

# SHAREABLES & SMALL PLATES

- PRETZEL BITES** garlic butter, sea salt w/ bacon beer cheese dip . . . . . **13**
- SOUP DUMPLINGS** pork dumplings, chili oil, scallions, pickled carrot & crispy garlic . . . . . **11**
- BANG BANG SHRIMP** tempura battered, sriracha aioli & unagi sauce . . . . . **17½**
- CALAMARI** jalapeno, onion, bell peppers w/ chipotle sauce . . . . . **14¾**
- SPINACH & ARTICHOKE DIP** warm tortilla chips, salsa & sour cream on the side . . . . . **13¾**
- CHICKEN WINGS**  
buffalo, hot, salt & pepper, bbq, teriyaki & honey garlic, ranch or bleu cheese on the side . . . . . **14**
- SPICY TUNA TARTARE**  
sashimi grade tuna, sesame chili oil, togarashi, scallions, crispy rice w/ sriracha mayo . . . . . **15**
- DRAGON BOAT LETTUCE WRAPS**  
chicken, veggies, crunchy noodles, hoisin peanut sauce & cashews . . . . . **15½**
- BAJA BRUSSELS SPROUTS** red pepper, bacon, parmesan, chilis w/ lime crema & cilantro . . **12¾**
- JALAPENO MAC & CHEESE**  
creamy cheese sauce, toasted parmesan panko w/ garlic bread. add cajun chicken **5½** bacon **2¾** . . . . **12**
- MARGHERITA FLATBREAD**  
tomato, mozza, cream cheese & fresh basil. add chicken or shrimp **5½** . . . . . **13½**
- SPANAKO FLATBREAD** tomato, red pepper, spinach, red onion, goat cheese, mozza, oregano, balsamic glaze. add chicken or shrimp **5½** . . . . . **14½**

# STEAKS & MAINS

*all our steaks are premium grade Certified Angus Beef®  
all steaks are served with mashed potatoes & seasonal vegetables*

- THE SIRLOIN** 6oz / 9oz lightly seasoned & cooked to your preference . . . . . **24 / 28½**
- THE EMPIRE STATE** 10oz  
new york strip, perfectly marbled & seared for maximum flavour w/ sautéed garlic mushrooms . . . . . **34**  
| **ADD TO YOUR STEAK** shrimp **5½** sautéed onions or mushrooms **1¾**
- PISTACHIO CRUSTED SALMON** mashed potato, seasonal veg & drizzled maple butter . . . **28¾**
- TRUFFLE & SHRIMP RIGATONI**  
crispy prosciutto, mushrooms, peas, parmesan w/ black truffle cream sauce . . . . . **24¾**
- LONG BEACH FISH TACOS**  
chili & lime spiced mahi mahi, avocado, crisp slaw, pico de gallo, garlic aioli. w/ fries . . . . . **15¾**
- CHICKEN ENCHILADAS**  
chicken, black beans, corn, red onions, house enchilada sauce, cheeses, w/ lettuce, jalapenos, cilantro, lime crema, pico de gallo . . . . . **17½**
- FRIED CHICKEN TENDERS** buttermilk marinated, hand breaded, fries & plum sauce . . . . . **16**
- FISH & CHIPS** beer battered haddock, tartar sauce, fries . . . . . **17½**

# SOUPS & SALADS

*add a grilled chicken breast or shrimp skewer to your salad +5½*

- BACON TOMATO SOUP** rich & creamy, mozza & parmesan garlic crostinis . . . . . **11**
- PACIFIC RIM NOODLE BOWL**  
chicken, shrimp, rice noodles, veg, spiced broth, chili garlic oil . . . . . **17¾**
- WEST COAST CHOP SALAD**  
cranberries, cucumber, almonds, avocado, baked chickpeas, goat cheese, honey-dijon vinaigrette . . . . **14¾**
- GRILLED CHICKEN CAESAR**  
house made croutons, chopped bacon, shaved parmesan & a fresh lemon wedge . . . . . **16¾**
- THE COBB SALAD**  
chicken, bacon, shredded cheddar, egg, cucumber, tomato, avocado, balsamic bleu cheese vinaigrette . **17½**
- SPICY THAI SALAD**  
lemongrass chicken, mango, carrots, avocado, toasted coconut, peanuts, noodles, basil, mint, cilantro, citrus chili vinaigrette . . . . . **17¾**
- GRILLED STEAK SALAD**  
Certified Angus Beef® sirloin, romaine, tomato, bleu cheese, grilled mushrooms, red onion, buttermilk bleu cheese dressing . . . . . **22½**

# BOWLS

- SPICY TUNA POKE**  
sesame brown rice, cabbage, pickled cucumber, avocado, green onion, ahi tuna . . . . . **17¾**
- TERIYAKI RICE**  
chicken, veggies, cashews, sesame brown rice & teriyaki sauce . . . . . **17**
- BUTTER CHICKEN**  
curried tomato cream sauce, cashew butter, spiced yogurt, cilantro & naan, over basmati rice . . . . . **16¾**
- ROYAL BANGKOK BOWL**  
shrimp, veggies, egg, basil, rice noodles, peanuts, toasted coconut, crispy garlic, cilantro, green onion, spiced lemongrass chili & garlic sauce . . . . . **17½**

# BURGERS & SANDWICHES

*our beef is naturally raised, humanely harvested & 100% canadian. pure with no filler.  
our chicken is free run, grain fed & raised without added hormones.  
served with fries, or substitute the side dish of your choice (additional charges may apply).*

- THE MAIN** two patties, american cheese, lettuce, tomato, onion, pickle, burger sauce . . . . . **16¾**
- THE GRILLED CHEESE BURGER**  
american, swiss & provolone, bacon, lettuce, tomato, onion, butter grilled french bread . . . . . **19**
- BISON BURGER** brioche bun, bacon ketchup, lettuce, tomato, red onion, pickle, cheddar . . . . . **18¾**
- GRILLED CHICKEN CLUB** lettuce, tomato, mayo, avocado, peppered bacon, cheddar . . . . . **17½**
- THE VEGGIE** two black bean patties, american cheese, lettuce, tomato, onion, pickle, burger sauce . . . **16**
- FRENCH DIP**  
shaved Certified Angus Beef®, mushrooms, onions, horseradish mayo & melted swiss. served au jus . . . . . **18**
- STEAK SANDWICH**  
6oz Certified Angus Beef® top sirloin, garlic bread. add shrimp **5½** sautéed onions or mushrooms **1¾** . . . **22**
- CALIFORNIA CHICKEN WRAP**  
chicken, peppered bacon, aged cheddar, avocado, tomato, shredded lettuce, mayo, red wine vinaigrette . **17¾**

# SIDES

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|--------------------------|--|
| <b>MIXED GREEN SALAD</b> | <b>MASHED POTATOES</b>                         |
| <b>CAESAR SALAD</b>      | <b>SEASONAL VEG</b> . . . . . <b>2½</b>        |
| <b>STATE SLAW</b>        | <b>SWEET POTATO FRIES</b> . . . . . <b>2½</b>  |
| <b>FRIES W/ DILL DIP</b> | <b>CUP BACON TOMATO SOUP</b> . . . . <b>2½</b> |
| <b>SESAME BROWN RICE</b> | <b>POUTINE</b> . . . . . <b>2¾</b>             |

We take pride in preparing our food from scratch every day. Some items will have limited availability.  
We are concerned for your well being, so please alert us if you have any allergies as not all ingredients are listed!  
We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.  
Please enjoy your time with us, and let us know if there is anything we can do to further enhance your visit!

# DAILY SPECIALS

## MONDAY

corona 330ml . . . . . **1 OFF**  
tommy's margarita 2oz . . . . . **2 OFF**

## TUESDAY

PBR 16oz . . . . . **6**  
well highballs 2oz. . . . . **8**

## WEDNESDAY

wings after 2pm . . . . . **.49 EACH**  
big rock draught 16oz . . . . . **6**

## THURSDAY

wine by the glass . . . . . **1 OFF**  
wine by the bottle . . . . . **HALF PRICE**  
by the bottle only wines . . . . . **25% OFF**

## FRIDAY

classic cocktails . . . . . **2 OFF**

## SANGRIA SATURDAY

white sangria .5oz + 4oz wine . . . . . **8**  
super tins 500ml & 473ml . . . . . **1 OFF**

## SUNDAY

signature caesars 2oz . . . . . **2 OFF**  
hoegaarden 50cl . . . . . **1 OFF**



# HAPPY HOUR

**EVERY DAY  
2PM-5PM &  
9PM-CLOSE**

## DRINKS

**\$4<sup>3/4</sup>**

**SM DRAUGHT 16oz  
STATE SODA 1oz**

**\$5**

**HOUSE WINE 6oz**

**\$6<sup>3/4</sup>**

**SM DRAUGHT 21oz**

**\$7**

**STATE SMASH 2oz  
STELLA 40cl**

**\$8**

**WELL HIGHBALLS 2oz  
BLOSSOM GIN & TONIC 1.5oz  
STATE MINT 2oz**

**\$9**

**OLD FASHIONED 2oz**

## FOOD

**\$4**

**TRUFFLE PARM CRISPS  
FISH TACO**

**\$7**

**SWEET POTATO FRIES**

**\$8**

**SOUP DUMPLINGS**

**\$9**

**PRETZEL BITES  
SPINACH & ARTICHOKE DIP**

**\$10**

**JALAPENO MAC & CHEESE  
BAJA BRUSSELS SPROUTS  
CALAMARI**

**\$12**

**MAIN BURGER & FRIES  
CHICKEN LETTUCE WRAPS**

**\$15<sup>1/2</sup>**

**BUTTER CHICKEN  
SPICY TUNA POKE BOWL**

**\$16**

**CHICKEN ENCHILADAS**

**\$22**

**TRUFFLE & SHRIMP  
RIGATONI**

# CRAFT & DRAUGHT

16oz 21oz

## STATE & MAIN - AB

BLONDE LAGER light bodied, golden crisp lager .....	6½	8¾
RED ALE medium/full bodied with a malty flavour, mild bitterness .....	6½	8¾
INDIA SESSION ALE IBU 25 medium bodied with citrus and caramel notes, mild hoppiness .....	6½	8¾

## LABATT - AB

BUD LIGHT clean, crisp, refreshing .....	7¼	9½
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## BIG ROCK - AB

GRASSHOPPER wheat ale, golden yellow .....	7¼	9½
ROCK CREEK CIDER ask your server for details .....	8¼	10½

## SLEEMAN - ON

PBR a perfect balance of 'hip' meets hops .....	7	9
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## GOOSE ISLAND - IL

IPA IBU 55 hoppy, bold, smooth .....	7½	9¾
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## SHOCK TOP - AB

BELGIAN WHITE wheat, citrus & a hint of coriander .....	7¼	9½
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## INNIS & GUNN - SL

MANGOES ON THE RUN IBU 35 mango ipa .....	38cl	8½
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## HOEGAARDEN - BE

BELGIAN WIT orange peel & coriander .....	50cl	9½
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## GUINNESS - IE

GUINNESS roasted barley, character taster .....	20oz	9½
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## STELLA - BE

STELLA ARTOIS clean, crisp, premium european lager .....	40cl	8½
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## SEASONAL TAPS

THE STATE LINE .....	-	-
BIG ROCK - AB .....	7¼	9½
PHILLIPS - BC .....	7¼	9½
WILDROSE - AB .....	7¼	9½
ALLEY KAT - AB .....	7¼	9½

## BOTTLES & TINS

### DOMESTIC BOTTLES

budweiser 341ml .....	6
bud light 341ml .....	6
kokanee 341ml .....	6

### IMPORT BOTTLES

corona 330ml .....	6¾
dos equis lager 355ml .....	6¾

### PREMIUM BOTTLES

alexander keith's 341ml .....	6¼
michelob ultra 341ml .....	6¼
miller genuine draft 355ml .....	6¼

### NON-ALC

budweiser prohibition .....	5
red bull .....	5
still water .....	3½
sparkling water .....	4

### TINS

PBR 473ml .....	6¾
steam whistle 473ml .....	8¼
heineken 500ml .....	8¼
mill street organic lager 473ml .....	8¼
original 16 500ml .....	8¼
peroni 500ml .....	8¼
pilsner 473ml .....	6¾
stiegl grapefruit radler 500ml .....	8¼
glutenberg 473ml .....	8¼

### CIDERS & COOLERS

white claw 355ml .....	7
nutrl soda 355ml .....	7
magners 500ml .....	8½
village cider 473ml .....	8½
somersby cider 500ml .....	8½
strongbow 500ml .....	8½

# COCKTAILS

## STATE SIGNATURES

<b>BLOSSOM GIN &amp; TONIC</b> 1.5oz . . . . .	9½
beefeater gin, hibiscus blossom, lime juice & tonic	
<b>STATE SMASH</b> 2oz . . . . .	10
absolut raspberri vodka, mint, raspberries, mango chunks, muddle	
<b>SM SIGNATURE CAESAR</b> 2oz . . . . .	10
vodka or gin served w/ caesar skewer	
add extra caesar skewer . . . . .	+ 2
<b>STATE MINT</b> 2oz . . . . .	10
bombay sapphire gin, peach schnapps, cucumber, fresh mint, lime, soda	
<b>THE SUNSHINE STATE</b> 2oz . . . . .	10
peach schnapps, malibu rum, peach syrup, pineapple juice, blended	
<b>STATE SLUSH VODKA SODA</b> 1oz . . . . .	6
vodka, soda, state slush	
<b>WHITE SANGRIA</b> 0.5oz + 4oz wine . . . . .	10
absolut vodka, lemon juice, stonefruit syrup, white cranberry juice, sauvignon blanc, fruit & topped w/ state slush	

## CLASSICS

<b>&amp; SOUR</b> 1.5oz + 1oz wine . . . . .	10
lot 40 whisky, egg white, sour mix, red wine float	
<b>OLD FASHIONED</b> 2oz . . . . .	10¼
bulleit bourbon, simple syrup, bitters, orange peel, cocktail cherry	
<b>TOMMY'S MARGARITA</b> 2oz . . . . .	10¼
cazadores reposado, agave syrup, lime juice	
<b>MEXICAN BULLDOG</b> 1oz + 207ml . . . . .	11
lime margarita, coronita	
<b>APEROL SPRITZ</b> 2oz + 3oz wine . . . . .	10
classic mix of aperol, prosecco, soda	
<b>TITO'S MULE</b> 1.5oz . . . . .	11
fito's vodka, jamaican spicy ginger beer, & fresh lime	

# RED WINE

6oz 9oz BTL

SEASONS <b>cab/merlot</b> british columbia . . . . .	7	10	28
RED ROOSTER VQA <b>cab/merlot</b> british columbia . . . . .	11	15	42
GRAFFIGNA <b>malbec</b> argentina . . . . .	10	14	38
THREE THIEVES <b>cabernet sauvignon</b> california . . . . .	11	15	42
ARROWOOD KNIGHTS VALLEY <b>cabernet sauvignon</b> sonoma, california . . . . .	-	-	59
STONESTREET ESTATE <b>cabernet sauvignon</b> sonoma, california . . . . .	-	-	76
LA CREMA MONTEREY <b>pinot noir</b> california . . . . .	13	18	48
BREAD & BUTTER <b>pinot noir</b> california . . . . .	11½	15½	43
CAMPO VIEJO <b>tempranillo</b> spain . . . . .	10	14	38
19 CRIMES <b>shiraz</b> australia . . . . .	11	15	42
SILVIA CELLARS <b>zinfandel</b> california . . . . .	11½	15½	43
CHAPEL HILL <b>shiraz</b> mclaren vale, australia . . . . .	-	-	52
RUFFINO RISERVA DUCALE ORO GRAN SELEZIONE <b>chianti classico</b> tuscan, italy . . . . .	-	-	68
MICHAEL DAVID PETITE PETIT <b>petite sirah, petit verdot</b> lodi, california . . . . .	-	-	65
ORIN SWIFT ABSTRACT <b>grenache, syrah, petite sirah</b> napa, california . . . . .	-	-	81
P.A. & CO <b>sangria</b> cariñena, spain . . . . .	-	-	32

# WHITE WINE

6oz 9oz BTL

SEASONS <b>riesling/vidal</b> british columbia . . . . .	7	10	28
RUFFINO <b>pinot grigio</b> italy . . . . .	9	13	34
LANDLUST ORGANIC <b>riesling</b> germany . . . . .	10	14	38
GRAY MONK <b>pinot gris</b> british columbia . . . . .	11	15	42
INVIVO <b>sauvignon blanc</b> new zealand . . . . .	10	14	38
KIM CRAWFORD <b>sauvignon blanc</b> new zealand . . . . .	11	15	42
YALUMBA ORGANIC <b>viognier</b> barossa, australia . . . . .	-	-	46
BREAD & BUTTER <b>chardonnay</b> california . . . . .	11½	15½	43
CARMEL ROAD <b>unoaked chardonnay</b> california . . . . .	11	15	42
MÂCON-VILLAGES <b>chardonnay</b> france . . . . .	-	-	49
ORIN SWIFT MANNEQUIN <b>chardonnay</b> napa, california . . . . .	-	-	68
L'OSTAL <b>rosé</b> france . . . . .	10	14	38
CAMPO VIEJO <b>tempranillo rosé</b> spain . . . . .	9	13	34
ZONIN <b>prosecco</b> italy . . . . .	9½	13½	36
CASA DI MALIA DOC <b>prosecco</b> veneto, italy . . . . .	-	-	44
VEUVE CLICQUOT BRUT <b>yellow label</b> champagne, france . . . . .	-	-	89

state & main signature wines

# KIDS

SUBSTITUTE FRIES WITH TOTS, SLICED APPLES & ORANGES OR A SMALL SALAD AT NO EXTRA CHARGE.

<b>CHICKEN FINGERS</b> with fries. . . . .	<b>7</b>
<b>MAC &amp; CHEESE</b> . . . . .	<b>6</b>
cavatappi noodles in a light cheese sauce.	
<b>GRILLED CHEESE SANDWICH</b> with fries. . . . .	<b>6</b>
<b>CHEESEBURGER</b> with fries. . . . .	<b>7</b>
<b>CHEESE PIZZA</b> . . . . .	<b>7</b>
<b>CHICKEN &amp; BROCCOLI</b> . . . . .	<b>7</b>
in plum sauce, over brown rice.	
<b>CHICKEN QUESADILLA</b> . . . . .	<b>7</b>
cheese, mild salsa & sour cream. with fries.	
<b>SCOOP OF ICE CREAM</b> . . . . .	<b>3</b>
vanilla bean ice cream with chocolate or caramel sauce.	

## BEVERAGES

2% milk . . . . .	1 ½	orange or apple juice . . . . .	1 ½
chocolate milk . . . . .	1 ½	soda . . . . .	1 ½