

SHARE PLATES

**FRESH NEVER FROZEN!
LOCALLY SOURCED INGREDIENTS.**

ARANCINI CHEESE BALLS ^{VB} \$10

arborio rice, old school cheesery cheese curds, parmesan, saffron, marinara sauce

BUTTER CHICKEN BITES \$12

pasta shells, cheese curds, panko beer batter, coconut curry salt, cucumber mint tzatziki

HOUSE-MADE PIZZA POPS \$9 ADD PIZZA POP +\$3

fresh dough, cheddar, mozzarella, pepperoni, marinara, buffalo ranch

STREET NUGGETS \$11

butter-milk-brined chicken, bread & butter pickles, and your choice of homemade hot, sweet chili, buffalo ranch, honey mustard, BBQ, or sweet & sour sauce

GREEN ONION CAKE PIEROGIES ^{VB} \$9

cremini mushrooms, chinese 5 spice, sour cream, sweet chili

CRISPY AHI TUNA SUSHI \$13

avocado, pineapple, ahi tuna, togarashi mayo, red pepper, cucumber, sweet soy dipping sauce
available gluten free, skip the crispy

KOREAN SHORT RIBS ^{GF} \$12

gochujang glaze, sesame seeds, green onion

CHEF'S PLATTER

CURATED BY CHEF TAYLOR

\$40 • 1/2 PRICE DURING HAPPY HOUR!

- korean short ribs
- butter chicken bites
- green onion cake pierogies
- east coast chip truck fries
- arancini cheese balls

IN BETWEEN BITES

STICKY PORK BELL BAO BUNS \$13.5

pickled onion & carrots, ginger-lime coleslaw, cilantro

PULLED CHICKEN TACOS (2) \$10 ADD TACO +\$5

flour tortilla, chili-lime chicken, coleslaw, chili oil, guacamole pico, cilantro.

make it gluten free with a corn tortilla or vegetarian with jackfruit

BIG MAC POUTINE ^{GF} \$13 MINI MAC +\$8

chip truck fries, ground beef, lettuce, cheddar, mac sauce, pickles, onions, sesame seeds

^V Vegan ^{VB} Vegetarian ^{GF} Gluten free [🔥] Spicy! [🥜] Peanuts

MEALS

NASHVILLE HOT CHICKEN SANDWICH & FRIES [🔥] \$14.5

ADD GRAVY +\$1 MAKE IT A POUTINE +\$2 MAKE IT A MINI MAC POUTINE +\$4
double breaded chicken, bread and butter pickles, creamy slaw, brioche bun

CUBANO SANDWICH & FRIES \$14.5

ADD GRAVY +\$1 MAKE IT A POUTINE +\$2 MAKE IT A MINI MAC POUTINE +\$4
roasted pork, honey ham, house sauce, mustard, dill pickles, swiss cheese, banana peppers, baguette, herb vinaigrette

THE GRETA BURGER & FRIES \$14.5

ADD GRAVY +\$1 MAKE IT A POUTINE +\$2 MAKE IT A MINI MAC POUTINE +\$4
two wagyu beef patties, lettuce, tomato, onion, pickle, house sauce, cheddar, brioche bun

AHI TUNA SALAD [🥜] \$16.5

spring mix, carrots, snow peas, bean sprouts, cucumber, green onion, vermicelli, peanut lime dressing, cilantro, ahi tuna, wonton crisps, sriracha

SHRIMP PAD THAI ^{GF} [🥜] \$16.5

thai chilies, egg, vermicelli, fish sauce, lime, bean sprouts, basil, cilantro, green onions, peanuts

GREEN COCONUT CURRY ^V ^{GF} \$11

ADD CHICKEN +\$4 ADD SHRIMP +\$5
spinach, peppers, pineapple, jasmine rice

GRILLED JERK CHICKEN SKEWER [🔥] \$16

jerk marinade, habanero, chicken wings, all spice, rice pilaf, caribbean bbq sauce

CHIMICHURRI STEAK \$18

thinly sliced skirt steak (6oz.), chimichurri, roasted red pepper and sundried tomato pesto, grilled crostini's, roasted potatoes

ADD ONS

EAST COAST CHIP TRUCK FRIES ^V ^{GF} \$6 ADD GRAVY +\$1

fresh-cut hutterite red skin potatoes, kosher salt

TRADITIONAL QUEBEC POUTINE ^{GF} \$10

fresh-cut hutterite red skin potatoes, kosher salt, cheese curds, beef gravy

CARAMEL GINGER BRUSSELS SPROUTS [🔥] ^{VB} \$8

ginger caramel, brussels sprouts, thai chilies, chow mein noodles

THAI SALAD ^V \$6

spring mix, carrots, snow peas, bean sprouts, cucumber, green onion, vermicelli, peanut lime dressing, cilantro, wonton crisps, sriracha

DESSERT

PB + J DONUTS ^{VB} [🥜] \$5

fresh dough, icing sugar, marshmallow peanut butter cream, triple-berry coulis

ICE CREAM (MADE IN HOUSE) ^{VB} ^{SCOOP} \$3 1L \$15

home made cookie dough ice cream or seasonal flavour (ask your server)

HANDCRAFTED COCKTAILS

2 oz. \$11.43

CUCUMBER GIMLET (AKA PIPER)

bombay gin, st. germain, citrus, vanilla syrup, cucumber, basil

RE-FASHIONED

jim beam bourbon, chai tea syrup, angostura, root beer bitters, orange peel

GREEN TEA MOJITO

bacardi rum, citrus mix, green tea syrup, muddled blueberries, mint leaves, blueberry + mint garnish

PICK ME UP

west of the 5th espresso moonshine, canadian maple cream, token chai bitters, cold coffee

LAVENDER COLLINS (AKA OLLIE)

limoncello, empress gin, fresh lemon juice, earl grey syrup, token lavender bitters

GRETA COLADA (AKA KIKO)

bacardi rum mix, pineapple juice, orgeat syrup, token orange bitters, coconut milk

SASKATOON BERRY SOUR

west of the 5th saskatoon berry moonshine, angostura bitters, citrus mix, vanilla syrup, magic foam, mint

RE-GRETA SOUR

(AKA FLOWERS FOR GRETA)
pisco, st. germain, citrus, vanilla syrup, angostura, egg white

HAPPY HOUR

HOSTED BY CHEF TAYLOR

Wednesday - Saturday 4PM-7PM

WEDNESDAY
ALL DAY

\$5 GRETA BURGERS

THURSDAY
ALL DAY

1/2 PRICE TACOS, TEQUILA + GAMES

FRIDAY +
SATURDAY
ALL DAY

\$5 NÜTRL
VODKA

WEDNESDAY
- SATURDAY
4PM - 7PM

HAPPY HOUR

1/2 OFF Chef Feature Platter
\$4 GRETA's House Beers + Highballs
\$7 Hand Crafted Cocktails + House Wine (9oz.)

UNLIMITED GAMES
FROM 4PM-7PM
\$10

Re GRETA
Every Sunday

An all day locals+industry party.
Almost \$5 everything.

*Single-serving drinks and games only. Excludes food, super-premium wine and liquor.

\$5
ALL DAY

FROM A TAP

GRETA BLONDE 4.8%	16.5 oz. Glass	\$6.67
a smooth, golden, and flavourful craft lager with nice malt and hip characteristics. not overly bitter.		
GRETA BROWN 5%		\$6.67
dark brown and ruby-hued, with notes of espresso and chocolate. mildly hopped with a medium body and finish.		
GRETA RED 5%		\$6.67
a robust, deep amber hue with notes of bready maltiness and caramel.		
BUD LIGHT 4.2%		\$7.62
BUDWEISER 5%		\$7.62
GUINNESS 4.2%, 20 oz.		\$8.57
ALEXANDER KEITHS 5%		\$7.62
SHOCKTOP 5.2%		\$7.62
STELLA ARTOIS 5%		\$8.57
OKANAGAN CIDER 5%		\$8.57
ALLEYKAT APRIKAT YEG 5%		\$7.62
MILL STREET VANILLA PORTER 5%		\$7.62
MOOSEHEAD LAGER 4.8%		\$7.62
SEACHANGE PRAIRIE FAIRY YEG 5.4%		\$7.62
TOWN SQUARE 2D SOUR NEIPA YEG 5.5%		\$7.62

CANS + BOTTLES

CAMPPIO ALL MALT LAGER 5%, 355 ml	Bottle/Can	\$7.38
NATTY LIGHT 4.2%, 355 ml		\$5.00
MOOSEHEAD GRAPEFRUIT RADLER 5%, 355 ml		\$7.38
CORONA 4.6%, 330 ml		\$7.38
KRONENBURG BLANC 5.0%, 330ml		\$7.62
BUDWEISER 5%, 341 ml		\$6.43
BUD LIGHT 4.2%, 341 ml		\$6.43
GLUTENBERG 4.5%, 473 ml		\$7.62
BLUE REV 7%, 330 ml		\$7.38
SMIRNOFF ICE 5%, 330 ml		\$7.38
WHITECLAW MANGO, BLACK CHERRY, LIME OR GRAPEFRUIT 5%, 355 ml		\$7.38
SOMERSBY CIDER 4.5%, 500 ml		\$8.57
NUTRL GRAPEFRUIT OR PINEAPPLE 5% 355 ml		\$7.38
NON-ALCOHOLIC		
RED BULL TRADITIONAL / SUGAR-FREE / TROPICAL 250 ml		\$4.29
BUDWEISER PROHIBITION 0%, 341 ml		\$6.43
HEINEKEN 0% 330 ml		\$6.43

REDS, WHITES + BUBBLES


SAINT AND SINNER PINOT GRIGIO HOUSE WHITE	6 oz	9 oz	750 ml
WOODWORK CENTRAL COAST CHARDONNAY	\$6.67	\$9.52	\$28.57
CHARLES SMITH KUNG FU GIRL RIESLING	\$9.52	\$12.38	\$37.14
KIM CRAWFORD SAUVIGNON BLANC			\$42.86
SAINT AND SINNER SHIRAZ CABERNET HOUSE RED	\$9.52	\$12.38	\$37.14
RAVAGE CABERNET SAUVIGNON	\$6.67	\$9.52	\$28.57
CHARLES SMITH BOOM BOOM SYRAH	\$9.52	\$12.38	\$37.14
HEY MALBEC	\$9.52	\$12.38	\$37.14
LA MALDITA GARNACHA ROSÉ	\$9.52	\$12.38	\$37.14
LA MARCA PROSECCO		187 ml	750 ml
MOET & CHANDON CHAMPAGNE		\$11.43	\$36.19
DOM PÉRIGNON			\$144.76
			\$357.15

Prices do not include GST

ARCADE

	Price	PLAY CREDITS	BONUS DOLLARS	TOTAL CREDITS
	\$10	40	0	40
	\$20	80	\$10	120
	\$25	100	\$15	160
\$1 Re-chargeable Card (no reloading fee)	\$30	120	\$20	200
<i>Best Value</i>	\$50	200	\$40	360

POWER PACK
\$99
 Four \$30 cards
 800 CREDITS



HIGH SCORE CLUB

COMING SOON!



GRETA'S PARTY PEOPLE!

STAGS | STAGETTES | ANYTIME PARTY!

The Guest of Honour receives:

- Free Gaming All Night
- GRETA toque
- Complementary share plate!

BONUS! \$20 Gaming Card for the amazing friend who booked the party!

*Pre-booked, group of 6 or more, before 9PM



EAT DRINK PLAY

MENU BY CHEF TAYLOR.