

KIDS EAT TOO

For children 12 years old and under

CHEESE BURGER - \$12 GFO

Beef patty, cheddar, mayo, ketchup

CHICKEN FINGERS - \$12

Breaded chicken pieces, plum sauce, fries

GRILLED CHEESE - \$12

Texas toast, cheddar cheese

CHEESE PIZZA - \$12

5" cheese pizza, signature tomato sauce

DID YOU KNOW?

WE DO DELIVERY!

Next time you're feeling hungry at home - let us come to you! Delivery available within Nelson city limits for \$5, from 11:30 until 9:30pm.

WE DO CATERING!

Parties, weddings, birthdays, meetings... we cater for all kinds and would love to be considered for your next event!

MERCH

ASK US ABOUT OUR MERCH!

We have Uptown hoodies, t-shirts and caps. Ask your server for more details!



UPTOWN



PIZZA · SPORTS · BAR

(250) 352-2715

616 Vernon St, Nelson, BC



 [uptown.sportsbar](https://www.instagram.com/uptown.sportsbar)



 [uptowntavernsports](https://www.facebook.com/uptowntavernsports)




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SHAREABLES

DEEP FRIED PICKLES - \$15 
Buttermilk dill ranch dip


AHI TUNA STACK - \$22 GFO
Ahi tuna, pico de gallo, house made ponzu, guacamole, cucumber, wonton crisps

DRY RIBS - \$18
Twice cooked pork bites tossed in soy, garlic rock salt

MINI CORN DOGS - \$17
Hot dogs in classic cornmeal batter, beer mustard, ketchup

CALAMARI - \$19
Crispy Humboldt squid, fresh chilli, banana pepper tarragon aioli

CHICKEN WINGS - \$23
Southern style breading, tossed in your choice of: Buffalo, Jamaican jerk, Korean bbq, Nashville hot or honey garlic. Served with buttermilk dill ranch dip



CAULIFLOWER WINGS - \$19 
Tossed in your choice of: Buffalo, Jamaican jerk, Korean bbq, Nashville hot or honey garlic. Served with buttermilk dill ranch dip

FISH TACOS - \$18
Beer battered rock fish, pico de gallo, guacamole, red cabbage, cilantro, chipotle aioli

POUTINE - \$16
Beer battered fries, cheese curds, house gravy


CHILI CHEESE FRIES - \$17
Beer battered fries, house made beef chili, three cheese blend, sour cream, scallions

BANH MI FRIES - \$17
Beer battered fries, soy lime grilled chicken, pickled jalapeños, shredded carrots, chipotle aioli, cilantro

UPTOWN NACHOS  
\$26 regular
\$39 team nachos
Three cheese blend, jalapeños, olives, pico de gallo, queso, salsa, sour cream
Add guacamole \$5
Add beef \$10 | chicken \$10

WAGYU BEEF GYOZAS - \$21
Fried wagyu beef dumplings, gochujang, honey, scallions, chili lime soy, sesame seeds




PRIME SHIRES - \$19
Two Yorkshires stuffed with shaved beef, horseradish aioli, au jus

POTATO SKINS - \$17 
Bacon, cheddar, scallions, pico de gallo, sour cream

FRIED CHICKEN

CLASSIC OR NASHVILLE STYLE
\$18 3pcs | \$29 5pcs | \$49 9pcs Buttermilk brined bone-in Southern fried chicken, sweet pickles

Add a full basket of fries \$8

 **VEGETARIAN**  **VEGAN** **GFO** - Gluten Friendly Option
 **GLUTEN FRIENDLY** - Possible traces of gluten, celiac modifications available

PUB CLASSICS

Comes with the choice of one side
JUST A BURGER - \$21 GFO
AAA beef patty or grilled free range chicken breast, lettuce, red onion, tomato, garlic aioli


ANGUS PEPPERCORN STEAK SANDWICH - \$29
AAA Angus 8oz New York, peppercorn sauce, garlic toast
Add onions & mushrooms \$5

AVOCADO CHICKEN WRAP - \$23
Free range grilled chicken breast, guacamole, bacon, cheddar, tomato, baby kale, mayo

CHICKEN TENDERS - \$20
House made tenders, Southern style breading with plum, buffalo or honey mustard sauce

3 PIECE CHICKEN DINNER - \$24
Bone-in fried chicken served with coleslaw

UPTOWN BURGER - \$26 GFO
AAA beef patty, bacon, Swiss, cheddar, lettuce, tomato, red onion, mild jalapeno aioli

VEGGIE BURGER - \$23 GFO 
Roasted vegetable and red lentil patty, banana pepper tarragon aioli, pickled red onions, arugula

CRISPY CHICKEN BURGER - \$24
Panko encrusted, maple bacon, sweet pickles, roasted garlic aioli, arugula
Make it Buffalo \$2

FISH AND CHIPS - \$23
Beer battered rock fish, pico de gallo, fries with house made tartar sauce and slaw

BEEF DIP - \$23 GFO
Shaved AAA roasted beef, horseradish aioli, au jus
Add Swiss \$3 | **Make it a Philly** with cheddar, peppers, onions \$5

SIDES & EXTRAS



Your choice of fries, daily soup or green salad (included)
Yam fries, Nashville fries or Caesar salad \$4
Poutine, beef chilli, mashed potatoes \$6
Gravy \$4.50 | Cheese \$3 | Bacon \$3 | GF bun \$3


SALADS & BOWLS


ADD CHICKEN \$10 | NY STRIPLOIN \$20 | AHI TUNA STEAK \$14 | PRAWNS \$14

ROCKET SALAD - \$19  
Baby arugula, poached pear, spiced walnuts, goat cheese, pickled red onion, balsamic cranberry vinaigrette

CAESAR SALAD - \$19
Crisp romaine, house made dressing, focaccia croutons, Reggiano, garlic toast | Half size \$13

MARKET GREENS - \$18  
Mixed greens, tomato, pickled red onion, pumpkin seeds, carrot, beets, house vinaigrette | Half size \$12

TUNA POKE BOWL - \$26 
Ponzu marinated ahi tuna, cucumber, carrot, guacamole, edamame, pickled ginger, purple cabbage, sushi rice, nori, soy lime dressing

CRISPY TOFU BOWL - \$23 
Tofu, cucumber, carrot, beets, guacamole, edamame beans, pickled red onion, baby kale, sunflower seeds, nutritional yeast dressing

CHILLI CON CARNE - \$20
House made beef chilli, three cheese blend, sour cream, scallions, garlic toast

SIGNATURE CRUST PIZZA



Our pizza dough is made in-house from scratch. All pizzas come with our signature sauce and mozzarella unless otherwise specified.

GF crust available in 10" size \$5

CLASSICS

	10"	14"
PEPPERONI The classic	\$18	\$29
BIG KONA Ham, bacon, pineapple	\$19	\$30
VEGETARIAN  Spinach, sun-dried tomatoes, red onion, feta, mushrooms, banana peppers, artichoke	\$19	\$30
CARNIVORE Italian sausage, pepperoni, beef, capocollo, bacon	\$21	\$32
BBQ CHICKEN Chicken, red onion, jalapenos, topped w/BBQ sauce	\$18	\$29
SICILIAN Italian sausage, capocollo, sun-dried tomatoes, caramelized onion, banana peppers, mushrooms, pepperoni	\$19	\$30
THE AVALANCHE Ham, pepperoni, salami, green peppers, black olives, onions, pineapple, mushrooms, tomatoes	\$19	\$31

CHEF'S SELECTIONS

DUFFALOPIGUS  Rosemary, feta, sun-dried tomatoes, roasted garlic, black olives	\$18	\$29
PICKLE BACK Italian herb base, dill pickles, bacon	\$18	\$29
PROSCIUTTO PEAR PARADISE Poached pear, prosciutto, goat cheese, arugula, balsamic reduction drizzle and cracked pepper	\$21	\$32
CARIBBEAN HEAT Jerk chicken topped with jerk sauce, grilled pineapple, and pickled Fresno peppers	\$21	\$32
MARGHERITA VERDE  Pesto base, mozzarella, sliced fresh tomatoes, drizzled with balsamic reduction	\$19	\$31