



Elements

RESTAURANT & BAR

Starters & Apps

GARLIC BREAD \$3 | with cheese \$5

CLASSIC CAESAR I'm sure you've had this classic before, so no description needed, just let us know if you don't want the croutons or bacon - \$9

THE BIG CHOPPED CHICKEN SALAD Pulled roasted chicken with herbs & spices, jumbled with greens, cucumbers, tomato, peppers & onions. Avocado, crispy shallots & chipotle lime ranch finish it off - \$16

AVOCADO BITES Breaded in panko, herbs & spices, fried till crisp & served with chipotle lime ranch dip - \$9

CRISPY FRIED PICKLES A half dozen breaded dill pickle spears, fried till golden, served with roasted garlic sour cream & onion dip - \$9

FRIED MOZZA Fried gooey cheese sticks...served with a spiced tomato jam - \$9

PHILLY CHEESESTEAK POTATO CHIPS Housemade Russet potato chips, fried & seasoned, layered with seared sirloin & peppers in a cream cheese blend, topped with Horseradish sour cream & green onions - \$12

STICKY DRY RIBS Fried Sea salt & cracked black pepper rib bites, glazed with a sweet chili soy - \$11

ELEMENTS "SUPER WINGS" 1lb of mouthwatering jumbo wings. Your choice of: Hot, Buffalo, Honey Garlic, Asian BBQ, Sea Salt & Pepper, Cajun Brown Sugar, Sweet Chili soy, Bacon Mushroom dusted, Dill Pickle, ketchup Dust... & the "Disclaimer Wing".. *Gotta sign one before you eat these fiery morsels* - \$13

Choice of: Ranch or blue cheese dip

NACHO BADLANDS Corn tortilla chips that are buried with flavor & ingredients. Layer after layer of mozzarella, cheddar & Jack Cheese, Pico de Gallo, pickled peppers & green onions, with the salsa & sour cream sidekicks of course - \$14

SOUTHERN FRIED CHICKEN FINGERS Buttermilk soaked strips of chicken, tossed in seasoned flour & fried to golden. Fries & plum sauce come with these crunchy bites - \$12

JALAPENO & CHEESE 3 Jalapenos with cream cheese, 3 Jalapenos with Cheddar, coated & fried, served with a franks sour cream - \$9

WHATEVER THE "FOX" YOU WANT PLATTER You want it...you got it...construct your platter to everyone's (or just yourself) liking. It's a tasty win for all (\$10 minimum to start)

- Fried Pickles \$1 each
- Jalapeno Poppers (cream cheese or cheddar) \$1 each
- Mozza Sticks \$1 each
- Nachos & Cheese \$5
- Wings \$5 (6 per order)
- Southern Chicken Fingers \$2 each
- Sticky Dry Ribs \$5 (8 per order)
- Avocado Bites \$5 (8 per order)
- Cajun Potato Chip & Dip \$2
- Salted Pretzel Bites \$2
- Baha Fish Taco \$5 each
- Southern Chicken Taco \$5 each
- Foxy Taco \$5 each

WEEKLY SPECIALS

MEXICAN MONDAYS

\$5 Coronas | \$10 Nachos

TASTY TUESDAY

Taco Tuesday \$3.50 TACO \$1 OFF OF LOCAL BEER

WING WEDNESDAY

\$0.45 WINGS \$7.75 CU LAGER SCHOONER

LADIES NIGHT THURSDAYS

1/2 Price Wine!

FRIDAY & SATURDAYS

Happy Hour \$5 Bottle Beer, Highball, 10am-5pm & Pint CU Lager, 6oz Wine 11pm - Close

SUNDAY FUNDAY

1/2 Price Apps

EVERYDAY

Fish Bowl \$14.40

SUNDAY MONDAY TUESDAY

Happy Hour 10am - 6pm & 9pm - Close \$2.95 HIGHBALLS \$4.00 CU LAGER 16oz \$5.25 WINE

The Lighter Funky Side of Elements

COPPER POT FRIES

HOME CUT FRIES \$3

SWEET POTATO FRIES
Sweet, savory & yummy with balsamic aioli to dip - \$4.50 Side Substitute \$2

ROOT FRIES
Fry cut style of carrot, beet & sweet parsnips, fried till crispy crunchy, tossed in coarse salt & cracked pepper - \$4.50 Side Substitute \$2

BUTTER CHICKEN NAAN WRAP
Slow simmered house made butter chicken, sliced cucumber, yoghurt, fresh cilantro, snuggled inside of a warm Naan bread - \$16

CBA WRAPPED UP
Roast Chicken, Bacon, Avocado, tomatoes, greens, feta cheese, garlic herb vinaigrette - \$16

GREEKED UP PITA
Cucumber, grape tomatoes, thin red onion, black olives, artichokes, feta, herbs & spices, tzatziki sauce - \$14

SPINACH ARTICHOKE FLATBREAD
Marinated artichoke hearts, baby spinach, boursin & goat cheese, avocado oil, tomato bruschetta - \$14

GRILLED CHICKEN FOCACCIA
Grilled chicken, roasted red pepper, smoked bacon, jack cheese, red pepper mayo - \$16

APPLE POUTINE
Granny smith apple wedges, pulled roasted chicken, softened brie, roasted chicken jus - \$13

GREEK SWEET POTATO "POUTINE"
Crisp sweet potato fries, cucumber, grape tomatoes, thin red onion, black olives, feta tzatziki sauce, vegetable stock gravy - \$13

COULEE WEDGE SALAD
Crisp iceberg wedge, Applewood bacon, crumbled blue cheese, red onion, tomato bruschetta, buttermilk garlic dressing - Starter Size \$6 Entrée Size \$10

Elevate Your Mouth Watering Salad With
4oz Chicken \$6
3 Jumbo Black Tiger Shrimp \$9
6oz Seared Sirloin \$8
4oz Pacific Coast Salmon \$9

Sandwiches, Burgers & Such

Served with choice of fries or salad
Substitute Caesar Salad for \$2
or Poutine for \$3

THE DAGWOOD
This classic sandwich starts with fresh baked focaccia, layered with a montage of meats, heaps of cheese, a garden of veggies, housemade mustard, mayo & dill pickles. This beauty is surrounded by a mound of hand sliced potato chips. - \$24

SHRIMP & CHORIZO QUESADILLA
Grilled tortilla shell, loaded with garlic sautéed shrimp, pan seared chorizo, roasted pepper aioli, Pico de Gallo & jack cheese. Alongside, smoked guacamole & salsa - \$16

TACOS : \$15 for 3

FOXY TACO Crisp breaded avocado, ginger lime slaw, house pickled onions, chipotle lime ranch, Pico, cilantro & fresh lemon

BAHA FISH Mexican spiced battered fish, slaw, Pico de Gallo, chipotle aioli, cilantro & fresh lime

SOUTHERN CHICKEN Seasoned, breaded & fried strips of chicken, pickled slaw, chipotle lime ranch & fresh tomato

PIZZADILLA
A quesadilla & a pizza walk into a bar....this is what happened. Pizza sauce, loads of pepperoni, jack & mozzarella cheese, layered between 3 tortilla shells, baked in the oven until crisp & gooey. With marinara to dip - \$14

TURKEY TRIPLE DECKER
Fresh roasted white & dark turkey meat, crisp bacon, avocado, tomatoes, lettuce & caramelized onions & sundried cranberry mayo - \$15

SMOKED MEAT HOAGIE
Heaping with smoked meat brisket, layered with caraway sauerkraut & island mustard sauce. Baked with Swiss cheese - \$15

YORKIE WRAP
Oven slow roasted Alberta beef, shaved thin & piled high with sweet caramelized onions & a horseradish aioli. Rolled up in a Yorkshire pudding wrap. Served with its pan drippings au jus - \$15

STEAK-IN-SANDWICH
Finished in-between toasted focaccia bread, Sterling silver Alberta steak, crisp fried onions, sautéed mushrooms & horseradish aioli - \$17

FRIED CHICKEN SANDWICH
Buttermilk soaked chicken, dredged in a season flour. Fried till crispy crunchy outside & juicy middle. With pickles, slaw & garlic mayo - \$15

CU²⁹ BURGER
2 x four oz. patties, seasoned & grilled, layered with cheddar, iceberg, pickles, tomatoes & house pickled onions...the rest of the toppings are up to you - \$14
Sub: Swiss or jack cheese - \$2
Crisp bacon - \$2
Garlic buttered sautéed mushrooms - \$2

THE "SWISS MUSHROOM"
Swiss cheese infused prime rib burger, dredged in a bacon mushroom dust, pan seared & oven finished, leaf lettuce, thin sliced tomato & H.P aioli sauce - \$16

CHICAGO DAWG
8 inch Nathans dog, grilled then topped with diced onions, sweet relish, dill pickle spear, julienne tomato, pickled peppers, drizzled with homemade mustard - \$13

FISH & CHIPS & VINEGAR
Two Tender haddock, dipped in a malt vinegar infused Tempura batter, fried till crisp & moist, fresh chipped fries, caper pickle tartar sauce & don't forget the slaw. - \$16

BUFFALO CHICKEN "MAC & CHEESE"
Our southern fried chicken, tossed in buffalo sauce. Broken up over a rich mac & cheese. Baked with bacon dust & cheese curds. Served with garlic toast - \$16



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RESTAURANT & BAR

Drink Menu

DRINKS

HIGHBALLS (10z) \$6.00
COCKTAILS From \$7.15
COOLERS From \$6.50

BOTTLED BEER
DOMESTIC \$6.00
IMPORTED/PREMIUM From \$6.75

DRAFT BEER	16oz	20oz
Elements CU Lager	\$5.95	\$6.95
Medicine Hat Brewing Co.	\$5.95	\$6.95
Bud Light	\$5.95	\$6.95
Budweiser	\$5.95	\$6.95
Kokanee	\$5.95	\$6.95
Rolling Rock	\$5.95	\$6.95
Alexander Keith's	\$6.20	\$7.40
Stella	n/a	\$8.75

Martini

\$9.99* (2oz)

1 CU JIM

2oz Jim Beam, 1oz Fresh Squeezed Lemon Juice & Sugar

CHOCOLATE MARTINI

Crème de Cacao, Baileys & Cream laced with Chocolate Sauce

ELECTRIC LEMONADE

Vodka, Blue Curacao & Lemon Juice



COCKTAILS

\$7.15* (1oz)

THE COULEE MULE

1oz Vodka, 1/2oz Fresh Lime Juice, 4oz Ginger Beer

THE THAIZILIAN

Blood Orange Sky Vodka, Sky Cherry Vodka, Peach Guava, Cranberry Juice & 7up

BLUE HAWAIIAN

Malibu, Blue Curacao, Coconut Cream & Pineapple Juice

VANILLA DRIVER

1oz Vanilla Vodka & Orange Juice



UFC

ULTIMATE FIGHTING
CHAMPIONSHIP

Come watch in Elements!

Blended Cocktail

\$9.99* (2oz)

AURORA GLACIER

Blood Orange Vodka, Malibu Rum, Peach Guava & Pineapple Juice

CUDAIQUIRIS

Sugared Rim, Appleton Rum & your choice of Fruit Flavor

CU MARGARITAS

Salted Rim, Milagro Tequila, Triple Sec & your choice of Fruit Flavor

COPPER COLADA

Malibu Rum, Coconut Syrup, Pineapple Juice, Cream

PEACH BELLINI

Dark Rum, Peach Guava topped with Merlot

STRAWBERRY SHORTCAKE

Amaretto, Strawberry Guava & Ice Cream



PLAY

ESTATE WINERY

PLAYHOUSE WINES

BROUGHT TO YOU BY STAGEWEST HOSPITALITY

WWW.PLAYWINERY.COM

LOCATED IN PENTICTON, BC

REDS

	6oz	9oz	1/2 Litre	Bottle
Play Dramatic Red	\$8.25	\$12.00	\$21.25	\$32.00
Sawmill Creek Shiraz	\$8.25	\$12.00	\$21.25	\$32.00
Anakena Cabernet Sauvignon USA	\$9.00	\$13.00	\$24.00	\$36.00
La Colonia Malbec Argentina	\$8.25	\$12.00	\$21.25	\$32.00

WHITE

Play Dramatic White	\$8.25	\$12.00	\$21.25	\$32.00
Play Ad Lib	\$10.95	\$15.00	\$26.00	\$41.00
Play Viognier	\$12.00	\$17.50	\$30.00	\$48.00
Gallo White Zinfandel USA	\$8.25	\$12.00	\$21.25	\$32.00
Two Oceans Chardonnay	\$8.25	\$12.00	\$21.25	\$32.00
Santa Margerita Pinot Grigio Italy	\$10.00	\$14.00	\$25.00	\$39.00

Fish Bowls

\$14.40* (3oz)

THE COPPER MULE

2oz Vodka, 1/2oz Fresh Lime Juice, 4oz Ginger Beer

THE THAIZILIAN

Blood Orange Sky Vodka, Cherry Sky Vodka, Peach Guava, Cranberry Juice & 7up

FOXY SANGRIA

1oz Cherry Sky Vodka, 1oz Orange Sky Vodka, Pineapple Juice, Orange Juice, 7-up, Soda & your choice of Red & White Wine

WHATEVER THE FOX YOU WANT FISHBOWL - Starting @ \$14.40 (3oz)
House well plus pick your mix



LIVE



ENTERTAINMENT



US ON FACEBOOK

OR



Follow us on Twitter

@MEDHATLODGE