



GRILLE DINNER MENU

STARTERS

SOUP OF THE DAY — please ask your server	6.00
KINGSTON BEER & CHEDDAR SOUP — made with Kingston pale ale	6.00
AHI TUNA SPRING ROLLS — with hoisin plum sauce	10.50
FIRECRACKER SHRIMP — sautéed with lime, garlic, and spicy sambal	9.50
ASIAN STYLE CALAMARI — with serrano peppers and pickled ginger dipping sauce	10.00
SWEET CHILI CHICKEN — crispy chicken with a sweet, spicy & tangy sauce	9.75
EDAMAME — steamed soy beans in sea salt	6.00
GINGER BEEF — sautéed with spicy ginger sauce	10.00
FLAT BREAD — hand rolled with asiago cheese and fresh herbs with marinara dipping sauce	6.00
CRAB CAKES — with red pepper remoulade	10.00
FEATURE RISOTTO — please ask your server for details	8.00

SALADS

KINGSTON HEALTH SALAD — wild greens, artichokes, grape tomatoes, sunflower seeds	5.00 / 9.00
CAESAR SALAD — with house-made croutons	5.00 / 9.00
SEARED AHI CAESAR — with Ahi Tuna pan-seared in blackening spice with chili glaze	18.00
GRILLED CHICKEN SALAD — wild greens, grapes, toasted almonds, crumbled bleu cheese, with mustard seed dressing	14.25
SPINACH SALAD — goat cheese, oven roasted tomatoes, hard boiled egg, crispy prosciutto, toasted almonds, balsamic dressing	12.75
With grilled chicken ADD 5.00	

MAIN PLATES

GRILLED CENTER CUT SIRLOIN — 8oz center cut AAA Canadian Angus beef, mashed potatoes, grilled vegetables and onion rings	21.00
GRILLED RIB EYE — 10 oz AAA Rib eye with red onion marmalade, mashed potatoes and seasonal vegetables	24.00
GRILLED NEW YORK STEAK — 12 oz Canadian Angus beef, scalloped potatoes and grilled vegetables	28.00
With sauteed prawns ADD 5.00; With wild mushrooms ADD 3.00	
MISO CRUSTED HALIBUT — soy ginger broth served with julienne vegetables & rice noodles	21.00
GRILLED AHI TUNA & SEAFOOD RISOTTO — rare grilled Ahi tuna, seafood risotto, with grilled vegetables	24.00
GRILLED MAPLE SALMON — maple glazed wild salmon, with rice pilaf and grilled vegetables	21.00
GUINNESS BRAISED SHORT RIBS — scalloped potatoes and grilled vegetables	17.00

CASUAL PLATES

PRIME RIB BURGER — served with fries and Caesar salad	11.00
Add cheddar, swiss, bacon, mushrooms	1.00 each
KUNG PAO CHICKEN — garlic-chili chicken and mixed vegetables over rice, sprinkled with peanuts	15.00
PESTO CHICKEN FETTUCINI — sun-dried tomatoes, artichokes, roasted garlic cream sauce	15.50
GRILLED PRAWN LINGUINI — wild salmon, grilled prawn, tomatoes, creamy rosé sauce	17.50
MUSHROOM RAVIOLI — garlic herb tomato sauce, asiago cheese, with Caesar salad & focaccia	16.00
VEGETABLE BURGER — Money's mushroom garden burger with fries & Caesar salad	10.00
CHICKEN AVOCADO CLUB — bacon, lettuce and tomato with fries & Caesar salad	11.00

WOOD PLANK PIZZA

MARGHARITA PIZZA — house-made pizza sauce, fresh herbs and mozzarella cheese	12.00
MEDITERRANEAN VEGGIE — goat cheese and pesto sauces, sun-dried tomatoes & artichoke hearts	12.00
THE KINGSTON TRIO — chorizo, andouille & garlic sausage with mozzarella cheese	13.00
SMOKED CHICKEN ALFREDO — garlic cream sauce, smoked chicken, red onions, shitake, button and oyster mushrooms	13.00
THE HAWAII PUNCH — grilled pineapples, capicola, red onions, banana peppers with mozzarella cheese	12.00

Please ask your server about our Daily Features.

DESSERTS

MOLTEN CHOCOLATE CAKE	7.00	CHEESECAKE	7.00
APPLE CRUMBLE	7.00	KINGSTON SUNDAE	7.00

PRICES PLUS APPLICABLE TAXES

www.kingstontaphouse.com

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GRILLE LUNCH MENU

STARTERS

SOUP OF THE DAY — please ask your server	6.00
KINGSTON BEER & CHEDDAR SOUP — made with Kingston pale ale	6.00
FIRECRACKER SHRIMP — sautéed with lime, garlic, and spicy sambal	9.50
ASIAN STYLE CALAMARI — with serrano peppers and pickled ginger dipping sauce	10.00
SWEET CHILI CHICKEN — crispy chicken with a sweet, spicy & tangy sauce	9.75
EDAMAME — steamed soy beans in sea salt	6.00
FLAT BREAD — hand rolled with asiago cheese and fresh herbs with marinara dipping sauce	6.00
CRAB CAKES — with red pepper remoulade	10.00
DRY RIBS — with garlic chili sauce	9.00

SALADS

KINGSTON HEALTH SALAD — wild greens, artichokes, grape tomatoes, sunflower seeds	5.00/ 9.00
CAESAR SALAD — with house-made croutons	5.00/ 9.00
SEARED AHI CAESAR — with Ahi Tuna pan-seared in blackening spice with chili glaze	16.50
GRILLED CHICKEN SALAD — wild greens, grapes, toasted almonds, crumbled bleu cheese, with mustard seed dressing	14.25
SPINACH SALAD — goat cheese, oven roasted tomatoes, hard boiled egg, crispy prosciutto, toasted almonds, balsamic dressing	12.75
With grilled chicken ADD 5.00	

OASIS COMBOS

SOUP AND SALAD — Kingston beer soup with our health salad	10.00
PIZZA AND GREENS — ask your server for today's feature	10.00
SOUP AND SANDWICH — ask your server for today's feature	10.00

BURGERS AND SANDWICHES

All Burgers and Sandwiches come with fries and Caesar salad.

PRIME RIB BURGER	11.00
Add cheddar, swiss, bacon, mushrooms	1.00 each
VEGETABLE BURGER — Money's mushroom garden burger	10.00
CHICKEN AVOCADO CLUB — bacon, lettuce and tomato	11.00
FLAT IRON STEAK SANDWICH — marinated and served on gorgonzola cheese bread	14.00
SHRIMP CLUB — baby shrimp and double-smoked bacon	11.00
VEGGIE SANDWICH — grilled vegetables and goat cheese	10.00
BEEF DIP SANDWICH — with au jus, fries and Caesar salad — Regular or BBQ	14.00
Make it a Philly cheese ADD 2.00	
TERIYAKI SALMON BURGER — marinated filet, harissa mayo, lettuce, tomato, red onion	13.00
ROAST TURKEY SANDWICH — cheddar, tomato, lettuce and honey mustard mayo	11.00

MAIN PLATES

GRILLED CENTER CUT SIRLOIN — 8oz center cut AAA Canadian Angus beef, fresh-cut fries, Caesar salad	21.00
HALIBUT & CHIPS — add a piece 6.00	12.00
GRILLED MAPLE SALMON — maple glazed wild salmon, with rice pilaf and house salad	21.00
KUNG PAO CHICKEN — garlic-chili chicken and mixed vegetables over rice, sprinkled with peanuts	15.00
GINGER BEEF — sautéed with spicy ginger sauce, served with rice	16.00
MUSHROOM RAVIOLI — garlic herb tomato sauce, asiago cheese, with Caesar salad & foccacia	16.00
SEAFOOD LINGUINI — wild salmon, grilled prawn, tomatoes, creamy rosé sauce, with Caesar salad & foccacia	16.00
PESTO CHICKEN FETTUCINI — sun-dried tomatoes, artichokes, roasted garlic cream sauce, with Caesar salad & foccacia	15.00

WOOD PLANK PIZZA

MARGHARITA PIZZA — house-made pizza sauce, fresh herbs and mozzarella cheese	12.00
MEDITERRANEAN VEGGIE — goat cheese and pesto sauces, sun-dried tomatoes & artichoke hearts	12.00
THE KINGSTON TRIO — chorizo, andouille & garlic sausage with mozzarella cheese	13.00
SMOKED CHICKEN ALFREDO — garlic cream sauce, smoked chicken, red onions, shitake, button and oyster mushrooms	13.00
THE HAWAII PUNCH — grilled pineapples, capicola, red onions, banana peppers with mozzarella cheese	12.00

Please ask your server about our Daily Features.

DESSERTS

MOLTEN CHOCOLATE CAKE	7.00	CHEESECAKE	7.00
APPLE CRUMBLE	7.00	KINGSTON SUNDAE	7.00

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WINES

WHITES by the Glass & 1/2 Litre:

	6 oz. glass	1/2 litre
PELLER ESTATES —		
Heritage Pinot Gris VQA (BC)	7.25	21.00
HARDYS VR — Chardonnay (Aus)	7.50	22.00
RED ROOSTER — Riesling VQA (BC)	8.25	24.00
GOLDEN MILE — RD 13 White VQA (BC)	8.75	25.00
DESERT HILLS — Pinot Gris VQA (BC)	9.50	27.00
JACKSON-TRIGGS — Sauvignon Blanc VQA (BC)	9.75	27.50
SANDHILL — Pinot Gris VQA (BC)	10.00	28.00
JOIE — Rosé VQA (BC)	10.50	29.00
SANDHILL — Chardonnay VQA (BC)	10.50	29.00
QUAILS' GATE — Riesling VQA (BC)	11.00	31.00

Ask your server for the feature red or white wine by the glass.

WHITES by the Bottle:

Chardonnay

HARDYS VR — (Aus)	32
ROBERT MONDAVI — Private Selection (Calif)	31
WOLF BLASS — EagleHawk (Aus)	34
SANDHILL — VQA (BC)	41
GOLDEN MILE — VQA (BC)	49
BURROWING OWL — VQA (BC)	52

Sauvignon Blanc

JACKSON-TRIGGS — VQA (BC)	31
VIU MANENT — (Chile)	33
OYSTER BAY — (NZ)	45
KIM CRAWFORD — (NZ)	57

Pinot Gris

PELLER ESTATES — Heritage VQA (BC)	28
DESERT HILLS — VQA (BC)	35
SANDHILL — VQA (BC)	38
BURROWING OWL — VQA (BC)	43

Gewürztraminer / Riesling / Other Grapes

RED ROOSTER — Riesling VQA (BC)	32
SUMAC RIDGE — Private Reserve Gewurztraminer VQA (BC)	35
QUAILS' GATE LR — Dry Riesling VQA (BC)	42
DR. LOOSEN — Riesling (Ger)	44
PETER LEHMAN — Barossa Semillon (Aus)	45

Sparkling & Champagne

VEUVE CLIQUOT — (France)	86
MOET & CHANDON — (France)	86
MOET & CHANDON — Rose (France)	150
DOM PERIGNON — (France)	275

Prices do not include tax.

REDS by the Glass & 1/2 Litre:

	6 oz. glass	1/2 litre
CALONA — Artist Series		
Merlot VQA (BC)	7.25	21.00
HARDYS VR — Cabernet Sauvignon (Aus)	7.50	22.00
INNISKILLIN — Pinot Noir VQA (BC)	8.00	23.50
RED ROOSTER — Merlot VQA (BC)	8.25	24.00
WOLF BLASS — Eaglehawk Shiraz (Aus)	8.25	24.00
GOLDEN MILE — RD 13 Red VQA (BC)	8.75	25.00
DANCING BULL — Zinfandel (Calif)	9.25	26.00
PENFOLDS RAWSON'S RETREAT — Cabernet Sauvignon (Australia)	9.75	27.50
DESERT HILLS — Gamay VQA (BC)	10.00	28.00
SANDHILL — Merlot VQA (BC)	11.00	32.00

REDS by the Bottle:

Cabernet Sauvignon

HARDYS — (Aus)	32
PENFOLDS RAWSON'S RETREAT — (Aus)	37
QUAILS' GATE LR — VQA (BC)	39
SANDHILL — Cabernet Merlot VQA (BC)	42
WOLF BLASS — Yellow Label (Aus)	46

Pinot Noir

INNISKILLIN — Black Label VQA (BC)	32
QUAILS' GATE — VQA (BC)	45
KIM CRAWFORD — (NZ)	55
GOLDEN MILE — VQA (BC)	52
BURROWING OWL — VQA (BC)	59

Merlot

CALONA — Artist Series Cab. Merlot VQA (BC)	29
RED ROOSTER — VQA (BC)	32
DESERT HILLS — VQA (BC)	45
SANDHILL — VQA (BC)	51
KIM CRAWFORD — (NZ)	59

Zinfandel

WOODBIDGE — Mondavi (Calif)	35
DANCING BULL — (Calif)	37
RAVENSWOOD — Vintners Blend (Calif)	45

Syrah / Shiraz

WOLF BLASS — Eaglehawk Shiraz (Aus)	35
SANDHILL — Syrah VQA (BC)	42
SANDHILL — Small Lots Syrah VQA (BC)	52

OTHER:

Blends & Some Great Choices

GOLDEN MILE — RD 13 Red VQA (BC)	39
GOLDEN MILE — RD 13 White VQA (BC)	39
DESERT HILLS — Gamay VQA (BC)	40
PENFOLDS — Shiraz Cabernet Sauvignon (Aus)	42
VIU MANENT — Malbec Reserve (Chile)	49
PETALES D'OSOYOOS — Beurdeux blend VQA (BC)	50
PASCAAL TOSO — Malbec (Arg)	55
MISSION HILL — Oculus VQA (BC)	95
BURROWING OWL — VQA (BC) ask your server for details	