
THE
REC
ROOM
MENU
Scene

WINES

SPARKLING

	5 OZ	9 OZ	BTL
PROSECCO RUFFINO, VENETO, ITALY	13	-	55

WHITE

	6 OZ	9 OZ	BTL
SAUVIGNON BLANC JACKSON-TRIGGS RESERVE, BC VQA OKANAGAN VALLEY	10	14	39
CHARDONNAY INNISKILLIN, CANADA	11.5	15	41
PINOT GRIGIO RUFFINO, VENETO, ITALY	12.5	17	44
SAUVIGNON BLANC KIM CRAWFORD, NEW ZEALAND	15	19.5	54

ROSÉ

	6 OZ	9 OZ	BTL
CABERNET FRANC/ CHARDONNAY SAINTLY, BC VQA OKANAGAN VALLEY	13	19	49

RED

	6 OZ	9 OZ	BTL
MERLOT JACKSON-TRIGGS RESERVE, BC VQA OKANAGAN VALLEY	10	14	39
PINOT NOIR INNISKILLIN ESTATE, BC VQA OKANAGAN VALLEY	11.5	15	41
SANGIOVESE RUFFINO, CHIANTI, ITALY	12.5	17	44
MALBEC SANTA JULIA RESERVA, ARGENTINA	13	19	49
TEMPRANILLO CAMPO VIEJO, RIOJA, SPAIN	14	19.5	51
CABERNET SAUVIGNON CONCHA Y TORO MARQUES DE CASA CONCHA, CHILE	15	19.5	54



SANGRIA

*pitcher **42** (serves 3-4) | glass **14***

TROPICAL SANGRIA 19 oz | 5 oz
White wine, Malibu coconut rum, pineapple juice, Sprite, citrus fruit

CITRUS SANGRIA 19 oz | 5 oz
Red wine, peach schnapps, Sprite, orange juice, citrus fruit

BOTTLES & CANS

BEER

HEINEKEN 0.0 (NON-ALCOHOLIC) NETHERLANDS	330 ML	7
BLUE MOON (NON-ALCOHOLIC) CANADA	355 ML	7
SOL MEXICO	330 ML	8
HEINEKEN NETHERLANDS	330 ML	8
COORS LIGHT CANADA	473 ML	9
MOLSON CANADIAN CANADA	473 ML	9
HEINEKEN SILVER NETHERLANDS	500 ML	11

HARD SELTZER

COORS SELTZER SLUSHIE CANADA ASK YOUR SERVER FOR SELECTIONS	355 ML	10
WHITE CLAW CANADA ASK YOUR SERVER FOR SELECTIONS	355 ML	10

SPECIALTY

ARIZONA HARD TEA CANADA ASK YOUR SERVER FOR SELECTIONS	473 ML	10
SIMPLY SPIKED CANADA	355 ML	10
OLÉ MARGARITA CANADA	355 ML	10
STRONGBOW CIDER ENGLAND	500 ML	11
GOOD DAY SOJU KOREA	360 ML	18

*Must be legal drinking age. Please enjoy responsibly. Serves two (2) guests. Tax and gratuity not included. Additional restrictions apply.

DRAUGHT BEER

LAGERS

	12 OZ	18 OZ	60 OZ
MOLSON CANADIAN CANADA	6.5	9	24
COORS LIGHT CANADA	6.5	9	24
GRANVILLE ISLAND VANCOUVER	6.5	9	24
COORS ORIGINAL CANADA	7	9.5	26
MILLER LITE USA	7	9.5	26
HEINEKEN NETHERLANDS	7.5	10	27
MADRÍ EXCEPCIONAL SPAIN	7.5	10	27

ALES

	12 OZ	18 OZ	60 OZ
GRANVILLE ISLAND KITSILANO VANCOUVER	6.5	9	24
GRANVILLE ISLAND ENGLISH BAY VANCOUVER	6.5	9	24
HOP VALLEY BUBBLE STASH OREGON	6.5	9	24
BLUE MOON COLORADO	7	9.5	26
RICKARD'S RED CANADA	7	9.5	26
TWIN SAILS DAT JUICE PORT MOODY	7	9.5	26

SPECIALTY

	12 OZ	18 OZ	60 OZ
GRANVILLE ISLAND SEASONAL VANCOUVER	6.5	9	24
GRANVILLE ISLAND PEACH SOUR VANCOUVER	6.5	9	24
STRONGBOW CIDER ENGLAND	7.5	10.5	28



FREE SPIRITED

(NON-ALCOHOLIC)

SCHOOL'S OUT *11*
Pineapple Juice, coconut cream, blue curaçao syrup, pineapple

SOCIAL BUTTERFLY *12*
Seedlip Spice 94, butterfly pea flower, lemon, agave, mint, soda

BEACHY KEEN *12*
Seedlip Grove 42, passion fruit juice, pineapple juice, agave, lemon, lime

BOBA FÊTE *11*
Blood orange syrup, lemonade, soda, strawberry boba
ADD *a shot of Smirnoff vodka (1 oz)* **3**

MATCHA MOJITO *12*
Organic matcha, lime, simple syrup, mint, soda
ADD *a shot of Captain Morgan rum (1 oz)* **3**

ANY 4 ICE-COLD CANS $25

MOLSON CANADIAN, COORS LIGHT, COORS SELTZER*



NON-ALCOHOLIC

FOUNTAIN BEVERAGES 16 OZ 4
ASK YOUR SERVER FOR SELECT COCA-COLA® PRODUCTS

MONSTER ENERGY 473 ML 6
ASK YOUR SERVER FOR SELECTION

SMARTWATER 591 ML 5.5

SPARKLING WATER SMALL 6 LARGE 9

COFFEE 3.5

TEA 4
ASK YOUR SERVER FOR SELECTIONS

COCKTAILS

ESPRESSO MARTINIS

CLASSIC 2 oz
Ketel One vodka, Kahlúa, cold brew espresso, foamer, espresso beans **15.5**

CHOCOLATE RASPBERRY 2 oz
Smirnoff raspberry vodka, white crème de cacao, Kahlúa, cold brew espresso, foamer, raspberry dust **15.5**

SALTED CARAMEL 2 oz
Salted Caramel Baileys, Kahlúa, cold brew espresso, foamer, espresso beans **15.5**

MEXPRESSO 2 oz ★
Casamigos Reposado tequila, Kahlúa, cold brew espresso, agave, foamer, cinnamon, orange **16**

MARGARITAS

MANGO 1.5 oz
Don Julio Blanco tequila, Cointreau orange liqueur, mango juice, agave, lime, salt **16**

STRAWBERRY HIBISCUS 1.5 oz
Casamigos Blanco tequila, Cointreau orange liqueur, strawberry purée, hibiscus syrup, lime, salt **16**

MATCHA 1.5 oz
Astral Blanco tequila, Cointreau orange liqueur, organic matcha, agave, lime, salt **15**

SPICY BLACKBERRY 1.5 oz ★
Astral Blanco tequila, Cointreau orange liqueur, blackberry syrup, lime, soda, fresh jalapeño, salt **14.5**

PICKLED CAESAR 1.5 oz
Smirnoff vodka, Caesar mix, steak spice, Tabasco, Worcestershire sauce, dill pickle spear **15**
SUB *Ketel One Vodka* **2**

BLUE CRUSH 1.5 oz
Astral Blanco tequila, blue curaçao syrup, coconut syrup, pineapple, soda, orange **15**

PEACH DON'T KILL MY VIBE 1.5 oz
Tanqueray gin, peach schnapps, tonic, lemonade, lemon **13.5**

STAYCATION 1.5 oz
Captain Morgan spiced rum, passion fruit juice, blood orange syrup, lemon, ginger ale **15**

OUT OF OFFICE 1.5 oz ★
Malibu coconut rum, pineapple juice, coconut cream, dehydrated pineapple **15**

STRAWBERRY ORANGE COLLINS 1.5 oz
Tanqueray gin, Cointreau orange liqueur, lemonade, soda, strawberry boba **15.5**

RASPBERRY LEMONADE 2 oz ★
Smirnoff Raspberry vodka, cassis, lemonade, tonic, lemon **15.5**

BUTTERFLY EFFECT 3 oz
Ruffino Prosecco, Tanqueray gin, St-Germain elderflower liqueur, butterfly pea flower, lemon, agave, soda **16**

AMARETTO RUM SOUR 1.5 oz
Captain Morgan dark rum, amaretto, lemon, foamer, cherry **15**



COCKTAIL TOWERS



serves 4 | 12 oz

RASPBERRY LEMONADE *80*
Smirnoff Raspberry vodka, cassis, lemonade, tonic

BLUE CRUSH *75*
Astral Blanco tequila, blue curaçao syrup, coconut syrup, pineapple, soda, orange

STAYCATION *75*
Captain Morgan spiced rum, passion fruit juice, blood orange syrup, lemon, ginger ale

PEACH DON'T KILL MY VIBE *70*
Tanqueray gin, peach schnapps, tonic, lemonade

VG VEGETARIAN-FRIENDLY VF VEGAN-FRIENDLY GF GLUTEN-FRIENDLY ★ THE REC ROOM SIGNATURE ITEM

Vegetarian Friendly, Vegan-Friendly, and Gluten-Friendly items are cooked using the same equipment as non-vegetarian, non-vegan-friendly and non-gluten-friendly menu items, and may come in contact with these ingredients.
*The offer is only available on Wednesdays and is subject to change or may be cancelled without notice. Tax and gratuity not included. Subject to availability. Additional restrictions apply.

$29 ALL YOU CAN EAT WINGS
EVERY WEDNESDAY*





SHAREABLES

GIANT PRETZEL VG
Mustard dill ranch, honey mustard sauce **13**

TRUFFLE FRIES VG
House-cut fries, truffle oil, Parmesan **16**

MOZZARELLA STACK ★ VG
Parmesan and marinara dipping sauce
CHOOSE FROM *hot honey, Buffalo, Nashville dry rub* **16**

GRUYÈRE & CARAMELIZED ONION DIP ★ VG
Gruyère cheese, caramelized onions, flatbread **18**
ADD *extra flatbread* **4**

LETTUCE WRAPS VF VG
Iceberg lettuce cups, red bell peppers, spicy Korean BBQ sauce, puffed rice noodles, cilantro, lime, crispy wontons
CHOOSE FROM *sautéed chicken or tofu* **19**

CALAMARI
Spicy aioli, green beans, red peppers **19**

POUTINE ★ VG
House-cut fries, gravy, cheese curds **15.5**
ADD *Buffalo chicken* **6** *beef brisket* **7**

AVOCADO BRUSCHETTA FLATBREAD VG
Avocado, tomato, onion, feta, basil, balsamic reduction **17.5**

PINEAPPLE POPCORN CHICKEN
Sweet heat sauce, pineapple salsa, pickled ginger, green onion **19**

CRISPY CHICKEN BITES
Chipotle BBQ sauce **18**
ADD *Buffalo or mustard dill ranch* **1**

JUMBO CHICKEN WINGS (12 PCS) ★
CHOOSE FROM *salt & pepper, sweet heat, smoky chipotle BBQ, Buffalo, hot honey, Nashville dry rub, honey garlic*
CHOOSE FROM *breaded or unbreaded* **25**

HANDCRAFTED PIZZAS

ADD *Parmesan dipping sauce* **2** | *hot honey* **3** | *gluten-free crust* **5**

MARGHERITA VG
Fior di latte mozzarella, tomato sauce, basil **18.5**

VODKA PIE
Fior di latte mozzarella, vodka rosé sauce, basil, olive oil **19**

MEAT LOVERS ★
Cheese, pepperoni, pulled pork, crispy bacon, tomato sauce **20.5**

PEPPERONI
Cheese, pepperoni, tomato sauce **19**

PROSCIUTTO & PEAR ★
Prosciutto, pear, goat cheese, cream sauce, spicy pecans, honey **19**

BBQ CHICKEN
Cheese, chicken, alfredo sauce, jalapeños, BBQ sauce **19.5**

NACHOS

MAKE IT EXTRA
ADD *grilled chicken* **8** | *pulled pork* **5**
jackfruit **5** | *Mexican street corn* **5**

CLASSIC NACHOS VG
Crispy tortillas, cheese, guacamole, house salsa, sour cream, green onions, cilantro **20**

LOADED NACHOS ★ VG
Crispy tortillas, cheese, guacamole, house salsa, pico de gallo, green onions, lime crema, cilantro **21.5**

Please notify your server of any allergies or dietary restrictions. Please note that for groups of 8 or more, an 18% gratuity will be automatically applied.

BOWLS & TACOS

MAKE IT EXTRA — ADD MORE PROTEIN

ADD *avocado* **6** | *crispy tofu* **6** | *grilled chicken* **8** | *grilled shrimp* **9**
grilled salmon **12** | *seared tuna* **13**



CLASSIC CAESAR
Romaine, house Caesar dressing, bacon, Parmesan, croutons **14**

SESAME NOODLE SALAD ★ VF
Sesame soy noodles, red pepper, carrot, cucumber, edamame, green onion, crispy noodles, ginger dressing **18**

SEARED TUNA SALAD
Chili mango vinaigrette, avocado, red pepper, cucumber, carrot, crispy wontons, toasted sesame seeds **25**

CRISPY TOFU BOWL VG
Ginger-soy tofu, chili-pickled carrot, edamame, green beans, pickled red onion, radish, cilantro, jasmine rice **20**

SALMON BOWL ★
Citrus soy-glazed salmon, jasmine rice, pineapple salsa, pickled red onion, green onion, pickled ginger, cilantro **23**

CITRUS SPICED CHICKEN BOWL
Citrus spiced chicken, jasmine rice, Mexican street corn, avocado, pickled red onion, feta, lime crema **24**

TACOS
Slaw, chipotle lime crema, salsa verde, pico de gallo, pineapple salsa, flour tortillas **20**

CHOOSE YOUR PROTEIN
citrus spiced chicken | crispy fish | blackened shrimp | jackfruit

HANDHELDS

ALL HANDHELDS COME WITH YOUR CHOICE OF MARKET GREENS OR HOUSE-CUT FRIES

ADD *gravy* **2** | SUB *Caesar* **3** | SUB *poutine* **4**
SUB *truffle fries* **6** | SUB *gluten-free bun* **2** | SUB *Mac & Cheese* **5**

LUMBERJACK BURGER ★
Beef burger, bacon, Canadian back bacon, fried egg, onions, spicy aioli, toasted bun **20.5**
ADD *cheddar* **2**

AVOCADO & BACON CHEESEBURGER
Beef burger, guacamole, bacon, goat cheese, lettuce, spicy aioli, toasted bun **20**

THE REC ROOM BURGER ★
Beef burger, lettuce, tomato, pickles, The Rec Room sauce, toasted bun **19**
ADD *cheddar* **2** *bacon* **3** *fried egg* **2**

GRILLED CHICKEN CLUB
Grilled chicken breast, bacon, lettuce, tomato, mayo, ciabatta **21**

FRIED CHICKEN SANDWICH
Hand-breaded chicken, lettuce, tomato, ranch aioli, toasted bun **20**

SPICY CHICKEN SANDWICH ★
Hand-breaded chicken, harissa hot sauce, lettuce, ranch aioli, toasted bun **21.5**

BEEF BRISKET SANDWICH
Slow roasted brisket, horseradish aioli, mozzarella cheese, crispy onions, baguette **21**

IMPOSSIBLE™ BURGER VG
Delicious Impossible™ patty made from plants, onions, tomatoes, pickles, lettuce, The Rec Room sauce, toasted potato bun **21**


Spicy Chicken Sandwich

VG VEGETARIAN-FRIENDLY VF VEGAN-FRIENDLY GF GLUTEN-FRIENDLY ★ THE REC ROOM SIGNATURE ITEM

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PLATES

MAC & CHEESE (VG)
Mozzarella, Provolone, Parmesan, Gouda, brown butter panko **19**
ADD *bacon* **3** *pulled pork* **5**

CHICKEN ALFREDO
Chicken, spinach, alfredo sauce, Parmesan, penne **24**

SHRIMP & SALMON PASTA ★
Shrimp, salmon, grape tomatoes, spinach, garlic cream sauce, penne **24**
SUB *gluten-free penne* (GF) **2**

SUNDRIED TOMATO & GOAT CHEESE PASTA (VG)
Sundried tomato, goat cheese, spinach, basil, roasted garlic, tomato sauce, spaghettini **18**
ADD *chicken* **8** *shrimp* **9**
SUB *gluten-free penne* (GF) **2**

FISH & CHIPS
Beer-battered fish, house-cut fries, coleslaw, mustard-caper dill sauce
one piece **18** *two pieces* **24**
ADD *gravy* **2**
SUB *Caesar* **3** *poutine* **4** *mac & cheese* **5** *truffle fries* **6**

STEAKS

MAKE IT EXTRA - UPGRADE YOUR SIDE
ADD *gravy* **2** | SUB *Caesar* **3** | SUB *poutine* **4**
SUB *mac & cheese* **5** | SUB *truffle fries* **6**

CHOOSE YOUR STEAK *grilled to perfection, served with house-cut fries or market greens* (GF)

8 OZ. AAA FLAT IRON (GF) **30**

10 OZ. AAA NEW YORK (GF) **38**

ADD TO YOUR SELECTION

PEPPERCORN SAUCE	*brandy, green peppercorns*	**4**
SHRIMP	*grilled skewer*	**9**
CHIPOTLE SHRIMP ★	*chipotle butter*	**10**





SWEET TREATS

SALTED CARAMEL CHEESECAKE (VG)
New York style cheesecake, salted caramel, whipped cream, graham crumb **11**

STRAWBERRY SUNDAE (VG)
Vanilla ice cream, strawberry sauce, lemon pound cake, whipped cheesecake, graham crumb **11**

4 LAYER CHOCOLATE CAKE (VG)
Chocolate fudge icing, white chocolate, vanilla ice cream **11**

CHOCOLATE DONUT SUNDAE ★
Vanilla ice cream, chocolate sauce, Oreo crumb, donuts, whipped cream **11**

Scene+ EARN POINTS ON EVERY FOOD & GAME PURCHASE‡
ASK YOUR SERVER FOR DETAILS

‡Excluding alcoholic beverages.

Please notify your server of any allergies or dietary restrictions. Please note that for groups of 8 or more, an 18% gratuity will be automatically applied.





WHEN IT COMES TO FOOD, WE DON'T PLAY

We're serving up more than games. Like our quality-inspired menu that puts flavour first, where every dish is crafted with care and every ingredient matters. Or to make it deliciously simple, no short-cuts. We're talking buttermilk-bathed, breaded-to-order jumbo wings, with just the right amount of crunch. Hand-cut fries, golden-crisped to perfection. Chef-prepared pizza dough, house-made marinades for our salads and bowls, and only the freshest toppings on every taco. And yes, that crumb on your sundae? Made right here, too. Because at The Rec Room, we don't play with our food.

RACK UP MORE POINTS

Scene+

EARN AND REDEEM SCENE+® POINTS FOR EATS AND ENTERTAINMENT.‡

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