



SOUP + SALAD

- FEATURE SOUP 6.25
Always fresh and served with garlic bread
HOUSE SALAD 6.75/ 9
Mixed greens, shredded carrot, red cabbage, dried cranberries, cucumber, candied almonds, feta & honey miso vinaigrette
CAESAR SALAD 7.5/ 10
Crisp romaine lettuce, grated parmesan, fried capers & house made caesar dressing
EASY COBB SALAD 14
Mixed greens, hard boiled free range egg, Hertel's thick cut bacon, tomato & avocado with our blue cheese dressing
Add to any salad
+ Steak 8
+ Grilled Chicken 6
+ Veggie Patty 5

APPETIZERS

- CURRIED POTATO CHIPS 3
House made chips with a light curry dusting
BOWL OF FRIES 6
House cut fries served with vegetarian curry gravy on the side
CLASSIC POUTINE 10
The classic with house cut fries, cheese curds & vegetarian curry gravy
+ Pulled pork 4
+ Hertel's bacon 3
BOLLYWOOD CHIPS 12.5
House cut chips with our butter chicken
+ Cheese curds 2.25
FREE-RUN CHICKEN WINGS 15
Sprinkled with herbs & lightly breaded with your choice of salt & pepper, Frank's red hot, blue moon, ginger bbq, whisky bbq, sriracha-feta, sweet chilli or curry dusted
+ Half order 8.50
+ Blue cheese .75
PLATE OF VEGETABLES 10
Assorted root & seasonal vegetables with our house made ranch dip
YAM FRIES 8.5
Seasoned with rock salt & cracked black pepper with sriracha mayo dip
SPRING ROLLS 8.75
Vegetarian spring rolls with sweet-chilli dip
SOFT TACOS 13
Pulled Pork or Grilled Chicken
Three flour tortillas with pickled jalapeno, pickled onion, shredded cabbage, lettuce, sour cream & cilantro
SMITHS SLIDERS 13
Cache Creek Free-Range Beef or Pulled Pork
Three Cache Creek Free-Range beef mini burgers with lettuce, tomato & Smiths sauce or Pulled Pork with coleslaw & whisky BBQ sauce

FRIENDLY HOUR

Everyday
\$4 Sleeves of Beer
\$4 House Wine
\$4 Grilled Cheese Sandwich
8pm - 10pm

GIN FLIGHT

3 half OZ pours of gin, plus a bottle of tonic
Choose any* 3 gins
Pick a tonic
Sip & enjoy
\$14.50
*Gin over \$10/ounce is not included in flights

DESSERT

Please see the Fresh Sheet for our current selection

- BRATWURST 5
A Galloping Goose bratwurst with dijon mustard
JAR OF PEPPERONI 6
A selection of quality pepperoni in a jar
TOASTS 5
Garlic buttered French bread topped with CHEESY Mozzarella & parmesan or AVOCADO Mashed avocado, lime, cracked pepper & rock salt

BURGERS+SANDWICHES

- SMITHS BURGER 14.5
Our famous house made, free-range, Cache Creek natural beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun
HIPPIE CHICK VEGGIE BURGER 14
House made brown rice, sunflower seed & almond patty with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun
GRILLED CHICKEN BURGER 16
Seasoned Farmcrest chicken breast, Hertel's thick cut bacon, mozzarella, lettuce, tomato, red onion & ranch dip on a brioche bun
DELUXE GRILLED CHEESE 13
Mozzarella, aged white cheddar & feta melted between slices of crusty French bread
+ Pulled pork 4
+ Hertel's bacon 3
SMITHS BLT SANDWICH 11
Avocado, Hertel's thick cut bacon, lettuce, tomato & mayonnaise on toasted Portofino Vancouver Island wholegrain bread
PULLED PORK BUN 14
Dry rubbed & slow-roasted Johnston's pork on a brioche bun with coleslaw & whisky bbq sauce
Burgers & Sandwiches include Soup, Salad or Fries

MAINS

- BUTTER CHICKEN 19
Rosstown Farms chicken thigh with Chef Klassen's secret curry blend served with fluffy basmati rice, grilled naan & raita
PEROGIES 12
Traditional cheese & potato perogies with sautéed onions & horseradish sour cream
+ Bratwurst 4
CARBONARA 18
Fettuccine pasta, Hertel's thick cut bacon, cream, parmesan and a free-range egg, all come together with a slice of garlic bread
CRISPY FISH & CHIPS
Cod in Philips Blue Buck tempura batter served with house cut chips, coleslaw & tartar sauce
One piece/Two piece 14/17
STEAK FRITES 19.5
Grilled Heritage Angus steak, roasted herb garlic butter & house cut fries with garlic mayonnaise