm • Monday to Wednesday - 12:00 -10:00pm • Thursday - 12:00 -10:30pm • Sunday - 12:00 - 8:00pm

Operations Manager, Kelly Matiowski  
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Banquet Manager, Jamie London



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\* All Prices Are Plus Tax. All Parties of eight or more are subject to 15% Service Charge.



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 Vegetarian

 Gluten Friendly

 Spicy