

TAVERN STYLE APPYS



Turn your appetiser into a meal! Add a side! \$6

Straight Fries | Onion Rings +3 | Waffle Fries +1 | Garlic mashed | Sweet Chicken Corn Chowder | Daily Soup

Tavern Fried Dill Pickles

Crispy, golden-fried pickle seasoned hot and served with our house chipotle ranch for dipping. 13.75

Cauliflower Wings

Crispy battered cauliflower served with carrots, and our Buffalo-Ranch dipping sauce. 17.95

Pretzel Brew Stix

Warm soft pretzel sticks brushed with garlic butter, served with beer cheese and mustard for dipping. 12.95

Spartichoke Dip

Cheesy baked spinach artichoke dip, tortilla chips, mini naan bites 17.75

Add Maritime crab claw meat 5

Ironclad Chicken Tenders

Thick-cut chicken tenders in a crunchy seasoned coating, served with choice of dip. 14.75

Maritime Crab Poutine

Crispy fries, Québec cheese curds, warm Maritime crab, and a rich seafood velouté. Finished with lemon-dill drizzle. 19.75

Classic Poutine

Crispy fries (waffle fries +1) topped with Quebec cheese curds and gravy. 14.75

Add 4: Crispy Chicken | Pulled Pork | Brisket.

Nachos

Crisp tortilla chips layered with melted cheese, salsa fresca, candied jalapeños, cilantro, green onion, and poblano crema. Served with lime sour cream and salsa roja. Shareable 27.75 | Personal 16.75 **Guacamole 5**

Add: shareable 6 or personal 4: Grilled Chicken | Pulled Pork | Brisket.


Sweet Heat Dry Ribs

Golden fried pork rib bites finished with a sweet dry spice and served with dill-lemon mayo... 14.95

Chicken Wings (approximately 8 to 10 wings/lb)

Served With Carrot And Choice Of Dip.

Chicken Bone-In 1lb 18.95
Chicken Boneless

- Dry Sweet Heat 
- Salt & Pepper
- Salt & Vinegar
- Chipotle Mango
- Chipotle Ranch
- Dill Pickle
- Rstd Garlic & Red Pepper
- Lemon Pepper
- Maple Bacon



- Ancho BBQ
- BBQ Ranch
- Buffalo Ranch 
- Honey Garlic
- Sweet Heat 
- Teriyaki
- Dr. Pepper
- Bang bang
- Sweet Chili 
- Hot



If you are vegan, vegetarian, gluten sensitive, or have food allergies, please let your server know.



STARTERS | SALADS



Whisky Steak & Mushroom Skillet

Tender steak bites seared with mushrooms and onions in a rich whisky peppercorn cream, served sizzling in cast iron with garlic baguette. 20.75

Sizzling Calamari

Crispy calamari, topped with candied jalapenos and pickled onions. Served with bucking mayo. 19.75

San Choi Bao (Lettuce Wraps) *option*

Chicken, shrimp, or mushroom tempura with vermicelli, peanuts, pickled onion, and Thai chilli sauce. Served with butterleaf lettuce. 19.75

Kapow Pork & Korean Kimchi Gyoza

Pan-fried dumplings stuffed with seasoned pork, Korean kimchi. Served with Thai sweet and spicy sauce. \$12.75

Bang Bang Shrimp

Crispy breaded Nobashi shrimp served hot with house Bang Bang sauce on the side. 15.75

North Shore Crab & Salmon Cake

Two crisp pan-seared cake of salmon, stone crab, herbs, and citrus — served with a creamy caper & dijon sauce, microgreens, and a charred lemon wedge. 15.95

Mini Chicken Quesadillas

Crispy corn tortillas filled with chicken, cheese, and peppers, topped with lime sour cream and salsa roja. 12.75

Add guacamole 3 / add candied jalapeños 1 - Substitute Maritime crab claw meat 4

Boiler-Room Bruschetta

Toasted garlic bread piled with diced tomato, basil, red onion and olive oil, drizzled with balsamic reduction 15.75

Add ricotta 2 / guacamole 3

Small
PLATES

Soup



Bowl of Soup

Served with garlic buttered toasted baguette / make it cheese toast +2 - 9.75

Soup, Salad & Garlic Baguette

Chicken corn chowder or daily soup, house, pasta +2, or Caesar Salad +2. — 17.95

House Made Dressing options:

(Ranch, Blue Cheese, Lemon Vin, Pomegranate Vin, Balsamic Vin, Dill, Ginger Miso Dressing)

House

Spring mix, cherry tomatoes, roasted sweet potato, smoked almonds, goat cheese, dried cranberries, pickled red onion, crispy chickpeas, microgreens, house dressing or choice. 16.75 | Small 9

Mediterranean Olive Chopped Salad

A vibrant mix of chopped olives, romaine, crisp garden vegetables, chickpeas, and creamy feta, tossed in Greek vinaigrette. 17.75

Beetworks Salad

Spring mix, roasted beets, pickled beets, goat cheese, fried cappers, heart of palm, balsamic vinaigrette. 18.95

Steamline Spirals Pasta Salad

Cold Cavatappi noodles, sundried tomatoes, Kalamata olives, green onion, shaved Grana Padano, house-made dill dressing. 18.75 | Small 9.95

Chrono Caesar

Romaine, bacon, parmesan, croutons, creamy caesar dressing. 18.75 | Small 9.95

Add To Any Salad: Grilled Chicken 6

3oz Sirloin Steak 7 | 3oz Salmon 7 | Shrimp 7

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Bountiful Bowls

Azteca Bowl

Mexican rice, broccolini, sautéed fajita vegetables, spicy corn, tortilla strips, salsa fresca, avocado, poblano crema, fresh cilantro, and microgreens. 16.25
Add Brisket 6 / Pulled Pork 6 / Grilled Chicken 6 / 3oz Salmon 7

Power Plant Bowl

Rice vermicelli noodles with crisp romaine, peppers, red onion, cucumbers, carrots, roasted peanuts, and sweet chilli dressing, finished with fresh microgreens. 15.75
Add Brisket 6 / Pulled Pork 6 / Grilled Chicken 6 / 3oz Salmon 7

Kahlua Bowl

Fresh tuna poke over warm sushi rice with broccolini, carrot, cucumber, edamame, radish, avocado, mango, seaweed crumble, microgreens, and Ginger miso dressing. 20.75

Athena Bowl

Grilled chicken with goat cheese, quinoa, romaine, red onion, bell peppers, cherry tomatoes, cucumber, Kalamata olives, hummus, microgreens, Greek dressing, and a lemon wedge. 26.95

Sides:

*Straight Fries / House Salad / Sweet Chicken Corn Chowder
Daily Soup / Garlic mashed potato*

*Waffle Fries 1 / Onion Rings +3 / Sweet Fries 2 / Caesar 1
Pasta Salad 1 / Mac & Cheese 2 / Poutine 4.75*



Hand & Hook

Clockwork Chicken Wrap Lunch size 14.95

Flour tortilla, romaine, Parmesan, Caesar dressing, and your choice of crispy or grilled chicken breast. Spice it up — make it a Buffalo wrap. 18.95

Mac & Cheese Cavatappi Lunch size 13.95

Creamy beer-cheese cavatappi with sundried tomatoes, black olives, and a toasted Parmesan crumb. Served with garlic toast. 17.95

*Add: Crab 9 / Pulled Pork 6 / Brisket 6 / Chicken Tenders 6 / Bacon 3
Mushrooms 2 / Tomatoes 2 / Candied Jalapeño 2*

Baja Fish Tacos Lunch size 15.75

Crispy cod, flour tortillas, cabbage slaw, salsa fresca, cilantro, green onion, chipotle ranch, lemon wedge, and choice of side. 21.50

Carnitas Tacos Lunch size 16.95

Pulled pork, corn tortillas, cabbage slaw, salsa fresca, cilantro, green onion, poblano ranch, and choice of side. 23.50

'Salt N Battered' Fish & Chips

Fresh-fried beer-battered cod, fries, cabbage slaw, house tartar, and a lemon wedge, and choice of side. 2pc 24.75 | 1pc 18.25

SANDWICHES

Berta Brisket Dip

Smoked brisket on grilled Texas toast with pickled onions, pickles, ancho BBQ, Mojo's sauce, and BBQ au jus. and choice of side. 25.75

Sky Captain's Club

Grilled chicken breast, smoked Gouda, bacon, tomato, lettuce, bucking mayo, on a garlic-buttered baguette, and choice of side. 21.75,

Chinook Chicken Sandwich

Spicy fried chicken on garlic-toasted Texas toast with coleslaw, ranch, green onions, and choice of side. 21.75

The Canadian Melt

Shaved Canadian beef, caramelised onions, sautéed mushrooms, melted mozzarella, bucking mayo, on a garlic-buttered baguette. Served with BBQ au jus and your choice of side. 24.95

The Cubano

Pulled pork, rosemary ham, mozzarella, pickles, mustard aioli, garlic baguette, and choice of side. 23.75



SURF, TURF & ATTITUDE

Hand
Crafted
BURGERS



Our burgers are 100% Alberta beef, with a brioche bun & choice of side.

Add-Ons cheddar 2 | smoked gouda 2 | mozzarella 2
bacon 2 | fried egg 3 | extra beef patty 5

Sub: chicken (crispy / grilled) 1 | Beyond Meat 3 | gluten-free bun

Mojo's Burger

Lettuce, tomato, onion, pickles, garlic butter bun. 18.95

Pig Mac

Pulled pork, beef patty, smoked gouda, coleslaw, ancho BBQ, and Mojo's sauce. 21.45

Dirty Doctor

Bacon, smoked gouda, candied jalapeños, lettuce, caramelised onion, Dr. Pepper reduction, and Mojo's sauce. 24.75

Cog-smith Chez Burger

Cheddar, bacon, lettuce, tomato, onion, pickle, and Mojo's sauce. 20.95

Gearmaster Deluxe

Smoked gouda, bacon, sautéed mushrooms, and smoky bourbon BBQ sauce. 20.75

Sea Monster Smash

Smash-grilled beef with melted gouda and our crab-and-cream Neptune, stacked with lettuce, tomato, onion, and pickles on a garlic-buttered bun. 24.75

PRIME STEAK CUTS +

Coastal CATCH

Canadian grain-fed beef expertly prepared by Chef Oscar for your plate. Honouring over 75 years of the Crighton family's expert meat-cutting tradition in Lethbridge.

Caper Dijon Salmon option

Grilled Atlantic salmon with a rich caper Dijon cream, garlic mashed potatoes, and seasonal vegetables. 28.95

Surf & Turf Duo option

A perfect pairing of land and sea — a tender 3 oz grilled petite sirloin served with a 3 oz salmon fillet finished with creamy caper Dijon sauce. Served with seasonal vegetables and your choice of side. 29.75

60-Day Dry-Aged

Cali-Cut NY Striploin option

A deeply concentrated beef flavour with roasted-nut richness and a hint of blue-cheese umami. Dry-aged for sixty days, 6 oz trimmed Cali-style, and finished in sizzling beef tallow for a steakhouse-quality crust. Served with seasonal vegetables, garlic baguette, and your choice of side. 48.95 Available Friday - Sunday

Signature Dish



Rare 125°F
Med rare 135°F
Med 140°F
Med well 145°F
Well 155°F

Flavour Enhancements

Classic peppercorn sauce 3
House chimichurri 2.5
Blue thunder crust 4
Blue cheese, herbs & garlic

Premium Add-Ons

Garlic butter shrimp 7
Neptune (crab & cream) 6
Sautéed mushrooms & onions 3

Finishing salts

Mojos house salt 0
Black truffle salt 2
Himalayan pink salt 0

Pairings

Smoked old fashioned
Two Rivers bourbon-style whisky
WhistlePig whiskey 12 yr
Jackson-Triggs reserve cab sauv

Petite Beef Tenderloin option

5 oz centre-cut tenderloin, pan-seared and finished in beef tallow. Served with seasonal vegetables, garlic baguette, and your choice of side. 37.95 Available Friday - Sunday

NY Striploin Steak option

8 oz Alberta NY striploin, seared and finished in beef tallow for a bold, steakhouse-style crust. Served with seasonal vegetables, garlic baguette, and your choice of side. 31.95 Available Friday - Sunday



Steak Sandwich option

6 oz sirloin, grilled and finished in beef tallow for added richness, served on garlic baguette with seasonal slaw and your choice of side. 25.95

Steak & Steam for Two

10% Off Any Two Steak and Salmon Entrées

Date Night Done Right — Save 10% on Any Two Steak or Salmon Entrées.



Sugar & Spice

Warm Chocolate Brownie 🍌

Housemade rich, fudgy brownie served warm with a scoop of vanilla ice cream. 10.95

Whisky Cake 🍌 🍌

Sticky date-style cake soaked in warm whisky toffee, topped with sweet crème fraîche and candied walnuts. 11.75

Bananas Foster Doughnut Bowl 🍌 🍌

Warm cinnamon-tossed doughnut bites simmered in whisky caramel with caramelised bananas, finished with vanilla ice cream and toasted nuts. 10.95

Peanut Butter Cheesecake 🍌 🍌

Rich and creamy peanut butter cheesecake in a graham crumb shell, finished with chocolate drizzle and a swirl of whipped cream. 11.75

Tiramisu 🍌

Espresso-soaked sponge and mascarpone cream layered into a rich, dreamy bite. 12.75



Reset & Refresh

Ginger Shot

Zingy, bold, and refreshing — the ultimate kick for your digestion. 5

Herbal Tea

Choose from peppermint, chamomile, or ginger-lemon — calming finish. 4.75

Lime Sparkler

Fresh lime and soda with a hint of mint — crisp, clean, and refreshing. 4

Aperol Spritz

A light, refreshing Italian classic — Aperol, Prosecco, and soda with a bright citrus sparkle. 12.75

Baileys On Ice

Velvety Irish cream poured over ice — indulgent, simple, and effortlessly cool. 9.25

Espresso Martini

Bold vodka, rich coffee liqueur, and fresh espresso shaken to perfection — smooth, creamy, and dangerously elegant. 2 oz 12.75

Spanish Coffee

A warm blend of brandy, coffee liqueur, and fresh espresso topped with whipped cream — sweet, spiced, and satisfying. 13.95

Irish Coffee

Rich coffee, Irish whiskey, and a touch of cream — The perfect mix of comfort and kick. 9.75

Nutty Irishman

A cosy blend of Irish cream, Frangelico, and espresso — creamy, nutty, and the perfect nightcap. 10.75

