



MILLTOWN

— BAR & GRILL —

WELCOME ABOARD



#101 – 9191 Bentley St, Richmond, BC
YES IT'S TRUE...YOU ARE TECHNICALLY
SITTING IN RICHMOND!

But we would prefer that you tell people
we are in Marpole!

604.269.2348

There will be an 18% gratuity added to all reservations

X @milltown_bar

f milltownbarandgrill

Please inform your server of any allergies

**Most of our food can be made GLUTEN FREE with some modifications.*

DAILY
Soup Bowl \$9.50 | Cup \$7

APPETIZERS

Yam Fries \$12
With a Chipotle Aioli

Truffle Fries \$13.50
With Truffle Oil, Shaved Parmesan Cheese and Bacon Aioli

NEW Brussels Sprouts \$14.50
Brussels Sprouts with Bacon bits, Romesco, Beetroot Crema and Chickpea Gremolata

Burnt Ends \$23.50
Sweet and Smokey Pork Belly ends, House Mustard BBQ Sauce, and Pickled Fresno Chillies and House-made Cornbread

Cornbread \$7.50
House-made Cornbread with Whipped Honey Butter

Fresh Salmon Tacos \$20.50
Grilled with a Maple-Cajun Rub, Ancho Chilli Aioli Coleslaw, Fresno Chilli Crema Drizzle and Pickled Onions

Rockfish Tacos \$18
Tempura Fried Rockfish Tacos with Ancho Chilli Coleslaw and a Fresno Chilli Crema and Pickled Onions

Crab & Artichoke Dip \$21
Warm Crab and Artichoke dip with Grana Padano and a Toasted Baguette

Tuna Tataki \$17
Marinated and Seared Albacore Tuna with Miso Nori Aioli, Jalapenos, Chilli Threads, with Sesame Seeds and Charred Lemon Vinaigrette and with Cucumber Slaw

Baked Brie \$24
With Roasted Garlic, Cranberry Honey and a Toasted Baguette
Extra baguette \$2.25

Loaded Barge Nachos \$29
House made Lime salted Tortilla Chips, Tomatoes, Jalapenos, Olives, Green Onions and mixed Cheese with House-made Black Bean Pico de Gallo, Sour Cream and Guacamole
Add seasoned Beef or Chicken \$6, Add extra Cheese \$5

Chicken Wings (x12) \$19.50
Hot, Honey Garlic, Sweet Thai Chilli, Salt and Pepper, Sriracha Honey Mustard plus a monthly Wing flavour

»»» **WEDNESDAY WING NIGHT** «««
1lb wings (around 10 wings per lb) for \$10

SALADS

Seafood Cobb Salad \$24.50
Baby Shrimp with Cucumbers, Cherry Tomatoes, Bacon, Blue Cheese, Sliced Boiled Egg, roasted Almonds with mixed Greens and a Peppercorn Ranch Dressing

Sirloin Steak Salad \$25
5oz Marinated Sirloin Steak with whipped Feta Cheese, Cucumber, Pickled Beets, Candied Pecans, Kale and Garlic Buttermilk Ranch

Superfood Salad \$19
Kale, mixed Greens, Quinoa, Pickled Beets, Almonds, Goat Cheese and Avocado with Raspberry Vinaigrette
Add Grilled chicken \$6 Add Salmon \$7 or a boiled egg \$3.00

Gangway Chicken Salad \$25
Grilled Chicken, Pickled Beets, Fennel, candied Pecans, Mandarin Oranges and Goat Cheese on mixed Greens with a Honey Lime Vinaigrette
Sub Salmon \$3.00

Kale Caesar Salad \$19 | Half \$13
Crisp Kale, Parmesan Reggiano Cheese, Garlic Parmesan Bread Crumbs and House-made Caesar Dressing
Add chicken \$6

PIZZAS & FLATBREADS

Substitute a 10" gluten free cauliflower pizza crust for \$6 . Ask your server about our weekly

WOODSTONE OVEN PIZZA FEATURE

Kipos Pizza \$24
Artichoke Hearts, truffled wild Mushrooms, Red Onion, Sundried Tomatoes, Spinach, Green Olives and Goat Cheese with a Pesto Drizzle and a Pesto Garlic Oil Base

Valtellina Pizza \$24
Genoa Salami, Pepperoni, Bacon, Capicola, Mushrooms, Fior de Latte, Grana Padano, Pickles and a Red Onion Marmalade

The Corleone \$23
Italian Sausage, Pepperoni, Capicola, Mushrooms and Mozzarella Cheese

The Margherita \$21
Fior Di Latte Cheese, Cherry Tomatoes, and fresh Basil with an Olive Oil, Garlic and Marinara Base and finished with Fleur de Sel
Add prosciutto \$4

Wild Mushroom Flatbread \$24
Wild Mushrooms, Caramelized Onions and Mozzarella Cheese on a Roasted Garlic and Cream Cheese base, topped with Crisp Kale and Truffle Oil

Pesto Chicken Pizza \$23
Grilled Chicken Breast, Prosciutto, Caramelized Onions, Roasted Garlic and Fior Di Latte cheese with a Pesto base.

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BURGERS AND SANDWICHES

Our burgers are served on a Brioche Bun and come with Fries or House Green Salad with Honey Dijon Vinaigrette.

Milltown Burger \$20.50

All-beef patty with Lettuce, Tomato, Onion and Pickle with our House Burger Sauce

Tug Boat Burger \$25

The Milltown Burger with White Cheddar, Sautéed Mushrooms, and Crispy Onion Strings

Battleship Burger \$25

The Milltown Burger with Bacon Jam, Bacon Aioli and White Cheddar

The Catamaran Burger \$24

All Beef patty with Grilled Andouille Sausage, white Cheddar Cheese, Onion Ring, Pickled Shallots, Arugula, Chimichurri and Cilantro Lime Crema

Veggie Burger \$23

Vegan Malibu Gardenburger patty with the regular Milltown Burger Fixins' topped with Avocado and Goat Cheese. Can be made Vegan without Burger Sauce and sub House-made Baguette

The Dill Crunch Burger \$25

Crispy Chicken Thigh with White Cheddar, Pickled field Cucumber, Kale Slaw, Dill Ranch dressing on Garlic Buttered Brioche Bun

The Gunwale Chicken Wrap \$23.50

Grilled Chicken Breast, Candied Pecans, Dried Craisins, Tomatoes, Smoked Gouda and Arugula with Orange Aioli, in a Flour Tortilla

Chicken & Brie Sandwich \$25

Grilled Chicken Breast, Brie Cheese, Bacon, Pickled Shallots, Arugula & Sundried Tomato Aioli on a Baguette

NEW Braised Brisket Sandwich \$23

Braised Brisket with house BBQ Sauce, Chimmichuri Aioli, Caramelized Onions, pickled fresno Chillis, white Cheddar and Arugula on a brioche bun

Crab & Shrimp Tartine \$24

Crab and Shrimp Salad, Kewpie Mayonnaise, Mirin, Togarashi, Green Onion, Red & Yellow Peppers, Garlic and Cream Cheese, Topped with Cheddar Cheese on a half Baguette

Moroccan Lamb Burger \$26

House-made Lamb Patty with Fried Halloumi Cheese, Sumac Raita, Caramelized Onions and Arugula on a Brioche Bun

Grilled Steelhead & Avocado Burger \$24.50

Grilled Steelhead , Avocado, Spinach, toasted Nori & Miso Aioli on a Brioche Bun

The Port Side Beef Dip \$24

Slow Roasted Sirloin Beef with White Cheddar and Crispy Onion Strings on a Baguette with au jus

Add or substitute these to your Burger or Sandwich

ADD ONS

½ fries and ½ salad \$2
Cheese \$2.50
Bacon (x2) \$3.50
Mushrooms \$2
Shoe String Onions \$2

SUBSTITUTIONS

Kale Caesar Salad \$2.50
Pickled beet & goat cheese salad \$2.50
Yam or Truffle Fries \$3
Poutine \$4.25
Gluten Free Burger Bun \$3.00
Grilled chicken Breast (sub for the protein) \$2.25

ENTREES

Fish and Chips

1 piece \$18 | 2 pieces \$23.50

Tempura and Beer-battered Fresh Rockfish with Fries, Coleslaw and Tartar Sauce

NEW Tuna Poke Bowl \$28

Soy Marinated Yellowfin Tuna, Avocado, Wakame, Cucumber, Green Onion, Jalapeno, Peaches, Miso Nori Aioli, Furikake, over White Rice topped with Crispy Shallots

Steelhead Salmon \$27

6oz Grilled Steelhead Salmon with Butternut Squash Succotash, Sweet Corn Veloute and Green Herb Oil

Seafood Linguine \$32

Salmon, Crab, Prawns and Rockfish in a Garlic Dill Cream Sauce finished with Fresh Lemon, Parsley and Grape Tomatoes

Braised Brisket Mac & Cheese \$25

Braised Brisket with Kiefer's famous Mac & Cheese, finished with Green Onions and a BBQ sauce drizzle

Slow-Braised Pork Ribs \$35

A full Rack of Ribs, braised, baked and tossed in a Savory house-made BBQ sauce served with Coleslaw and Mashed Potatoes

New York Steak Frites \$45

A grilled 10 oz New York Steak topped with Sautéed wild Mushrooms and a Red Wine Demi Glaze, served with Truffle and Parmesan Fries and Bacon Aioli or Mashed Potatoes
Add Prawns (x4) \$11

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DESSERTS

Chocolate Mousse \$13

(Dairy free made with avocados), Served with raspberry coulis and whipped cream, GF and can be vegan

Peanut Butter & Chocolate Pot De Creme \$12

Chocolate ganache with Peanut Butter Custard and whipped cream

Skor Brownie \$12
With Vanilla Ice Cream

Key Lime Coconut Tart \$13
GF & can be Vegan without whip cream

Mini Donuts \$14
With Fireball Frosting

MILLTOWN FEATURES

MONDAYS

Pizza and Beer night! All of our pizzas are **\$17 (after 4pm)**
OK Spring Draft beers **\$6** and Craft beer **\$7 (after 4pm)**

TUESDAYS

Pasta night **\$18 (after 4pm)**
we have 3 pasta creations every Tuesday
30% off bottles of wine and Daily Draft Feature \$7.25

WEDNESDAYS

Wing Night! 1 lb of wings for **\$10 (after 4pm)**
Sapporo Lager **\$7.25** & Starboard Cocktails **\$6.74**

THURSDAYS

TRIVIA NIGHT 8PM
Daily Draft Feature **\$7.25**, Drunken Palmers **\$6.74**
& Old fashioned cocktails **\$12**

FRIDAYS

DJ NIGHT - *From 8:00pm*
OK 1516 Lager **\$7.25** & Starboard cocktails **\$6.74**

SATURDAYS

DJ ALIBABA FROM 8:00pm
Sapporo Lager **\$7.25**, Drunken Palmers **\$6.74**

SUNDAYS

Prime Rib Dinner (after 5pm) **\$28.95**
OK 1516 Lager **\$7.25**

House Rules of a minimum drink purchase with food specials and no takeaway food specials

BREAKFAST MENU

(10am-12:45pm Saturday and Sunday)
All of our poached eggs come medium poached

The Breakfast Pizza \$25

Prosciutto, Mozzarella Cheese and two Eggs, on a Pesto base with a Hollandaise Drizzle ...
you need to try this at least once ... it will change your idea of breakfast

Avocado Toast \$25

Sliced Avocado, two medium Poached Eggs, Buratta, Candied Walnuts, Lemon Zest,
Olive Oil topped with Hollandaise on an open faced Baguette served with Hasbrowns

Lumberjack Hash \$23

Andouille Sausage Sauteed with Hash Browns, Onions, Peppers and Kale, topped with
Two Medium Poached Eggs, White Cheddar Cheese and House-made Hollandaise

Milltown Breakfast \$18.50

2 Eggs choice of style (sunny side up, poached medium or scrambled) with Bacon or a
House-made Pork Patty, Hash Browns and Multi-grain Toast

New Chicken & Waffle \$25

Two pieces of our house made Fried Chicken, on a Bacon-infused Waffle with Ancho
Honey Glaze, Garlic Buttermilk Aioli, a Fried Egg and Green Onions

Bacon Waffles \$19

Maple Syrup, Peach Compote and Whipped Cream

Eggs Benedict \$19

Two medium poached eggs, Pea-meal Bacon and House-made Hollandaise
on an English Muffin with Hash Browns

24 hour Braised Brisket Benedict \$24

Two medium poached Eggs, 24 hour Braised Brisket, House-made Hollandaise
on an English Muffin with Hash Browns

Crab & Shrimp Benedict \$21

Two medium poached Eggs, Crab and Shrimp Medley and House-made
Hollandaise on an English Muffin with Hash Browns

Steak & Eggs Sandwich \$26

5oz Marinated Sirloin, Two medium Poached Eggs, Horseradish Aioli, Mushroom,
and Béarnaise Sauce on a toasted Baguette served with Hashbrowns

BEVERAGES TO COMPLIMENT YOUR BREAKFAST

Mimosa - Prosecco, & Orange Juice **\$9**

Mimosa (sour) - Prosecco & Pink Grapefruit Juice **\$9**

Or don't complicate it, simply have a glass of Prosecco **\$12**

Beermosa - Wheat Beer & Orange Juice **\$7.39**

Sour Beermosa - Yellow Dog Hazy IPA & Grapefruit Juice **\$7.39**

Aperol Spritz - Aperol, Prosecco & Soda **\$12**

Caesar - Vodka, Clamato Juice & Spices **\$9**

Or spice it up with our 3 Pepper Vodka Caesar **\$9**

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