

DRINK
eat well
BE HAPPY

THE OAKVILLE

Pump
&
PATIO

STARTERS & Shareables

DAILY SOUP

Made fresh daily with the finest ingredients \$7

FRENCH ONION SOUP

A rich and hearty beef broth with onions and served au gratin with croutons and melted Swiss cheese \$9 *Ask for G.F. / D.F.*

PANKO CRUSTED BRIE

Baked double cream brie served with bacon onion jam, pesto, garlic artisan loaf and fresh fruit \$16

MOZZARELLA STICKS

Double batter mozzarella cheese served with marinara sauce \$13

SEA SALT & CRACKED PEPPER DRY RIBS

Individually cut pork spare ribs, fried and seasoned with sea salt, cracked black pepper, minced garlic, olive oil \$17 *G.F. / D.F.*

CALAMARI

Lightly dusted fried squid rings served with cajun aioli and fresh lemon \$15

SMASHED GUACAMOLE

Fresh avocado with cilantro, shallots, lime juice, topped with pico de gallo, served with corn chips \$11 *G.F. / D.F. / V*

THAI CAULIFLOWER BITES

Battered cauliflower florets tossed in a spicy Thai chili sauce on a bed of crispy lo-mien noodles, garnished with sesame seeds, spring onions \$12

EDAMAME BEANS

Steamed soy bean pods tossed with extra virgin olive oil and kosher salt, served with hoisin sesame sauce \$11 *G.F. / D.F. / V*

ITALIAN PICNIC

Assorted cold cuts, imported cheeses, artisan loaf, grapes, raisins & a variety of spreads \$21

CANADIAN SLIDERS

3 Mini beef sliders, peameal bacon, caramelized onion, mushroom cheddar and garlic aioli \$15

BACON STUFFED JALAPEÑOS

Fresh jalapeño peppers, cream cheese, applewood smoked cheddar, bacon and caramelized onions. Garnished with spring onion and zesty ranch drizzle \$13 *G.F.*

SPINACH & ARTICHOKE DIP

Our homemade spinach and artichoke dip served warm with corn chips \$16 *G.F.*

SALADS

CAESAR

Crisp romaine lettuce tossed with **bacon**, parmesan, croutons and a garlic lover's dressing \$13 *Ask for G.F.*

GREEK

Crisp romaine lettuce tossed with cucumber, tomato, red onion, bell pepper, kalamata olives and feta cheese in our house Greek vinaigrette \$14 *Ask for G.F. / D.F. / V*

CAPRESE

Vine ripened tomatoes, fior di latte, fresh basil, EVOO, balsamic reduction \$14 *G.F.*

SUB FIOR DI LATTE FOR AVOCADO

QUINOA POWER BOWL

Quinoa grains, mixed greens, chickpeas, sunflower seeds, pumpkin seeds, raisins, red onion, bell pepper, cucumber, carrot, celery, candied walnuts and fresh avocado tossed in red wine vinaigrette \$16 *G.F. / D.F. / V*

ADD | CHICKEN \$6 | STEAK \$8 | SHRIMP \$8 | SALMON \$13

AVOCADO CHICKEN SALAD

Baby spinach, arugula, cucumber, tomato and red onion in honey balsamic vinaigrette. Topped with fresh avocado, feta cheese and grilled chicken \$20 *Ask for D.F.*

COBB SALAD

Mixed greens, romaine, grilled chicken, bacon, hard-boiled egg, butternut squash, beets, tomatoes, onions, avocado and gorgonzola cheese, tossed with ranch dressing \$20 *Ask for G.F. / D.F.*

STEAK AND BLUES

Mixed greens, red onion, mushroom and tomato in a red wine vinaigrette. Topped with grilled flat iron steak, crumbled blue cheese and crispy onions \$22 *Ask for G.F. / D.F.*

TACO SALAD

Romaine, bell pepper, tomato, onion, corn & black beans and tex mex cheese tossed with a southwest chipotle dressing. Served in a crispy tortilla bowl with your choice of tex mex beef or grilled chicken \$20 *Ask for G.F. / D.F.*

ROASTED BEET AND GOAT CHEESE

Arugula, roasted beets, butternut squash, red onion, candied walnuts tossed in honey balsamic vinaigrette. Topped with grilled chicken and goat cheese \$20 *Ask for D.F.*

Sandwiches & WRAPS

[All of our sandwiches are served on fresh baked COBS Bread]

SUB | SWEET POTATO FRIES \$3 | PARM FRIES \$2 | CAESAR \$3 | GREEK \$4 | ONION RINGS \$4 | FRENCH ONION SOUP \$5

PASTRAMI REUBEN

Thinly sliced pastrami, Swiss cheese, sauerkraut and Russian dressing on grilled marble rye with pickles \$18

PUMP CLUB

Layers of grilled chicken, black forest ham, bacon strips, lettuce, tomato, Canadian cheddar cheese, **mayo**, served on your choice of bread \$18

LOBSTER & AVOCADO WRAP

Lobster, smashed avocado, bacon strips, shredded lettuce, tomato, Swiss cheese and bistro sauce \$18 **SUB CHICKEN**

BUFFALO CHICKEN WRAP

Crispy chicken filets, buffalo hot sauce, red onion, tomato, tex mex cheese and shredded lettuce \$17

PUMP HOUSE SLIDERS

Slow roasted shaved AAA Top Sirloin, sautéed mushrooms, caramelized onion and melted mozzarella on a garlic baguette with au jus and horseradish ranch \$23

CHICKEN CIABATTA

Grilled chicken, double cream brie, bacon onion jam, caramelized onions, arugula and balsamic reduction, on sea salt & black pepper ciabatta \$18

VEAL KAISER

Breaded veal, marinara sauce, mozzarella and parmesan cheese, served on a kaiser with caramelized onions, sautéed mushrooms and hot banana peppers \$19

Pump Signature BURGERS

All of our signature burgers are homemade with 100% Canadian beef and come with lettuce, tomato, red onion and pickles. Served with choice of fries, house salad, coleslaw, baked potato, or daily soup. Our burgers are all served on a COBS Bread bun. **Gluten free burger bun ADD \$2**

SUB | SWEET POTATO FRIES \$3 | PARM FRIES \$2 | CAESAR \$3 | GREEK \$4 | ONION RINGS \$4 | FRENCH ONION SOUP \$5

ADD | BACON \$2 | AVOCADO \$3 | CHEESE \$1

CLASSIC

Our homemade signature burger with Canadian cheddar cheese \$16

BANQUET

Canadian cheddar cheese with bacon strips or peameal \$17

CHICKEN BACON BRIE

Ground chicken patty, double cream Brie, bacon jam, tomato, onion, arugula, garlic aioli \$18

BLACK & BLUE

Blue cheese, caramelized onions, mushrooms, arugula, tomato, crispy onions, balsamic reduction \$18

HOLY AIOLI

Mozzarella cheese, bacon strips, caramelized onion & garlic aioli \$18

BACON GUACAMOLE

Bacon strips, mozzarella cheese, smashed avocado, garlic aioli \$18

WHISKEY

Caramelized onions, mushrooms, swiss cheese, crispy onions, Forty Creek whiskey barbecue sauce \$18

VEGAN

Meatless patty, smashed avocado, quinoa grains, mixed greens, tomato, garlic aioli \$17

Gluten Free = GF | Dairy Free = DF | Vegan = V

PASTA

All pastas are served with garlic crostini
Gluten free option available **ADD \$3**

CHICKEN FETTUCCINI

A classic parmesan alfredo sauce tossed with fettuccini noodles and topped with your choice of grilled or blackened chicken \$19

BAKED BOLOGNESE

100% seasoned ground beef prepared in a robust tomato sauce, tossed with penne and baked with mozzarella, cheddar and parmigiano reggiano \$19

CHICKEN GORGONZOLA

Sauteed chicken, sundried tomatoes and roasted red peppers tossed in a gorgonzola cream sauce with baby spinach fettuccine noodles \$20

PENNE FRA DIAVOLO

Jumbo tiger shrimp, lobster, roasted red pepper and baby spinach tossed in a spicy rosé sauce \$22

WINGS & things



\$15 SINGLE (10) **\$27** DOUBLE (20)

\$60 PARTY (50)

- Mild -
- Medium -
- Hot -
- Buffalo Butter -
- Honey Garlic -
- Hot Honey -
- Forty Creek™ -
- Southern Cajun -
- Dry Cajun -
- Lemon Pepper -
- Salt & Pepper -
- 5 Alarm -



Want them grilled? It just takes a little longer...

Available Gluten friendly.

CHICKEN TENDERS

Fresh never frozen chicken tenders, hand breaded in a buttermilk batter to order and served with French fries. Try them tossed in one of our wing sauces \$16

CELERY & CARROTS

Served with blue cheese or ranch dip \$5

FRENCH FRIES

Thin cut with skin on **G.F.**
SMALL \$4 | LARGE \$7
ADD | GARLIC PARMESAN \$2

QUESADILLA

Crispy flour tortilla loaded with tex mex cheese, tomato, onion and bell pepper, served with sour cream and house salsa
VEGGIE \$16 | CHICKEN \$21
TEX MEX BEEF \$20

FAJITAS

Grilled peppers and onions served sizzling on a skillet. Accompanied by warm flour tortillas, pico de gallo, cilantro lime crema, house salsa, shredded lettuce and tex mex cheese
GF Lettuce Wraps
ADD | GUACAMOLE \$3
VEGGIE \$20 | CHICKEN \$23
BEEF \$26

ONION RINGS

Crispy battered and fried, served with Forty Creek™ whiskey barbecue sauce \$9

POUTINE

French fries topped with Québécoise cheese curds and house beef gravy
\$11 G.F.

SWEET POTATO FRIES

Thin cut, served with cajun mayo **G.F. / D.F. / V**
SMALL \$7 | LARGE \$10

MACHO NACHO

Corn chips layered with tex mex cheese, grilled chicken, steak, chili con carne, shredded lettuce and diced tomatoes. Served with house made chili con queso sauce and sour cream \$28
ADD | GUACAMOLE \$3

TACOS (3)

Flour tortillas loaded with guacamole, corn and black bean salsa, tomato, shredded lettuce and a drizzle of cilantro lime sour cream **GF Lettuce Wraps**
FRESH AVOCADO \$15
CHICKEN \$16 | TEX MEX BEEF \$16
EXTRA TACO \$5

Gourmet Napolitano PIZZA

Our pizzas are baked in our authentic Moretti Stone Oven
Gluten friendly crust available **ADD \$3**
Ask for Dairy free

MARGHERITA

Fior di latte cheese, pomodoro sauce, fresh basil and extra virgin olive oil \$17
ADD | PROSCIUTTO DI PARMA \$4

ROASTED VEGETABLE

Pesto, baby spinach, bell pepper, red onion, zucchini, mozzarella, goat cheese, balsamic drizzle \$17
ADD | CHICKEN \$3

SOUTHWEST CHICKEN

Grilled chicken, bacon, onions, roasted red peppers, mozzarella, barbecue sauce, Southwest chipotle drizzle \$17

BLUE CHEESE PIZZA

Bianco, caramelized onions, mushrooms, sundried tomatoes, candied walnuts and blue cheese with fresh arugula and balsamic drizzle \$17

ULTIMATE PEPPERONI PIZZA

Pepperoni, pomodoro sauce, mozzarella & more pepperoni \$17

TRE PORCELINI

Italian sausage, spicy soppressata, pancetta, mozzarella, pomodoro sauce \$18

POLYNESIAN FUSION

Black forest ham, bacon, pineapple, hot banana peppers, mozzarella, pomodoro sauce \$18

TEDESCA

Italian sausage, red onion, button mushroom, roasted red pepper, chili flakes, mozzarella, pomodoro sauce \$18

CALABRESE

Spicy soppressata, capicola, pepperoni, green olives, hot banana peppers, mozzarella, pomodoro sauce \$19

Pump CLASSICS



AAA HOUSE CUT STEAKS | ALASKAN HALIBUT
WILD CAUGHT SALMON

MARKET PRICE
Ask server for today's creation

BABY BACK RIBS

Succulent, fall off the bone baby back pork ribs brushed with our house barbeque sauce, served with a baked potato & house slaw \$27
G.F. / D.F.

HALIBUT FISH & CHIPS

Hand battered to order in crispy beer batter, with French fries, creamy coleslaw and made in-house tartar sauce \$23 **D.F.**

ASIAN STIR-FRY

Fresh medley of garden vegetables sautéed in a sweet & tangy stir-fry sauce, with lo-mein noodles, toasted sesame seeds and spring onions **D.F.**
VEGGIE \$16 | CHICKEN \$20
BEEF \$17 | SHRIMP \$23

CURRY BOWL

Our homemade curry with fresh vegetables and exotic spices, served over basmati rice with warm naan bread
Ask for **G.F. / D.F.**
VEGGIE \$18 | CHICKEN \$21

TUSCAN CHICKEN

Roasted chicken breast stuffed with sundried tomatoes, roasted red peppers, spinach, fior di latte, artichokes and basil. Topped with a roasted tomato chutney with wild rice and panzanella salad \$21

JAMBALAYA

Jumbo black tiger shrimp, chorizo sausage, chicken, bell pepper, onion and okra, sautéed in a traditional Cajun tomato sauce, served on a bed of Louisiana rice with roasted corn kernels \$21 **G.F. / D.F.**

Great
FOOD.
FRIENDS.
TIMES.

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