

APPETIZERS

Dry Ribs \$ 16

Slow cooked pork rib ends, kosher salt, ponzu sauce.

> Basket of Fries \$8 Hand-Cut Kennebec fries.

Deep Fried Pickles \$13

Dill & panko crusted pickle spears, served with sriracha aioli.

> **Basket of Onion Rings \$13** Served with Grainy dijon aioli.

Vegetarian Spring Rolls \$14 Vegetarian Spring Rolls, served with a sweet chili & lime sauce.

Chicken Wings \$19 (1)



Tossed in your choice of: Hot, BBQ, Honey Garlic, or Salt & Pepper. Served with buttermilk ranch dip.

Truffle Fries \$14



Hand cut Kennebec fries, grana padano, & white truffle essence, served with sriracha aioli.

Chicken Fingers & Fries \$18 (*)



In house cut chicken breast, tossed in seasoned breading. Served with our house made honey mustard.

CAN BE GLUTEN FREE



VEGETARIAN OPTION



SALADS

Mixed Greens \$ 15 🛞 🏈



Baby summer greens, grape tomatoes, shaved heirloom carrots, tossed in red wine vinaigrette.



Greens & Grains \$ 18 🛞 🔗

Baby spinach & arugula, red quinoa, toasted sunflower & pumpkin seeds, dried cranberries, tossed in honey mustard vinaigrette.

Classic Caesar \$ 15 🛞 🟈



Baby romaine hearts, focaccia croutons, crispy capers, grana padano, tossed in lemon caper vinaigrette.

> Add Chicken \$6 Add Prawns \$7 Add Bacon \$3

Taco Salad \$22 🛞



Romaine lettuce, tomatoes, aged white cheddar, black beans, crispy tortilla strips, avocado, seasoned ground beef, tossed in chipotle lime vinaigrette.

GLUTEN FREE FRYER AVAILABLE: \$2 HAVE US SPLIT YOUR MEAL: \$2

Please note that all parties of 8 or more are subject to a 15% automatic gratuity.





FAVOURITES

NEW Clubhouse Sandwich \$18.5 🛞



Marinated chicken breast & double smoked bacon. Stacked with lettuce. tomato & garlic aioli on grilled sourdough.

Grilled Vegetable Quesadilla \$16

Bell peppers, red onions, black beans, aged cheddar & chipotle aioli on a spinach tortilla.

Served with sour cream & salsa. Add Guacamole \$2.5 Add Chicken \$6

Chicken Caesar Wrap \$18

Your choice of slow cooked chicken breast OR crispy chicken with romaine lettuce & shaved parmesan in a spinach tortilla.

(Also available tossed in buffalo sauce)

All Lunch Favourites & All Day items are served with hand cut fries.

Upgrade to: House Salad, Caesar Salad, Truffle Fries or Onion Rings \$3

Burger Add Ons: Bacon \$2, Cheese \$2 **Gluten Free Bread/Bun: \$3**

ALL DAY ITEMS

Mabel Burger \$19



6oz ground chuck patty topped with pickled red onions, lettuce, tomatoes, & sriracha aioli, on a potato scallion bun.

Kingfisher Burger \$23.5 (🐇)



6oz ground chuck patty topped with aged white cheddar, double smoked bacon, roasted mushrooms, pickled red onions, lettuce, tomatoes & sriracha aioli, on a potato scallion bun.

Black Bean Burger \$18.5



House-made black bean patty topped with garlic tahini sauce, avocado mousse, baby spinach & vine ripened tomato, on a potato scallion bun.

NEW

Hot Honey Chicken Sandwich \$19.5

Buttermilk marinated crispy chicken breast glazed with brown butter & chili infused honey. Topped with pickled red onion, baby arugula & chipotle aioli, on a potato scallion bun.

Prime Rib Beef Dip \$23

Slow roasted prime rib, served on a toasted garlic ciabatta bun with au jus.

FROM THE TAP **CANS & BOTTLES - 330 / 475 ML** Bottle Can Pint 16oz Jug 56oz Budweiser Mabel Lake Lager \$5.75 \$5.95 \$5.75 \$18 Coors Light **OK Springs 1516** \$5.95 \$5.75 \$6.75 \$20.5 Molson Canadian **OK Springs Pale Ale** \$5.75 \$5.95 \$6.75 \$20.5 Kokanee \$5.75 \$5.95 Sleeman Clear 2.0 \$6.75 \$20.5 **Bud Light** \$5.75 CRAFT - 473ML **OK Springs Pale Ale** \$5.95 Yellow Dog Hazy Pale Ale \$8.5 **OK Springs 1516** \$5.95 Yellow Dog Hazy IPA \$8.5 Sleeman Clear 2.0 \$5.95 Miller Genuine Draft \$5.95 \$6.50 0.0% BEER - 355ML Heineken \$6.50 **Bud Zero** \$5 Corona \$5.95 \$6.50 Corona Sunbrew \$5

PIZZA

Cheese 10" \$16 14" \$22

Mozzarella & fire roasted tomato sauce.

Supreme Three Cheese 10" \$19 Mozzarella, aged white cheddar, grana padano, & fire roasted tomato sauce.

Pepperoni 10" \$20

Pepperoni, mozzarella, & fire roasted tomato sauce.

Hawaiian 10" \$20 14" \$28

Ham, fresh pineapple, mozzarella, & fire roasted tomato sauce.

Spinach & Feta 10" \$21 14" \$30

Confit garlic, crema base, baby spinach, & feta.

Double Pepp & Mush 10" \$24 14" \$32

Double pepperoni, roasted mushrooms, mozzarella, & fire roasted tomato sauce.

Supreme Hawaiian 10" \$24 Back bacon, double smoked bacon, pineapple, mozzarella, & fire roasted tomato sauce.

> Fungi 10" \$22 14" \$30

Roasted mushrooms, crema base, confit garlic, mozzarella, grana padano, & fresh oregano.

BBQ Chicken 10" \$23 14" \$32

Slow cooked chicken breast, aged white cheddar, caramelized onions, house made bbq sauce base, & cilantro.

> **Carnivore 10" \$24** 14" \$33

Honey smoked ham, pepperoni, seasoned ground beef, mozzarella, grana padano, & fire roasted tomato sauce.

> Mabel 10" \$28 14" \$35

Ham, bacon, italian sausage, green peppers, mushrooms, cheddar, mozzarella & fire roasted tomato sauce.

> **Clubhouse 10" \$29** 14" \$35

Slow cooked chicken breast, honey glazed ham, double smoked bacon, vine ripened tomatoes, baby arugula, mozzarella, & fire roasted tomato sauce, finished with ranch dressing.

ENTRÉES Available after 5pm

Pork Schnitzel - \$26

Fraser Valley Pork Loin, pounded thin & breaded. Served with house-made spaetzle, braised red cabbage & mushroom gravy.

NEW Chicken Souvlaki - \$20 🛞 5oz Skewer of grilled, marinated chicken breast. Served with greek salad, rice pilaf,

fresh pita & tzatziki. Add Skewer \$6

BBQ Ribs - Half \$25 Full \$34 (*)

Slow Cooked Baby Back Ribs covered in house-made BBQ sauce. Served with grainy dijon, bacon & caper potato salad, and cabbage slaw.

NEW Tuna Poke Bowl - \$23 💰

Soy Honey Marinated Yellowfin Tuna, fresh cucumber, sweet sesame avocado salsa, roasted sweet potatoes, on a bed of coconut rice. Topped with sriracha aioli, nori, scallions & sesame seeds.

Friday & Saturday Night Prime Rib

Your choice of an 8oz or 12 oz cut of slow roasted prime rib. Accompanied by mashed potatoes **OR** a loaded baked potato, seasonal vegetables, Yorkshire & red wine au jus.

8oz \$41 12oz \$49

Make it a Share Plate: \$12 An extra plate of all the fixings, meat not included.

Dessert Selections

Chocolate Swirl Cheese Cake - \$9 Topped with salted caramel drizzle & whipped cream.

Apple Crumble Pie -\$8

Apple Crumble Pie, served cold, with a scoop of vanilla ice cream.

Vanilla Ice Cream- Kids \$3 Full \$5 Topped with salted caramel drizzle & whipped cream.

FROM THE VINE

House	6oz	9oz	1/2 Litre	e 1 Litre
House White - Pinot Grigio	\$8	\$11	\$17	\$30
House Red - Cabernet Sauvignon	\$8	\$11	\$17	\$30
By the Glass	6oz	9oz	1/2 Litre	Bottle (750ml)
Mission Hill Chardonnay (BC) Semi-Dry	\$9	\$12.5	\$25	\$35
50th Parallel Pinot Gris (BC) Dry - Fruit	\$9.5	\$13	\$25	\$36
Oyster Bay Sauvignon Blanc (NZ) Dry	\$11	\$14.5	\$28	\$40
Kettle Valley Brakeman's Blend (BC) Dry	\$10	\$13.5	\$26	\$38
Hester Creek Cabernet Merlot (BC) Dry	\$11	\$14.5	\$28	\$40
Rosé (ask for current selection)	\$10	\$13.5	\$26	\$38
By the Bottle				750ml
Jacob's Creek Moscato (AUS) - Sweet, easy-drinking, citrus & tropical notes				\$25
Larch Hills Ortega (BC) - Bright, fruity flavors with a crisp finish				\$32
Gray Monk Gewurtztraminer (BC) - Smooth, rich, juicy, medium-bodied				\$33
Apothic Red Blend (BC) - Semi-dry, fruit forward, easy drinking				\$34
Larch Hills Marechal Foch Reserve (BC) - Semi-dry, smooth, dark cherry				\$34
J. Lohr Cabernet Sauvignon (US) - Dry, smoky vanilla notes, long finish				\$48
50th Parallel Pinot Noir (BC) - Vibrant, bright, fruity, clean finish				\$49
COOLERS & CIDERS				1 - 355ML
Okanagan Cider (Apple or Peach)				\$5.95
White Claw Vodka Soda (ask your server for current variety)				\$5.95
Mikes Hard Lemonade - Original				\$5.95
Hey Y'all Hard Ice Tea - Original				\$5.95

SPECIALTY COFFEE

1oz - \$6.75

Mabel Lake Coffee - Bailey's, Kahlua & Sambuca Bailey's Coffee - Bailey's & whip Spanish Coffee - Brandy & Kahlua B-52 - Kahlua, Bailey's & Grand Marnier Monte Cristo - Grand Marnier & Kahlua

MIXED DRINKS

\$5.95

\$7.95 \$7.95

Long Island Iced Tea (1oz) - \$6.25 Paralyzer (1oz) - \$7.5 Mabel Lake Caesar (1oz) - \$7.5 Peach Bellini (1oz) - \$7.75 Strawberry Daquiri (1oz) - \$7.75 Sangria: White or Red (4oz) - \$10

Make it a double (20z) + \$2.50



Smirnoff Ice

Black Fly Gin Fizz - Grapefruit

Strongbow - Hard Apple Cider

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