

LUNCH GROUP MENU

• Starters •

KINGSTON BEER & CHEDDAR SOUP 6

Made with our famous Kingston Pale Ale

APPLEWOOD SMOKED CHEDDAR FLAT BREAD 10

Gorgonzola butter, homemade herb marinara

FIRECRACKER SHRIMP 10

Sauteed with lime, garlic and a little sambal for heat

DRY RIBS 10

Tossed in salt and pepper

SOUP OF THE DAY 6

Ask your server for details

• Greens •

HAIL CAESAR 9

Our own big bowl Caesar with homemade croutons

GRILLED CHICKEN SALAD 14

Wild greens, grapes, toasted almonds & crumbled blue cheese, mustard seed dressing

SEARED AHI CAESAR 18

Our fresh Caesar with Ahi Tuna—pan seared in blackening spice with chili glaze, topped with asiago cheese

KINGSTON HEALTH SALAD 9

Wild greens, marinated artichokes, grape tomatoes, sunflower seeds, with mustard seed dressing

• Add-Ons •

SAUTEED SHRIMP 5

CHICKEN 5

WILD MUSHROOMS 3

• Wood Plank Pizzas •

Finished with extra virgin herbed olive oil.

CHICKEN CAESAR 13

Caesar sauce, roasted chicken, double-smoked bacon, arugula, mozzarella and parmesan cheese

GARDEN 12

Pesto cream, peppers, red onions, roma tomatoes, goats feta

ROMA PEPPERONI 12

Homemade herb marinara, pepperoni, arugula, balsamic vinaigrette, mozzarella cheese

THE KINGSTON TRIO 13

Homemade herb marinara, double-smoked bacon, andouille and mild Italian sausage, red onions, mozzarella cheese

• Burgers/Sandwiches •

Served with fresh-cut french fries and caesar salad.

PRIME RIB BURGER 11

Add cheddar, swiss, bacon, mushrooms 1 each

MONEY'S MUSHROOM GARDEN BURGER 10

Sun-dried tomato aioli

BBQ FLAT IRON STEAK SANDWICH 15

Gorgonzola baguette, topped with crispy fried onions

CHICKEN AVOCADO CLUB 12

Double-smoked bacon, lettuce & tomato

TERIYAKI SALMON BURGER 13

Wild Sockeye grilled medium rare, harrissa mayo

• Combo Meals •

PIZZA AND GREENS COMBO 10

Ask your server for today's feature

SANDWICH OF THE DAY SOUP COMBO 10

Ask your server for today's feature

• The Main Event •

8 oz. SIRLOIN 21

8oz center cut AAA Canadian Angus beef, fresh-cut fries, caesar salad

GRILLED SALMON 22

Wild Sockeye grilled medium rare, lemon caper butter, arugula risotto, Kingston Health salad

PESTO CHICKEN FETTUCINI 15

Sun-dried tomatoes, marinated artichokes, pesto garlic cream

BAKED MUSHROOM RAVIOLI 16

Mushroom stuffed pasta, herb tomato sauce, asiago cheese, with caesar salad

ANTIPASTO PENNE 14

Whole wheat penne, grilled vegetables, kalamata olives, balsamic reduction, Kingston Health salad



DINNER GROUP MENU

• Starters •

EDAMAME 6

Steamed soy beans tossed in sea salt

KINGSTON BEER & CHEDDAR SOUP 6

Made with our famous Kingston Pale Ale

FIRECRACKER SHRIMP 10

Sautéed with lime, garlic and a little sambal for heat

CHICKEN DRUMMETTES

12 for 12 / 18 for 16

No wimpy wings here, your choice of hot or garlic chili

DRY RIBS 10

Served with garlic chili dipping sauce

APPLEWOOD SMOKED CHEDDAR FLAT BREAD 10

Gorgonzola butter, homemade herb marinara

• Greens •

GRILLED CHICKEN SALAD 14

Wild greens, grapes, toasted almonds & crumbled blue cheese, mustard seed dressing

SEARED AHI CAESAR 18

Our fresh Caesar with Ahi Tuna — pan seared in blackening spice with chili glaze, topped with asiago cheese

CAESAR SALAD 9

With house-made croutons

KINGSTON HEALTH SALAD 9

Wild greens, marinated artichokes, grape tomatoes, sunflower seeds, with mustard seed dressing

• Add-Ons •

SAUTEED SHRIMP 5

CHICKEN 5

WILD MUSHROOMS 3

• Wood Plank Pizzas •

Finished with extra virgin herbed olive oil.

CHICKEN CAESAR 13

Caesar sauce, roasted chicken, double-smoked bacon, arugula, mozzarella and parmesan cheese

MARGHARITA PIZZA 12

Homemade pizza sauce, fresh herbs and mozzarella cheese

GARDEN 12

Pesto cream, peppers, red onions, roma tomatoes, goats feta

ROMA PEPPERONI 12

Homemade herb marinara, pepperoni, arugula, balsamic vinaigrette, mozzarella cheese

THE KINGSTON TRIO 13

Homemade herb marinara, double-smoked bacon, andouille and mild Italian sausage, red onions, mozzarella cheese

• Burgers/Sandwiches •

Served with fresh-cut french fries and caesar salad.

PRIME RIB BURGER 11

Add cheddar, swiss, bacon, mushrooms 1 each

MONEY'S MUSHROOM GARDEN BURGER 10

Sun-dried tomato aioli

BBQ FLAT IRON STEAK SANDWICH 15

Gorgonzola baguette, topped with crispy fried onions

TERIYAKI SALMON BURGER 13

Wild Sockeye grilled medium rare, harrissa mayo

• The Main Event •

8 oz. SIRLOIN 21

8oz center cut AAA Canadian Angus beef, mashed potatoes, grilled vegetables

GRILLED SALMON 22

Wild Sockeye grilled medium rare, lemon caper butter, arugula rissoto, grilled vegetables

PESTO CHICKEN FETTUCINI 15

Sun-dried tomatoes, marinated artichokes, pesto garlic cream

BAKED MUSHROOM RAVIOLI 16

Mushroom stuffed pasta, herb tomato sauce, asiago cheese, with caesar salad

ANTIPASTO PENNE 15

Whole wheat penne, grilled vegetables, kalamata olives, balsamic reduction



KINGSTON
TAPHOUSE & GRILLE

kingstontaphouse.com

WINE & BEER

• Glass & Half Litre •

WHITES

6 oz. glass 1/2 litre

KINGSTON WHITE BLEND – Okanagan Vineyards VQA (BC)	7	20
PELLER ESTATES – Family Series Pinot Gris VQA (BC)	7.50	21
HARDYS VR – Chardonnay (Aus)	7.75	22
JACKSON-TRIGGS – Sauvignon Blanc VQA (BC)	8.25	23.50
RED ROOSTER – Riesling VQA (BC)	8.75	24
KIM CRAWFORD – Sauvignon Blanc (NZ)	10.50	29
RODNEY STRONG – Sonoma County Chardonnay (CA)	11	31

REDS

6 oz. glass 1/2 litre

KINGSTON RED BLEND – Okanagan Vineyards VQA (BC)	7	20
PELLER ESTATES – Family Series Merlot VQA (BC)	7.50	21
HARDYS VR – Cabernet Sauvignon (Aus)	7.75	22
WOODBIDGE – Zinfandel (CA)	7.95	23
INNISKILLIN – Pinot Noir VQA (BC)	8.25	23.50
ANTANO CRIANZA – Rioja (SP)	8.25	23.50
MORSE CODE – Shiraz (Aus)	8.50	24
PASCUAL TOSO – Malbec (Arg)	8.50	24
RODNEY STRONG – Cabernet Sauvignon (CA)	11.50	32.50

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

• By the Bottle •

WHITES

PELLER ESTATES – Family Series Pinot Gris VQA (BC)	30
JACKSON-TRIGGS – Sauvignon Blanc VQA (BC)	31
HARDYS VR – Chardonnay (Aus)	32
SUMAC RIDGE – Private Reserve Gewürztraminer VQA (BC)	35
RED ROOSTER – Riesling VQA (BC)	35
RED ROOSTER – Gewürztraminer VQA (BC)	35
ROBERT MONDAVI – Private Selection Chardonnay (CA)	38
YALUMBA – Sauvignon Blanc (Aus)	40
SANDHILL – Chardonnay VQA (BC)	41
SANDHILL – Pinot Gris VQA (BC)	41
KIM CRAWFORD – Sauvignon Blanc (NZ)	43
RODNEY STRONG – Sonoma County Chardonnay (CA)	44

BUBBLES

SUMAC RIDGE – Stellars Jay Brut VQA (BC)	50
VEUVE CLIQUOT (FR)	86
MOET & CHANDON – (FR)	86
MOET & CHANDON – Rose (FR)	150
DOM PERIGNON – (FR)	275

RED

PELLER ESTATES – Family Series Merlot VQA (BC)	30
HARDYS – Cabernet Sauvignon (Aus)	32
INNISKILLIN – Black Label Pinot Noir VQA (BC)	32
PASCAAL TOSO – Malbec (Arg)	35
WOODBIDGE – Mondavi Zinfandel (CA)	35
RED ROOSTER – Merlot VQA (BC)	36
SANDHILL – Cabernet Merlot VQA (BC)	40
RAVENSWOOD – Vintners Blend Zinfandel (CA)	42
RODNEY STRONG – Cabernet Sauvignon (CA)	45
PÉTALES d'OSOYOOS – Beurdeux blend VQA (BC)	50
MISSION HILL – Oculus VQA (BC)	95
SANDHILL – Small Lots – Barbera VQA (BC)	95