



# Frankie G's

PUB | KITCHEN | PATIO

## APPETIZERS

### CHARCUTERIE \$19

A variety of cured meats and cheeses, garlic crostini, pickles, dijon

### FRANKIE'S TRIPLE THREAT MEATBALLS \$12

San Marzano tomato sauce, grated parmesan, fresh herbs

### PORK RINDS \$9

Crispy Pork rinds with salted caramel sauce

### CHILLI FRIED SQUID \$13

Sambal, garlic, shallots, jalapeño, sriracha aioli

### STEAK BITS \$13

Shoestring fries, garlic aioli, green onion

### SLIDERS \$14

Certified organic ground chuck, garlic aioli, lettuce, tomato, red onion, pickles, brioche

### FISH TACOS \$13

Ocean wise ling cod, flour tortillas, slaw, guacamole, cilantro, sriracha aioli

### TRUFFLE FRIES \$9

Kennebec fries, truffle, fresh parmesan with Garlic aioli

### VEGETARIAN TACOS \$11

Braised shiitake mushrooms, slaw, flour tortillas, mushroom teriyaki aioli

### CHICKEN STRIPS & FRIES \$13

Panko crusted chicken, kennebec fries, honey mustard

### NACHO GRANDE \$18

Tri-colour tortillas, pickled peppers, black olives, diced tomato, green onion, blended cheese, pico de gallo, sour cream

## Frankie G's

# WINGS

- RED HOT
- HONEY GARLIC CHILI LIME
- SALT AND PEPPER
- PINEAPPLE TEQUILA

\$13

## SALADS

### HOUSE SALAD \$9

Heritage lettuce, cabbage, grape tomatoes, cucumber, red onion, jalapeño lime vinaigrette

### SALMON FENNEL SALAD \$17

Steel head salmon, oranges, fennel, grape tomatoes, pumpkin seeds, roasted garlic, tahini dressing

### AHI TUNA SALAD \$17

Sesame crusted ahi tuna, heritage lettuce, cabbage, cucumber, grape tomatoes, red onions, tapenade, jalapeño lime vinaigrette

### CHIMICHURRI CHICKEN CAESAR SALAD \$17

Romaine, chimichurri chicken, bacon fat croûtons, creamy caesar dressing

Add A Protein To Any Salad: Chicken \$5 | Ahi Tune \$7 | Salmon \$6 | Tiger Prawns \$7

## SOUPS

### ROASTED CORN AND CHICKEN CHOWDER \$9

Roasted corn, chicken, onion, carrots, celery, potato, cream, garlic toast

### CREAMY TOMATO SOUP \$8

San Marzano tomatoes, cream, chili flakes, basil, garlic toast

## HANDHELD

Sub House Salad Or Soup For \$2 | Sub Yam Fries or Ceaser or Fennel Salad For \$3

Add Bacon \$3 | Cheddar \$2 | Mushrooms \$2

### GRILLED CHEESE & TOMATO SOUP \$14

3 cheese blend, pickles, sour dough, creamy tomato soup

### CHICKEN CLUBHOUSE \$15

Grilled free range chimichurri marinated chicken breast, maple bacon, lettuce, tomatoes, mayo, marble rye, kennebec fries

### DRY AGED STEAK SANDWICH \$17

Certified organic 6 oz striploin, garlic baguette, crispy fried onions, kennebec fries

### BEEF DIP \$16

Certified organic roast beef, caramelized onions, garlic aioli on french baguette, au jus, kennebec fries

### FRANKIE G's BURGER \$15

Certified organic ground chuck, garlic aioli, lettuce, tomato, red onion, pickles, brioche bun, kennebec fries

### CAJUN CHICKEN BURGER \$15

Grilled free range cajun chicken, sriracha aioli, lettuce, tomatoes, red onion, pickles, brioche bun, kennebec fries

### QUINOA VEGGIE BURGER \$15

Organic quinoa patty, balsamic onion relish, garlic aioli, lettuce, tomatoes, pickles, brioche bun, kennebec fries

### SALMON BURGER \$16

Ocean wise salmon, lettuce, tomatoes, red onion, tartar sauce, pickles, brioche bun, kennebec fries



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## MAINS

<b>BABY BACK RIBS</b>	<b>\$24</b>
Slow roasted baby back ribs, Lagunitas BBQ glaze, herb crushed potatoes, seasonal vegetables	
<b>LAMB SHANK</b>	<b>\$24</b>
Red wine braised lamb shank, garlic mash potato, seasonal vegetables, rosemary red wine demi	
<b>BRICK CHICKEN</b>	<b>\$22</b>
Chicken supreme, herb crushed potatoes, seasonal vegetables, pan jus	
<b>STEAK</b>	<b>\$24</b>
8 oz Organic dry aged striploin, garlic mash potato, seasonal vegetables, rosemary red wine demi	
<b>SALMON</b>	<b>\$22</b>
Pan seared ocean wise salmon, herb crushed potatoes, seasonal vegetables	
<b>FISH &amp; CHIPS</b>	<b>\$17</b>
Granville Island Pale Ale battered ling cod, slaw, tartar sauce, kennebec fries	

## PASTA

<b>CHICKEN LINGUINE</b>	<b>\$16</b>
Free range chicken breast, creamy rose, fresh herbs, fresh graded parmesan, garlic bread	
<b>SPICY SEAFOOD ARIBBITA</b>	<b>\$18</b>
Triger prawns, salmon, cod, tuna, San Marzano tomato sauce, chili flakes, fresh graded parmesan, garlic bread	
<b>MAC &amp; CHEESE</b>	<b>\$15</b>
Maple bacon, 4 cheese mornay sauce, panko	
<b>CHICKEN PICATTA</b>	<b>\$17</b>
Free range chicken breast, linguine aglio e olio, capers, chicken stock and white wine reduction	
<b>CREAMY CARBONARA</b>	<b>\$16</b>
Liguine, maple bacon, egg, cream, fresh grated parmesan, garlic bread	

## PIZZA

<b>MEAT LOVERS</b>	<b>\$18</b>
Meatballs, pepperoni, bacon, pickled peppers, mozzarella, tomato sauce	
<b>PESTO PRAWN</b>	<b>\$17</b>
Tiger prawns, sundried tomatoes, tomatoes, pumpkin seed pesto, parmesan, mozzarella, tomato sauce	
<b>MARGARITA</b>	<b>\$15</b>
Roma tomatoes, basil, mozzarella, tomato sauce	
<b>POTATO BIANCA</b>	<b>\$16</b>
Creamy mushroom duxelle, potato, truffle oil, mozzarella cheese	

## DESSERTS

<b>GRAND MARNIER BREAD PUDDING</b>	<b>\$8</b>
<b>FEATURE BRÛLÉE</b>	<b>\$8</b>

## DAILY SPECIALS

<b>MONDAY</b>		<b>FRIDAY</b>	
Burger & Beer Combo	<b>\$16</b>	Chacuterie Board	<b>\$16</b>
Molson Canadian	<b>\$5.50</b>	Bellinis	<b>\$5.50</b>
		Heineken	<b>\$6.50</b>
<b>TUESDAY</b>		<b>SATURDAY</b>	
All Pastas	<b>\$5 Off</b>	Rib Dinner	<b>\$20</b>
Granville Island Pale Ale	<b>\$5.50</b>	Steak Dinner	<b>\$20</b>
Beer Flights	<b>\$8</b>	Red Racer Pints	<b>\$5.50</b>
<b>WEDNESDAY</b>		<b>SUNDAY</b>	
Chicken Wings (Per 1lbs)	<b>\$8</b>	Wings	<b>\$8</b>
Rickards Red	<b>\$5.50</b>	Nachos	<b>\$15</b>
House Red or		All BC Craft Pints	<b>\$5.50</b>
White Wine 6 oz	<b>\$5.50</b>		
<b>THURSDAY</b>			
Pizzas	<b>\$5 Off</b>		
Pitchers of Molson Canadian	<b>\$15</b>		
House red or			
White Wine 750ml	<b>\$19</b>		

### Kids \$10 menu

#### CHOOSE A MAIN

Chicken Strips  
Mini Burgers  
Grilled Cheese  
Mac & Cheese

#### CHOOSE A SIDE

Fries  
Vegetables  
Soup  
Salad

#### CHOOSE A DRINK

Juice  
Pop

#### CHOICE OF DESSERT