



DINNER

SNACKS & STARTERS

Substitute for gluten free crackers

Beer Nuts

Orange, maple syrup, and chipotle pepper spiced nuts

Olive Bowl

Citrus marinated, served with CrossRoads flatbread and a side of balsamic reduction

CrossRoads Pretzel

Butter soft, served with spicy mustard, grainy mustard, and lager & cheddar sauce

Hummus

Served with CrossRoads flat bread

Serengeti Biltong

Varieties of South African beef jerky

Porco Medjool

Speck wrapped dates, stuffed with blue cheese

Parmesan Flat Bread

CrossRoads stout beef sauce with flat bread

SOUPS

Cream of Tomato

Chef's Daily

Side

Full with CrossRoads parmesan flat bread

Our kitchen contains allergens such as peanuts, gluten, eggs and dairy. Before placing your order, please inform your server if a person in your party has a food allergy. Groups of 10+ are subject to automatic 18% gratuity.

SALADS

Add chicken Add six prawns

Add wild salmon

Baby Kale

Lime, cilantro, chipotle dressing, Grana Padano and CrossRoads pretzel croutons side -or- full

CrossRoads House

Baby lettuce, Grana Padano, olive oil and balsamic reduction side -or- full

Roasted Beet Salad

Quinoa, arugula, pumpkin seeds, goat cheese in white balsamic, honey, thyme and dijon dressing

Sun Salutation

Forno roasted green beans, sunflower shoots and seeds, sundried tomatoes, feta and smoked tomato dressing

Caprese Salad

Tomato, buffalo mozzarella, basil, extra virgin olive oil and balsamic reduction

SHARING

Trio Dip

Hummus, baba ghanoush and tzatziki with CrossRoads flat bread

Pretzel Board

Trio of pretzels with pickled veg, mustards, Amigo dip and Lager & Cheddar sauce

Fromage Plank

BC artisan cheese served with CrossRoads fig jam, crackers and flat bread

Charcuterie Plank

Local cured meats served with CrossRoads parmesan flat bread and pickled veg

CrossRoads Share Platter

Assortment of our snacks and starters

PIZZAS

Add chicken Add six prawns

Substitute for gluten free crust

Birch & Boar

Bierdella sausage, tasso ham and mozzarella with arugula, smoked cheddar pesto

The Popper

Salsa verde cream cheese with Jalapeño peppers and jack cheese

The Wild

Applewood smoked BC salmon, goat cheese, candied onions and mozzarella with spicy tomato sauce

Angry / Angry Swine

Grana Padano, fior di latte, roasted garlic with spicy tomato sauce with IPA braised ground pork

Big Sur

Prawns, sundried tomatoes, feta, grape tomatoes and mozza with arugula, smoked cheddar pesto

Fun-Guy

BC grown mushrooms, mozza with garlic and Grana white sauce, finished with truffle oil

Off the Grid

Local chorizo, pepperoni, farmer salami, mozzarella, smoked cheddar with mild spiced tomato sauce

The Mediterranean

Artichokes, olives, capers, feta cheese with sun dried tomato pesto

The U.N.

Local Montreal smoked meat, German sauerkraut, Swiss cheese with Russian dressing and creamy Canadian mustard sauce

Lotsa Cheese

Fior di latte, goat cheese, mozzarella, jack cheese, garlic Parmesan, with regular or spicy tomato sauce

Margaritaville / Pomodoro

Buffalo mozza, fresh basil with tomato sauce Add fresh tomatoes

DIPPING SAUCES – add one -or- add three

Lager & Cheddar – Applewood smoked cheddar **Russian** – Thousand isle style

Amigo – Chipotle, lime and cilantro **Honey** – Garlic and thyme infused

MAINS after 5pm

Served with warm west coast potato salad and seasonal vegetables

63 Acres Kobe Beef Ribs

BC raised, dry rubbed, blackened with chipotle

Pollo Loco

BC chicken wrapped with speck, grape tomatoes, roasted garlic and white wine cream sauce

West Coast Salmon

BC wild salmon served with olive and citrus salsa, cooked to medium rare

GNOCCHI after 5pm

Served with side salad

Add stout meat sauce

Tiger prawns, grape tomatoes, basil, white wine cream sauce and crispy speck

Tomato basil sauce with Grana Padano cheese

DESSERTS

Root Beer Float

Vanilla bean ice cream in root beer

Beer Float

Vanilla bean ice cream in CrossRoads Iron Bridge Oatmeal Stout

Crème Brûlée

The great classic

Vanilla Bean Ice Cream

Made fresh in house, served with pizzelle cookie and BC seasonal fruit sauce

Chocolate Stout Brownie

Soft and exceptional, served with Haskap berry sauce and vanilla ice cream