



# 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

  @milltown\_bar

 milltownbarandgrill

*Please inform your server of any allergies*

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

## DAILY

Soup Bowl \$10.50 | Cup \$7.5

## APPETIZERS

### Yam Fries \$12

With a Chipotle Aioli

### Truffle Fries \$14.50

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

### Fried Pickles \$15.50

Deep fried pickles with dill & sriracha aioli

### Burnt Ends \$23.50

Sweet and Smokey Pork Belly ends, House Mustard BBQ Sauce, and Pickled Fresno Chillies and House-made Cornbread

### Cornbread \$8.25

House-made Cornbread with Whipped Honey Butter

### Fresh Salmon Tacos \$21

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

### Tuna Tataki \$18.50

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

### Roasted Peach Burrata \$22

Burrata with roasted peach ponzu, crispy prosciutto, candied walnuts, cucumber, cherry tomatoes & fennel served with crustini

### Loaded Barge Nachos \$30

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 \$25

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 \$26.50

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

### Superfood Salad \$20

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 \$26

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 \$25

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 \$25

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 \$22.50

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

### Tug Boat Burger \$26

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

### Battleship Burger \$26

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

### Veggie Burger \$24

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 \$24.50

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

### Chicken & Brie Sandwich \$26

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

### NEW Braised Brisket Sandwich \$24

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 \$26.50

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

### Grilled Steelhead & Avocado Burger \$25

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

### POSSIBLE NEW BAGUETTE OR DIF PREP

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

*Sub our fresh baked to order baguette (pizza dough) for \$1*

**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 \$19 | 2 pieces \$24.50

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

### Tuna Poke Bowl \$29

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

### Prawn & Elote Rice Bowl \$34

Spicy garlic lime prawns with sweet corn salsa, shredded haloumi cheese, black beans, avocado, tahin, jalapenos & salsa verde with lime over rice

### Seafood Linguine \$34

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

### Braised Brisket Mac & Cheese \$26

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

### Slow-Braised Pork Ribs \$37

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

### Ribeye Steak \$45

Ribeye steak grilled medium with chimichurri, roasted baby potatoes and buttered green beans

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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

**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 8:30pm*  
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) **\$29.95**  
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 Hashbrowns

### 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

### Chicken & Waffle \$26

One piece 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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