



APPETIZERS

KETTLE NACHOS **PERSONAL 11.50**
SHARING 19.75

Kettle chips, cheese, green onion, jalapeños, bell peppers, tomatoes, sour cream, salsa, house seasoning.

Ⓜ Can be served gluten free with corn tortillas

ADD WOOD OVEN BRAISED CHICKEN 3
BACON 2 GUACAMOLE 3

POTATO SKINS **PERSONAL 9.75**
SHARING 17.75

House cut potato skins, cheese, bacon, green onion, sour cream

ADD TWO CHICKEN FINGERS 3
ADD FOUR CHICKEN FINGERS 6

SPINACH DIP **13.75**

Spinach, cream cheese, mozzarella cheese, garlic, onion, fried naan bites.

Ⓜ Can be served gluten free with corn tortillas

BEER BACON & GOUDA DIP  **14.75**

Made with Salty Dog IPA, smoked bacon and gouda cheese, served with toasted pretzel bites

MUSSELS Ⓜ **11.75**

One pound of Atlantic mussels steamed one of three ways: garlic & white wine, garlic cream, or marinara. Served with garlic cheese bread stick

WINGS **14.50**

One pound of jumbo roadhouse wings with your choice of mild, medium, hot, honey garlic, or BBQ

HALLOUMI FRIES **13.50**

Panko breaded halloumi cheese fried and served with chili lime aioli

LOCAL MARITIME OYSTERS **9.50**

Served two ways by the 3's

- Raw on the half with Coldstream Salted Caramel mignonette

- Grilled with Salty Dog beer, bacon & gouda cream sauce



VEGGIE ROLLS **11.50**

Six Thai-style rolls, with carrots, celery, bell peppers, onion and cabbage with sweet chili sauce

CRAB CAKES **14.75**

Two house-made blue crab cakes, pan seared and served with Valley apple & fennel slaw, red pepper and chive aioli

SNACKS

ONION RINGS	6.25	SWEET POTATO	
KETTLE		FRIES	5.75
CHIPS	4.50	FRIES	4.25

SALADS

ADD 3 OZ GRILLED CHICKEN BREAST 3.25

ADD SHRIMP 5

CAESAR **HALF 4.75 FULL 10**

Romaine lettuce, bacon, Parmesan cheese, with house-made Caesar dressing and croutons

SPINACH Ⓜ **HALF 5.50 FULL 11**

Baby leaf spinach, portobello mushrooms, red onion, goat cheese, smoked bacon, boiled egg, toasted almonds and house-made maple vinaigrette dressing

QUINOA GREEK Ⓜ **10.75**

Quinoa, red onion, cucumber, bell peppers, black olives, tomatoes, feta cheese, greek-feta dressing

STRAWBERRY

ARUGULA Ⓜ **HALF 5.50 FULL 11**

Roasted pecans, red onion, cucumber, blue cheese crumble, and house-made poppyseed dressing

SOUP OF THE DAY

CUP WITH CRACKERS 4

BOWL WITH GARLIC CHEESE BREAD STICK 8



SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH HOUSE CUT FRIES

GOURMET GRILLED CHEESE 11.75

Nooky style with bacon onion jam, fresh basil & provolone cheese. Crusted and grilled in Asiago cheese on your choice of multigrain or white panini bread

ADD WOOD OVEN BRAISED CHICKEN 3
OR SALTY DOG BEER BRAISED PORK 3

NOOKY DONAIR 12.75

House-made donair meat, tomatoes, white onion, house-made donair sauce, on a Greek pita

CRANNY CLASSIC CLUB (GF) 13.50

Made the traditional way, triple decker, Gennoes bakery whole wheat bread, wood-fired oven braised chicken, smoked bacon, lettuce, tomatoes and mayonnaise

CHIPOTLE CHICKEN (GF) 13.50

Wood-fired oven braised chicken, roasted red peppers, red onion, jalapeno jack cheese, baby arugula and chipotle aioli on a toasted Artisan bun


STEAK SANDWICH 17.50

6oz sliced *Certified Angus Beef*[®], provolone cheese, mushrooms, onion and bell peppers on a toasted Artisan bun

VEGGIE LOVERS 12.75

Zucchini, roasted red peppers, onion, portobello mushrooms, baby spinach, honey-infused goat cheese and balsamic drizzle on a toasted Artisan bun

BURGERS

 ALL OF OUR BURGERS ARE HOUSE-MADE WITH 6 OZ OF GROUND *Certified Angus Beef*[®] SERVED ON A FRESH GENNOES BAKERY CORNMEAL CRUSTED KAISER BUN WITH HOUSE CUT FRIES

(GF) AVAILABLE ON GLUTEN FREE BUN ADD 2

PLAIN JANE'R (GF) 11.50

Tomato and baby arugula

MUSHROOM & SMOKED GOUDA (GF) 13.75

Grilled Portobello mushrooms, garlic aioli, baby arugula, smoked gouda cheese

CHIP & DIP BURGER (GF) 13.75

French onion dip, shredded lettuce, pickles and rippled potato chips

BBQ BACON 14.50

Smoked bacon, provolone cheese, crispy onion rings, baby arugula, house-made bacon onion jam, chipotle BBQ sauce

EXTRAS

GRAVY	2	EXTRA SAUCE	1
BACON	2	ADD CHEESE	2

TWO TACOS 13.50

BAJA BLACKENED FISH

Atlantic haddock, lettuce, roasted corn, black bean and mango salsa, crème fraiche

CHILI CHICKEN

Taco-spiced braised chicken, salsa, sour cream, lettuce, shredded cheddar



SALTY DOG BEER BRAISED PORK


Valley apple and fennel slaw, chipotle BBQ sauce, lettuce

ADD GUACAMOLE 3




MAINS


STRIPLOIN   **19.75**
 Hand cut 8 oz *Certified Angus Beef*[®] grilled to your liking served with red wine demi-glace, seasonal vegetables, and herb-roasted fingerling potatoes

BEEF TENDER MEDALLIONS  **18.50**
 Two 3 oz *Certified Angus Beef*[®] medallions grilled to your liking, Parmesan crusted, bacon onion jam, red wine demi-glace, seasonal vegetables, roast garlic mashed potato

STEAK ENHANCEMENTS

SAUTÉED SHRIMP	5
CRAB CAKE	5
BLUE CHEESE CRUMBLE	3
MUSHROOMS	3
ONIONS	3
MUSHROOM & ONION	3

CRANBERRY COCONUT CHICKEN  **16.75**
 Herb and goat cheese stuffed 6oz breast, honey Chex & coconut crusted, savoury cranberry citrus reduction, seasonal vegetables, wild rice pilaf


GREG AND DON'S ALL DAY BREAKFAST  **10.50**
 Two eggs served over easy, medium, hard or scrambled, ham or bacon, home fries and two pieces of Gennoes bakery whole wheat toast

SEAFOOD

SALTY DOG BLUEBERRY FISH & CHIPS  **1 PIECE 10.75**
2 PIECE 13.75
3 PIECE 16.75

Atlantic haddock fillets, battered in our blueberry wheat ale, served with blueberry relish and coleslaw

CREAMY SEAFOOD CHOWDER **14.75**
 Halibut, salmon, shrimp, scallops and haddock, with Nova Scotia summer savoury, carrots, celery, onion and potato. Served with garlic cheese bread stick

PAN-FRIED HADDOCK  **13.75**
 Two corn-floured Atlantic haddock fillets, tartar sauce, seasonal vegetables, wild rice pilaf

FISH & CHIPS  **1 PIECE 9.75**
2 PIECE 12.75
3 PIECE 15.75

Atlantic haddock fillets, beer battered with Salty Dog IPA, tartar sauce and coleslaw

GRILLED ATLANTIC SALMON **18.50**
 Chili lime compound butter, seasonal vegetables, wild rice pilaf

FISH CAKES & BEANS **11.75**
 Panko crusted and made with Atlantic haddock, served with in house baked maple beans, green tomato chow chow



SEASONAL DISHES CREATED BY CHEF JEFF McINNIS

PLEASE ASK YOUR SERVER FOR THE CURRENT SEASONAL SELECTIONS



PASTA

ALL OUR PASTAS ARE SERVED WITH A GARLIC CHEESE BREAD STICK

NOOKY STYLE MAC & CHEESE 11.75

Elbow noodles, cheese sauce, bread crumbs

WOOD OVEN BRAISED CHICKEN 3

BACON 2

SALTY DOG BEER BRAISED PORK 3

GUACAMOLE 3

MUSHROOM RAVIOLI 17.50

Portobello mushroom-stuffed ravioli, tossed with sautéed mushrooms, red onion and garlic cream sauce

CHICKEN & BRUSCHETTA

FETTUCCINE 16.75

6 oz grilled chicken breast tossed with local Stokdijk tomatoes, fresh basil, garlic and Parmesan in a creamy Alfredo sauce

SHELLFISH FETTUCCINE 18.50

Shrimp, baby scallops, mussels, onions and fettuccine noodles tossed in a tomato cream sauce

DESSERTS

TORTE (GF) 7

CHEESECAKE 8

DESSERT SPECIAL 8

KIDS MEALS 8

FOR CHILDREN 12 & UNDER
INCLUDES A SMALL MILK OR JUICE

Beckett's Grilled Cheese & Fries

Mac n' Cheese

Chicken Strips & Fries

Chicken Caesar Salad

1 Piece Fish & Chips

SIDE UPGRADES

KETTLE CHIPS	1.50	SWEET POTATO FRIES	3.25	ROASTED FINGERLING POTATOES (GF)	3.25
GARLIC MASHED POTATO (GF)	1.50	ONION RINGS	3.25		
WILD RICE PILAF	1.50	HALF SALADS (GF)	3.25		

PLEASE NOTE: An auto-gratuity of 15% will be added to groups of 10 or more



BEER

CRAFT BEER 16 OZ 7.50

Garrison Brewing Company [Halifax, NS]
Tall Ship Amber Ale 5% / 14 IBU

Tatamagouche Brewing Company
[Tatamagouche, NS]
Hippie Dippie Pale Ale 5% / 27 IBU


Nine Locks [Dartmouth, NS]
Dirty Blonde 5% / 12 IBU

Trider's Craft Beer [Amherst, NS]
White Ogre IPA 5.5% / 60 IBU

Propeller Brewing Company [Halifax, NS]
California Common Lager 5% / 25 IBU

Uncle Leo's [Lyon's Brook, NS]
Smoked Porter 6.8%

Spindrift [Dartmouth, NS]
Knotty Buoy Pilsner 4.8% / 20 IBU



SALTY DOG BREWING COMPANY
TRURO'S FIRST BREWERY
16 oz Pints **7.25**

Please ask your server what kind of fresh pints are now on tap!

DOMESTIC 16 OZ 6

Bud Light
Keith's

IMPORTS 16 OZ 6.75

Stella
Rolling Rock

SURPRISE!

ROTATING TAPS

ASK YOUR SERVER WHAT SURPRISES WE
HAVE TODAY!

CRAFT PREMIUM 16 OZ 8

Unfiltered Brewing [Halifax, NS]
12 Years to Zion 8% / 100 IBU

Big Spruce [Cape Breton, NS]
Cereal Killer Oatmeal Stout 5.4% / 28 IBU

Wayfarer's Ale Society [Port Williams, NS]
Thistle Dew Scottish Ale 4.8% / 20 IBU

2 Crows Brewing Company [Halifax, NS]
Pollyanna IPA 7.3% / 64 IBU

Tusket Falls Brewing Company [Yarmouth, NS]
Roche de Viande Red IPA 6.3%

Salt Box Brewery [Mahone Bay, NS]
Jeezus Murphy Red 4.8% / 17 IBU

Upstreet Brewing Company [Charlottetown, PE]
Rhuby Social 5% / 10 IBU

FLIGHTS 9.75

4 different beers, a 5 ounce taste of each one. Try one of our combinations or make up your own.

FOR HOP HEADS: 12 years to Zion, Pollyanna IPA, Hippie Dippie, White Ogre IPA

DARK & DELICIOUS: Thistledew, Jeezus Murphy, Cereal Killer, Smoked Porter

EASY DRINKING: Tall Ship Ale, Dirty Blonde, California Common Lager, Knotty Buoy Pilsner

SALTY DOG: 4 of our house brews, check with your server for today's choices

BOTTLES

Coors Light 5.25

Budweiser

Bud Light

Keith's

Olands

Corona 6

Michelob Ultra

Glutenberg 8

Mike's Hard Lemonade 6

Mike's Hard Cranberry

Smirnoff Ice

Smirnoff Raspberry



COCKTAILS

SALTY DOG'S NOSE 2 OZ 9
Raging Crow Spruce Tip gin and honey liqueur,
lime, blueberry, Salty Dog Blueberry Wheat beer

DON'T NOOK AT ME 1 OZ 7
Street Party Vodka, Sour Note Rasperry,
lemonade

BLUEBERRY GINGER 1 OZ 7
Street Party Spirit Vodka, St. Germain, Propeller
Ginger Beer, blueberries

BLUEBERRY SHANDY 7
Salty Dog blueberry wheat beer, grapefruit juice

BLOODY CAESAR 1.5 OZ 8
Street Party Spirit vodka, Mott's clamato,
Worcestershire sauce, tabasco, pickled bean

OLD FASHIONED 2 OZ 8
Jim Beam Bourbon, demerara syrup, Angostura
bitters, orange

MARGARITA 2OZ 10
Tequila, Cointreau, St-Germain, fresh lime juice,
agave syrup

WHISKEY SOUR 2 OZ 11
Caldera Whiskey, lemon, simple syrup, egg
white, bitters

RED WINES

MALBEC - LAS MORAS [ARGENTINA]
5oz 6 8oz 9 Bottle 25

SHIRAZ - OUTBACK JACK [AUSTRALIA]
5oz 7 8oz 10 Bottle 27

**CABERNET SAUVIGNON -
GLEN ELLEN [CALIFORNIA]**
5oz 7 8oz 10 Bottle 27

MERLOT - DELLA TORRE [ITALY]
5oz 8 8oz 12 Bottle 33

**PHONE BOX RED -
LUCKETT'S VINEYARD [NOVA SCOTIA]**
5oz 10 8oz 15 Bottle 49

WHITE WINES

**CHARDONNAY -
LAS MORAS [ARGENTINA]**
5oz 6 8oz 9 Bottle 25

**PINOT GRIGIO -
OUTBACK JACK [AUSTRALIA]**
5oz 7 8oz 10 Bottle 27

SAUVIGNON BLANC - PACIFICO [CHILE]
5oz 8 8oz 12 Bottle 33

**TIDAL BAY -
BENJAMIN BRIDGE [NOVA SCOTIA]**
5oz 10 8oz 15 Bottle 49

**PHONE BOX WHITE -
LUCKETT'S VINEYARD [NOVA SCOTIA]**
5oz 10 8oz 15 Bottle 49

ROSÉ

**AVONDALE SKY LEON MILLOT -
[NOVA SCOTIA]**
5oz 10 8oz 15 Bottle 49