

HONEY POT DISTILLERY

PUB & GRAZING TROUGH

GF Gluten-Free, DF Dairy-Free, V Vegetarian ~ Mention this to your server before ordering.

Starters

Fruit Bruschetta Toasts — 14 (V)

Toasted baguettes goat cheese spread, fruit, drizzled with honey, balsamic glaze; pumpkin seeds

Harvest Corn Dip — 15.95 (GF, V)

Creamy corn dip with cilantro, parmesan, feta, and all the right spices for a mildly spicy kick. Served with tortilla chips.

Country Potato Supreme — 16.95 (GF, V)

Baked, fried, salted, dusted with garlic, topped with cheddar, green onion, bacon, sour cream, pico & guac. Add pulled pork \$3 or brisket \$4

Roasted Parm Brussels — 14.95 (GF, DF - no Parm, V)

Salted Garlic OR Honey Garlic Glazed. Roasted tossed with garlic & salt or Honey Garlic; topped with parmesan. Salted Garlic served with a side of house mayo BBQ sauce.

Nachos — 18.95 (GF, V)

Tortilla chips, jack & cheddar, black olives, jalapeños, green onion, pico de gallo & Sour Cream. Add pulled pork \$3, brisket \$4 or guac \$3

Shotguns — 19.50

Slow-smoked bacon-wrapped pasta stuffed with a blend of beef, cheddar, jalapeño, spices, and slathered in our HPD BBQ Sauce. Served with a side of Pit Beans.

Steak Bites — 19.95 (GF, DF)

5oz of marinated steak bites, seared and served with a side of Garlic Aioli

Burnt Ends — 19.99 (GF)

Bringing the sweet and the heat with 1 lb smoked pork belly smothered in our house BBQ sauce. Served with a side of Pit Beans.

Crispy Salmon Bites — 23 (GF, DF)

Premium 8oz Wild Caught Alaska Salmon bites, slathered in sweet and spicy sauce

Wings — 16.95 (GF, DF - choose DF sauce)

1 lb of breaded chicken wings served with your choice of Honey Garlic, Montana, Buffalo, HPD BBQ, Honey Dill, Salt & Pepper or Lemon Pepper.

*All sauces are made in-house.

On the Lighter Side

Strawberry Balsamic Salad — 16.50 (V, DF/GF - ask your server)

A mix of spring green, sliced strawberries, red onion, feta cheese, walnuts and balsamic dressing. Add chicken \$3, brisket \$4(GF) or 4oz Grilled Wild Alaska Salmon \$7(GF)

Crispy Chicken Caesar Salad — 18.95 (GF - ask your server)

The ultimate caesar salad. Crisp romaine lettuce, mozzarella, parmesan, bacon crumble, croutons and rich creamy Caesar dressing & crispy chicken. GF - Substitute Brisket +\$4

Honey Dill Power Bowl — 20 (V, GF - ask your server)

Power up with a bowl of quinoa, beets, red onion, carrots, edamame beans, sweet potatoes, tomatoes, cucumbers, greens, & guac. Add Crispy Chicken \$3, Brisket \$4(GF); Grilled Wild Alaska Salmon \$7(GF)

Drinks

Coffee & Tea \$3.50. Soft Drinks \$4.50.

Juice \$3.50. *No refills on juice.

Ask your server for our Cocktail/Mocktail Menu.

Our raw honey is used in our Vodka & Whikie spirits(both 47% alcohol & Naturally Gluten-Free), sauces, recipes, and craft cocktails.

Sweet Tooth

Honey Cheesecake — 8.95

3" New York style cheesecake on a graham crust and topped with whip, honey drizzle & crunchie candy bits.

Chocolate Torte — 8.95 (GF)

Creamy decadent chocolate flourless torte topped with whip, honey drizzle & crunchie candy bits.



Mains

Baked Mac & Cheese — 19.95 (V)

The ultimate creamy cheesiest Mac & Cheese baked with a seasoned crunch.
Add pulled pork \$3; add brisket \$4.

Smoked Surf & Turf Tacos — 20.95 (DF, GF - ask your server)

2 warm tortillas, 1 with smoked brisket, slaw, pickled onions & HPD BBQ; 1 with breaded shrimp, slaw, cilantro, Pico De Gallo & house-made signature Bang Bang Sauce. Side of Guac \$2.

Pulled Pork Brisket Medley on Bun — 21.95 (GF - ask your server)

Slow-smoked & seasoned to bring all the flavours of delicious pulled pork & smoked Brisket. House-made creamy slaw & our popular BBQ sauce on a brioche bun. Comes with a side of pit beans & fries.

Chicken Monterey — 27 (DF, GF)

6 oz. grilled chicken breast marinated & basted in sweet but tangy sauce and served with salted asparagus on a bed of quinoa & your choice of 2 sides.

Pan-Seared Swordfish Steak — 33 (DF, GF)

6 oz. herbed wild-caught Swordfish pan-seared to juicy perfection topped with house-made mango salsa and served with salted asparagus or green beans on a bed of quinoa & your choice of 2 sides.

Smoked Lemon Honey Glazed Salmon — 37 (DF, GF)

8 oz. wild-caught Alaska Salmon slow-smoked for tenderness, glazed in lemon honey to lock-in all the flavours. Served with salted asparagus or green beans on a bed of seasoned quinoa & your choice of 2 sides.

Sides

Add sides to any MAIN for an added cost

Coleslaw (V/DF/GF) - \$3

Smoked Pit Beans (V/DF/GF) - \$3

Fries (V/DF) - \$5

Garlic Parm Potatoes (V/GF)- \$5

Mac & Cheese (V) - \$6

Balsamic Arugula Fruit Salad (GF/V/DF) - \$6

Caesar Salad (GF - ask your server) - \$6

Find us at honeypotdistillery.com