

STARTERS

STANLEY'S CAESAR SALAD romaine, crispy kale, croutons, parmesan, house caesar dressing, lemon wedge add cajun chicken or steelhead salmon *\$9 cajun shrimp *\$11 BURRATA & PROSCIUTTO focaccia crisp, balsamic vinegar, cherry tomatoes, pesto, extra virgin olive oil \$23 TRUFFLED PARMESAN FRIES parmesan-truffle aioli CHICKEN WINGS honey garlic, salt & pepper, or buffalo style with blue cheese dip ARTICHOKE SPINACH DIP wilted spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy \$15 MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette BUTTER CHICKEN (Pavaillable as Butter Paneer) steamed basmati rice, raita, naan bread SHORT RIB PAPPARDELLE (Pavaillable without meat) braised pulled beef short rib, marinated mushrooms, tomator red wine sauce, crispy kale, oven dried cherry braised pulled beef short rib, marinated mushrooms, tomator red wine sauce, crispy kale, oven dried cherry braised pulled beef short rib, marinated mushrooms, tomator red wine sauce, crispy kale, oven dried cherry braised pulled beef short rib, marinated mushrooms, tomator beef unionates, bries. LENTIL BOWL Pavaillable upon request) LENTIL BOWL Pavaillable upon req	creamy-style chowder, shellfish, steelhead, pacific cod, potato, chive, crispy bacon, baguette	\$19
STANLEY'S CAESAR SALAD Promaine, crispy kale, croutons, parmesan, house caesar dressing, lemon wedge — add cajun chicken or steelhead salmon *\$9 cajun shrimp *\$11 BURRATA & PROSCIUTTO focaccia crisp, balsamic vinegar, cherry tomatoes, pesto, extra virgin olive oil \$23 TRUFFLED PARMESAN FRIES parmesan-truffle atoli \$13 CHICKEN WINGS honey garlic, salt & pepper, or buffalo style with blue cheese dip \$15 ARTICHOKE SPINACH DIP willed spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips \$19 DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy \$19 MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries \$26 LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel spouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$25 BUTTER CHICKEN available as Butter Paneer) steamed basmati rice, raita, naan bread \$26 SHORT RIB PAPPARDELLE (Pavailable without meat) braised pulled beef short rib marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano \$27 LORD STANLEY'S BURGER (Pavailable upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mogomatales, fries \$26 LENTIL BOWL (Pavailable upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mogomatales, fries \$26 LENTIL BOWL (Pavailable upon request) wagsu beef, brioche bun, aged cheddar, thick cut doon, pickled onions, tomato, lettuce, truffle mogomatales, fries \$26 LENTIL BOWL (Pavailable upon request) wagsu beef, brioche bun, aged cheddar, thick cut doon, pickled onions, tomato, lettuce, truffle mogomatales, fries \$26 LENTIL BOWL (Pavailable upon request) wagsu beef, brioche bun, aged cheddar, thick cut doon, pickled onions, tomato, lettuce, truffle mogomatales, fries \$26 LENTIL BOWL (Pavailable upon request) wagsu beef, brioche bun, despendent party, Royal Blue Stilton chees	roasted butternut squash, greens, goat cheese, candied pecan, toasted pumpkin seeds, dried cranberry, apple civinaigrette	
romaine, crispy kale, croutons, parmesan, house caesar dressing, lemon wedge — add cajun chicken or steethead salmon + \$9 cajun shrimp +\$11 BURRATA & PROSCIUTTO focaccia crisp, balsamic vinegar, cherry tomatoes, pesto, extra virgin olive oil \$23 TRUFFLED PARMESAN FRIES parmesan-truffle atoll CHICKEN WINGS honey gartic, salt & pepper, or buffalo style with blue cheese dip ARTICHOKE SPINACH DIP wilted spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette SUTTER CHICKEN (Pavailable as Butter Paneer) steamed basmati rice, raita, naan bread SHORT RIB PAPPARDELLE (Pavailable without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano LORD STANLEY'S BURGER (Vavailable upon request) lentil du pus, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aloit, charcoal brioche bun, fries SWEETS CARAMEL FLAN CORRECTED		
focaccia crisp, balsamic vinegar, cherry tomatoes, pesto, extra virgin olive oil TRUFFLED PARMESAN FRIES parmesan-truffle aioli S13 CHICKEN WINGS honey garlic, salt & pepper, or buffalo style with blue cheese dip ARTICHOKE SPINACH DIP wilted spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy \$15 MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$25 BUTTER CHICKEN (available as Butter Paneer) steamed basmati rice, raita, naan bread \$46 SHORT RIB PAPPARDELLE (available without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigtano Reggiano LORD STANLEY'S BURGER (available upon request) wayu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffe mayonnaise, fries LENTIL BOWL (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$25 SWEETS CARAMEL FLAN CARAMEL FLAN CARAMEL CARE DECADENT CHOCOLATE MOUSSE CAKE DECADENT CHOCOLATE MOUSSE CAKE DECADENT CHOCOLATE MOUSSE CAKE	romaine, crispy kale, croutons, parmesan, house caesar dressing, lemon wedge	\$17
### STEAM STEELHEAD SALMON ### STEAM STEELHEAD SALMON ### STEAM S		\$23
ARTICHOKE SPINACH DIP Wilted spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips S19 DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy \$19 MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$28 BUTTER CHICKEN (available as Butter Paneer) steamed basmati rice, raita, naan bread \$30 SHORT RIB PAPPARDELLE (available without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano \$27 LORD STANLEY'S BURGER (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries SWEETS CARAMEL FLAN \$12 BECADENT CHOCOLATE MOUSSE CAKE \$12 DECADENT CHOCOLATE MOUSSE CAKE \$20 \$20 \$20 \$20 \$20 \$20 \$20 \$2		\$13
wilted spinach, artichoke, cream cheese, aioli, onion, seasoned tortilla chips. DOUBLE DUCK POUTINE (La Poutine Week 2023 Winner) cheese curds, pickled garlic scape, salted duck yolk and duck gravy \$19 MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette BUTTER CHICKEN (available as Butter Paneer) steamed basmati rice, raita, naan bread SHORT RIB PAPPARDELLE (available without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano \$27 LORD STANLEY'S BURGER (available upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries LENTIL BOWL (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$28 SWEETS CARAMEL FLAN coffee caramel with an espresso custard topped with shaved chocolate \$12 DECADENT CHOCOLATE MOUSSE CAKE		\$19
MAINS OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$29 BUTTER CHICKEN (vailable as Butter Paneer) steamed basmati rice, raita, naan bread \$40 SHORT RIB PAPPARDELLE (vailable without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano LORD STANLEY'S BURGER (vailable upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries LENTIL BOWL (vailable upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion \$24 THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$39 SWEETS CARAMEL FLAN (coffee caramel with an espresso custard topped with shaved chocolate \$12 DECADENT CHOCOLATE MOUSSE CAKE (steps)		\$19
OLDE ENGLISH FISH & CHIPS pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$29 BUTTER CHICKEN (available as Butter Paneer) steamed basmati rice, raita, naan bread \$30 SHORT RIB PAPPARDELLE (available without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano LORD STANLEY'S BURGER (available upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries. LENTIL BOWL (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion \$24 THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$25 SWEETS CARAMEL FLAN COFfee caramel with an espresso custard topped with shaved chocolate \$12 DECADENT CHOCOLATE MOUSSE CAKE	· · · · · · · · · · · · · · · · · · ·	\$19
pacific cod, local ale batter, house tartar, fries LOIS LAKE STEELHEAD SALMON fingerling potatoes, Brussel sprouts, hickory smoked lardons, grainy mustard, maple vinaigrette \$29 BUTTER CHICKEN (available as Butter Paneer) steamed basmati rice, raita, naan bread \$30 SHORT RIB PAPPARDELLE (available without meat) braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano \$30 LORD STANLEY'S BURGER (available upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries LENTIL BOWL (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion \$24 THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$29 SWEETS CARAMEL FLAN \$30 CORPONITION COLATE MOUSSE CAKE CARAMEL FLAN \$31 DECADENT CHOCOLATE MOUSSE CAKE CARAMEL FLAN \$32 STANLEY CALLED COLATE MOUSSE CAKE CALLED CALL	MAINS	
## Summer		\$28
SHORT RIB PAPPARDELLE (\$29
braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry tomatoes, basil, Parmigiano Reggiano LORD STANLEY'S BURGER (available upon request) wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries LENTIL BOWL available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion \$24 THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries \$29 SWEETS CARAMEL FLAN coffee caramel with an espresso custard topped with shaved chocolate \$12 DECADENT CHOCOLATE MOUSSE CAKE	steamed basmati rice, raita, naan bread	\$28
wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries. LENTIL BOWL © (available upon request) lentil du puy, olive oil vegetable confit, wilted spinach, marinated mushrooms, feta cheese, crispy onion. \$24 THE ROYAL HUNTSMAN (Vancouver Foodster Best Burger Challenge 2023 Winner) house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries. \$29 SWEETS CARAMEL FLAN © (available upon request) \$24 SUBJECTS CARAMEL FLAN © (available upon request) \$25 SUBJECTS CARAMEL FLAN © (available upon request) \$25 SUBJECTS CARAMEL FLAN © (available upon request) \$25 SUBJECTS CARAMEL FLAN © (available upon request) \$26 SUBJECTS CARAMEL FLAN © (available upon request) \$26 SUBJECTS CARAMEL FLAN © (available upon request) \$26 SUBJECTS CARAMEL FLAN © (available upon request) \$26 SUBJECTS CARAMEL FLAN SUBJECTS CAR	braised pulled beef short rib, marinated mushrooms, tomato red wine sauce, crispy kale, oven dried cherry	\$27
LENTIL BOWL	wagyu beef, brioche bun, aged cheddar, thick cut bacon, pickled onions, tomato, lettuce,	\$26
house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon, apple chips, butter lettuce, tomato, 40 Creek bbq aioli, charcoal brioche bun, fries SWEETS CARAMEL FLAN CONTROLLE MOUSSE CAKE CARAMEL CHOCOLATE MOUSSE CAKE	LENTIL BOWL Ø (♥ available upon request)	\$24
CARAMEL FLAN Coffee caramel with an espresso custard topped with shaved chocolate \$12 DECADENT CHOCOLATE MOUSSE CAKE	house-made bison patty, Royal Blue Stilton cheese, thick cut cajun hickory smoked wild boar bacon,	\$29
coffee caramel with an espresso custard topped with shaved chocolate DECADENT CHOCOLATE MOUSSE CAKE	SWEETS	
		\$12
		\$12

LOCAL CRAFT DRAUGHT BEER & CIDER (160z sleeve)

ROTATING TAPS - \$9

alternating BC craft beers, ask your server for details

ROTATING CIDER TAP - \$9.50

alternating BC craft ciders, ask your server for details

ELEMENTARY LAGER - \$9

Four Winds Brewing | Delta | 4.5% ABV | 25 IBU

CHASE MY TAIL PALE ALE - \$9

Yellow Dog Brewing | Port Moody | 5.2% ABV | 50 IBU

WAY OF LIFE HAZY IPA - \$9

Neighbourhood Brewing | Penticton | 6.9% ABV | 55 IBU

CLASSIC COCKTAILS

SANGRIA (4oz) - \$9 | JUG \$32

red wine, peach schnapps, triple sec, orange juice, cranberry juice, soda

CAMPFIRE SHAFT (2oz) - \$10

Tito's vodka, espresso, creme de cacoa, marshmallow creme, graham cracker rim

STANLEY'S CAESAR (10z) - \$12

Tito's vodka, Stanley's salted rim, garnish

SPICY LIME MARGARITA (20z) - \$15

tequila, triple sec, lime juice, jalapeno syrup, spicy rim

NEGRONI (3oz) - \$17

Botanist gin, Campari, sweet Vermouth, orange twist

NEW & NOTABLE

STANLEY'S SPIKED LEMONADE (10z) - \$9

Tito's vodka, fresh squeezed lemon, simple syrup, soda

TIRAMISU MARTINI (20z) - \$16

Tito's vodka, Disaronno, creme de cacao, Bailey's, simple syrup

GIN STANLEY (1oz) - \$9

Botanist gin, fresh squeezed lime, honey, soda

BEES KNEES (20z) - \$17

Empress gin, honey, lemon

RUBY ROSE (1.5oz) - \$17

Tito's vodka, strawberry rhubarb syrup, cream, lemon juice

GINGER APPLE MULE (loz) - \$9

Tito's vodka, apple juice, lime juice, ginger beer

MAPLE OLD FASHIONED (20z) - \$16

Sortilege maple whiskey, bitters, classically prepared

SPIRITS (10z)

vodka, rum, gin, whiskey, scotch, tequila

HOUSE - \$9

PREMIUM - \$10.50

TOP SHELF - \$12.50

SPECIALTY COFFEE & HOT DRINKS (1.50z)

STANLEY'S MONTE CRISTO - \$12

Grand Marnier, Kamora, Chantilly cream

IRISH COFFEE - \$12

Jameson whiskey, brown sugar rim, Chantilly cream

KRAKUCCINO - \$12

Kraken rum, crème de cacao, Chantilly cream

SPANISH - \$12

rum, Kamora, sugar rim, Chantilly cream, cherry

AMARETTO - \$12

Amaretto, Chantilly cream, cinnamon

LOCAL BC HOT MULLED WINE (70z) -\$8.50

BC HOT APPLE CIDER (70z) -\$8.50

HOT TODDY (1.5oz) - \$9.50

bourbon, hot water, lemon, honey

SPIRIT-FREE COCKTAILS

GINGER PINEAPPLE SPRITZ - \$8

ginger beer, pineapple, lemon juice, soda

FRESHLY BREWED ICED TEA - \$7.50

regular black tea or peach black tea

HOUSEMADE LEMONADE - \$7

freshly squeezed lemon, simple syrup, soda

HOUSEMADE STRAWBERRY LEMONADE - \$7

freshly squeezed lemon, simple syrup, strawberry purée, soda

BEVERAGES & COFFEE

POP - \$5.50

Pepsi, Diet Pepsi, 7-Up, ginger ale, root beer, iced tea, Orange Crush

JUICE - \$5.50

apple, orange, cranberry, pineapple, grapefruit

STILL OR SPARKLING BOTTLED WATER (750ML) - \$8

ESPRESSO - \$4.75

CAPPUCCINO / LATTE - \$6.50

MERAKI TEA - \$5.50

ADD FLAVOUR SHOT +\$1.25

ADD LIQUEUR +\$6



Prices do not include taxes.