

Where Good Friends Meet...

ROY'S TOWNE PUB

You're at Home Here...

LIGHTER FARE

White Wine & Garlic Hollie Wood Clams

Bacon | Peas | Roasted Garlic | Roast Lemon \$16

Albacore Tuna Poke GF

Avocado | Nori | Shaved veg | Citrus Miso \$15

Torched Albacore Tuna GF

Wasabi | Pickled ginger | Sprouts | Citrus Miso \$15

S&P Fried Humbolt Squid

Pickled ginger & onion | Togo mayo | Togarashi \$15

Veggie Pakora & Raita GF V

House fritter made with peas, cumin seeds, potato & chillies | Grilled papadum \$12

Hummus & Garlic Naan V

Fresh veg | Peppercorn & buttermilk ranch \$14

Edamame Sea salt \$6.5 GF V

Tacos GF V

3 Abuelos corn tortillas | Shredded cabbage | Spicy aioli | Pickled onion | Salsa & sour cream on the side \$15

{ Beer-battered cod, roasted chicken, spicy beef, house-smoked brisket or smoked chorizo. Sub torched tuna loin +\$6 }

Wings

Celery & carrot sticks. Ranch or Blue Cheese dip \$13.5

{ Citrus Miso | Hot Tropic Thunder | S&P | BBQ | Kitchen Sink | Blue Moon | Franks Hot | Sweet 'n Sassy | Honey Garlic | Honey Garlic Cajun }

Poutine

House-cut fries | Cheese curds | Mozza | Truffle demi glace \$12 Sub sweet potato fries \$2 Add smoked brisket or roasted chicken \$6

Buttermilk Fried Chicken & Fries

Marinated & breaded boneless chicken thighs | Drizzled honey | Honey mustard or plum sauce dip \$14

Sweet Potato Fries & Spicy Aioli V \$10

Deep-Fried Pickle Spears V 5 for \$5

ADDS

Albacore tuna \$9.5
Local waters cod \$6
3 wild prawns \$6
1/2 Avocado \$3
Sockeye salmon \$9

Roasted chicken \$6
2 Strips bacon \$3
AAA Top Sirloin \$15
Smoked chorizo \$5.5
Smoked brisket \$6

SANDWICHES

WITH ROY'S FRIES, DAILY SOUP OR HOUSE GREENS

Roy's Towne Burger GFO

1/3 lb ground chuck | Cheddar | Bacon | Sautéed mushrooms | Lettuce | Tomato | Onion | Pickle | Roasted garlic aioli | Portofino Peasant bun \$17

Veggie Burger V

House-made roasted mushroom & jalapeno patty | Cheddar | Sprouts | Pickle | Onion | Romesco | Roasted garlic aioli | Portofino Brioche bun \$16.5

Chicken Club GFO

Roasted chicken breast | Bacon | Cheddar | Lettuce | Tomato | Onion | Basil mayo | Portofino Peasant bun \$17

Slow-Smoked BBQ Brisket Sandwich GFO

House-smoked brisket | Caramelized onions
BBQ sauce | Garlic aioli | Portofino Pretzel bun \$15
Cheddar \$2

Grilled Sockeye Burger GFO

Wild local Sockeye | Sprouts | Pickled onion | Roasted pepper aioli | Portofino Brioche bun \$16

SOUP & SALAD

House-Made Daily Soup

Garlic focaccia Large \$9 Small \$6

Roy's Clam Chowder

Hollie Wood clams | Bacon | Potatoes | Creamy fish velouté | Garlic toast \$15

Tuna Niçoise GF

Torched Albacore | Roasted potatoes | Pickled green beans | Pickled onion | Grape tomatoes | Mixed greens | Olive tapenade | Grilled lemon | Lemon vinaigrette \$17.25

Smoked Steelhead Salad GF

Mixed greens | Smoked Steelhead | Pickled onion | Cucumber | Dill | White wine & lemon dressing \$16

Caesar Style Salad GFO

Mixed greens | Grana Padano | Fried capers | Garlic crostini | House Caesar vinaigrette \$15

ENTREES

Hollie Wood Clam Linguine

Hollie Wood clams | Garlic | Capers | Sweet peppers | Parsley | Tomato | Fresh basil | Red curry miso broth \$21

Cod 'n' Chips

Beer-battered local waters cod | House slaw | House tartar | Roy's crispy fries 2 pieces \$19 1 piece \$15

Grilled Wild Sockeye Dinner **GF** (5-9PM)

Potatoes & veg of the moment | Onions | Romesco \$21

Sirloin Steak Dinner **GF** (5-9PM)

7 oz AAA top sirloin | Potatoes & veg of the moment | Onions | Romesco \$22

PIZZA

GF Gluten-free crust Medium +\$2.5 Large +\$4.5

Royston Regal

Ham | Pepperoni | Mozza | Mushrooms | Onions | Bell peppers | Fresh tomato \$16 / \$20 / \$24

Jay's Chicken Bacon Ranch

Chicken breast | Bacon | Mozza | Ranch dressing | Bell peppers \$16 / \$20 / \$24

Margarita Thin Crust **v**

Mozza | Tomatoes | Fresh basil \$15 / \$18 / \$21

Meat Lovers

Spicy beef | Pepperoni | Bacon | Ham | Mozza \$16 / \$20 / \$24

Bacon Double Cheeseburger

Spicy beef | Ham | Bacon | Mozza | Cheddar | Onions \$16 / \$20 / \$24

Spicy Squealer

Chorizo | Mozza | Caramelized onions | Jalapenos | Pineapple | House BBQ sauce \$16 / \$20 / \$24

Mediterranean

Chorizo | Mozza | Goat cheese | Sundried tomatoes | Onions | Artichokes | Roasted garlic cloves | Olive tapenade \$16 / \$20 / \$24

The "Fun-Guy" **v**

Mozza | Goat cheese | Roasted mushrooms | Caramelized onions | Garlic aioli | Truffle-dressed arugula \$15 / \$18 / \$21

Hawaiian

Ham | Bacon | Mozza | Pineapple \$15 / \$18 / \$21

Vegetarian **v**

Mozza | Feta | Romesco | Roasted mushrooms | Olive tapenade | Arugula | Caramelized onions \$15/\$18/\$21

Pizza Additions per Add-On Meat or Cheese \$2 / \$2.5 / \$3 Veggies \$1.5 / \$2 / \$2.5

DAILY SPECIALS

MONDAY

Cod 'n' Chips

TUESDAY

Jug & Large Pizza

WEDNESDAY

Schnitzel

THURSDAY

Burger & Beer

FRIDAY

Steak & Prawns

SATURDAY

Clam Linguine

SUNDAY

Brunch 11:30-2

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www.TheRoyPub.com | GoodTimes@TheRoyPub.com |  Roy's Towne Pub/TheRoy |  TheRoyPub

We are proud to present you with quality food that is prepared in-house, sourced as much as possible from fresh, local products.
If you have any allergies, please let your server know at time of order.



House Favorite



Vegetarian



Gluten-Friendly



Gluten-Friendly Option