



ALL DAY MENU

soups & salads

soup du jour | 5

made fresh. ask your server.

salmon chowder | 8

made fresh.

cheddar and gold soup | 7

cheddar cheese and Yukon Gold Ale with croutons.

garden salad | 10/13

mixed greens, fresh vegetables, toasted almonds, feta cheese & dried cranberries with our house orange maple balsamic vinaigrette. half size or full order.

caesar salad | 10/13

crispy romaine lettuce & kale, with croutons, parmesan bacon & house dressing. half size or full order.

beet salad | 10/13

mixed greens tossed in our house dressing with beets, candied pecans & goat cheese. half size or full order.

add grilled chicken breast, pulled pork, smoked salmon or fillet of wild salmon to any salad for 7.

add garlic toast to soup or salad for 1.5.

fried, dipped & shared

TJ stack | 13

stack of criss cross fries, layered with green onions, bacon, tomato & cheese with salsa & sour cream.

add a fried egg to the top | 1

basket of wings | 14

house hot, sweet chile, bbq, honey hot, honey garlic, lemon pepper or s & p. with vegetable sticks & ranch.

house-smoked wings | 15.5

brined, smoked, fried and seasoned. with vegetable sticks and ranch.

cheesy spinach and caramelized onion dip | 12

warm with pita bread.

bruschetta | 13

diced tomatoes tossed with roasted garlic, balsamic & fresh basil on grilled baguette topped with goat cheese.

crispy cheese curds | 12

beer battered & fried in house served with sriracha mayo.

nachos | 15

loaded and served with sour cream & salsa.

add mexican beef | 4

add pulled pork | 7

add guacamole | 3

jalapeno poppers | 12

with vegetable sticks & chipotle dip.

sweet potato fries | 8

onion rings | 8

house cut fries | 8

tator tots | 8

above 4 items served with your choice of ranch dip, chipotle sour cream, or gravy.

sandwiches & more

classic blt | 13

bacon, lettuce, tomato & garlic mayo on toasted white or whole wheat texas toast.

triple J club-house | 16

roasted chicken breast, crispy bacon, cheddar, lettuce, tomato & garlic mayo. served as a sandwich or a wrap.

steak sandwich | 18.5

6oz sirloin steak, charbroiled & topped with crispy onions & sautéed mushrooms with roasted shallot aioli on garlic toast.

grilled vegetable sandwich | 16

roasted red peppers, grilled zucchini, spinach, red onion & artichokes with herb & garlic cream cheese & black olive tapenade.

add proscuitto | 2

bourbon reuben | 16.5

smoked meat, apple jack aioli, swiss cheese, pickle & sauerkraut on grilled marble rye.

pulled pork sandwich | 15.5

house smoked pork shoulder, coleslaw & a pickle on a brioche bun.

num pang | 16.5

coconut shrimp with pickled carrots & cabbage, kale & sriracha mayo on a brioche bun.

all sandwiches are served with house cut fries or garden salad. get both for an extra dollar.

fish & chips | 17

Yukon Gold beer battered rockfish with coleslaw & peppercorn tartar sauce.

fish tacos | 16

three flour tortillas filled with fried rockfish, coleslaw, avocado & chipotle sour cream. served with pico de gallo.

veggie mac & cheese | 13

loaded with vegetables in a creamy cheese sauce.

add pulled pork or chicken | 7

add bacon or proscuitto | 2

add garlic toast | 1.5

Ran-diggity-dawg & cheddar and gold soup | 13

bacon wrapped fried 1/4lb hotdog piled high with chipotle sourcream, shredded cheddar, pico de gallo & crispy onion on a sesame seed bun.

chicken fingers & fries | 12

ask about our gluten-free option.

add a side of ranch | 1

***ask for buffalo style**

poutine | 10

house fries, real cheese curds & house gravy.

seriously, add a fried egg | 1

add bacon | 2

add pulled pork | 7

onion rings, caesar salad, beet salad, sweet potato fries, soup du jour or poutine available substitutes at additional cost for all burgers, sandwiches and more meals.

burgers

triple J burger | 15

your choice of marinated grilled chicken breast or house made beef patty with our own seasoning & served on ciabatta buns.

all burgers topped with lettuce, tomato, red onion, pickle & roasted garlic mayo.

triple J's triple B's

**build
bigger
burgers** }

add your choice:

extra beef patty | 4
cheddar | swiss | mozza | 1.50
crispy or caramelized onions | 1.50
fried mushrooms | 1.50
bacon | proscuitto | 2
pulled pork | 7
bbq sauce | jalapeno | guacamole | fried egg | 1

avocado chicken burger | 16.5

grilled & topped with goat cheese, tomato, red onion, avocado & lettuce.

add bacon | 2

crispy chicken burger | 16.5

marinated chicken breast, breaded & fried. topped with mozzarella, ranch dressing, lettuce, tomato & red onion.

...ask for buffalo tossed in our house hot sauce.

is-raeli good burger | 16

panko crusted and fried chick pea patty topped with shredded carrots, pickled onion, lettuce, cucumber & tzatziki on ciabatta.

wild salmon burger | 16.5

topped with lettuce, tomato, red onion & caper aioli.

**all burgers are served with house cut fries or garden salad.
get both for an extra dollar.**

onion rings, caesar salad, beet salad, sweet potato fries, soup du jour or poutine available substitutes at additional cost for all burgers, sandwiches and more meals.

all day breakfast

served until 5pm

the sun-riser | 12

2 fried eggs, toast, bacon & hashbrowns.

triple j b-wrap | 12

2 scrambled eggs, cheddar, bacon & salsa in a tortilla served with hashbrowns.

breakfast sandwich | 8

fried egg, cheese & bacon on an English muffin with hashbrowns.

dessert

flour-less chocolate cake | 7

house-made and tremendous.
a la mode | 9

chimi changa cheesecake | 10

deep-fried tortilla wrapped cheesecake rolled in cinnamon sugar.
with compote & whipped cream.

donut dish | 8

carrot cake & white cake donut holes.
with cream cheese icing dipping sauce.

house-made ice cream | 8

ask for today's selection.

cake du jour | 7

ask for today's creation.
a la mode | 9

beverages

domestic beer | 5.50

budweiser, bud light, coors light, kokanee, labatt's blue, pilsner, canadian

premium beer | 6.50

alexander keith's, sleeman's honey brown, bonanza brown, yukon gold, yukon red.

imported beer | 7.50

corona, pacifico, dos equis amber, heineken, stella artois, blanche de chambly, guinness, kilkenney.

draft beer

yukon holiday - kolsch
yukon gold - english pale ale

pint | 6.25 glass | 4.50 pitcher 24.00

high balls | 5.50

cocktails from | 6.50

house wines

red: coppermoon cabernet sauvignon
white: coppermoon sauvignon blanc

glass | 6.50 1/2 litre | 18.00

premium wines

red: conosur pinot noir,
diego murillo malbec
white: barefoot cellars pinot grigio,
painted turtle chardonnay

glass | 9 1/2 litre | 25 bottle | 34

ciders & coolers | 6.50

growers raspberry, strongbow, rock creek, palm bay.

coffee or tea | 2.50

juices | 3.00

san pelligrino | 3.00

soft drinks | 2.75

