



Brunch (available until 2pm)

Ricos' Breakfast Bagel \$8
toasted bagel, tomato, smoked bacon, fried egg, cheddar cheese, lettuce, mayo

Breakfast Bowl \$13
hash browns, bacon, sausage, peppers, onion, shredded cheese, two eggs and toast

Full Court Breakfast \$14
two eggs any style, bacon or Spolumbo's chicken sausage, hash browns and toast

Champion Omelette \$14
three-egg omelette (your choice of three fillings) hash browns and toast
(ask your server)

Appetizers

Soup of the Moment cup \$5 bowl \$7.5

Add house made focaccia \$2

Fries small \$3 large \$6

Sweet potato Fries small \$4 large \$8
Served with chipotle mayo

Truffle Fries small \$5 large \$10
Fries with grano Padano, green onions, Truffle mayo

Fried Pickles \$9
6 pieces of battered pickles fried, served with chipotle mayo.

Warm Buffalo Chicken Dip GF \$15
Chicken, cream cheese, franks red hot sauce, garlic, served with Tres Maria corn tortilla chips

Warm Artichoke & Asiago Dip GF v \$15
Artichokes, cream cheese, asiago, red pepper, garlic lemon served with Tres Maria corn tortilla chips

Corn Taco GF \$11
3 Tres Maria corn tacos, cabbage and carrot slaw, pickled onions, pico de gallo, pulled pork, queso fresco
***Veggie Option, avocado instead of pork

Pork Gyoza \$11
pork gyoza, pea shoots, green onion & sweet chili soy dip

Chicken Fried Ribs \$14
pork riblets fried in batter, sriracha mayo, honey drizzle, green onion (Bone-in)

Baked Jumbo Wings GF \$14
medium, hot (Ralph sauce), Greek, salt and pepper, sweet chili lime, teriyaki, gochujang, honey garlic
(25 minute cooking time)

Nachos GF v \$17
Tres Maria corn chips, peppers, black olives, pickled peppers, pico de gallo, queso fresco, salsa, sour cream

All menu ingredients are fresh and locally sourced. Along with "AAA" Alberta Beef. Chicken and Pork

GF Gluten Friendly v Vegetarian

Salads

- Add Chicken to Any Salad For \$5
- Mixed Greens GF v \$13
tomatoes, cucumber, shredded carrot, pickled red onion, sun dried cranberries, pumpkin seeds, chèvre, fig and white balsamic dressing,
- Asian Salad GF v \$14
greens, purple cabbage, red peppers, shredded carrots, pea shoots, orange segments, sliced almonds, tahini dressing, sesame seeds
- Santa Fe Salad GF v \$15
corn, black beans, peppers, cilantro, lime, avocado, dates, organic mixed greens, queso, avocado, smoked paprika and lime dressing
- Caesar Salad GF(w/o croutons) v \$13
crisp romaine, house made creamy garlic dressing, focaccia croutons, grated grana padano, lemon

Bowls

- Butter Chicken GF (w/o naan bread) \$15
Chicken breast in house made butter sauce served on basmati rice with naan bread
- Red Thai Curry Shrimp GF \$16
Large white pacific shrimp, house made red Thai curry coconut sauce, rice noodles, peppers, onion, pea shoots, lime
- Pasta a la crème de Champignons v \$16
assorted gourmet mushrooms, cream, white wine, thyme, garlic, grana Padano w/ garlic toast
- Pasta Bolognese \$16
Homemade meat sauce served on top Spaghetti, topped off with grana padano and garlic toast.

Mains

All sandwiches & burgers served with your choice of mixed greens, salad, fries, or cup of soup.

- Upgrade to caesar salad or sweet potato fries \$2.5
- Upgrade to truffle fries \$3
- Gluten Free Bun * \$2

- MVP Burger \$17
6oz Alberta beef burger, onion bacon jam, fried haloumi cheese, sliced tomato, mayo on a toasted brioche bun.
- Ultimate Chicken BLT \$16
roasted chicken breast, smoked bacon, sriracha mayo, pickled peppers, provolone cheese, lettuce, tomato on house made focaccia
- Kahlua Pulled Pork \$15
slow roasted Alberta pork shoulder, house made Kahlua sauce, southwest slaw on toasted brioche bun

- Bahn Mi (Korean style) \$16
crispy pork belly, gochujang sauce, cucumber, pickled carrots, pea shoots, sriracha mayo on ciabatta
- Veggie Burger v \$16
People's Food veggie patty, sliced cucumber, tomato, lettuce, pickled red onion with tahini sauce on a brioche bun

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