

LIBRARY SQUARE PUB

PREMIUM EVENTS, SPORTS + GAMES VENUE

MENU

BAR SNACKS

POPCORN \$5.00
House-popped with chili, lime, garlic, Nooch! topping

SPICED NUTS \$7.00

MEDITERRANEAN OLIVES \$7.00
Add torched Absinthe or Sambuca to your olives +\$7

STARTERS

CRISPY FRIES \$8.00
Crispy battered, confit garlic aioli

YAM FRIES \$9.50
Crispy fried, secret sauce

FEATURE SOUP \$10.00
Ask your server about today's cold-crushing creation

BABY CORN DOGS \$15.00
Genuine Nathan's Coney Island dogs, sweet-honey corn batter, ballpark mustard

RIBS & SLAW \$16.00
House-rubbed, falling-off-the-bone braised back ribs, competition-winning BBQ sauce, ginger citrus slaw, toasted spiced pumpkin seeds, pickled onion

RAW BAJA TUNA LAYERED DIP \$16.00
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

ROASTED FENNEL + ARTICHOKE WHITE BEAN DIP \$16.00
with chorizo, toasted pine nuts, crispy crostini

CHICKEN KARAAGE \$17.00
Brined + crispy fried thighs, ginger-citrus slaw, sweet sesame soy gochujang dip

MAGGIE'S DUMPLINGS \$17.00
A Ma Chunyan's traditional Taiwanese recipe, sesame soy dip

WINGS \$19.00
A proper pound, crisp celery + buttermilk ranch, your choice of flavour: Hot, Stupid Hot, BBQ, Honey Garlic, Cajun Spice, Lemon-pepper

POUTINE \$22.00
A pile of crispy fries, Quebec curds, real house-made gravy, your choice of meat: Pulled Pork, Braised Brisket, or Brined + Grilled Chicken Breast

BONE MARROW \$24.00
Brined + roasted twin "chutes", fresh chimichurri, filone crisps

CATALAN-STYLE MUSSELS \$24.00
Full pound of fresh mussels, seared chorizo, fennel charred lemon tomato broth, Cava, fresh basil, toasted ciabatta

MAKE IT MOULES-FRITES! \$6.00
Confit garlic aioli

TEAM NACHOS \$27.00
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 BRINED + GRILLED CHICKEN BREAST \$6.00

SALADS & BOWLS

CANDY CANE BEET + WHIPPED LEMON RICOTTA SALAD \$16.00
Tuscan greens, peppery arugula, basil white balsamic vinaigrette, watermelon radish, toasted fennel seed candied hazelnuts

WATERMELON "TUNA" POKE BOWL \$16.00
Fully vegan, with watermelon "tuna", okazu, shiitake mushroom, kimchi, avocado, wakame, edamame, fresh daikon, dressed with yuzu-miso vinaigrette

FEATURE SALAD \$16.00
Ask your server about this season's carefully crafted creation

CUSTOMIZE YOUR SALAD WITH:

GRILLED MARINATED TOFU; OR BRINED + ROASTED CHICKEN BREAST \$6.00

ANCHO CITRUS GINGER DRESSED ALBACORE; OR 5 ARGENTINIAN GARLIC SAUTEED PRAWNS \$8.00

6 OZ NY STRIPLAIN; OR 3.5 OZ STEELHEAD SALMON \$10.00

CATALAN-STYLE BOWL \$25.00
Al dente pasta, chorizo, fennel charred lemon tomato broth, Cava, fresh basil, finished with parmesan + olive oil, filone crisps

SICHUAN BRISKET NOODLE BOWL \$25.00
Authentic Sichuan garlic chili-spiced sauce, tender braised brisket, supple egg noodles, shiitake mushroom, crisp blistered veggies + toasted sesame seeds

FLATBREADS

BBQ PORK FLATBREAD \$20.00
Thin crust + loaded with beyond-tender, house-rubbed + braised pork butt, competition-winning BBQ sauce, roasted red pepper, aged cheddar, caramelized onion + secret sauce

PESTO GOAT CHEESE FLATBREAD \$20.00
Thin crust + loaded with basil pesto, goat's cheese, caramelized onion, grape tomatoes, peppery arugula + balsamic reduction

HANDHELDS

(SERVED WITH FRIES + KETCHUP)
SUB SOUP, YAM FRIES, OR SALAD +\$2

LIBRARY BURGER \$22.00
Seasoned all chuck patty, smoked bacon + cheddar, secret sauce, vine-ripened tomatoes, crisp iceberg + a pickle spear on a brioche bun

PORTABELLO SANDWICH \$22.00
Thyme balsamic roasted whole mushroom, goat's cheese, roasted red pepper, caramelized onion, vine-ripened tomatoes, peppery arugula + a pickle spear on a brioche bun

PULLED PORK SANDWICH \$22.00
Beyond-tender house-rubbed + braised pork butt, competition-winning BBQ sauce, buttermilk ranch slaw + a pickle spear on secret sauce-dressed toasted filone bread

CHICKEN CLUB SANDWICH \$23.00
House brined + grilled chicken breast, smoked bacon, whipped lemon ricotta, herb aioli, vine-ripened tomatoes, peppery arugula + a pickle spear on a brioche bun

CAJUN CHICKEN SANDWICH \$23.00
House brined + grilled chicken breast, smoked bacon + aged cheddar, secret sauce, vine-ripened tomatoes, crisp iceberg lettuce + a pickle spear on a brioche bun

BRISKET BEEF DIP \$23.00
Beyond-tender house-rubbed + braised brisket, caramelized onion, smoked cheddar + a pickle spear on horseradish confit garlic aioli-dressed filone bread, proper au jus

PROPER MAINS

16 OZ BONE-IN BRAISED LAMB SHANK \$33.00
Beyond-tender rosemary braised New Zealand lamb, hearty parmesan-ricotta polenta, seasonal vegetables + rich demi-reduction glaze

12 OZ NY STEAK + FRITES \$33.00
California cut striploin, seasoned + cooked to perfection, crispy fries + classic brandy peppercorn demi glaze

7 OZ STEELHEAD SALMON \$33.00
Crisp-skinned + served medium, fluffy cauliflower puree, seasonal vegetables + caramelized lemon dill yogurt sauce

CUSTOMIZE YOUR DINNER: \$4.00
4 OZ CREMINI MUSHROOMS; OR CARAMELIZED ONIONS

5 ARGENTINIAN GARLIC SAUTEED PRAWNS \$8.00

SWEET ENDINGS

GELATO + BISCOTTI \$8.00
A trio of Mario's gelato, house-made biscotti, balsamic drizzle + fennel hazelnut praline

FEATURE DESSERT \$8.00
Ask your server the moment's carefully crafted creation

— THE —
LIBRARY
SQUARE

BOOK YOUR RESERVATIONS WITH US!

RESERVATIONS@LIBRARY SQUAREPUB.COM

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