



**DANDY
LION**

**HOME OF
BROKEN STICK BREWING CO.**

SALADS

ADD GRILLED CHICKEN BREAST +\$10
ADD A 5OZ SEARED STEAK +\$15

 **CAESAR SALAD** \$16
FRESH BABY ROMAINE, BACON, GRANA PADANO,
HOMEMADE CROUTONS, CAESAR DRESSING
(CONTAINS ANCHOVIES)

 **ARUGULA BERRY SALAD** \$17
BABY ARUGULA, PICKLED ONIONS, BLUEBERRIES,
CANDIED WALNUTS, RED PEPPERS, CUCUMBER,
FETA CHEESE AND HOUSE MADE TEQUILA LIME
VINAIGRETTE.

 **WATERMELON SALAD** \$17
COMPRESSED WATERMELON, PICKLED
WATERMELON RIND, SHAVED WATERMELON
RADISH, CANDIED WALNUTS, GOAT CHEESE, MICRO
GREENS, BALSAMIC GLAZE.

TACOS

 YOUR CHOICE OF FLOUR OR GF CORN TORTILLAS
FLANK STEAK TACOS (2) \$21
SOUS VIDE AND REVERSE SEARED FLANK STEAK,
SHREDDED LETTUCE, FETA, MANGO SALSA, VIBE
SAUCE.

SHRIMP TACOS (2) \$22
TEMPURA TIGER SHRIMP, SRIRACHA AIOLI,
SHREDDED LETTUCE, PICO DE GALLO.

CAULIFLOWER TACOS (2) \$18
KANSAS ROASTED CAULIFLOWER, SALSA,
SHREDDED LETTUCE, PICO DE GALLO, FETA.

STARTERS & SHARABLES

 **FRESH CUT FRIES** \$6
UPGRADE TO TRUFFLE PARM FRIES +\$6

 **TRADITIONAL POUTINE** \$11
CRISPY HAND CUT FRIES TOPPED WITH ST.
ALBERT CHEESE CURDS AND PLANT BASED
GRAVY

 **CHIPS & SALSA** \$10
CORN CHIPS AND OUR HOMEMADE CHUNKY
SALSA

 **WILD MUSHROOM BURRATA** \$24
RED WINE BRAISED WILD MUSHROOMS, GARLIC
OIL, ROSEMARY, FINISHED WITH FRESH BASIL.
SERVED WITH TOASTED SOURDOUGH.

 **FRENCH ONION DIP** \$15
A RED WINE BRAISED ONION DIP, TOPPED WITH
CHEESE AND SERVED WITH TOASTED
SOURDOUGH BREAD AND TORTILLA CHIPS 

PRETZEL BITES \$10
BAKED GERMAN PRETZEL BITES, SEASONED WITH
MALDON SALT AND SERVED WITH MULLY'S RED
CHEESE SAUCE AND HONEY MUSTARD.

 **TUNA POKE** \$23
YELLOWFIN TUNA, DICED WATERMELON, THAI
CHILI, IN A SESAME JALAPEÑO LIME MARINADE
FINISHED WITH CHIMICHURRI AIOLI, TOASTED
PEANUTS, MICRO GREENS AND FRIED TORTILLA

 **HAMMOND NACHOS** \$20
THREE CHEESE BLEND, RED PEPPERS, JALAPENOS,
RED ONION, HOMEMADE SALSA, TOPPED WITH
SHREDDED LETTUCE AND SOUR CREAM.

 **CRISPY CALAMARI** \$21
HUMBOLDT SQUID TOPPED WITH HOISIN GLAZE,
GARLIC AIOLI, GREEN ONIONS, SWEET CHILI SAUCE
AND PEANUTS.

DEEP FRIED PICKLES \$13
BRICKMANS GARLIC DILL PICKLE SPEARS, BREADED
AND FRIED IN HOUSE, SERVED WITH SRIRACHA
AIOLI.

JALAPEÑO CORN BREAD \$12
HOUSE MADE JALAPEÑO CORN BREAD WITH
WHIPPED HONEY BUTTER.

CRISPY PORK BELLY BAO (3) \$20
FRIED PORK BELLY, KOREAN BBQ, CUCUMBERS,
HOUSE SLAW, HERB SALAD,
VIBE SAUCE.

 **WINGS** \$17
1LB NON-BREADED CHICKEN WINGS
WING SAUCE CHOICE:
SALT AND PEPPER - HONEY GARLIC - KENTUCKY BBQ -
KOREAN BBQ - FRANKS HOT SAUCE - MAPLE BUFFALO HOT
SAUCE - CHEFS SPECIAL

 Item contains nuts

 Item is available gluten free, modifications may be required

Please inform your server of any allergies before ordering so appropriate precautions can be taken.

WOOD-FIRE PIZZA

WAIT TIMES MAY BE LONGER DURING BUSY HOURS. OUR WOOD-FIRED PIZZAS ARE MADE FRESH, AND WORTH THE WAIT.

HOT ITALIAN

\$23

RED SAUCE, ITALIAN SAUSAGE, ROASTED RED ONIONS AND PEPPERS, PICKLED JALAPENOS, THREE CHEESE BLEND.



BILLY GOAT PIZZA

\$23

RED SAUCE, GOAT CHEESE, THREE CHEESE BLEND, SOPRESSATA SALAMI, FIRE ROASTED RED ONIONS, PEPPERS, ROSEMARY, ROMESCO DRIZZLE.

ROASTED RICK

\$25

FIRE ROASTED GREEN PEPPER AND BASIL SAUCE, THREE CHEESE BLEND, ROASTED RED ONION, FLAME GRILLED FLANK STEAK, BANANA PEPPERS, HOT HONEY.

BACKYARD BBQ

\$24

CHICKEN AND BRISKET BURNT ENDS, ROASTED GARLIC, PICKLED JALAPEÑO, ONION, BBQ SAUCE, THREE CHEESE BLEND.

PEPPERONI BACON

\$23

A CLASSIC STYLE MEAT PIZZA WITH TOMATO SAUCE, PEPPERONI, BACON AND A THREE CHEESE BLEND.



MARGHERITA

\$22

TRADITIONAL RED SAUCE, THREE CHEESE BLEND, BUFFALO MOZZARELLA, PESTO AND FRESH BASIL.

BUFFALO BILL

\$23

BUFFALO SAUCE, THREE CHEESE BLEND, MARINATED CHICKEN THIGH, BUFFALO MOZZARELLA, GREEN ONIONS, BLUE CHEESE SAUCE.

MUSHROOM AND VIBES

\$22

BECHAMEL, GARLIC CONFIT, ROSEMARY, RED WINE BRAISED MUSHROOMS, THREE CHEESE BLEND, FINISHED WITH BALSAMIC GLAZE, ARUGULA AND GRANA PADANO.



VEGGIE PIZZA

\$22

RED (VEGAN) SAUCE WITH ROASTED RED ONIONS, PEPPERS, WILD MUSHROOMS, CONFIT GARLIC, PESTO, THREE CHEESE BLEND

SUBSTITUTE VEGAN CHEESE & BASIL

+\$5



LA NOSTRA CASA

\$23

WHITE SAUCE, THREE CHEESE BLEND, BACON, FIRE ROASTED RED ONIONS, CONFIT GARLIC, PESTO, OREGANO

BURGERS & SANDWICHES

WE GRIND BRISKET IN-HOUSE DAILY FOR PERFECTLY COOKED, SUBTLY PINK, MEDIUM PATTIES.
IF YOU PREFER A WELL DONE BURGER, PLEASE LET YOUR SERVER KNOW AT THE TIME OF ORDER



BACON CHEESE BURGER

\$23

6OZ FRESHLY GROUND PATTY ON A BRIOCHE BUN WITH, CHEDDAR CHEESE, BACON, ICEBERG LETTUCE, TOMATO, PICKLES AND CARAMELIZED ONION MAYO.



MIGHTY DUCK

\$23

6OZ BRISKET PATTY TOPPED WITH DUCK CONFIT, ST-ALBERT CHEESE CURDS, ICEBERG LETTUCE, TOMATO, PICKLES, CARAMELIZED ONION MAYO.



MCHAMMOND

\$25

TWO 4OZ BRISKET PATTIES WITH, CHEDDAR CHEESE, SHREDDED ICEBERG LETTUCE, PICKLES AND OUR HOMEMADE MAC SAUCE.

SPICY CHICKEN SANDWICH

\$21

BUTTERMILK MARINATED CHICKEN THIGH, FRIED AND TOSSED IN MAPLE BUFFALO SAUCE, TOPPED WITH GARLIC AIOLI, SPICY PICKLES, HOUSE COLESLAW.



GREEK BLACK BEAN BURGER

\$22

HOME MADE BLACK BEAN PATTY, TZATZIKI, SHREDDED LETTUCE, TOMATO, CUCUMBER, FETA.

BRAISED BRISKET

\$24

4OZ PATTY TOPPED WITH BRAISED BRISKET, KENTUCKY BBQ SAUCE, COLESLAW, LETTUCE, TOMATO, SWISS CHEESE AND CARAMELIZED ONION MAYO.



BLUE BURGER

\$23

6OZ BRISKET BURGER, CRISPY BACON, BLUE CHEESE CRUMBLE, GARLIC AIOLI, LETTUCE, TOMATO AND PICKLES, ON A TOASTED BRIOCHE BUN.



CHICKEN BLT

\$21

MARINATED CHICKEN, BACON, AVOCADO, TOMATO, LETTUCE, CARAMELIZED ONION MAYO, SERVED ON HOMEMADE SOURDOUGH.

SIDES

FRIES | ARUGULA BERRY SALAD \$4 | CAESAR SALAD \$4 | HONEY GARLIC BRUSSEL SPROUTS \$4

POUTINE \$5 | TRUFFLE PARM FRIES \$5 | JALAPEÑO CORN BREAD \$4

SUBSTITUTE: GLUTEN FREE BUN \$4 | SUBSTITUTE: LETTUCE BUN \$3



DANDY LION

CHEF-CRAFTED ENTRÉES

BRAISED BEEF RIGATONI

\$32

NEIPA BRAISED BEEF WITH A HINT OF HEAT, WILD MUSHROOMS, HOUSE MADE CREAM SAUCE, RIGATONI, SHAVED PARMESAN AND MICRO CILANTRO.

SURF & TURF LINGUINE

\$42

WHITE WINE ROSÉ SAUCE, SAUTÉED SHRIMP, GRILLED AAA STEAK, SUN-DRIED TOMATO, FIRE ROASTED ONION, FINISHED WITH SHAVED PARM AND CHIVES.



COUSCOUS BOWL

\$22

CHIMMICHURRI COUSCOUS, PICKLED ONION, CUCUMBER, TOMATO, RED PEPPER, BLACK BEANS, AVOCADO, SHREDDED CHEESE, VIBE SAUCE, TOASTED PEANUTS.



STRIPLOIN

\$44

AAA 10OZ ALBERTA STRIPLOIN, TOPPED WITH CARAMALIZED ONION RED WINE DEMI GLAZE AND SERVED WITH TRUFFLE PARM FRIES.

KOREAN BBQ PORK RIBS

\$30

½ RACK BEER BRAISED PORK RIB, HOUSE COLESLAW, JALAPEÑO CORN BREAD AND FRIES.

FULL RACK +\$16



SEARED SALMON

\$34

PAN SEARED ATLANTIC SALMON, CHIMICHURI AIOLI, COUSCOUS, CUCUMBER AVOCADO SALSA.

FISH & CHIPS

\$28

FRESH ICELANDIC COD, BEER BATTERED IN HOUSE WITH MULLYS RED, SERVED WITH FRESH CUT FRIES, LEMON AND TARTAR SAUCE.



STEAK FOR TWO

\$122

SOUS- VIDE AND REVERSE SEARED 22OZ AAA T-BONE STEAK.

SERVED WITH CHIMICHURRI AND CARAMALIZED ONION RED WINE DEMI GLAZE PLUS YOUR CHOICE OF TWO (2) DOUBLE PORTION SIDES

SIDES

FRIES | ARUGULA BERRY SALAD \$4 | CAESAR SALAD \$4 | HONEY GARLIC BRUSSEL SPROUTS \$4
POUTINE \$5 | TRUFFLE PARM FRIES \$5 | JALAPEÑO CORN BREAD \$4



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