

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

CHEESECAKE - \$10

Ask your server for today's daily feature

CHOCOLATE BROWNIE - \$9

House baked chocolate brownie à la mode

FEATURE DESSERT - MARKET PRICE

Ask your server for today's daily feature

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

DRAFT BEER - \$5.75

See our beer list

SNACKS

AHI TUNA STACK - \$11.50

PIMENTO CHEESE DIP W/ CHIPS - \$10

DEEP FRIED PICKLES - \$10

3X MINI CORN DOGS - \$10



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



 uptown.sportsbar



 uptowntavernsports



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SHAREABLES

DRY RIBS - \$17

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

FISH TACOS - \$18

Beer battered rock fish, guacamole, pico de gallo, red cabbage, cilantro, chipotle mayo

DEEP FRIED PICKLES - \$15

With house buttermilk dill ranch dip

PONZU BEEF LETTUCE WRAPS \$20

Ponzu beef, sushi rice, carrot, romaine, green onion, sesame seed, sesame soy aioli, in a lettuce wrap

WAGYU BEEF GYOZAS - \$19

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

POUTINE - \$15

Beer battered fries, cheese curds, house gravy

POTATO SKINS - \$17

Bacon, cheddar, green onion, pico de gallo, sour cream

YAM FRIES - \$12

with chipotle chili lime sauce

UPTOWN NACHOS

\$24 regular

\$39 team nachos

Three cheese blend, jalapeños, olives, 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 jus

AHI TUNA STACK - \$22

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

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, chèvre, pickled red onion, balsamic cranberry vinaigrette

CAESAR SALAD - \$19

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

MARKET GREENS - \$18

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

HAWKINS MAC & CHEESE - \$23

Mornay sauce, Cheezies gremolata

TUNA POKE BOWL - \$25

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

CRISPY TOFU BOWL - \$22

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

SEARED AHI TUNA SALAD - \$25

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

FRIED CHICKEN

All fried chicken is hand-breaded in-house

BONELESS FRIED CHICKEN - \$18

House-made breast meat tenders, southern style breading with plum sauce, buffalo or honey mustard

BONE-IN NASHVILLE FRIED CHICKEN

\$18 3 pcs | \$29 5 pcs | \$49 9 pcs | \$65 12 pcs
Buttermilk brined southern fried chicken, tossed in Nashville spice, topped with bread and butter pickles

BREADED WINGS - \$19

Southern style breading, served with buttermilk dill ranch, tossed in your choice of sauce :
Buffalo, Jamaican jerk, honey garlic, dill pickles, spice, Korean bbq, Nashville hot

ADD FRIES : SMALL \$6 - FULL BASKET \$9

PUB CLASSICS

Comes with the choice of one side

AVOCADO CHICKEN WRAP - \$21

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

FISH AND CHIPS - \$23

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

PEANUT BUTTER BURGER - \$22 GFO

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

ANGUS PEPPERCORN STEAK SANDWICH - \$26

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

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

JUST A BURGER - \$20 GFO

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

UPTOWN BURGER - \$25 GFO

House made AAA beef patty, bacon, swiss, cheddar, lettuce, tomato, red onion, mild jalapëno aioli

WH20 VEGGIE BURGER - \$22 GFO

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

WILD MUSHROOM PUTTANESCA - \$24

Wild mushrooms, Kalamata olives, Reggiano, capers, tomato, garlic, parsley, brown butter beurre blanc, hand-rolled pappardelle

PAPPARDELLE ALLA BOLOGNESE - \$23

Hand-rolled pappardelle pasta, beef and tomato ragù, Reggiano, parsley

SIDES & EXTRAS

Your choice of fries, daily soup or green salad (included)

Caesar salad, onion rings, yam fries \$3

Substitute poutine, mashed potatoes, Mac n’ Cheese \$5 or 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

CLASSICS

PEPPERONI

The classic

BIG KONA

Ham, bacon, pineapple

VEGETARIAN

Spinach, sun-dried tomatoes, red onion, feta, mushrooms, banana peppers, artichoke

CARNIVORE

Italian sausage, pepperoni, beef, capocollo, bacon

BBQ CHICKEN

Chicken, red onion, jalapënos, topped w/BBQ sauce

SICILIAN

Italian sausage, capocollo, sun-dried tomatoes, caramelized onion, banana peppers, mushrooms, pepperoni

THE AVALANCHE

Ham, pepperoni, salami, green peppers, black olives, onions, pineapple, mushrooms, tomatoes

CHEF’S SELECTIONS

DUFFALOPIGUS

Rosemary, feta, sun-dried tomatoes, roasted garlic, black olives

PICKLE BACK

Italian herb base, dill pickles, bacon

PROSCIUTTO PEAR PARADISE

Poached pear, prosciutto, goat cheese, arugula, balsamic reduction drizzle and cracked pepper

CARIBBEAN HEAT

Jerk chicken topped with jerk sauce, grilled pineapple, and pickled Fresno peppers

MARGHERITA VERDE

Green pesto base, mozzarella, sliced fresh tomatoes, drizzled with balsamic reduction



VEGETARIAN



VEGAN



GLUTEN FRIENDLY - Possible traces of gluten, celiac modifications available