

ME NU

Appetizers | Share plates

Wings w/ crudités and ranch  **\$18**

Buffalo | honey garlic | greek dry rub

Basket of Fries   **\$11**

Upgrade with Parmesan | Greek | BBQ **\$3**

Calamari  **\$21**

Tatziki | fried shishito peppers

Burrata and Focaccia **\$22**

Parma ham | tomato | balsamic reduction

Beef Tartar **\$24**

Egg yolk | crostini's

Chicken lettuce wrap **\$24**

Szechuan sauce | iceberg lettuce | cashews

Dip Platter  **\$24**

House made dip trio | naan bread

Salads

Green Salad  **\$16**

Pumpkin seeds | cranberry | red onion

Cucumber | tomato | house Ranch

Tyax Caesar Salad **\$22**

Grilled romaine | grana padano | croûtons

Crispy pork belly | fried capers

Add chicken | prawns **\$6/\$8**

Cobb Salad   **\$21**

Avocado | soft boiled egg | quinoa | dried cranberry

Caramelized onion | candied pecans | heirloom

Tomatoes | blue cheese | creamy balsamic dressing

Add chicken | garlic prawns **\$6/\$8**

Burgers & Sandwiches

served w / green salad | daily soup | fries

Upgrade fries for \$3 (same flavours as basket)

Daily Soup & Sandwich **\$21**

Tyax Burger **\$22**

Tyax BBQ sauce | burger sauce | butter lettuce

Tomato | crispy onion

Add bacon or cheese **\$1**

Korean Fried Chicken Burger **\$24**

Kimchi slaw | gochjuang glaze | miso aioli

Mains

Veal Schnitzel **\$32**

Spaetzle | seasonal vegetables

BBQ Back Ribs  **\$32**

Jalapeno cornbread | coleslaw | warm potato salad

Halibut & Chips **\$26**

Lemon fries | coleslaw | sauce gribiche

Add fish **\$9**

Steelhead Tacos **\$26**

Cilantro & lime coleslaw | chipotle crema | mango

House made corn chips | guacamole

Tenderloin Steak  **\$42**

Cowboy butter | seasonal vegetables | pomme puree

Port demi glace | crispy onion

Sweet Pea Ravioli  **\$28**

Pesto cream sauce | asparagus | fried basil | garlic focaccia

Add chicken | prawns **\$6/\$8**

Dessert

Chocolate climb **\$14**

Daily Cheescake **\$12**

Daily ice cream **\$9**

Fruit Tart **\$9**

Affogato **\$8**

Coupe Colonel **\$10**

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Happy Hour pricing
daily from 2:30 PM to 5:00 PM
available exclusively with the purchase of an
appetizer.

Happy Hour pricing applies with appetizer purchase.
Minimum drink pricing in effect. Please drink responsibly.

Our menu's got a local crush.

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