

## SNACKS + STARTS

**SOUP OF THE DAY / 9.**

**SPICED BEER NUTS / 7.**

**O&B ARTISAN PRETZEL STICK / 6.**

served warm, housemade mustards

**POUTINE / 10.**

fries, cheese curds, chicken gravy

**CALAMARI / 14.**

Old Bay seasoning, hoppy mayo, lemon

**CRISPY BRUSSELS SPROUTS / 13.**

halloumi, orange, honey, sesame

**ONION + BEER SOUP / 11.**

caramelized onion, rye crouton,  
BR Traditional Ale broth, Emmental

**SCOTCH EGG / 8.**

pork sausage, piccalilli,  
spicy ale mustard

**JALAPEÑO + CHEDDAR PIEROGIES / 9.**

fried shallots, sour cream,  
beet + horseradish chutney

**CHICKEN WINGS / 16. per lb**

honey lime pickle **OR** butter hot sauce

**YORKIE PUDDING**

**+ CORN CHIP NACHOS / 18.**

smoked avocado, salsa, jalapeños,  
cheddar, sour cream

*add BBQ brisket burnt ends*

**OR pulled chicken + gravy / 6.**

# LUNCH

## VEGGIES + GREENS

*add pulled jerk chicken 6. / smoked Atlantic salmon 10.*

**RAW VEGETABLE SALAD**

roots, cabbage, broccoli,  
sesame + ginger dressing  
*half 7. / full 13.*

**CAESAR SALAD**

romaine, kohlrabi, pickled egg,  
horseradish garlic dressing,  
cheddar croutons  
*half 7. / full 13.*

**CAULIFLOWER + LENTIL BIRYANI / 17.**

baked Saskatoon lentils, peas,  
basmati, raisins, cilantro,  
almonds, carrots

**KALE + GOAT CHEESE SALAD**

cranberry, quinoa, apple cider  
vinaigrette, walnuts, radishes  
*half 7. / full 13.*

**CHARCOAL CELLAR ROOT SALAD**

raw, roasted + pickled roots,  
white bean sumac hummus, arugula  
*half 7. / full 13.*

**BUTTERNUT SQUASH LASAGNA / 20.**

spinach, mustard cheese sauce,  
arugula, roasted squash,  
charred onions, Thunder Oak Gouda

**BBQ** wood-fired with maple, oak + applewood

*served with BR Traditional Ale BBQ sauce, coleslaw, potato salad + cheese scone*

**10" HOUSEMADE SAUSAGE / 18.**

**½LB P.E.I. GRASS-FED BRISKET / 22.**

**BABY BACK RACK**

*half 20. / full 36.*

**JERK CHICKEN**

*half 20. / whole 39.*

**BBQ FOR 2 / 59.**

½lb brisket, half pork back rib,  
half jerk chicken

**LC BBQ PLATTER FOR 3-4 / 99.**

1lb brisket, half pork back rib,  
half jerk chicken, sausage, 1lb wings

## MEAT + BREAD

*served with fries, Caesar salad **OR** daily soup*

**SANDWICH OF THE DAY / MP.**

chef-inspired

**CANADIAN CLUBHOUSE / 18.**

house-smoked turkey,  
peameal bacon, white cheddar,  
fig + date mayo

**FRIED CHICKEN SANDWICH / 17.**

remoulade slaw, pickles,  
LC secret sauce

**TURKEY BURGER / 17.**

avocado, tomato, dill pickle  
tartar sauce, butter hot sauce

**THE SIX REUBEN / 17.**

T.O. smoked meat, Kozlik's mayo,  
sauerkraut, hot peppers, Emmental

**GRILLED CHEESE / 14.**

house-smoked cheddar, onion jam,  
spicy ale mustard, Bob's pickles  
*add bacon 4. / chicken 6.*

**FOGO ISLAND COD SANDWICH / 17.**

breaded cod, seaweed salt,  
pickles, sour corn relish,  
Old Bay mayo

**THE COMMON BURGER / 17.**

nasty processed cheese,  
onion tomato relish, pickle mayo,  
sesame bun, dill pickle

**BLACK BEAN BURGER / 17.**

black bean, quinoa  
+ sweet potato patty, avocado,  
tomato, sweet + smoky aioli

## PROPER PUB GRUB

**HAIDA GWAII TUNA BOWL / 23.**

albacore, avocado, raw vegetables,  
quinoa, kale, sesame + ginger dressing

**LIBERTY FISH + CHIPS / 18.**

LC lager battered haddock, fries,  
mushy peas, tartar sauce

**RAREBIT MAC + CHEESE / 16.**

aged cheddar, BBQ broccoli,  
spicy ale mustard  
*add bacon 4. / BBQ brisket burnt ends 6.*

**BUTTER CHICKEN / 18.**

pulled chicken, lemon basmati,  
peas, naan

**COTTAGE PIE / 18.**

grass-fed beef, peas, corn, carrots,  
gravy, buttermilk mashed spuds  
*with bone marrow / 25.*

**STEAK + CHIPS / 28.**

7oz flat iron, proper chunky chips,  
cauliflower cheese, red-eye gravy

@LIBERTYCOMMONS

Please make us aware of any food allergies, as there may be ingredients that are not listed.