

VILLAGE EATERY



& PIZZA HOUSE

Premium Quality

villageeateryqb.com

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SNACK & SHARE

PITA DIP TRIO

Grilled pita bread served with tzatziki, hummus and tirokafteri. 15.95

SPANAKOPITA

Family recipe made in house, served with tzatziki. 17.95
Add Side Greek Salad +8

SAGANAKI

Fried kefalograviera cheese served with lemon and pita bread. 18.95

PRAWNS SAGANAKI

Garlic prawns baked in tomato sauce, topped with feta cheese, served with pita bread. 18.95

MEATBALLS

3 house-made meatballs topped with marinara, fresh basil, parmesan, and served with focaccia. 14.25

HOT HONEY FRIED CHICKEN & PICKLES

Chicken thighs marinated in Greek yogurt and spices, dredged, fried and tossed in house-made Greek hot honey, topped with butter pickles. 17.95

FRESH SHUCKED OYSTERS GF

5 freshly shucked oysters served with a mignonette, horseradish, and a lemon wedge. 22.95

BEET CARPACCIO GF

Thinly sliced beets topped with arugula, goat cheese, balsamic reduction and dried figs. 17.95

CLASSIC POUTINE

Crispy fries, cheese curds, turkey gravy, green onion. 14.95
Add Bacon +4

KALAMARI

Lightly battered and fried, topped with onion and fried capers, served with lemon and tzatziki. 18.95
Add Side Greek Salad +8

CHICKEN WINGS

Fried and tossed in your choice of flavour, served with fresh veggies and ranch. 20.95
Flavour Choices: Salt & Pepper, Jo's Cajun, Blueberry Bourbon BBQ, Buffalo, Buffalo Blue, Hot Honey, Greek, Garlic Parm, Korean BBQ, Extreme Heat

BRUSCHETTA FLATBREAD

Tomato, red onion, feta, fresh basil and balsamic reduction. 14.95

FRIED PICKLE SPEARS

Served with Ryan's house-made ranch. 13.95

VILLAGE PIZZAS

Featuring our house-made crust — a family recipe since 2009.

Medium (12") / Large (14")

Gluten Free Crust +3 (medium only)

1. MARGHERITA

Signature tomato sauce, full fat mozzarella, fresh basil, olive oil drizzle. 18.95 / 24.95

2. CLASSIC PEPPERONI

Signature tomato sauce, full fat mozzarella, pepperoni. 18.95 / 24.95

3. HOT HONEY PEP

Signature tomato sauce, full fat mozzarella, pepperoni, hot honey. 18.95 / 24.95

4. HAWAIIAN

Signature tomato sauce, full fat mozzarella, ham, pineapple. 18.95 / 24.95

5. PEPPERONI MUSHROOM

Signature tomato sauce, full fat mozzarella, sautéed mushrooms, pepperoni. 18.95 / 24.95

6. DIAVOLO

Signature tomato sauce, full fat mozzarella, pepperoni, olives, jalapeños, fresh basil. 27.95 / 33.95

7. SPANAKO-PIZZA

Garlic butter, house-made spanakopita mix, full fat mozzarella. 27.95 / 33.95

8. CLASSIC VEGGIE

Signature tomato sauce, full fat mozzarella, onion, green peppers, sautéed mushrooms, tomato. 27.95 / 33.95

9. MED VEGGIE

Signature tomato sauce, full fat mozzarella, spinach, onion, tomato, feta, olives, basil. 27.95 / 33.95

10. G.O.A.T.

Signature tomato sauce, full fat mozzarella, sautéed mushrooms, goat cheese, onion, fresh arugula, balsamic glaze. 27.95 / 33.95

11. CARNIVORE

Signature tomato sauce, full fat mozzarella, pepperoni, chorizo crumble, ham, bacon, salami. 27.95 / 33.95

12. VILLAGE HOUSE SPECIAL

Signature tomato sauce, full fat mozzarella, sautéed mushrooms, salami, pepperoni, onion, green pepper, olives, shrimp. 27.95 / 33.95

13. BACON CHEESEBURGER

Signature tomato sauce, full fat mozzarella, sautéed mushrooms, onion, ground beef, tomato, cheddar cheese, bacon. 27.95 / 33.95

14. BLUE HAWAIIAN

Signature tomato sauce, full fat mozzarella, ham, pineapple, bacon, blueberry bourbon BBQ, cheddar cheese. 27.95 / 33.95

15. HALL OF FAMER

Signature tomato sauce, full fat mozzarella, salami, pepperoni, sautéed mushrooms, jalapeños, chorizo crumble, hot sauce, cheddar cheese. 27.95 / 33.95

16. PRIMROSE STREET PIZZA

House-made alfredo sauce, full fat mozzarella, chicken, bacon, ranch, green onion. 27.95 / 33.95

17. SPAGHETTI & MEATBALL

Marinara sauce, spaghetti, meatballs, full fat mozzarella, parmesan, fresh basil. 27.95 / 33.95

18. A-BEETZ

Garlic butter, thinly sliced beets, goat cheese, full fat mozzarella, fresh arugula, balsamic reduction. 27.95 / 33.95

19. THE STELLIOS

Signature tomato sauce, full fat mozzarella, feta cheese, onion, tomato, chicken gyros, tzatziki for dipping. 27.95 / 33.95

Extra Veggies +4 / +5
Extra Meat or Cheese +4.5 / +5.5

SOUPS, SALADS + BOWLS

SOUP OF THE DAY

Cup 4.50 / Bowl with focaccia 10.95

GREEK SALAD GF

Cucumber, tomato, onion, peppers tossed in olive oil and spices, topped with feta and kalamata olives.

Half 12.95 / Full 18.95

KALE CAESAR SALAD GF

Fresh kale, house Caesar dressing, crispy chickpeas, fried capers, parmesan. Half 10.95 / Full 16.95

GARDEN SALAD GF

Mixed greens, shredded carrots, cucumber, microgreens, choice of dressing. Half 8.95 / Full 14.95

MEDITERRANEAN BOWL

Quinoa tabbouleh, roasted beets, chickpeas, pickled cabbage, fresh avocado, tirokafteri. 21.95

Add-Ons

Chicken Gyros Meat +8 / Falafel +7
5 Garlic Prawns +9.95 / Half Avocado +4

HANDHELDS

Served with fries, soup or salad. Gluten Free Bun +3

Upgrade Your Side: Greek Salad, Kale Caesar Salad or Fried Pickles +3 / Classic Poutine +5

VILLAGE CLUB

Grilled chicken thighs, avocado, bacon, lettuce, tomato on choice of sourdough or whole wheat. 22.95

CHICKEN GYROS

Thinly shaved marinated chicken thighs served on grilled pita with tzatziki, tomato, onion, feta, stuffed with French fries. 22.95

STEAK SANDWICH

5 oz flat iron steak served on house-made garlic bread with E.E. sauce and finished with chimichurri. 24.95

MY BIG FAT GREEK CHICKEN BURGER

Crispy fried chicken, arugula, tomato, onion, spicy feta aioli on a potato bun. 21.95

HOT MAMA

Crispy fried chicken tossed in house-made Greek hot honey, E.E. sauce, coleslaw and pickles on a potato bun. 21.95

VILLAGE BURGER

Two smash patties, shredded lettuce, cheese, burger sauce, pickles on a brioche bun. 21.95

“UNCLE THE WORST” BURGER

Two smash patties, fried cheese curds, fries, gravy, E.E. sauce, pickles on a potato bun. 23.95

THE JAMMER

Two smash patties, arugula, tomato, bacon jam, cheddar cheese, E.E. sauce on a potato bun. 23.95

ENTRÉES

AVAILABLE 3PM-LATE

Add-Ons: Chicken Gyros Meat +8 / 5 Garlic Prawns +9.95

PRAWNS RIGATONI

Sautéed garlic prawns in herb tomato sauce, served on rigatoni noodles. 24.95

CHICKEN PARMESAN

Pan-seared chicken thighs topped with tomato sauce, baked with cheese and served on rigatoni. 24.95

SALMON WELLINGTON

4oz wild sockeye salmon with cream cheese wrapped in puff pastry, served with rice and house salad. 23.95

DAILY EARLY BIRD SPECIALS!

ENTREES ABOVE ARE \$20 A PLATE FROM 3-5 PM

MEATBALL MARINARA

House-made meatballs served over spaghetti with marinara sauce, topped with fresh basil and parmesan. 24.95

JEAN'S HOUSE-MADE GNOCCHI

House-made gnocchi in a creamy rich four-cheese sauce. 24.95

GREEK PLATES

Served with rice pilaf, lemon roasted potatoes, pita bread, Greek salad, tzatziki

SPANAKOPITA

Family recipe, made in house. 28.95

KALAMARI

Lightly battered and fried, topped with onion and fried capers, served with lemon. 29.95

CHICKEN SOUVLAKI 29.95

GREEK RIBS

Half Rack 29.95 / Full Rack 34.95

PRAWN SAGANAKI

Garlic prawns baked in tomato sauce, topped with feta cheese. 29.95

VILLAGE PLATTER FOR TWO

2 chicken souvlaki skewers, kalamari, spanakopita, pita dip trio with rice pilaf, roasted lemon potatoes, pita bread, Greek salad, and tzatziki. 89.95

DAILY SPECIALS

MONDAY

BURGER & BEER

Hot Mama or Village Burger + Pint of PBR 24.95

TUESDAY

PIZZA + PITCHER

Any Large Pizza + Pitcher of Beer 39.95

WEDNESDAY

WING NIGHT

Wings \$9 / lb
\$5 Pints of PBR

THURSDAY

PIZZA + PITCHER

Any Large Pizza + Pitcher of Beer 39.95

FRIDAY

GREEK NIGHT

Greek Plates 10% Off
Wine Bottles \$5 Off

SATURDAY

EXTENDED EARLY BIRD SPECIALS

Early Bird Specials are \$20 from 3 pm - Close
All Pints \$1 Off

SUNDAY

ALL-YOU-CAN-EAT RIBS

BBQ or Greek ribs and fries. 32.95
Half rack increments. Must finish entire meal before ordering another rack.

MARGARITAS

CLASSIC LIME MARG

Tequila, Triple Sec, Lime Juice,
Simple Syrup, Salt Rim
20Z · 13

COCO-RITA

Tequila, Triple Sec, Coconut Syrup,
Lime Juice, Tajin Rim
20Z · 13

SPICY MANGO

Tequila, Triple Sec, Mango Purée,
Lime Juice, Tabasco, Tajin Rim
20Z · 13

WILD CHERRY

Tequila, Cassis, Black Cherry Juice,
Lime Juice, Sugar Rim
20Z · 13

COCKTAILS

UPTOWN SPRITZ

Limoncello, Sparkling Wine, Orange Juice, topped with Bellini Slush
10z liquor / 30z sparkling wine · 12

SUMMER SANGRIA

Cassis, Red or White Wine, Fresh Juice, Club Soda, Mixed Berries
10z liquor / 30z sparkling wine · 11
40z liquor / 120z sparkling wine · 34
Add Bellini Slush +2.50

MOJITO

White Rum, Muddled Mint, Lime Juice, Simple Syrup, Soda Water
10Z · 10 20Z · 13

HUGO SPRITZ

Elderflower Liqueur, Mint, Sparkling Wine, Soda Water
10z liquor / 30z sparkling wine · 12

E.E. CAESAR

Vodka, Worcestershire, Tabasco, Clamato, Seasonal Garnish, House Rim
10Z · 9.50 20Z · 12.50

ESPRESSO MARTINI

Vodka, Coffee Liqueur, House Espresso
20Z · 13

VILLAGE EATERY SOUR

Empress Gin, Simple Syrup, Lemon Juice, Aquafaba
20Z · 13

0 PROOF COCKTAILS

HONEY LEMON SPRITZ

Lemon Juice, Honey Syrup, Club Soda · 7

NO-JITO

Fresh Lime Juice, Simple Syrup, Mint, Soda Water · 7

VIRGIN CAESAR

Mott's Clamato, Worcestershire, Tabasco, Seasonal Garnish, House Rim · 7

PEPSI PRODUCTS · 3.75 Bottomless

VILLAGE EATERY
ESTD
MAR 2025
& PIZZA HOUSE
Premium Quality

BEER

DRAFT

12oz / 20oz / 60oz

Pabst Blue Ribbon, House Lager

4 / 6.50 / 18.50

Okanagan Spring 1516 Lager

4.25 / 7.25 / 20

Arrowsmith Blonde Ale

4.50 / 7.75 / 22

Arrowsmith Ridgeline Hazy Pale

4.50 / 7.75 / 22

Driftwood Fat Tug IPA

4.50 / 7.75 / 22

Driftwood Islander Red Ale

4.50 / 7.75 / 22

Cherry Creek Dry Apple Cider

4.50 / 7.75 / 22

Merridale Feature Cider

4.50 / 7.75 / 22

Beer Flight

4 x 4oz glasses · 9

Ask your server what's on our rotating tap!

BOTTLES & CANS

Corona 341ml · 7.50
Stella Artois 341ml · 7.50
Lucky 341ml · 6
Guinness 500ml · 8.50

NON-ALCOHOLIC BEER

Sapporo 0.0% · 5
Corona 0% · 5.50
Guinness 0% · 6.50

WINE

HOUSE

Sauvignon Blanc, House White
Cabernet Sauvignon, House Red

6oz / 9oz / ½ Litre / Litre

8 / 10.50 / 17.50 / 36

8 / 10.50 / 17.50 / 36

WHITE

Cedar Creek Estate Pinot Gris
Gabbiano Pinot Grigio
Matua Sauvignon Blanc
Mission Hill Reserve Chardonnay

6oz / 9oz / 750ml

10.50 / 14 / 40

9 / 12.50 / 37.50

9 / 12.50 / 37.50

11 / 15 / 45

RED

Cedar Creek Estate Cabernet Merlot
Gabbiano Chianti
Graffigna Malbec
Cedar Creek Pinot Noir
Penfold's Max's Cabernet Sauvignon

6oz / 9oz / 750ml

10.50 / 14 / 40

9 / 12.50 / 37.50

9 / 12.50 / 37.50

11 / 15 / 45

55

BUBBLES & ROSÉ

Monvin House Prosecco
Road 13 Rosé

6oz / 9oz / 750ml

8 (6oz)

9 / 12 / 36

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**WEEKDAY
BREAKFAST**

Monday-Friday
8-11:30am

VILLAGE EATERY



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**WEEKEND
BRUNCH**

Saturday & Sunday
8am-2pm

BREAKFAST FAVOURITES

THE CLASSIC

2 eggs your way, bacon or sausage, hash browns or fresh fruit, and 2 pieces of toast. 17.95

BREAKFAST BOWL

Crispy hash browns topped with cheddar cheese, chopped bacon, chorizo crumble, two poached eggs, and homemade hollandaise. Served with your choice of toast. 21.95

VILLAGE BREAKFAST

3 eggs your way, 3 bacon, 3 sausage, hash browns or fresh fruit, half waffle, and your choice of toast. 24.95

MEDITERRANEAN BREAKFAST

Eggs scrambled with zucchini, tomato and feta cheese. Served with hash browns or fresh fruit and your choice of toast. 18.95
Substitute egg whites

BREAKFAST POUTINE

Crispy fries topped with cheddar cheese, cheese curds, turkey gravy, crispy bacon, two poached eggs, and homemade hollandaise. 18.95

STRAWBERRY WAFFLE

Belgian waffle, fresh strawberries and whipped cream. Served with warm maple syrup. 16.95

OMELETTES

Served with your choice of hash browns or fresh fruit and toast.

B.M.C. OMELETTE

3 eggs, bacon, mushrooms, cheddar cheese. 18.95

VEGGIE OMELETTE

3 eggs, goat cheese, mushrooms, spinach. 18.95

BENNYS

Served with your choice of hash browns or fresh fruit.

TRADITIONAL BENNY

Poached eggs, ham, homemade hollandaise on an english muffin. Half 16.95 / Full 19.95

OCEANSIDE BENNY

Poached eggs, salmon lox, homemade hollandaise crispy capers, on an english muffin. Half 19.95 / Full 22.95

GREEK BENNY

Poached eggs, spinach, tomato, feta, homemade hollandaise on an english muffin. Half 16.95 / Full 19.95

THE BOSSMAN BENNY

Poached eggs, sausage, bacon, homemade hollandaise on an english muffin. Half 19.95 / Full 22.95

FARMHOUSE BENNY

Poached eggs, sausage, homemade hollandaise on an english muffin. Half 16.95 / Full 19.95

TOMATO AVOCADO BENNY

Poached eggs, tomato, avocado, homemade hollandaise on an english muffin. Half 16.95 / Full 19.95

CHICKEN & WAFFLE BENNY

Poached eggs, fried chicken and homemade hollandaise served on half a waffle with maple syrup. Half 19.95 / Full 22.95

LIGHTER FARE

HALF CLASSIC

1 egg your way, 2 bacon or sausage, hash browns or fresh fruit, 1 piece of toast. 12.95

BREAKFAST WRAP

Scrambled eggs, cheese, avocado, spinach. 11.95
Add bacon or sausage +4 / Add fruit or hash browns +6

BREAKFAST BUNWICH

Fried egg, bacon, cheese, lettuce, tomato, E.E. sauce on a potato bun. 10.95
Add fresh fruit or hash browns 6

SALMON LOX BAGEL

Toasted plain bagel, cream cheese, smoked salmon lox, fried capers, red onion. 13.95

YOGURT BOWL

Greek yogurt, fresh fruit, granola, honey drizzle. 12.95

SIDES & EXTRAS

Bacon 7

Sausage 7

Hash Browns 6

Egg (1) 2.75 / (2) 5.50

Fresh Fruit 6

Toast 4

Side Salsa 2.50

Half Avocado 4

Baked Goods *seasonal selection*



CAFE DRINKS

DRIP COFFEE 3.95

LATTE

12oz 4.70 / 16oz 5.95

CAPPUCCINO

12oz 4.70 / 16oz 5.95

CHAI LATTE

12oz 4.70 / 16oz 5.95

MATCHA LATTE

12oz 4.70 / 16oz 5.95

LONDON FOG

12oz 4.70 / 16oz 5.95

MOCHA

12oz 5.50 / 16oz 6.00

CANADIANO

12oz 4.25 / 16oz 4.75



BREAKFAST COCKTAILS

Served after 9am

E.E. CAESAR

Vodka, worcestershire, tabasco, clamato, garnish, house rim. (10z) 9 / (20z) 12

SHAFT

Espresso, vodka, kahlua, baileys, shaken and served on the rocks. (20z) 11

CHAI SHAFT

Chai, vodka, baileys, shaken and served on the rocks. (20z) 11

MIMOSA

Sparkling wine, orange juice. (20z) 7

BEERMOSA

House lager topped with orange juice. (20z) 7

MICHELADA

House lager, clamato, tabasco, lime juice, worcheshire, Tajin rim. (20z) 8

VILLAGE CRISTO

Kahlua, grand marnier, coffee, whipped cream. (20z) 12

HAPPY HOUR

DAILY 2-5PM & 8PM-LATE

DRAFT BEER

20OZ

Pabst Blue Ribbon 5.50

Village Eatery House Lager

Arrowsmith Blonde 6.50

Beer Flight 8

4 x 4oz Glasses

HOUSE WINE

6OZ / 9OZ

Red or White 6.50 / 9.25

Rosé 7.50 / 10.25

Sparkling (6OZ) 6

COCKTAILS

E.E. Caesar

1OZ · 7.50 2OZ · 10

Hi-Balls

1OZ · 6.50 2OZ · 8.50

Aperol Spritz

2OZ · 9

Classic Lime Margarita

2OZ · 11

HOUSE FAVORITES

CHICKEN WINGS

One pound of wings fried and tossed, served with veggies 16

DIP TRIO

Homemade tzatziki, hummus and tirokafteri, with grilled pita 12

FRIED PICKLE SPEARS

With Ryan's house made ranch 10

VILLAGE BURGER

Two smashed patties, melted cheese, greens, pickles, burger sauce 18

BEEF CARPACCIO

Thinly sliced beets, dried figs, goat cheese, arugula, balsamic reduction 14

MARGHERITA PIZZA

Signature tomato sauce, full fat mozzarella, fresh basil, olive oil drizzle (medium) 15

CLASSIC POUTINE

Fries, curds, turkey gravy, green onions 10

VILLAGE EATERY



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DESSERTS

HOUSE MADE CHEESECAKE

Served with a blueberry coulis 12.95

BAKLAVA

9.95

BAKER'S CHOICE

Ask your server

House made desserts by Shelby Trudel

LIQUID DESSERT

STIFF SHAFT

House made shaft served with a scoop of vanilla ice cream

20Z • 14

ESPRESSO MARTINI

Vodka, Coffee Liqueur, House Espresso

20Z • 13

VILLAGE CRISTO

Kahlua, Grand Marnier, Coffee, Whipped Cream

20Z • 12

VILLAGE EATERY



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SCAN FOR WI-FI!