



The BANQUET



GET REAL ■ PLAY HARD

APPETIZERS

CRISPY DEEP-FRIED DILLS \$15.99

Homemade crinkle cut dill pickles crusted in panko and fried until super crispy! Served with a choice of dill sauce, roasted garlic ranch or Gochujang mayo.

SWEET & SPICY LETTUCE WRAPS \$19.99

Grilled lemongrass chicken, pickled carrots, fresh cucumbers, crispy chow mein noodles, scallions, sesame seeds, sweet & spicy peanuts and cilantro. Served with iceberg lettuce and Gochujang mayo.

Sub: maple soy glazed tofu \$1.99 | jumbo shrimp \$2.99

BABY BANQUET SLIDERS \$18.99

Three 1.5 oz juicy chuck patties with American cheese, shredded iceberg lettuce, bread and butter pickles and 1000 Island dressing served on toasted brioche buns.

Add: another slider \$4.99

BQT WINGS \$18.99

Our wings come traditional, smoked or boneless karaage*. Served with fresh red bell peppers, celery and roasted garlic ranch.

Sauces: Canada Red, Buffalo Gochujang, Valentina Hot, Honey Garlic, Smoky BBQ, Cheriaki, Lemon Pepper, Jerk, Creamy Dill, Salt & Vinegar Wet or All Dressed Wet

**Karaage is a Japanese dish made of marinated chicken thigh pieces, deep-fried to crispy, golden perfection. It has a juicy, flavourful interior and a crisp, savory exterior.*

SHRIMP KARAAGE \$15.99

Crispy shrimp marinated to perfection, coated in potato breading and drizzled with fiery gochujang mayo. Sprinkled with green onions and sesame seeds and served on a fresh bed of spring mix for a flavor-packed, crispy bite of goodness!

CHICKEN & VEGETABLE GYOZA \$15.99

Crispy, pan-fried chicken and vegetable gyoza served with our homemade spicy plum sauce.

BUFFALO MUSHROOM CAPS \$14.99

Plump button mushrooms breaded and fried into crunchy, golden delicacies. Topped with our homemade hot sauce and served with roasted garlic ranch.

KFC SLIDERS \$18.99

Three crispy, crunchy Korean fried chicken sliders smothered in our homemade Buffalo Gochujang sauce then topped with pickled carrots and shredded iceberg lettuce. Served on toasted brioche buns.

Add: another slider \$4.99

MESQUITE PORK BELLY BITES \$18.99

Tender hickory and Mesquite smoked pork belly glazed in our homemade sweet maple soy sauce. Served with bread and butter pickles and creamy, crunchy coleslaw

THE DIVE BAR POUTINE *Reg. \$11.99 Lrg. \$17.99*

Crisp, golden fries covered in Québec cheese curds and Boursin cheese and smothered in chicken gravy. Add: Mesquite pork belly or smoked brisket \$5.99

SUSHI TACOS \$16.99

Three crispy fried wonton tacos, filled with guacamole, green onions and Yellowfin tuna in soy marinade.

Add: extra taco \$4.99 ea.

TRASH CAN NACHOS *Reg. \$17.99 Lrg. \$23.99*

Tortilla chips stacked high and loaded with Monterey Jack, cheddar cheese and fresh jalapeños. Topped with scallions, homemade hot sauce, sour cream and pickled red onions. Served with salsa and jalapeño queso cheese sauce.

Add: Mesquite pork belly, chicken or smoked brisket \$5.99 Guacamole \$3.99

BIG BANQUET TOWER \$59.99

All your favourite bites in one place! Pork Belly Bites, Crispy Deep-Fried Dills, Chicken & Vegetable Gyoza, Buffalo Mushroom Caps and your choice of BQT wings. Served with homemade tortilla chips and all the fixings.

GREENS

Add: grilled chicken, lemongrass chicken, or maple soy glazed tofu \$5.99 | grilled AAA sirloin \$9.99

STRAIGHT UP CAESAR *Starter \$9.99 Lrg. \$17.99*

Crisp romaine lettuce, smoky Mesquite bacon, and crunchy Parmesan crisps, paired with our very own velvety Caesar dressing. Served with toasted sourdough.

SUNSHINE BOWL *Starter \$8.99 Lrg. \$18.99*

A blend of tri-colored quinoa, vibrant kale, and roasted broccoli, all gently coated with our signature homemade sesame yogurt served on top of creamy hummus. Garnished with crumbled feta cheese, toasted almonds, pumpkin seeds and a sprinkle of sumac.


Staff Secret : Make it a wrap \$19.99



MIXED BEETS SALAD *Starter \$8.99 Lrg. \$18.99*

Tender Tuscan lettuce, roasted beets, toasted pistachios, crispy bacon, and tossed in our homemade white balsamic honey vinaigrette. Topped with creamy goat cheese, and a sprinkle of fresh chives.



All our fried items are now cooked in 100% Beef Tallow for richer flavour and crispier texture.

 Vegetarian options available — just ask your server

 Vegetarian  Gluten-free options available upon request

HANDHELDS

All handhelds come with your choice of fries, kettle chips, soup or house side salad. | Upgraded sides: yam fries, onion rings, Caesar salad \$2.99 | Poutine \$4.99
Side Sunshine Bowl or Mixed Beet Salad \$5.99

BQT SMASH TACOS \$20.99

Two Banquet burger patties, smashed on a flour tortilla and cooked to perfection, topped with American cheddar, 1000 Island sauce, dill pickle, shredded iceberg lettuce and diced white onion.

SWEET & SPICY CHICKEN SANDWICH \$22.99

Sweet and spicy buttermilk fried chicken topped with coleslaw, Gochujang mayo and dill pickles on a toasted brioche bun.

SMOKED BEEF DIP \$23.99

Smoked and slow-roasted Alberta beef, caramelized onions, roasted garlic mayo and provolone. Served on a toasted hoagie bun with savoury au jus.

BIG BANQUET BURGER \$22.99

Two 4 oz chuck patties with American cheese, topped with iceberg lettuce, dill pickles and homemade 1000 Island dressing on a buttery, toasted brioche bun.

Add: extra cheese or mushrooms 99¢ | Mesquite bacon \$2.99

Sub: Beyond Meat Burger \$2.99

Make it a Mega Banquet \$29.99

THE BANH MI BURGER \$21.99

Grilled lemongrass chicken topped with pickled carrots and cucumbers, Gochujang mayo, jalapeños and cilantro. Served on a toasted brioche bun.

KOREAN FRIED CHICKEN WRAP \$22.99

Crispy fried chicken breast, tossed in our Korean-style Gochujang Buffalo sauce, iceberg lettuce, crispy noodles, pickled carrots, scallions and cilantro, wrapped in a flour tortilla.

STEAK SANDWICH \$28.99

Grilled 7 oz Alberta beef sirloin, on toasted sourdough. Served with onion rings, roasted garlic aioli and shallot demi-glace. Add: jumbo shrimp \$5.99

CAROLINA BRISKET SANDWICH \$22.99

Slow-smoked brisket in tangy Carolina BBQ sauce on a buttery brioche bun, topped with creamy coleslaw, zesty dressing, and a kick of spicy jalapeño jelly.

PIZZA 10-inch

Made from scratch, slow fermented, double zero flour and hand-made. Add dipping sauce \$1.99 | Choose from creamy dill, roasted garlic ranch or Gochujang mayo.

MARGHERITA PIZZA \$21.99

The perfect balance of tangy San Marzano tomato sauce, fior di latte, mozzarella and basil pistou.

THE BIG SMOKE PIZZA \$22.99

A tangy San Marzano tomato sauce base topped with smoked brisket, homemade Mesquite bacon, pepperoni, mozzarella & cheese curds. Garnished with grated Parmesan cheese. Add: honey drizzle 99¢

PEPPERONI & MUSHROOM PIZZA \$21.99

This pizza is topped with tangy San Marzano tomato sauce, roasted mushrooms, mozzarella and Calabrese salami.

BBQ CHICKEN PIZZA \$22.99

We start with our smoked BBQ sauce and pile on smoked chicken breast, jalapeños, pickled red onions, Monterey Jack cheese, scallions and fresh tomatoes.

SPICY LU'AU PIZZA \$22.99

Topped with hot capicola, pineapple and creamy feta, melted together with mozzarella on a savory tomato sauce base. Finished with tangy banana peppers and a drizzle of honey hot sauce.

MAINS

GRILLED LEMONGRASS CHICKEN BOWL \$25.99

Stacked on a bed of steamed garlic rice, sauteed broccoli, pickled carrots and topped with sesame seeds, scallions and Gochujang mayo.

Sub: maple soy glazed tofu \$1.99 | Add: egg \$1.99

SHAWARMA BOWL \$24.99

Hummus, turmeric garlic rice, spring mix and coleslaw, topped with roast beef, chicken, diced tomato, green onion and crinkle-cut pickles. Finished with spicy gochujang mayo, pickled red onion and served with pita bread.

TUNA POKE BOWL \$24.99

Yellowfin tuna topped with Yum Yum sauce, on a bed of rice, pickled carrots, cucumber, avocado, radish, scallions and edamame beans. All finished with our miso sauce.

Sub: maple soy glazed tofu or karaage chicken make it a Veggie Bowl \$17.99

KIMCHI FRIED RICE \$20.99

House smoked pork belly, fried jasmine rice with savoury kimchi and scallions. Finished with two fresh eggs prepared to your liking.

FISH & CHIPS 1 pc. \$20.99 2 pc. \$24.99

Banquet beer-battered haddock. Served with coleslaw, crisp golden fries and tangy tartar sauce.

Add: extra piece of fish \$6.99

CHICKEN FINGERS & FRIES \$21.99

Golden chicken tenders served with crispy fries and Gochujang mayo or roasted garlic ranch.

Staff Secret: Toss in gochujang buffalo sauce 99¢

PORK BELLY RIG & CHEESE \$21.99

Cheesy rigatoni with banana peppers, smoky Mesquite bacon, topped with panko and Monterey Jack, then baked until golden and bubbly.

Staff Secret: Make it a Rich Rig, add Dom Perignon \$399

10 OZ PEPPERCORN NEW YORK \$34.99

A 10 oz AAA New York strip served with shallot demi-glace, cheese curd mashed potatoes and seasonal vegetables.

SUNDRIED TOMATO PESTO RIGATONI \$21.99

Tender rigatoni tossed in a vibrant sundried tomato sauce, topped with smoky lardons, fresh pistou, creamy goat cheese, toasted almonds and a sprinkle of chives. Served with golden garlic toast.

Add: chicken or shrimp \$5.99

SWEETS

DEEP-FRIED MARS BAR \$9.99

A Mars bar coated in batter and deep-fried until golden brown. This ooey-goey dessert is served with ice cream and caramel dipping sauce.


WARM APPLE CRISP \$9.99



Served with vanilla ice cream and topped with caramel sauce.



We donate \$1 from every Big Banquet Burger sold to Food Banks Alberta to help those in need. Or, make any item a Food Banks Alberta item and donate \$1 at the end of your meal. Ask your server for details.

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