



## LUNCH

### 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 Or add 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 Or 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

## SANDWICHES

Served with house salad and soup

All breads baked in-house by our bakery

Substitute for gluten free bread

#### Four Cheese Panini

Swiss cheese, fior di latte, smoked cheddar, Grana Padano with a pesto mayo

#### Reuben Panini

Local Montreal smoked beef, German sauerkraut, Swiss cheese and Russian dressing

#### Chicken Saltimbocca

Chicken, crispy speck, tomato, baby lettuce with a sage and white wine mayo

#### The Real Crab Melt

Monterey jack cheese, Grana Padano, with a chipotle, cilantro and lime mayo

#### Artichoke and Arugula

Green peppercorn cream cheese, arugula, Grana Padano and lemon mayo

## 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