BOROUGH
by murrieta's

STARTERS

Fresh Baked Bread roasted garlic butter, parmesan (v) **7**
Warm Pretzels rock salt, pickled jalapeño, beer cheese, spicy mustard (v) **15**
Fried Brussels Sprouts maple glaze, chili pepper, spiced almonds (vg, gf) **16**
Warm Mushrooms Dip goat cheese, fried onions, toasted milk bread (v) **19**
Calamari pickled chilis, sweet bell peppers, red onions, tzatziki (gf) **19**
Ahi Tuna Tartare kimchi cucumbers, yuzu kosho vinaigrette, chili dusted tapioca cracker (gf) **17**
Fried Chicken Wings miso honey glaze, toasted sesame, green onions, togarashi, pickled ginger aioli **19**
Gallo Mussel Boil cajun prawn-butter, andouille sausage, corn "ribs", potato, sourdough toast **28**
Charcuterie Board cured meats, artisan cheeses, pickles, preserves, crostinis **28**

SOUP/SALADS

Mushroom Velouté truffled crème fraiche, scallion oil, sourdough croutons (v) **9/12**
Mixed Greens sliced apples, almond praline, balsamic vinaigrette (vg) **9/13**
Caesar chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing **12/16**
Roasted Beets toasted buckwheat, goat cheese, roasted shallot vinaigrette (v) **15**
Niçoise Salad ahi tuna, baby potatoes, green beans, tomatoes, olives, mint yogurt dressing **23**

Enhancements rotisserie chicken **7** | (3) sautéed prawns **11** | (3) seared scallops **16**
6oz flatiron steak **17** | 5oz roasted salmon **17**

SANDWICHES

all sandwiches come with house cut fries or substitute side salad or soup **+2**

Fried Halloumi charred corn salsa, shaved lettuce, smoked chili aioli, ciabatta (v) **22**
Rotisserie Chicken Club bacon, lettuce, tomato, cheddar, aioli, milk bread loaf **22**
Fried Chicken Cajun honey butter, bread & butter pickles, coleslaw, sesame milk bun **22**
Prime Rib Melt roasted mushrooms, Swiss cheese, smoked onion aioli, ciabatta **25**
Wagyu Beef Burger classic garnishes, American cheese, Borough sauce, sesame milk bun **27**

PIZZAS

Margherita tomato sauce, gem tomatoes, basil, mozzarella (v) **21**
Mushroom truffle crema, roasted mushrooms, kale, pecorino, crispy onions (v) **25**
Philly Cheesesteak Pizza cheese sauce, shaved prime rib, sautéed onions, red peppers, pickled chilis **28**
Pepperoni tomato sauce, smoked chili honey, mozzarella **23**
BBQ Chicken bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar **24**

Crust Crushers chipotle aioli, Borough's ranch, lemon parmesan aioli, creamy blue cheese **3**

PASTAS

Rigatoni parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs (v) **22**
Pappardelle house made pasta, braised short rib ragout, parmesan, basil **27**
Gnocchi Gratinée snow crab, herb cream cheese, preserved lemon, pan grattato, arugula **38**
Seafood Linguine mussels, prawns, scallops, baby tomatoes, arugula, aglio olio **37**

MAINS

Crispy Fried Falafels grilled baby carrots, spiced cashew, red Thai curry, cilantro oil (vg) **24**
Fish & Chips beer battered cod, lemon, tartar sauce **23**
Maple Glazed Salmon toasted barley risotto, green beans, carrot purée, crispy garlic **37**
Rotisserie Half Chicken shallot crust, hand-cut fries, BBG gravy **32**
AAA Alberta Flatiron mashed potatoes, broccolini, red wine jus **32**

NON-ALCOHOLIC

Pop 4
pepsi, diet pepsi, 7up, ginger ale, iced tea

Juice 5
grapefruit, pomegranate, orange, cranberry, clamato

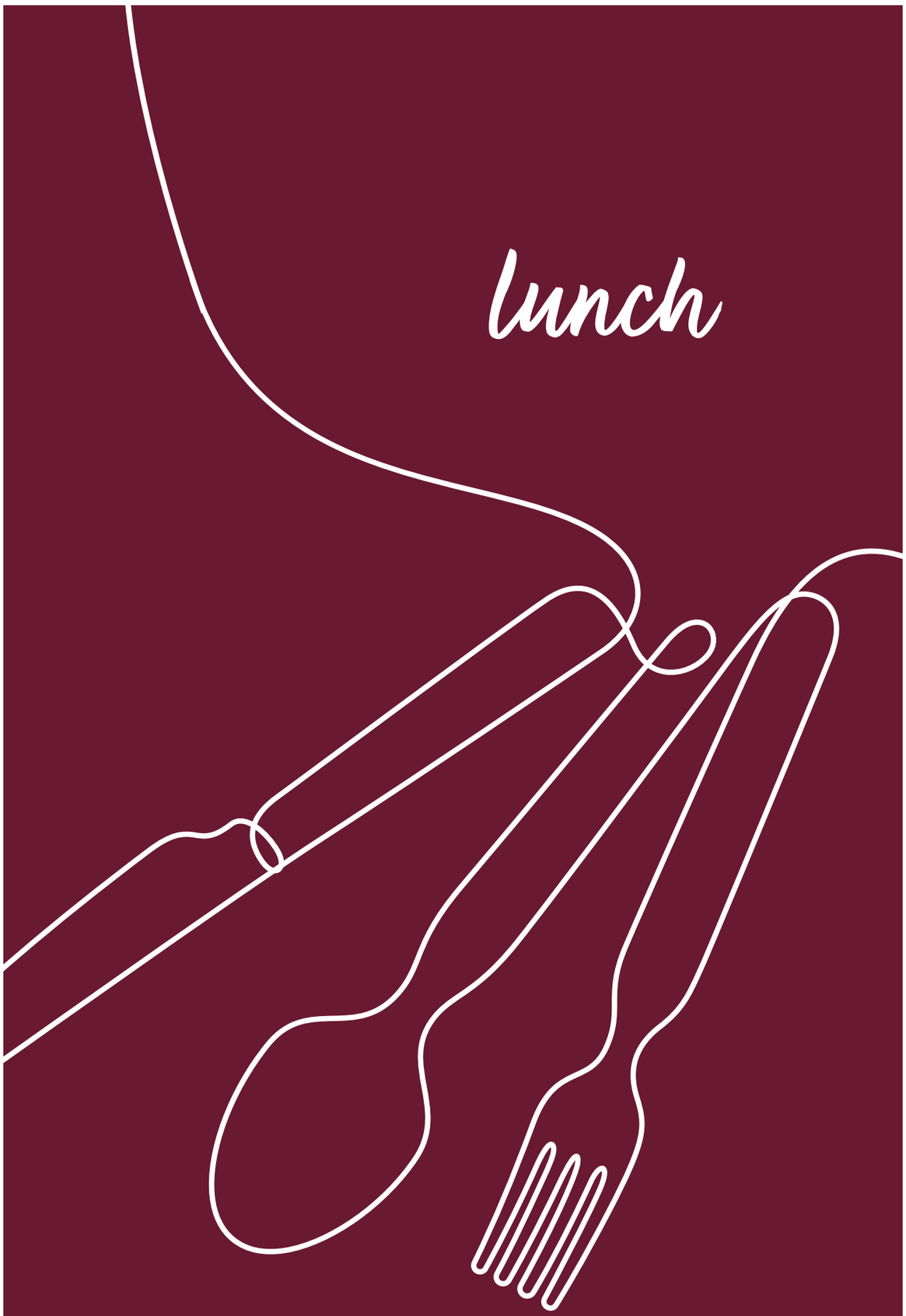
Still & Sparkling Water 4
cold sparkling, cold still, ambient still

Tea 4

Coffee 4

please advise your server of any food allergies & intolerances | prices are subject to GST
parties of 8 or more subject to 20% gratuity | (gf) gluten free (v) vegetarian (vg) vegan | Winter 2026

lunch



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