

STARTERS

COCONUT SHRIMP \$19.99

6 Crispy shrimp lightly breaded and covered in coconut served with creamy sriracha aioli, and a fresh lime wedge.

BUTTER CHICKEN POUTINE \$18.99

House tossed fries topped with butter sauce, chicken and shaved havarti-cheddar cheese, finished with cilantro.

STRAWBERRY MAPLE SALAD \$18.99

Fresh mixed greens, sliced strawberries, pickled red onion, goat cheese, cashew praline, tossed in maple balsamic vinaigrette.

SUNSET BEET HUMMUS \$15.99

Beetroot hummus topped with Pico De gallo, served with tortilla chips.

BAO FINO \$17.99

Two steamed vegan bao buns with your choice of pork belly or tofu in a Thai ginger soy glaze, topped with creamy sriracha aioli, pickled carrot and daikon, cucumber, green onion, and sesame seeds.



GLUTEN FREE BUNS AND 

BURGERS *Includes Fries or House salad*

WILD COAST BISON \$26.99

A tender bison patty layered with melted Havarti, fresh lettuce, tomato, crispy onions, jalapeño aioli, and a zesty jalapeño mint-lime sauce on a toasted Portofino bun.

RAINFOREST VENISON \$25.99

A tender venison patty topped with whipped maple brie, blueberry compote, arugula, tomato, and garlic aioli on a toasted Portofino bun.

TOFINO SMOKEHOUSE \$24.99

A juicy beef patty topped with orange cheddar, fresh jalapeños, Cajun onions, shredded lettuce, garlic aioli, and smoky chipotle BBQ sauce on a soft Portofino bun.

CLASSIC BURGER \$21.99

A classic beef patty with crisp shredded lettuce, fresh tomato, pickles, and our signature 250 Sauce on a toasted Portofino bun.

MAPLE CHICKEN \$25.99

Rosstown farms Chicken breast topped with whipped maple brie, onion chutney, crispy bacon, lettuce, tomato, and garlic aioli on a toasted Portofino bun.

SUNFEST PESTO BURGER. \$24.99

Juicy Rosstown farms chicken breast topped with sun-dried tomato pesto, melted Havarti, butter lettuce, pico de gallo, and crispy Cajun tortilla strips.

SURFBREAK CROQUETTE \$19.99

Portofino bun, vegan aioli, lettuce, tomato pickled onion with spiced potato croquette.



TWO RIVERS
SPECIALTY MEATS

BOWLS

TOFINO STEW \$24.99

Creamy coconut, seasonal vegetables, and gentle spices come together in this cozy stew, served with choice of rice/bread, chicken and finished with crispy onions cashews and cilantro.

BUTTER CHICKEN BARREL \$25.99

House tossed butter chicken sauce with chicken, served besides steamed rice finished with cilantro and mint chutney.

POKE BOWL \$24.99

Tuna marinated in Ponzu, green onion, sesame seed, With basmati rice, picked carrot daikon, cucumber, mandarine orange, guacamole, cajun tortilla strips, drizzle of honey sriracha aioli and cilantro.

250 BOWL \$21.99

A vibrant bowl of basmati rice layered with arugula, hummus, mandarin orange, pico de gallo, edamame, cucumber, red peppers, pickled red onions, toasted cashews, fresh cilantro, and a vegan aioli drizzle..

VEGAN SUBSTITUTIONS AVAILABLE

KIDS

250 JUNIOR MOO BURGER \$13.99

Ready for every adventure with a juicy beef patty, fresh lettuce and 250 Sauce on a soft Portofino bun.

CHICKADEE CLUCKADEE BURGER \$14.99

Juicy grilled chicken, lettuce, tomato, and mayo on a soft Portofino bun—made for little adventurers.

GOOEY GRILLER \$12.99

Soft Portofino bun with melted Havarti cheese—simple, cheesy, and made for little appetites.

DESSERTS

STRAWBERRY MOUSSE \$12.99

Vegan, dairy-free & gluten-free mousse topped with strawberry compote, coconut whip cream and cashew praline.

MANGO TIRAMISU \$13.99

Layer of ladyfinger biscuits soaked in mango puree, cream cheese filling topped with coconut whip and cashew praline

SAUCES \$1.99

VEGAN AIOLI	JALAPENO MINT-LIME
JALAPENO AIOLI	CHIPOTLE BARBECUE
250 SAUCE	CREAMY SRIRACHA

ADD ONS

BEEF PATTY \$7 | VENISON PATTY \$8 | BISON PATTY \$9.5 | BLACKENED CHICKEN \$9 | CHICKEN \$8 | TOFU \$7
GUACAMOLE \$4 | FRIED EGG \$3 | BACON \$4 | CRISPY ONIONS \$3 | CARAMELISED ONIONS \$3 | GF BUN \$1.99