

SHARE

WARM OLIVES (V) marinated with chili olive oil crostini	12
FRIED CALAMARI & SHRIMP charred lemon lemon caper aioli	21
FETA DIP (V) red pepper flakes oregano olives pita bread tortilla chips	18
LOADED NACHOS (V) Lettuce pico de gallo jalapeño onion salsa sour cream	24
GUACAMOLE	3
BEEF/CHICKEN	5
CHICKEN TACOS pico de gallo guacamole sriracha aioli lime cilantro	18
FISH TACOS mango slaw guacamole sriracha aioli lime cilantro	18
STEAK TACOS pico de gallo guacamole lime crema feta lime cilantro	19
PAPS CHICKEN SLIDERS lettuce tomato aged cheddar pesto aioli brioche	18
LOBSTER SLIDERS Maine Lobster lettuce mayo brioche	19
BUFFALO CHICKEN FLATBREAD ranch lettuce red onion mixed cheese	17
BUFFALO CAULIFLOWER BITES (V) buffalo sauce celery carrots ranch	16
FRIED CHICKEN WINGS 1 lb regular or breaded celery carrots ranch choice of sauces bbq honey garlic hot buffalo lemon pepper	18

KIDS MENU

All meals include fries, fountain pop and a choice of chocolate or vanilla ice-cream. For ages 12 and under.

BURGER	14
CHICKEN TENDERS	
FISH STICKS	
CHICKEN SOUVLAKI	
STEAK +2	
WINGS	
SPAGHETTI AND MEATBALLS Does not include fries	

SOUP | SALAD | BOWLS

Add Protein for additional charge.	
FRENCH ONION SOUP croutons Swiss cheese	9
THE MIX (VG) (GF) mixed greens carrots cucumber tomato dried cranberries balsamic vinaigrette	sm 10 lg 14
CLASSIC CEASAR romaine bacon croutons grana padano creamy garlic vinaigrette	sm 11 lg 15
GREEK (V) (GF) romaine cucumber tomato red onion olives feta lemon vinaigrette	sm 11 lg 15
THE VILLAGE SALAD (V) (GF) cucumber tomato red onion olives feta lemon vinaigrette	20
SUMMER FRUIT SALAD (V) (GF) strawberries peach goat cheese lemon poppyseed dressing	19
APPLE AND WALNUT SALAD (V) (GF) arugula crisp apple red onion dried cranberries walnut goat cheese honey-lemon vinaigrette	20
VEGGIE BUDDHA BOWL (VG) (GF) mixed greens quinoa chickpeas sweet potato tomato cucumber pumpkin seeds maple-tahini vinaigrette	22
FAJITA BOWL	28
CHICKEN STEAK SHRIMP onions peppers Spanish rice lettuce cheese pico de gallo salsa sour cream	
GUACAMOLE	3
LOBSTER POKE BOWL (V) (GF) sushi rice Maine lobster cucumber avocado edamame mango slaw nori sriracha aioli green onion sesame seeds soy sauce	25

SIDE DISHES

YUKON GOLD MASHED POTATOES	8
ROASTED LEMON POTATOES	
SEASONAL VEGETABLES	
GREEK STYLE FRIES	
BEER BATTERED ONION RINGS	
YAM FRIES W/CHIPOTLE AIOLI	
RICE PILAF	
BASMATI RICE	
SALTED KETTLE CHIPS W/ CHIPOTLE AIOLI	
POUTINE +2	
TRUFFLE FRIES WITH TRUFFLE AIOLI +3	

(V) - vegetarian (VG) - vegan (GF) - gluten-free (GFA) - gluten-free option available
Please inform your server of any allergies or intolerances, as there may be ingredients that are not listed.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

18% gratuity will be added for parties of 8 guests or more

BETWEEN BREAD

all of our burgers are hand crafted in-house and served on a brioche bun. Served with french fries. Substitute poutine, yam fries, onion rings, soup or salad for an additional charge. Substitute veggie patty, no charge.	
CLASSIC* lettuce tomato onion pickle mayo	17
BRISKET BBQ BURGER* shaved brisket lettuce tomato onion rings Swiss cheese mayo BBQ	22
GRILLED CHEESEBURGER* two grilled cheese buns lettuce tomato onion pickle American cheese bacon mayo	23
DOUBLE SMASH BURGER* lettuce pickles onion American cheese tangy aioli	22
ALOHA BURGER** lettuce tomato aged cheddar bacon grilled pineapple honey dijon mustard	20
TRUFFLE MUSHROOM BURGER* arugula caramelized onion portobello mushroom Swiss cheese truffle aioli	20
FRIED CHICKEN SANDWICH lettuce tomato bread and butter pickles mayo	19
GRILLED CHICKEN CIABATTA arugula tomato roasted red pepper pesto aioli goat cheese ciabatta	18
CLASSIC CLUBHOUSE roasted turkey bacon lettuce tomato mayo Texas toast pickle spear slaw	20
GRILLED REUBEN sauerkraut Swiss cheese dark rye pickle spear slaw	22
ROAST BEEF DIP caramelized onion mushroom Swiss cheese au jus ciabatta	25
SUPER SOUVLAKI ON A PITA chicken tzatziki fries red onion tomato	21

ADD-ONS

CHICKEN BREAST 7 | SHRIMP SKEWER 7 | STEAK 8
CHICKEN SKEWER 12 | GRILLED SALMON 10

COMFORT SPOT

DOUBLE BAKED CHEESECAKE phyllo wrapped vanilla ice cream whipped cream berry sauce	14
PEANUT BUTTER FUDGE CHEESECAKE (GF) peanut butter vanilla ice cream whipped cream chocolate sauce	14
APPLE CRUMBLE cinnamon spiced apple oatmeal vanilla ice cream caramel sauce	14
BROWNIE SUNDAE vanilla ice cream whipped cream cherry chocolate caramel sauce	14
SELECTION OF CHOCOLATE OR VANILLA ICE CREAM	6

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MAIN

GRILLED SALMON grilled filet rice pilaf seasonal vegetables dijon butter sauce	28
HALIBUT FISH & CHIPS slaw tartar sauce	1 PIECE 23 2 PIECES 35
STIR-FRY CHICKEN STEAK SHRIMP chow mein bok choy carrots broccoli red pepper mushroom stir fry sauce	25
SEAFOOD LINGUINI shrimp scallop calamari sauce vierge rosé sauce grana padano garlic bread	27
CHICKEN PENNE mushroom cream sauce grana padano garlic bread	26
VEAL CHOP - 12oz yukon gold mashed potatoes seasonal vegetables demi-glaze	40
NEW YORK CUT STRIPLOIN- 12 OZ* Yukon- gold mashed potato seasonal vegetables peppercorn sauce	45
RIB STEAK- 20 OZ* truffle fries seasonal vegetables peppercorn sauce choice of salad	60
ADD SHRIMP SKEWER	7
ADD OCTOPUS	10
CHICKEN SOUVLAKI DINNER roasted lemon potatoes rice pilaf tzatziki Greek salad	28
MOROCCAN OCTOPUS DINNER roasted lemon potatoes rice pilaf tzatziki Greek salad	30
FAJITA CHICKEN STEAK SHRIMP onions peppers Spanish rice lettuce cheese salsa sour cream	28
GUACAMOLE	3
CHIMICHURI CHICKEN Spanish rice creamy jalapeño coleslaw chimichuri	25
CHICKEN TENDERS hand breaded tenders plum sauce fries Toss in choice of sauce bbq honey garlic sweet chili hot buffalo lemon pepper	21

COFFEE/TEA

AMERICANO	4
CAPPUCCINO	5
CAFÉ LATTE	5
HOT CHOCOLATE	3
COFFEE	3
TEA Green lemon orange pekoe camomile	3
FOUNTAIN POP (FREE REFILL)	3.50

PAPS SUMMER COCKTAILS

PUCKER UP Lemoncello Prosecco	12
PRETTY IN PINK Raspberry Vodka Ginger Beer	11
PEACH + GIN Swish Gin Peach Syrup	12
TROPICAL TORNADO Lime Rum Curacao	11
CASARITA Casamigos Tequila Agave Pineapple Juice	15
PEACHY KEEN Vodka Peach Schnapps Lime Slush	11
COOL AS A CUCUMBER Gin Mint Cucumber	11
SUMMER SANGRIA Brandy Mixed Juices Summer Fruits	12

PAPS BEER ON TAP

DOMESTIC	18oz	9
Bud Light, Budweiser, Paps House Brew	22oz	10.50
PREMIUM	18oz	10
Goose Island IPA, Mill Street Organic, Michelob Ultra, Hoegaarden, Rolling Rock, Brickworks Cider, Alexander Ketih's India Pale Ale	22oz	11.50
IMPORT	18oz	10.50
Guinness, Stella Artois	22oz	12

PAPS BEER IN BOTTLE

DOMESTIC Coors Lite, Canadian, Miller Light	6.50
PREMIUM MGD, Steam Whistle, Pabst Blue Ribbon	7.50
IMPORT Corona, Peroni, Heineken, Kronenberg, Stella	8.50

COOLERS

White Claw, Smirnoff Ice, Bud Light Strawberry & Lemonade	11
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6oz 9oz 750ml

SPARKLING & ROSÉ

PROSECCO Villa Sandi, Veneto, Italy	8	50
IL ROSE di CASANOVA La Spinetta, Italy	10	17 60
BERINGER White Zinfandel	10	17 60
WHITE		
PINOT GRIGIO Fantini, Italy	8	12 35
RIESLING Solid Ground, VQA, Canada	12	15 40
CHARDONNAY Solid Ground, California	13	16 45
SAUVIGNON BLANC Torrent Bay, New Zealand	14	19 55

RED

SANGIOVESE Fantini, Italy	8	12 35
MALBEC-SHIRAZ Argentina	8	12 40
CHIANTI Straccali, Italy	10	15 45
CABERNET SAUVIGNON Headwind, California	14	17 50
VALPOLICELLA RIPASSO "Mara", Cesari, Italy	15	18 55
PINOT NOIR Solid Ground, California	17	19 65
CABERNET SAUVIGNON "Seven Oaks", J. Lohr, California	17	19 55
MERLOT "Los Osos", J. Lohr, California		65
PROPRIETARY RED "Pure Paso, J. Lohr, California		85
CABERNET SAUVIGNON Textbook, California		95

