KIDS EAT TOO

KIDS CHEESE BURGER - \$10

Beef patty, cheddar, mayo, ketchup with a side of fries

KIDS CHICKEN FINGERS - \$10

Breaded chicken pieces, crispy golden fries, plum sauce

KIDS ALFREDO - \$10

Cavatappi noodles with a creamy Alfredo sauce and garlic toast

KIDS GRILLED CHEESE - \$10

Texas toast and cheddar, served with fries

DESSERTS

FEATURE CHEESECAKE - \$10

Ask your server for our daily feature

CHOCOLATE BROWNIE - \$9

House baked chocolate brownie à la mode

DEEP FRIED APPLE PIE - \$10

Crispy, golden crust with apple filling

FEATURE SORBET - \$10

Ask your server for our daily feature

HAPPY HOUR

MONDAY - FRIDAY FROM 3PM - 6PM

DRINKS

HIBALLS - \$5.75

House rye, rum, gin, vodka

HOUSE WINE - \$6

6 oz red or white

PINT OF DRAFT - \$5.75

See our beer list

SNACKS

Poutine - \$9.50

Onion rings - \$8

Deep fried pickles - \$10

Yam fries - \$9.50

WMOTAN



PIZZA · SPORTS · BAR

(250) 352-2715 616 Vernon St, Nelson, BC

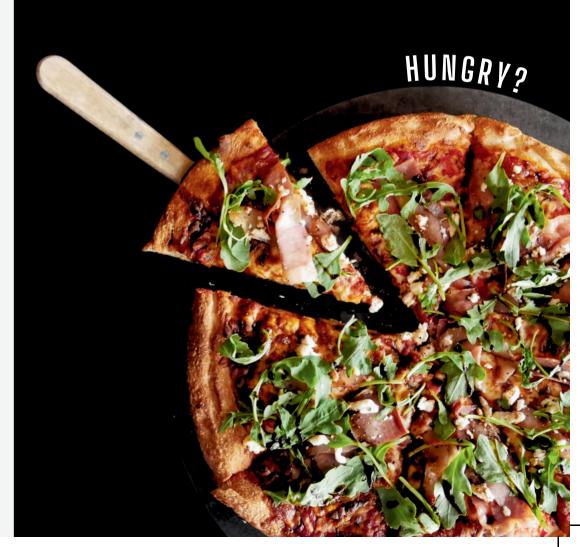




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SHAREABLES

DRY RIBS - \$17

Twice cooked pork bites tossed in soy, garlic & rock salt

FRITO PIE - \$18

Robs chili con carne, salsa roja, sour cream, pimento cheese sauce. frito chips, pickled jalapeno

DEEP FRIED PICKLES - \$15

With house buttermilk dill ranch dip \$24 regular

Karaage chicken or tofu, carrot, cucumber, kimchi, vermicelli, Korean bbg lettuce

WAGYU BEEF GYOZAS - \$19

Fried wagyu beef dumplings, gochujang, honey, green onions, chili lime soy and sesame seeds

AHI TUNA STACK - \$22

Ahi tuna, pico de gallo, house made ponzu, avocado, cucumber, wonton crisps, corn tortilla chips

POTATO SKINS - \$17



Bacon, cheddar, green onion, green goddesse and roja sauce, pico de gallo

YAM FRIES - \$12 🚳

with chipotle chili lime sauce

UPTOWN NACHOS (6)



\$39 team nachos

KOREAN LETTUCE WRAPS - \$20 (1) Three cheese blend, jalapeños, olives, tomato, pico de gallo, queso, salsa & sour cream Add guacamole \$5

Add beef \$10 | chicken \$10

PRIME SHIRES - \$19 Two Yorkshires stuffed with shaved beef, horseradish aioli, au

POUTINE - \$15 🚳

Beer battered fries, cheese curds house gravy

SALADS & BOWLS

ADD CHICKEN \$10 | SALMON \$12 | NY STRIPLION \$20 | AHI TUNA STEAK \$14 | PRAWNS \$14

ROCKET SALAD - \$19 🔕 🌘



Baby arugula, poached pear, spiced walnuts, goat cheese, pickled red onion, balsamic cranberry vinaigrette

SEARED AHI TUNA SALAD - \$25 🔞

Sesame crusted ahi tuna seared rare, ponzu reduction, pickled ginger, edamame, arugula, fresno pepper, mild wasabi emulsion

CAESAR SALAD - \$19 🚳



Crisp romaine, house made dressing, focaccia croutons, Reggiano, served with garlic toast Half size \$13



Mixed greens, tomato, red onion, pumpkin seeds, carrot, beets & champagne vinaigrette Half size \$12



Ponzu marinated ahi, cucumber, carrot, avocado, edamame, pickled ginger, purple cabbage, sushi rice, nori, soy lime dressing

HAWKINS MAC & CHEESE - \$23

Cavapatti pasta, Mornay sauce, Hawkins Cheezies gremolata

ROB'S CHILI CON CARNE - \$18

cheddar, sour cream, scallion, tortilla chips

MOULES-FRITES - \$25

P.E.I. mussels, Belgian beer sauce with roasted garlic, shallots, fresh herbs, fries

CRISPY TOFU BOWL - \$22 (1) (1)



Tofu, cucumber, carrot, beets, avocado, edamame beans, pickled red onion, baby kale, sunflower seeds, nutritional yeast dressing

FRIED CHICKEN

All fried chicken is hand-breaded in-house

CHICKEN TENDERS - \$18

Triple dipped fried chicken fingers, french fries with plum sauce, buffalo Served with buttermilk dill ranch, or honey mustard

BONE-IN NASHVILLE HOT FRIED CHICKEN - \$18/3 pcs \$29/5 pcs \$49/9 pcs \$65/12pcs

Buttermilk brined southern fried chicken, tossed in Nashville spice, topped with bread and butter pickles

BREADED SOUTHERN STYLE WINGS - \$19

tossed in your choice of sauce: Buffalo, jamaican jerk, caramelized honey and roasted garlic, tandoori, dill pikle spice, korean bbq, nashville hot

ADD A BASKET OF FRIES FOR \$9

PUB CLASSICS

Comes with the choice of one side

JUST A BURGER - \$20 GFO

House made AAA beef patty, or grilled free range chicken breast, lettuce, red onion, tomato, garlic

WH20 VEGGIE BURGER - \$22 GFO @ House made AAA beef patty,

Hempseed and black bean patty. guacamole, lettuce, tomato, onion, garlic aioli

FISH AND CHIPS - \$23

Beer battered rock fish, pico de gallo, fries with house made tatar sauce and slaw

ANGUS PEPPERCORN STEAK SANDWICH - \$26

AAA Angus 8oz New York, Peppercorn sauce, on garlic toast with your choice of side Add onions & mushrooms \$4

PEANUT BUTTER BURGER - \$22 GFO

House made AAA beef patty smothered in peanut butter, bacon, lettuce, tomato, red onion, garlic aioli

UPTOWN BURGER - \$25 GFO

bacon, swiss, cheddar, lettuce, tomato, red onion, mild jalapēno

AVOCADO CHICKEN WRAP - \$21

Free range grilled chicken breast, avocado, bacon, cheddar, tomato, baby kale, mayo

BEEF DIP - \$21 GFO

Shaved AAA roasted beef, horseradish aioli, au jus Add swiss \$3 Make it a philly with cheddar peppers and onions \$5

SIDES & EXTRAS

Your choice of fries, daily soup or green salad (included) Caesar salad, onion rings, yam fries \$3

SUB poutine, mashed potatoes, Mac n' Cheese \$5 GF bun \$3

Gravy \$4.50 | Cheese \$3, Bacon \$3

SIGNATURE CRUST PIZZA

Our pizza dough is made in-house from scratch. All pizzas come with our signature sauce and mozzarella unless otherwise specified.

GF crust available in 10" size only | \$5

a		
CLASSICS	10"	14"
PEPPERONI	\$18	\$29
The classic		
BIG KONA	\$19	\$30
Ham, bacon, pineapple		
/EGETARIAN 🚳	\$19	\$30
Spinach, sun-dried tomatoes, red onion, feta,		
nushrooms, banana peppers, artichoke		
CARNIVORE	\$21	\$32
talian sausage, pepperoni, beef, capocollo, bacon		
BBQ CHICKEN	\$18	\$29
Chicken, red onion, jalapēnos, topped w/BBQ sauce		
SICILIAN	\$19	\$30
talian sausage, capocollo, sun-dried tomatoes, caramelized onion, banana peppers, mushrooms,		
pepperoni		
THE AVALANCHE	\$19	\$31
Ham, pepperoni, salami, green peppers, black olives,	ΨIO	Ų01
onions, pineapple, mushrooms, tomatoes		
CHEF'S SELECTIONS		
OUFFALOPIGUS 🚳	\$18	\$29
Rosemary, feta, sun-dried tomatoes, roasted garlic,	•	•
olack olives		
PICKLE BACK	\$18	\$29
talian herb base, dill pickles, bacon		
PROSCIUTTO PEAR PARADISE	\$21	\$32
Poached pear, prosciutto, goat cheese, arugula,		
palsamic reduction drizzle and cracked pepper		
CARIBBEAN HEAT	\$21	\$32
erk chicken topped with jerk sauce, grilled pineapple,	•	4
nd pickled Fresno peppers		
MARGHERITA VERDE 🚳	\$19	\$31
Green pesto base, sliced fresh tomatoes, bocconcini		
palls, drizzled with balsamic reduction		







GLUTEN FRIENDLY - Possible traces of gluten, celiac modifications available