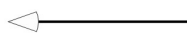


WELCOME TO THE JAMES JOYCE BISTRO

(GROUPS OF 8 OR MORE MAY BE SUBJECT TO A 18% GRATUITY CHARGE)



APPETIZERS



FRENCH FRIES

SMALL \$4 - LARGE \$6

HOUSE CUT KENNEBEC FRIES, SERVED WITH ROASTED GARLIC AND DILL AIOLI

YAM FRIES

\$8

SERVED WITH CHIPOTLE AIOLI

TAQUITOS

\$9.5

FLOUR TORTILLAS STUFFED WITH CUMIN & BEER BRAISED CHICKEN, CHIPOTLE PEPPER SAUCE, CHEDDAR & MONTERAY JACK, SERVED WITH SOUR CREAM, SALSA, AND GUACAMOLE

MAC & CHEESE BITES

\$9.5

PANKO BREADED AND FRIED, SERVED WITH A HOUSE MADE SPICY KETCHUP

POPCORN CHICKEN

\$11

PANKO BREADED CHICKEN TENDERLOIN, CAJUN SEASONING, SERVED WITH CILANTRO & LIME AIOLI

FRENCH ONION DIP

\$6.5

SERVED WITH KETTLE CHIP AND SEASONAL VEGETABLES

CHICKEN WINGS

\$13

ONE POUND OF CHICKEN WINGS SERVED WITH A SIDE OF RANCH, YOUR CHOICE OF:

HONEY GARLIC, FRANK'S, BBQ, SALT & BLACK PEPPER, FRESH LEMON & CRACKED PEPPER, SRIRACHA, THAI CHILI, TERIYAKI, CAJUN

BAKED SPINACH & ARTICHOKE DIP

\$11.5

SIX CHEESE BLEND, WARM TORTILLA CHIPS

MIXED OLIVES

\$4.5

BLEND OF MEDITERRANEAN AND NIÇOISE OLIVES

WARM CANDIED NUTS

\$6

SPICES AND FLEUR DE SEL

BURGERS & WRAPS

SERVED WITH FRIES, SOUP OR HOUSE/CAESAR SALAD • UPGRADE TO YAM FRIES OR POUTINE FOR \$2.5

SERVED ON A PORTOFINO BRIOCHE BUN • GLUTEN-FREE BUNS ARE AVAILABLE UPON REQUEST FOR \$1

CLASSIC CHEESE

\$14

HOUSE BEEF BURGER, AGED WHITE CHEDDAR, ARTISAN GREENS, TOMATO, RED ONION, PICKLE, KETCHUP, MUSTARD, MAYO, ADD BACON AND/OR SAUTEED MUSHROOMS \$1.5

9-BALL

\$15

HOUSE SPICED PORK & BEEF BURGER, APPLEWOOD SMOKED BACON, ARTISAN GREENS, TOMATO, RED ONION, PICKLE, AGED WHITE CHEDDAR, CHIPOTLE AIOLI

THE LOCK JAW

\$16

HOUSE BEEF BURGER, GRILLED HOTDOG, TOMATO AND BACON JAM, GRILLED ONIONS, ARTISAN GREENS, TOMATO, RED ONION, PICKLE, SUNDRIED TOMATO AIOLI

CRISPY CHICKEN

\$14

PANKO BREADED CHICKEN BREAST, ARUGULA, TOMATO, PICKLES, SRIRACHA AIOLI

BEEF DIP

\$15

SLOW ROASTED AAA BEEF, PORCINI MUSHROOM CREAM CHEESE, GRILLED ONIONS, TOASTED CIABATTA, AU JUS

PULLED PORK

\$13

TOMATO, FENNEL & CHILI BRAISED PORK, SHREDDED CABBAGE, SUNDRIED TOMATO AIOLI

OPEN FACED STEAK SANDWICH

\$15.5

5OZ AAA FLAT IRON, SUNDRIED TOMATO AIOLI, GRILLED ONIONS, BALSAMIC DRESSED ARUGULA, ROASTED GARLIC AND CRACKED PEPPER BREAD

PORTOBELLO MUSHROOM

\$13.5

BALSAMIC ROASTED, GRILLED ONIONS, GOAT CHEESE, ARTISAN GREENS, TOMATO, RED ONION, PICKLE, SUNDRIED TOMATO AIOLI

GRILLED CHEESE

\$14

TRIPLE CREAM BRIE, GOAT CHEESE, AGED WHITE CHEDDAR, CHEDDAR, MONTERAY JACK, TOMATO AND BACON JAM, TEXAS CUT SOUR DOUGH

CHICKEN CAESAR WRAP

\$13.5

PANKO BREADED CHICKEN TENDERS, APPLEWOOD SMOKED BACON, GRANA PADANO, ROMAINE, CAESAR DRESSING, LEMON & CRACKED PEPPER, GRILLED FLOUR TORTILLA

—————▶ FLATBREAD ◀—————

SERVED ON A 8" PERSONAL SIZED RUSTIC NAAN BREAD WITH CHEDDAR & MONTEREY JACK CHEESE

PEPPERONI, BACON & MUSHROOM \$12

PEPPERONI, SAUTEED MUSHROOMS, APPLEWOOD SMOKED BACON, CLASSIC TOMATO SAUCE

HAWAIIAN \$12

SHAVED BLACK FOREST HAM, APPLEWOOD SMOKED BACON, CARAMELIZED PINEAPPLE, CLASSIC TOMATO SAUCE

VEGGIE \$12

TOMATOES, RED PEPPER, RED ONION, HOUSE SPINACH & ARTICHOKE SPREAD

—————▶ SALADS ◀—————

ALL VINAIGRETTE DRESSINGS ARE MADE IN HOUSE
FULL SIZE SALADS SERVED WITH GARLIC BREAD

CAESAR \$12 / SIDE \$7

ROMAINE, GRANA PADANO, FRESH LEMON & CRACKED PEPPER, CRISPY CAPERS, HERB CROISSANT CROUTONS, CAESAR DRESSING

PICKLED BEET & GOAT CHEESE \$12 / SIDE \$7

ARTISAN GREENS, GOAT CHEESE, PICKLED BEET, CANDIED CASHEWS, STRAWBERRY BALSAMIC VINAIGRETTE

HOUSE SALAD \$10 / SIDE \$5

ARTISAN GREENS, RED BELL PEPPER, RED ONION, RADISH, SUNFLOWER SEEDS, APPLE CIDER VINAIGRETTE

STEAK SALAD \$15.5

5OZ AAA FLAT IRON, WILD ARUGULA, RADISH, CRISPY CAPERS, HERB CROISSANT CROUTONS, GREEN PEPPERCORN DRESSING

—————▶ FAVOURITES ◀—————

CHICKEN TENDERS \$13.5
PANKO CRUSTED CHICKEN TENDERLOIN, KENNEBEC FRIES, HONEY DIJON & CHIPOTLE AIOLI, SERVED WITH YOUR CHOICE OF SIDE

POUTINE \$11 (HALF ORDER \$7.5)
KENNEBEC FRIES, HOUSE MADE GRAVY, FRENCH CANADIAN CHEESE CURDS, SCALLIONS
UPGRADE TO YAM FRIES \$2

THE MAC ATTACK \$15
HOUSE BREADED MAC AND CHEESE BITES, TOMATO FENNEL & CHILI BRAISED PORK SHOULDER, TOPPED WITH CREAMY SLAW

CHICKEN TACOS (3) \$12.5
CUMIN & BEER BRAISED CHICKEN, CRUMBLLED FETA, SHREDDED CABBAGE, RADISH, CILANTRO, LIME, CHIPOTLE AIOLI

BEEF TACOS (3) \$12.5
TACO SEASONED GROUND BEEF, SHREDDED LETTUCE, TOMATO, RED ONION, CHEDDAR & MONTERAY JACK CHEESE, SERVED WITH SOUR CREAM AND SALSA

PURE BEEF FRANK \$5 / \$10
SAUTEED ONIONS & GARLIC, SERVED A LA CARTE OR WITH YOUR CHOICE OF SIDE

GUINNESS BRATWURST \$6 / \$11
SAUERKRAUT, SERVED A LA CARTE OR WITH YOUR CHOICE OF SIDE

NACHOS \$18 (HALF ORDER \$12)
CORN TORTILLA CHIPS, RED BELL PEPPERS, PICKLED JALAPENOS, TOMATOES, BLACK OLIVES, RED ONION, AND CHEDDAR & MONTERAY JACK CHEESE, FINISHED WITH GREEN ONION, SERVED WITH HOUSE MADE SALSA AND SOUR CREAM (ADD GUACAMOLE \$3)

CUMIN BRAISED CHICKEN
GRILLED CHICKEN BREAST \$5 (ADD-ONS)
CAJUN CHICKEN BREAST
TOMATO FENNEL & CHILI BRAISED PORK

TACO SPICED GROUND BEEF
APPLEWOOD SMOKED BACON \$3.5 (ADD-ONS)

SIDES & ADD-ONS

AIOLIS

CHIPOTLE, DIJON, CILANTRO LIME, HONEY DIJON, SUNDRIED TOMATO, ROASTED GARLIC AND DILL: 75¢

DIPS

HONEY GARLIC, BBQ, THAI CHILI, TERIYAKI, RANCH, CAESAR, HONEY MUSTARD: 75¢

SALSA/SOUR CREAM: *SMALL* \$1 *LARGE* \$2

GUACAMOLE: *SMALL* \$1.5 *LARGE* \$3

PROTEIN ADD-ONS

TOMATO FENNEL & CHILI BRAISED PORK \$5

TACO SPICED GROUND BEEF \$3.5

APPLEWOOD SMOKED BACON \$3.5

CUMIN BRAISED CHICKEN \$5

PANKO CRUSTED CHICKEN TENDERS \$5.5

CAJUN CHICKEN BREAST \$5

GRILLED CHICKEN BREAST \$5

BEVERAGES

SOFT DRINKS \$3

PEPSI, DIET PEPSI, ORANGE CRUSH, ROOT BEER, GINGERALE, TONIC, DR. PEPPER, 7UP, ICED TEA

JUICE \$3

APPLE, ORANGE, CRANBERRY, WHITE GRAPE, CLAMATO, GRAPEFRUIT, PINEAPPLE

RED BULL \$4

VIRGIN CAESAR \$4

SHIRLEY TEMPLE \$3

COFFEE \$1.5 / \$2.5

TEA \$2

AMERICANO \$2.5 / \$3

CAFE LATTE \$3 / \$4

MOCHA \$3 / \$4.5

CAPPUCCINO \$3 / \$4

LONDON FOG \$4

CHAI LATTE \$3 / \$4

HOT CHOCOLATE \$3 / \$4

STEAMED MILK \$3

MILK \$3

ICED COFFEE \$4

FLAVOUR SHOT 75¢

EXTRA ESPRESSO 75¢