

SNACKS n LATE NITE

BAR NUTS \$4 V

Sweet & spicy peanuts
w/wasabi peas

CHIPS & SALSA \$6 V/GF

Corn chips & house salsa verde

OLIVES \$6 V/GF

House spiced Mediterranean

HUMMUS \$9 V/GF

House-made chickpea/tahini dip
served w/carrots, celery &
corn chips

FRIES *large* \$9 / *small* \$7 V/GF

Hand-cut, oven roasted russet
potatoes w/Heatley sauce
add vegan gravy \$2

POUTINE \$13 GF

House fries w/cheese curds &
vegan gravy
add pulled pork or jackfruit \$4

DEVILS ON

HORSEBACK \$10 GF

Medjool dates stuffed w/warm
goat cheese, wrapped in crispy
bacon w/balsamic glaze

TOMATO SOUP

large \$11 / *small* \$7 V/GF
w/coconut jalapeno crema &
gluten free bread

JUMBO HOT DOG \$8

(meat or veggie)

Cheddar cheese, grainy dijon
mustard, pickled onions, topped
w/Hickory sticks
add bacon \$2

HOUSE SALAD \$11

Organic greens, tomato, radish,
pepitas, w/lemon tahini dressing

FOOD

NACHOS *full* \$21/ *half* \$16

Organic tortilla chips, cheddar,
mozzarella, black beans, olives,
pickled onions, banana
peppers, topped w/cilantro lime
crema & salsa verde
add sour cream \$2, guac \$4
pulled pork or jackfruit \$4

BAKED CHICKEN WINGS/ CAULIFLOWER BITES \$14

Your choice of House BBQ,
sriracha-lime, maple soy,
traditional hot, salt n' pepper or
lemon pepper
add blue cheese or ranch \$1

WARM GRUB n SALADS

PIEROGIES \$12 V *on request*

Mushroom, onion & potato
filling w/caramelized onions &
sour cream
add bacon \$2

MAC & CHEESE \$15

Three-cheese béchamel,
baked cheese topping &
crispy corn chip crust
add pulled pork or jackfruit \$4
add salmon \$8

QUINOA TABOULI SALAD

\$14 V/GF
w/marinated baked tofu, fresh
herbs, tomato, cucumber,
lime/olive oil dressing

KALE CAESAR

\$14 V/GF *on request*
Avocado caper dressing
w/house-made croutons &
parmesan cheese
add salmon \$8 or
marinated tofu \$4

BURGERS n SANDWICHES

Served w/fries or house salad
upgrade to soup
or kale Caesar \$2
add bacon \$2, avocado \$3

BEEF BURGER \$16

63 Acres organic beef patty
w/cheddar cheese, lettuce,
tomato, red onion, pickles, relish
& Heatley Sauce

SALMON BURGER \$17

Ocean wise wild coho w/
lettuce, tomato, red onion &
lemon caper aioli

VEGGIE BURGER \$16

V/GF *on request*
House-made black bean, quinoa
& cauliflower patty w/lettuce,
tomato, pickles, red onion &
relish

GRILLED CHEESE \$14

Cheddar, mozzarella & goat
cheese w/caramelized onion on
marble rye

PULLED PORK or JACKFRUIT \$16

Braised and pulled in-house,
homemade BBQ sauce, spicy
coleslaw

DESSERT

GALETTE A LA MODE \$9

House-made pastry served
w/seasonal fruit & vanilla ice
cream

