

# BARRIELICIOUS MENU

FRIDAY JANUARY 17TH - SATURDAY FEBRUARY 1ST, 2020

## FIRST PLATES

### HERITAGE GREENS

Candied Pecans, Manchego, Dried Cranberries, Duck Fat Croutons, Honey Vinaigrette

### GRANVILLE ISLAND PALE ALE BRAISED LAMB SLIDERS

Lemon Mayo, Arugula, Caramelized Onions, Pickled Vegetables  
(\$3 additional charge)

### BEER & CHEDDAR SOUP

Chili Oil & Scallions

## ENTREES

### HONEY MUSTARD GRILLED SALMON

Jalapeño Cornbread, Baby Arugula, Balsamic Reduction, Pumpkin Seed Pesto

### 8oz AAA NEW YORK PEPPER STEAK

Tater Tots & Cheese Sauce, French Green Beans, Red Wine Jus  
(\$7 additional charge)

### CHICKEN & WAFFLES

Maple Syrup, Thyme Butter, Green Beans & Fresh Herbs

### GNOCCHI

Butternut Squash, Baby Kale, Parmesan Cream, Edamame, Sage, Hazelnuts

## TO FINISH

### ROOT BEER FLOAT

Vanilla Ice Cream, Mug Root Beer, Whipped Cream, Chocolate Sauce

### SALTED CARAMEL BROWNIE

Strawberry Jam, Whipped Cream, Mint

Three courses for \$30 plus tax

No substitutions. Cannot be used in conjunction with other offers or promotions.

**ELEVEN01**

TAPHOUSE + KITCHEN