

THE LIBRARY SQUARE PUB

PREMIUM EVENTS, SPORTS + GAMES VENUE

MENU

BAR SNACKS

POPCORN \$5.50

House-popped with chili, lime, garlic, Nooch! topping

SPICED NUTS\$7.50

MEDITERRANEAN OLIVES\$7.50

Add torched Absinthe or Sambuca to your olives +\$7.00

STARTERS/SHARES

YAM FRIES\$9.80

Crispy fried, secret sauce

FRESH VIETNAMESE SALAD ROLLS \$15.00

Delicate rice paper filled with a vibrant vegetable mix - your choice of prawns or crispy tofu. Served with a slightly spicy, house-made peanut sauce

BABY CORN DOGS \$15.50

Genuine Nathan's Coney Island dogs, sweet-honey corn batter, ballpark mustard

BAJA TUNA VERRINE..... \$16.50

Ancho ginger citrus-dressed Albacore atop layers of fresh guacamole, roasted corn, spiced beans, traditional charred tomato salsa, spiced sour cream + pickled onion, served with tortilla chips

CHICKEN KARAAGE\$17.50

Crispy, brined fried thighs, ginger-citrus slaw, served with a sweet + savory soy ginger sauce

WINGS \$19.50

A proper pound, with crisp celery + buttermilk ranch or blue cheese dip. Your choice of flavour: Hot, Stupid Hot, Honey Garlic, Cajun Spice, Lemon Pepper, Salt + Pepper

BAKED SMOKED OYSTERS \$20.00

Smoky canned oysters tossed with a splash of lemon, hot sauce, and Worcestershire, then baked under a rich layer of butter, sharp cheddar, parmesan + crisp panko. Finished with Old Bay seasoning + fresh parsley for a bold, savory bite

EAT PRAY BAO (TACO) \$20.50

Three fluffy bao buns stuffed with your choice of crispy tofu or bbq pulled pork, topped with vibrant citrus slaw

POUTINE \$22.50

A pile of crispy fries, Quebec curds, real house-made gravy, your choice of meat: pulled pork, braised brisket, or grilled chicken breast

SEA TO SKY MUSSELS..... \$24.50

Locally sourced fresh mussels, your choice of sauce: (1) fennel, chorizo, garlic, shallots & cherry tomatoes, simmered in white wine from Hatch Winery; or (2) coconut curry with fresh herbs. Rich + aromatic.

MAKE IT MOULES-FRITES! +\$6.00

TEAM NACHOS..... \$27.50

Crisp tortillas, actual real cheese, roasted corn, spiced beans, traditional charred tomato salsa, spiced sour cream, feta + pickled onion

Add guacamole, pulled pork, braised brisket, or grilled chicken breast +\$6.00

SALADS + BOWLS

CANDY CANE BEET + WHIPPED LEMON RICOTTA SALAD\$17.00

Tuscan greens, peppery arugula, basil white balsamic vinaigrette, watermelon radish, toasted fennel seed candied hazelnuts

SEAFOOD CHOWDER BREAD BOWL..... \$19.00

A hearty cream chowder brimming with succulent salmon, tender clams, with a medley of potatoes, carrots, and celery. Infused with thyme and finished with fresh parsley + crispy bacon bits for a comforting, coastal flavor. Served in a warm bread bowl

TUNA NOODLE CRUNCH SALAD \$24.00

A vibrant mix of tender tuna, crisp Tuscan vegetables, crunchy noodles tossed with fresh mango, cucumber + cashews. Finished with a zesty cilantro dressing, this salad delivers a refreshing crunch in every bite

SHORT RIB DONBURI BOWL \$24.00

Slow-braised short ribs glazed in a savory soy and ginger sauce, served over steamed jasmine rice with fresh broccoli and carrots. A satisfying Japanese-inspired bowl with a perfect balance of sweet, savory + umami

SICHUAN NOODLE BOWL\$25.50

Authentic Sichuan garlic chili-spiced sauce, supple egg noodles, shiitake mushrooms, crisp blistered veggies + toasted sesame seeds with your choice of chicken, beef, or tofu

CUSTOMIZE YOUR BOWL/SALAD WITH:

CRISPY MARINATED TOFU \$6.00

ROASTED CHICKEN BREAST \$6.00

SESAME-CRUSTED AHI TUNA OR 5 ARGENTINIAN GARLIC SAUTÉED PRAWNS\$8.00

6 OZ NY STRIPLOIN OR 3.5 OZ STEELHEAD SALMON\$10.50

FLATBREADS

SPICY HAM + PINEAPPLE FLATBREAD\$20.00

Sweet, smoky, spicy thin crust topped with tender ham, caramelized pineapple, mozzarella + banana peppers. Finished with hot honey drizzle for a playful kick

PESTO GOAT CHEESE FLATBREAD\$20.00

Thin crust, loaded with basil pesto, goat's cheese, caramelized onion, grape tomatoes, Tuscan greens + balsamic reduction

HANDHELDS (SERVED WITH FRIES + KETCHUP)
SUB SOUP, YAM FRIES, OR SALAD +\$3

BÁNH MÌ SANDWICH.....\$21.00

A Vietnamese-inspired sandwich with crisp pickled carrots, daikon, fresh cucumber, cilantro, jalapeños for heat, a hint of mayo + your choice of crispy tofu, chicken, or pulled pork - all tucked inside a freshly baked baguette

LIBRARY BURGER\$22.50

House-made seasoned all-chuck patty, smoked bacon + cheddar, secret sauce, vine-ripened tomatoes, crisp lettuce + a pickle spear on a potato bun

SALMON BURGER\$22.50

Freshly grilled 5oz steelhead salmon fillet, layered with crisp lettuce, vine-ripened tomatoes + house tartar sauce on a toasted potato bun

CHICKEN CLUB SANDWICH.....\$23.50

Grilled chicken breast, smoked bacon, whipped lemon ricotta, herb aioli, vine-ripened tomatoes, Tuscan greens + a pickle spear on a filone bun

BRISKET BEEF DIP.....\$23.50

Beyond-tender house-rubbed braised brisket, caramelized onions + real cheddar on horseradish garlic aioli-dressed filone bun, served with proper au jus

LOBSTER PRAWN ROLL\$25.50

Fresh Nova Scotia lobster + juicy prawns, lightly dressed + served New-England style in a warm, buttered brioche roll. Paired with Old Bay-seasoned potato chips for the perfect coastal bite

PROPER MAINS

THE RIB FEST\$26 (Half)/\$32 (Full)

Classic-style ribs slathered in our smoky house-made BBQ sauce, crispy fries, a creamy coleslaw, with a hot bean + corn mix. Choice of Half or Full rack

5OZ STEELHEAD SALMON \$28.00

Pan-seared BC salmon served over herb-roasted fingerling potatoes, crisp carrots + broccolini, finished with a vibrant red pepper vermouth sauce + fresh lemon wedge

6 OZ NY STEAK + FRITES\$33.00

California cut striploin, seasoned + cooked to perfection, crispy fries + classic brandy peppercorn demi glace

CUSTOMIZE YOUR DINNER:

4 OZ CREMINI MUSHROOMS or CAMELIZED ONIONS \$4.00

5 ARGENTINIAN GARLIC SAUTÉED PRAWNS \$8.00

3 OZ NOVA SCOTIA LOBSTER TAIL.....\$11.00

SWEET ENDINGS

PNE MINI DONUTS.....\$8.00

House-made & tossed in cinnamon sugar - just like the ones you remember from the PNE. Fresh + warm

TIRAMISU\$18.00

Classic Italian dessert featuring espresso-soaked ladyfingers, layered with creamy mascarpone + whipped cream, dusted with cocoa, drizzled with a decadent chocolate-caramel sauce

— THE —
LIBRARY
SQUARE
