

# The WELLS HOTEL

V: Vegetarian | GF: Gluten-Free | DF: Dairy-Free

## Soup, Salad & Starters

**Egg Rolls** \$10  
Three crispy vegetable egg rolls with plum sauce. V

**Prawn and Mango Salsa** \$10  
Three harissa-marinated jumbo prawns on a bed of fresh mango salsa and arugula. GF

**Hummus & Pita** \$13  
House-made hummus topped with parsley, paprika, olive oil, and crispy chickpeas, served with warmed pita chips. Vegan

**Caesar Salad** \$15  
Romaine tossed with parmesan, bacon, herb-toasted garlic croutons, and Caesar dressing.

**Arugula Salad** \$15  
Peppery arugula greens topped with pine nuts, parmesan, tomato, balsamic reduction, and herb vinaigrette. V, GF

**Hungarian Mushroom Soup** \$16  
A rich cream soup with mushrooms, onion, paprika, and white wine. Topped with sour cream and served with Whisky Jack sourdough crostini. V

**Vegetarian Chili** \$18  
Slow-cooked tomatoes, bell peppers, chilies, onions, beans, and corn, topped with shredded cheese, sour cream, and crispy corn tortilla ribbons. Served with Whisky Jack sourdough crostini. V

## Bowls

**Baked Mac & Cheese** \$18  
A classic made with cheddar and gruyere, topped with crispy buttered panko and served with Whisky Jack sourdough crostini. V

**Mediterranean Bowl** \$23  
Hummus, quinoa, and arugula greens topped with tomato, cucumber, onion, feta, roasted peppers, and crispy chickpeas, drizzled with olive oil and herb vinaigrette. GF, V

**Chicken Katsu Bowl** \$24  
Panko-breaded chicken cutlet served with Asian marinated vegetables, and dressed with spicy mayo and Tonkatsu sauce, served on a bed of rice. DF

**Sesame Garlic Stir Fry**  
Seasonal fresh vegetables sautéed in sesame and garlic and tossed in a honey ginger sauce, served on a bed of rice GF, DF  
With cashews V \$20  
With chicken or prawns \$25

**Poke Bowl** \$24  
Marinated tuna sashimi served with edamame, ginger-dressed vegetables, pickled onion, and mango salsa on a bed of rice, topped with spicy mayo and sesame seeds. GF, DF

**Burrito Bowl**  
A bed of rice topped with diced tomato, corn, beans, pickled onions, guacamole, cheese, shredded lettuce, sour cream drizzle and tortilla ribbons. GF  
Vegetarian \$19  
With grilled chicken, pulled pork, or prawns \$25  
With taco beef or chipotle beef \$29

**Thai Red Curry** \$24  
Coconut curry simmered with bamboo shoots and bell peppers. Served on a bed of rice with your choice of chicken or prawns. Medium spice. DF, GF

**Butter Chicken** \$24  
Creamy onion and tomato curry with tender ginger-garlic chicken thighs. Served on a bed of rice. Medium spice. GF

# Hot Sandwiches

Served with choice of fries, onion rings, or coleslaw

## BBQ Pulled Pork \$22

Slow-roasted pork on a toasted Kaiser bun dressed with garlic aioli. Two flavours to choose from:

**Kansas City:** Classic BBQ sauce, creamy coleslaw

**Korean BBQ:** Korean BBQ sauce, Asian coleslaw

## Crispy Chicken Bacon Ranch \$22

Panko-breaded chicken cutlet served with lettuce, tomato, Swiss cheese, and bacon bits on a toasted brioche bun dressed with garlic aioli and ranch sauce.

## Chicken & Brie \$22

Grilled chicken with brie, arugula, and balsamic reduction, on a toasted brioche bun dressed with garlic aioli and apricot preserve.

## French Dip \$24

Rich red wine-braised beef topped with provolone cheese on a toasted Kaiser bun dressed with garlic aioli. Served with au jus for dipping.

# Dessert

## Chocolate Peanut Parfait \$6

Vanilla ice cream, chocolate sauce, peanuts.

## Milkshake \$7

Choice of vanilla, chocolate, strawberry, or caramel

## Banana Split \$10

Three scoops ice cream, three sauces, banana, whipped cream, sliced almonds, and cherries.

# Kids

## Kid's Poutine \$10

## Kid's Grilled Cheese \$10

## Kid's Mac & Cheese \$12

## Kid's 3-piece Chicken Tenders \$15

# Pub Classics

## BBQ Platter for Two \$45

Braised beef, pulled pork, Cariboo Country sausage, coleslaw, mac & cheese, roasted red peppers, pickles, and a dijon dipping sauce, served with dinner rolls and butter.

## Poutine \$13

Classic fries, cheese curds, and gravy. *V, GF*

## 1 lb Wings \$18

Served with crudité and ranch or blue cheese dip.

**Flavours:** BBQ, Spicy BBQ, Sweet Chili, Hot, Extra Hot, Honey Garlic, Bundy Sauce, or Salt & Pepper *GF*

## 5-piece Chicken Tenders \$18

Panko-breaded, all-white breast meat served with choice of fries or onion rings.

**Choice of dip:** BBQ, Sweet Chili, Honey Garlic, Honey Mustard, Plum, Ranch, Blue Cheese, Hot Sauce.

## Gold Pan Nachos

Fresh-fried corn tortillas loaded with cheese, pickled jalapeños, pickled onions, tomatoes, olives, and choice of protein, served with sour cream and salsa. *GF*

**With corn and beans** *V* \$22

**With grilled chicken, pulled pork, or prawns** \$26

**With braised, chipotle, or taco beef** \$28

# Sides & Extras

## Fries, onion rings, or coleslaw \$6

## Side Caesar or arugula salad \$8

## Guacamole \$3

## Whisky Jack sourdough crostini \$3

## Gravy, garlic aioli, or spicy mayo \$2

## Sour cream, salsa, or dipping sauce \$2

## Extra cheese \$2

## Side of rice \$4

## Add pork, chicken, or prawn \$7

## Add braised, chipotle, or taco beef \$9