

# 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** ..... \$9.50  
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 vegetables. 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
- BAKED SMOKED OYSTERS** ..... \$16.00  
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
- CHICKEN KARAAGE** ..... \$17.50  
Crispy, brined fried thighs, ginger-citrus slaw, served with a sweet + savory soy ginger sauce
- DICKY'S DUMPLINGS** ..... \$18.00  
Six Chinese-style dumplings, handmade in Vancouver + stuffed with locally-sourced, mouth-watering mushroom-y, veggie goodness (vegetarian)
- 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
- EAT PRAY BAO (TACO)** ..... \$20.50  
Three fluffy bao buns stuffed with your choice of crispy tofu, bbq pulled pork, or ginger soy short rib, topped with vibrant pickled veggies
- 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
- CAESAR SALAD** ..... \$19.00  
Fresh, crisp romaine hearts tossed in our house-made Caesar dressing, topped with golden croutons, finished with a touch of cracked pepper + shaved parmesan
- 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 STRIPLAIN OR 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 fluffy jasmine rice, crisp carrots + broccolini, finished with a vibrant red pepper vermouth sauce + fresh lemon wedge
- 6 OZ NY STEAK + FRITES** ..... \$31.00  
California cut striploin, seasoned + cooked to perfection, crispy fries + classic brandy peppercorn demi glace  
CUSTOMIZE YOUR DINNER:  
4 OZ CREMINI MUSHROOMS or CARAMELIZED 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
- MINI CHEESECAKE** ..... \$10.00  
Rich + creamy classic NY cheesecake, served with your choice of house-made cherry compote or warm caramel sauce

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