

Morrissey's

PUBLIC HOUSE

SOUP & SALADS

MO'S DAILY SOUP	10
ROAST BUTTERNUT SQUASH CAESAR NF	15
Chopped Romaine, Roasted Butternut Squash, Kale & Cranberries, Croutons, House Caesar Dressing	
THAI PAPAYA SALAD GF DF NF	13
Thai Chilli, Garlic, Cilantro, Tomato, Scallion, Green Beans, Carrot, Cucumber, Daikon, Rice Noodle and Lime	

MO'S FAVOURITES

TANDOORI STYLE CHICKEN MAKHANI	26
Steamed Rice, Naan, Fresh Cilantro and Tomato Salsa, Mint Sour Cream Raita	
MO'S FISH & CHIPS GF DF	
<i>Tartar, Slaw & Lemon Wedge</i>	
2 PIECE	24
1 PIECE	20
HOUSE-MADE CURRY	23
<i>Add Chicken-6</i>	
Basmati Rice, Naan, Fresh Cilantro, Sour Cream Raita	

TO SHARE

MO'S JUMBO WINGS 1LB GF	24
Frank's Redhot® Honey Garlic, Coffee & Jameson BBQ Sauce, Salt & Pepper. Served with Carrot, Celery & Ranch or Blue Cheese Dressing	
MAURITIAN CHILLI BITES GF DF	15
Peach and Cilantro Chutney	
WINTER MOUNTAIN PRETZEL TWISTS	14
Habanero, Lime & Spinach Cheese Dip	
CHILLI CHERRY BOTTOM RIBS GF DF	18
Broccoli Slaw, Lime Wedge, Fries	

GF - GLUTEN FREE
NF - NUT FREE
DF - DAIRY FREE

IN YOUR HANDS

<i>Includes Fries</i>	
<i>Substitute Caesar Salad or Bowl of Daily Soup</i>	1.5
MO'S BURGER DF NF	23
Lettuce, Tomato, Red Onion Compote, Long-Sliced Pickle & Mayo	
<i>Add Bacon - 2</i>	
<i>Add Cheddar Cheese - 2</i>	
TOASTED CUBANO SANDWICH	22
Slow Roast Ginger Ham, Braised Pork, Swiss Cheese, Pickle, Habanero Mustard Mayo, Potato Hoagie Bun	
GOCHUJANG CRISPY CHICKEN BUN NF	23
Korean Spicy Chicken, Daikon & Ginger Pickle, Cucumber, Cilantro, Shredded Lettuce, Ciabatta Bun	

MO'S TACOS

CARNE ASADA TACOS NF	21
Braised Beef Rib, Broccoli Slaw, Cotija Cheese, Spicy Red Onion Pico and Salsa Verde	
CHORIZO AND SWEET POTATO TACOS NF	21
Chorizo, Roasted Spicy Sweet Potatoes, Broccoli Slaw, Roasted Mango Pico De Gallo, Cilantro & Lime Cream	
FISH TIKKA TACOS NF	21
East Indian Style Crispy Fish, Broccoli Slaw, Roasted Mango Pico De Gallo, Peach & Cilantro Salsa	
CRISPY ROAST CAULIFLOWER TACOS NF	21
Deep Fried Roasted Cauliflower, Peach, Bean Pico De Gallo, & Chimichurri Salsa	

KIDS MENU

<i>Kids menu is for children age 6-12, show us proof</i>	
BURGER AND FRIES	14
CHICKEN FINGERS AND FRIES GF DF NF	14

DESSERTS

PUMPKIN CHEESECAKE	11
CRANBERRY & ORANGE CLAFOUTIS	11

Prices do not include taxes

Follow us  

WELL \$5.50

Gordon's London Dry Gin	Captain Morgan Black Rum
Smirnoff Vodka	Captain Morgan White Rum
Seagram's V.O. Whisky	Captain Morgan Spiced Rum
El Tequileño Reposado	

DRAFT

DOMESTIC	GLASS	PITCHER
Neighbourhood Lite	\$6.00	\$16.50
Old Style Pilsner	\$6.50	\$18.50
GIB Cypress Honey Lager	\$6.75	\$18.50
GIB Brockton West Coast IPA	\$6.75	\$18.50
GIB Kitsilano Juicy IPA	\$6.75	\$18.50
GIB English Bay Pale Ale	\$6.75	\$18.50
GIB Lions Winter Ale	\$6.75	\$18.50
Blue Moon	\$7.50	\$18.50
Coors Original	\$7.50	\$18.50

EUROPEAN

Smithwick's	\$9.00	\$25.00
Strongbow Cider	\$9.00	\$25.00
Guinness	\$9.00	

BOTTLES & CANS**NON-BEERS THAT TASTE LIKE BEER**

Phillips iOTA Pilsner (355ml)	\$6.00
Heineken 0.0 (330ml)	\$6.00
Saskaberry Blonde Ale (473ml)	\$7.50
Proceed With Caution Amber (473ml)	\$7.50
Got Hops IPA (473ml)	\$7.50

REAL BEERS

Czech Premium Pilsner	\$6.50	Heineken	\$6.50
Miller Genuine Draft	\$6.50	Coors Light	\$6.50
Molson Canadian	\$7.00	Dos Equis	\$7.50
Whistler - Forager Gluten Free Lager	\$8.00	SOL	\$7.50

BUCKETS OF 5

Domestic Beer (Canadian, Coors, MGD)	\$30.00
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CIDERS & COOLERS

Simply Spiked Lemonade	\$7.00
Arizona Hard Tea	\$8.00
Okanagan Ciders (Dark Cherry, Pear)	\$8.00

WINE

SPARKLING	GLASS	BOTTLE
Bodacious Bubbles	\$12.00	\$46.00

WHITE	6OZ	9OZ	BOTTLE
See Ya Later Ranch Pinot Gris	\$12.00	\$16.50	\$46.00
Jackson-Triggs Reserve Chardonnay	\$12.00	\$16.50	\$46.00

RED	6OZ	9OZ	BOTTLE
Lakeside Cellars Merlot	\$12.00	\$16.50	\$46.00
See Ya Later Pinot Noir	\$12.00	\$16.50	\$46.00
Robert Mondavi Private Selection Cabernet Sauvignon	\$12.00	\$16.50	\$46.00

ROSE	6OZ	9OZ	BOTTLE
Lakeside Cellars Rose	\$12.00	\$16.50	\$46.00

SCOTCH, WHISKEY & BOURBON

Johnnie Walker Red Label	\$7.00	Johnnie Walker Black Label	\$12.00
Bulleit Bourbon 10 Year Old	\$8.00	Tomatin Scotch 12 Year Old	\$15.00
Roe & Co Irish Whiskey	\$10.00	Lagavulin 8 Year Old	\$18.00

**COCKTAILS 1 OZ
Make It A Mo's Size For \$3**

SHAFT	\$8.00
<i>Canadian Cocktail Inspired by a Hollywood Icon</i>	
ROYAL TEA	\$8.00
<i>Crown Royal, Peach Schnapps</i>	
DIRTY CHAI SHAFT	\$8.50
<i>Chai Tea, Paralyzer Mix, RumChata,</i>	
MOUNTAIN STORM	\$8.50
<i>White Rum, Dark Rum, Ginger Beer, Lime Juice</i>	
WINTER MULE	\$9.50
<i>Vodka, Cranberry Juice, Lime Juice, Ginger Beer</i>	
APEROL SPRITZ	\$10.50
<i>Aperol, Prosecco, Lime, Soda, Garnish with Orange</i>	
WINTER BOURBON SMASH	\$12.00
<i>Bulleit Bourbon, Raspberry Jam, Triple Sec, Soda, Garnish with Orange</i>	
CARAMEL COFFEE WHITE RUSSIAN	\$14.50
<i>Paralyzer Mix, Ice Coffee, Milk, Caramel Sauce</i>	
OLD FASHIONED (2oz)	\$15.00
<i>Bulleit Bourbon, Bitters, Twist of Orange</i>	

MO'TINI'S 2 OZ

LONDON FOG	\$14.00
<i>Empress Gin, Lavender Syrup, Earl Gray Tea</i>	
ROCKY ROAD	\$14.50
<i>S'mores Whiskey, Coffee Liqueur, Peanut Butter Whiskey, Fresh Chilled Espresso</i>	
PUMPKIN SPICE 'N' EVERYTHING NICE	\$14.50
<i>Whip Cream Vodka, Butterscotch Schnapps, Rumchata, Milk, Pumpkin Syrup</i>	
GRAMMA'S COOKIES	\$14.50
<i>Amaretto, Irish Cream, Crème De Cacao, Milk, Sugar Rim</i>	
CLASSIC	\$15.00
<i>Prairie Organic Gin or Vodka</i>	
TOP SHELF	\$18.00
<i>Ketel One, Bombay</i>	

MOCKTAILS \$7.50

SAME GREAT TASTE WITH NO CHANCE OF HANGOVER

HIBISCUS MO*Soda, Mint, Lime, Hibiscus***GP & T***Grapefruit and Tonic***SPARKLING LAV LEMONADE***Lavender Syrup, Lemonade, Soda***WINTER PUNCH***Rosemary, Cran-soda, Lemonade, 7UP, Mint, Hibiscus***VIRGIN PALOMA***Grapefruit Juice, Soda, Salted Rim and a Rosemary Sprig***WINTER WARMERS 1 OZ**

S'MORES HOT CHOCOLATE	\$10.00
<i>S'mores Whiskey, Crème De Cacao, Hot Chocolate Rimm'd with Graham Crumb and Chocolate Sauce</i>	
WARM APPLE PIE	\$10.00
<i>Apple Vodka, Butterscotch Schnapps, Apple Cider, Cinnamon Stick</i>	
HOT COCOA BANANA	\$10.00
<i>Crème De Banane, Frangelico, Hot Chocolate</i>	
PB HC	\$10.00
<i>Peanut Butter Whiskey, Irish Crème, Hot Chocolate</i>	
SPICED TODDY	\$10.00
<i>Spiced Rum, Honey Ginger Syrup, Lemon and Hot Water</i>	

ASK YOUR SERVER TO SEE OUR SHOOTER MENU