

# Branches

fresh food experience

## Specials

### *Why Not Wine Thursdays*

Wine, Live Music... Why Not?

From 6 - 8 pm enjoy delicious house wine specials

6 oz. only \$6.5

9 oz. only \$9

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### *Friday Date Night*

Enjoy one appetizer, two house salads, one pizza, one dessert, and two glasses of wine for only \$55.

View our Date Night Menu for more details.

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### *Brunch with Branches*

Special menu items, ask server for details

Saturday and Sunday

open - 2 pm

Visit our website for updates on specials,  
events, and more!

[branchesdining.com](http://branchesdining.com)




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## Salads & More

add: Grilled Chicken 6, Garlic Shrimp Skewer 7, Herb Bread 3

Grilled Romaine 12

grilled artisan romaine heart with crispy capers, shaved parmesan and house-made Caesar dressing  
(omit capers for )

✓ Asian Salad 14

mixed greens, mango, pickled carrots and ginger, edamame, sesame seeds, crispy vermicelli, ginger sesame vinaigrette (omit vermicelli for )

 Spinach Quinoa Power Salad 14


quinoa, daikon, yellow beet, apple, bell peppers, edamame and wild rice blend, sweet onion vinaigrette

### Sandwiches

ask your server about our selection of sandwiches prepared fresh daily. Served with your choice of house salad or fries.  
Substitute sweet potato fries add 2

## Appetizers


Potato Crisps 9

toasty warm crisps perfect for sharing served with maple bacon dip (can be prepared  - ask your server)

✓ Crispy Pickle Fries 10

battered dill pickle fries served with spicy chipotle aioli

Pan-Seared Scallops 12

seared scallops with apple cider beurre blanc, soft polenta, parmesan and crispy sage (omit sage for )


✓ Goat Cheese Pucks 12

crispy panko crusted goat and cream cheese pucks served with mango chutney

✓ Roasted Tomato Bruschetta 12

forno-toasted herb bread crostini with ricotta and roasted tomato, finished with thyme and drizzled with buckwheat honey

✓ Chickpea Panisse Wedges 12

provençal style chickpea wedges with guacamole, roasted tomato salsa, lime sour cream (can be prepared  - ask your server)

✓ Vegetarian  Gluten Friendly

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## *From the Forno*

### WOOD FIRED PIZZA

**GF** gluten-friendly crust add 3

✓ Margherita 14.5

tomato sauce, fresh mozzarella, parmesan, grape tomatoes, fresh basil

✓ Mushroom & Ricotta 15.5

forest and field mushrooms with shallots, mozzarella and truffle oil  
add spinach 1

Chicken Pesto 15.5

roasted chicken, peppers, pumpkin seed pesto, asiago, crispy sage

Italiano 16

tomato sauce, chorizo sausage, capicola ham, salami topped with fresh arugula, add mushrooms 2

Chef's Pizza

ask your server about the daily pizza creation

## *From the Kitchen*

Warm Chicken Panini 16

herb roasted chicken breast served on French bread, roasted garlic mayo, arugula, Havarti and orange fig jam

Alberta Sirloin Beef Burger 17

tuxedo bun, roasted garlic mayo, Korean bbq sauce, balsamic portabella mushrooms, white cheddar, fresh lettuce, shaved red onion (for **GF** bun add 3 and omit bbq sauce)

Salmon Bowl 17.5

grilled salmon, roasted potatoes, arugula, feta, roasted red peppers, sundried tomatoes, maple balsamic dressing, green onion (can substitute chicken breast)

✓ Thai Green Curry Vegetable Bowl 17.5

your choice of sesame soy tofu or chicken served with coconut rice, celery, carrots, onion, zucchini, purple cabbage, mushrooms, bell peppers and coconut lemongrass broth

Jerk Chicken Tacos 17.5

four soft flour tortillas with hearts of palm slaw, herb chicken, feta, cilantro, jerk mayo, fresh lime wedge (**GF** with corn tortillas)

Chef's Special

ask your server about the daily creation

✓ Vegetarian **GF** Gluten Friendly

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## Beverages

### By the Bottle

Domestic

Coors Light, Sleeman's Honey Brown, Stella Artois, 6

Alley Kat Main Squeeze

 Daura Damm 7

### Local Draught Beer

Aprikat, Scona Gold 16oz. Sleeve 6

### Wine

Featured Wine - white or red

6oz 9oz bottle

Prosecco

9 12.5 36

9 36

### White Wine

Dal Cero Pinot Grigio - Italy

10 14.5 40

Siete Cuchillos Chardonnay Blend - Argentina

10 14.5 40

Stoneleight Latitude Sauvignon Blanc

11 16 45

- New Zealand

### Red Wine

La Florencia Malbec - Argentina

14.5 40

Hayes Ranch Cabernet Sauvignon - USA

10 14.5 40

Esser Vineyards - Pinot Noir - USA

11 16 45

*Wines are subject to availability*

### Signature Drinks

Caesar 9

Mimosa 9

ask your server about seasonal cocktails

### Non-alcoholic

Assorted Bottled Pop 2.5

Bottled Water 2

Italian Soda 3

Iced Tea/Juices 3

San Pellegrino 750mL 6

True Büch Kombucha

- ginger, mojito mint 5.5

Coffee/Tea 2.25

Espresso/Americano 2.5

Cappuccino/Latte/Chai 4.25

Caramel, Vanilla or Mocha Latte 4.75

London Fog 3.75

Hot Chocolate/Milk Steamer 3.5

Kids Hot Chocolate 2.75

*Substitute soy or almond milk add .50*