

APPETIZERS

CALAMARI 17
grilled lemon, indian five spice, cucumber raita

SHRIMP GYOZA 14²⁵
house-made ponzu mayo

VEGETABLE DUMPLINGS 14
suey choy, shiitake mushrooms, leeks,
ginger, hoisin

CHICKEN WINGS 17⁷⁵
sriracha, 5-spice, salt & pepper, lemon pepper,
sweet thai chili

GOVERNOR TSO'S CHICKEN 16²⁵
crispy chicken, fresh red peppers & cucumbers,
sweet chili sauce, fresh cooked tortilla chips

YAM FRIES 11²⁵
garlic aioli

TUNA STACK 17⁷⁵
ahi tuna, avocado, house-made ponzu,
fresh cooked tortilla crisps

BAO BUNS 16
braised pork belly, pickled red onions, fresh
cucumber, bao sauce, steamed buns
add bao bun 5 each

FRESH OUTLOOK

add garlic toast 3

FEATURE SOUP Cup 7 | Bowl 9⁵⁰
ask your server about today's feature soup

CAESAR SALAD 13
romaine, creamy roasted garlic dressing,
croutons, grilled lemon
add chicken, garlic prawns or pork belly 6⁵⁰

TUNA POKE BOWL 22
ahi tuna, sliced cucumber, snow peas, pickled red onions,
sliced radish, fresh papaya & avocado, jasmine rice,
black & white sesame seeds

BLACKENED CHICKEN SALAD 20⁵⁰
fresh greens, avocado, black beans, crispy tortilla strips,
grape tomatoes, feta, sun-dried tomato dressing

KIDS

junior menu items include unlimited drinks & dessert
for children under twelve

CHICKEN STRIPS & FRIES 12
plum sauce

ROCKFORD BURGER 12
served with your choice of fries or fresh vegetables
add cheddar cheese or bacon 1⁷⁵

GRILLED CHEESE 12
served with your choice of fries or fresh vegetables

SWEET SIDE

WARM ESPRESSO BROWNIE 11
served warm, brownie infused with coffee,
vanilla bean ice cream

BANANA CARAMEL XANGO ('CHANGO') 12
creamy cheesecake filling, chunks of banana
wrapped in light pastry & rolled in cinnamon sugar,
vanilla bean ice cream

STICKY TOFFEE PUDDING 10
served warm, house-made dulce de leche,
whipped cream

WOK WITH STYLE

add garlic buttered naan 4

LEGENDARY TOKYO STREET NOODLES 21
ground pork, togarashi sesame cashew broth, chili oil,
shiitake mushrooms, basil, snow peas

SEARED PORK RAMEN 19⁷⁵
house-made broth, togarashi, ramen noodles, bok choy,
kimchi, marinated egg, seared pork belly, bean sprouts

NIGHT MARKET FRIED RICE 19⁷⁵
traditional fried rice with sautéed pork, stir-fried
vegetables & egg add chicken, prawns or pork belly 6⁵⁰

PAD THAI 15⁷⁵
egg, chili cashew sauce, rice noodles, sautéed vegetables,
fresh basil, bean sprouts
add chicken, prawns or pork belly 6⁵⁰

GREEN THAI CURRY 15⁷⁵
peppers, zucchini, spicy coconut curry, papaya salsa, jasmine rice
add chicken, prawns or pork belly 6⁵⁰

UDON SOSEU 22
house-made ginger sesame soy sauce, marinated beef strips,
garlic, ginger, red peppers, bok choy, mushrooms, carrots,
green onion, black sesame seeds

HAND HELD HAPPINESS

served with your choice of caesar salad or fries
substitute yam fries 3 | substitute soup 2 | add fresh avocado 3

CLASSIC BURGER 18⁵⁰
100% Canadian CAB® ground chuck, toasted brioche bun
add cheese, bacon or mushrooms 1⁷⁵ each

SEOUL BURGER 20
100% Canadian CAB® ground chuck, bacon, fried egg, korean relish

BEYOND MEAT™ BURGER 21
plant based patty, toasted brioche bun, lettuce, tomato, onion

CHICKEN QUESADILLA 19⁷⁵
cheddar, mozzarella, black beans, sour cream

CHICKEN FINGERS 18⁷⁵
5 pieces of breaded chicken tenders, plum sauce, fries

CRISPY CHICKEN SANDWICH 21
crispy almond coated chicken, mayo, cheddar, napa slaw, garlic mayo

STEAK SANDWICH 27
toasted garlic baguette, crispy onion hay stack
add sautéed onions or mushrooms 1⁷⁵ each

MAIN FOCUS

LEMONGRASS CHICKEN 25
grilled chicken with house-made teriyaki sauce, papaya salsa,
jasmine rice, fresh market vegetables, garlic naan

TERIYAKI GLAZED SALMON 32
panko crusted wild salmon, jasmine rice, fresh market vegetables

BABY BACK RIBS FULL 36 1/2 RACK 28
our signature bbq sauce, fries, fresh market vegetables

TOP SIRLOIN 29
certified angus beef® top sirloin, creamy mashed potatoes,
fresh market vegetables
add sautéed onions or mushrooms 1⁷⁵ each

TOP SIRLOIN & PRAWNS 34
certified angus beef® top sirloin, grilled prawns,
creamy mashed potatoes, fresh market vegetables
add sautéed onions or mushrooms 1⁷⁵ each

TAMASHII SIRLOIN 31
certified angus beef® top sirloin, glazed with
house-made shiitake compound butter,
creamy mashed potatoes, fresh market vegetables
add sautéed onions or mushrooms 1⁷⁵ each

BEER & CIDER

DRAFT 16 oz

ROCKFORD Lager, Canada	8 ⁵⁰
ROCKFORD Amber Ale, Canada	8 ⁵⁰
COORS LIGHT Lager, USA	8
CROSSROADS Seasonal Taps, Prince George	8 ⁵⁰
GRANVILLE SEASONAL, Vancouver	8 ⁵⁰
BLUE MOON Wheat Ale, USA	8 ⁵⁰
STELLA Pilsner, Belgium 40 cl	9 ⁵⁰

BOTTLES

BUDWEISER Lager, USA 341 ml	7
BUD LIGHT Lager, USA 341 ml	7
MOLSON CANADIAN Lager, Canada 341 ml	7
CROSSROADS IPA, Prince George 473 ml	8
CORONA Lager, Mexico 330 ml	8 ⁵⁰
OKANAGAN PEAR Cider, Okanagan 355 ml	7 ⁵⁰
WHISTLER FORAGER Gluten-Free Lager, Whistler 355 ml	7 ⁵⁰

WHITE WINE

	6 oz	9 oz	750 ml
ROCKFORD WHITE Pinot Grigio	8 ²⁵	11 ⁵⁰	38
BOLLA Prosecco, Italy	12	15	45
CODORNÍU BRUT Cava, Spain 200 ml	-	-	13
RIGAMAROLE Rosé, Okanagan VQA	11	14 ⁷⁵	45
RED ROOSTER Pinot Gris, Okanagan VQA	11 ⁵⁰	15 ⁵⁰	48
SEE YA LATER RANCH Pinot Gris, Okanagan VQA	11 ⁵⁰	15 ⁵⁰	48
HESTER CREEK Pinot Blanc, Okanagan VQA	12	17	49
CONO SUR Chardonnay, Chile	11	14 ⁷⁵	45
HAKUTSURU JUNMAI GINJO Sake, Japan 300 ml	-	-	27

RED WINE

	6 oz	9 oz	750 ml
ROCKFORD RED Shiraz	8 ²⁵	11 ⁵⁰	38
QUAILS' GATE Pinot Noir, Okanagan VQA	-	-	54
RED ROOSTER Merlot, Okanagan VQA	11 ⁷⁵	15 ⁷⁵	49
HESTER CREEK Cabernet Merlot, Okanagan	12	17	49
TOM GORE Cabernet Sauvignon, California	13	18	57
J. LOHR SEVEN OAKS Cabernet Sauvignon, California	-	-	68
ALAMOS Malbec, Argentina	12 ⁷⁵	18	55

HAPPY HOUR

Every day from 3pm - 6pm dine in only

GOVERNOR TSO'S CHICKEN	7	ROCKFORD LAGER OR	
YAM FRIES	7	AMBER ALE 16 oz	5
VEGETABLE DUMPLINGS	7	HOUSE WINE 6 oz	5
BAO BUNS	7	HI-BALLS 1 oz	5
GYOZA	7	FEATURE COCKTAILS 1 oz	5
TUNA STACK	7		

Taxes not included

DAILY FEATURES

MONDAY

\$6	ROCKFORD
	LAGER OR AMBER ALE 16 oz
\$6	HOUSE WINE 6 oz
\$9	HOUSE WINE 9 oz

TUESDAY

\$2 OFF ALL LOCAL DRAFT

WEDNESDAY

1/2 PRICE BOTTLES OF WINE

THURSDAY

\$7 PEACH MANGO BELLINI 1 oz

FRIDAY

\$9⁵⁰ ROCKFORD MULE 2 oz

SATURDAY

\$8 STELLA 40 cl
\$7⁵⁰ WHITE SANGRIA 1 oz

SUNDAY

\$6 CAESAR 1 oz
\$6 MIMOSA 3 oz

COCKTAILS

PEACH MANGO BELLINI 1 oz 9⁵⁰
absolut apeach, prosecco, peach schnapps, mango purée, red sangria

PIÑA COLADA 1 oz 9⁵⁰
malibu coconut rum, pineapple, coconut

GREEN TEA MOJITO 1 oz 11
rum, fresh mint, lime, green tea, simple syrup

CAESAR 1 oz 9⁵⁰
vodka, rockford's secret caesar blend

WHITE SANGRIA 3.5 oz 11
pinot grigio, elderflower, passion fruit, fresh citrus

ROCKFORD MULE 2 oz 13
ketel one vodka, ginger beer, fresh lime

OLD FASHIONED 2 oz 13
bulleit bourbon, angostura, orange bitters, simple syrup

MOCKTAILS

PASSION FRUIT SODA 6⁵⁰
passion fruit juice, soda

GREEN TEA MOJO 6⁵⁰
green tea, simple syrup, fresh mint, soda

ROCKFORD
wok | bar | grill