

The Rumpus Room

Community Chest
**WELCOME TO YOUR
HOME AWAY FROM HOME!**
THE RUMPUS ROOM LOVES YOU!



**Join us for
Brunch!**
Weekends from
10am to 3pm

Two Happy Hours!

**Lunch &
Dinner**

Daily Happy Hour from Open - 3 pm

CAESER 10Z \$5 20Z \$8 MIMOSA \$4 ADULT COFFEE \$5

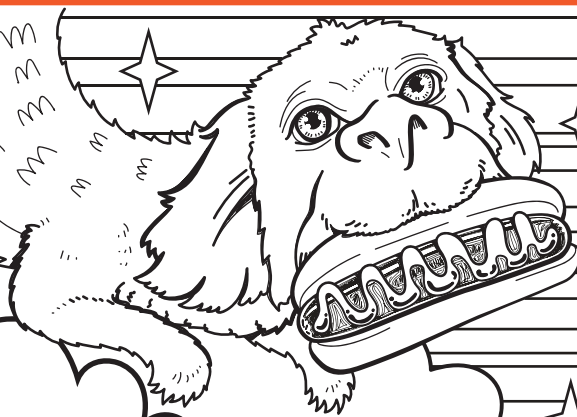
Dinner Happy Hours from 3 pm - 6 pm

BEER \$4 PICKLE BACKS \$4 MENU COCKTAILS \$8

Everyone is welcome.

No racist, sexist, homophobic or hateful attitudes or talk will be tolerated

The Pumpus Room



🍷 Gluten-free

🌱 Vegetarian

🌿 Vegan

Appies

Deep Fried Pickles \$7 🍷 🌱

Served with ranch

Ants On a Log \$4 🍷 🌿

Celery with peanut butter & raisins

Bucket of Fries \$7 🌱 🌿

With your choice of caramelized onion aioli 🌱 or curry ketchup 🌿

Make it Chili Cheese Fries +\$4 🌱

Make it Poutine +\$4

Mini Corn Dogs 3 for \$12 🍷 🌱

Nathan's Famous 100% beef mini dogs or veggie mini dogs fried in corn batter. *Veggie dogs are not gluten-free*

Chicken Bites \$13 🍷

Buttermilk marinated free-range chicken, battered & fried. With your choice of dip: curry ketchup, honey mustard, ranch, chipotle, onion aoli, or chili lime

Super Healthy Veggie Plate \$7 🌿

Fresh vegetables, tortilla chips & white bean dip

Giant East Van Cheese Plate \$18

Our biggest share plate! Babybel, Laughing Cow, pepperoni sticks, pickles & veggies with white bean dip.

Not available during brunch

Burgers

Served on vegan potato buns.

All burgers can be made Gluten-free. Sub GF bun for \$2 🍷

Served with your choice of...

Fries, spring salad, kale coleslaw, vegetarian chili, or a waffle with real maple syrup. **Have poutine on the side for an extra \$3**

Rumpy Burger \$12 🌱

Beef or veggie black bean & mushroom patty 🌱 with mustard, tomato, lettuce, house pickled onion relish & caramelized onion aioli

Add: Cheddar, havarti or blue cheese \$2 Bacon \$2 Avocado \$2

Smashed Avocado Chicken Burger \$14

Avocado, cajun spice, onion aioli, lettuce, tomato.

Make it Crispy FREE **Add:** Cheddar or havarti \$2 Bacon \$2

Red Hot & Blue \$15

Crispy chicken, chipotle sauce, blue cheese, lettuce, tomato & house pickled onion relish

Vegan Black Bean Mushroom Burger \$13 🌿

Chipotle black bean & mushroom patty, on a potato bun with pickled veggies, kale coleslaw, fresh cilantro & garlic vegan aioli

Peanut Butter Burger \$15

Beef patty served with bacon, cheddar, peanut butter, house made jam, topped with lettuce and tomato. *Not available during brunch*

Grilled Cheese \$11 🌱

Sourdough bread, bubbling cheddar & havarti

Add: Bacon \$2 Tomato & pickle FREE

Basic B.L.T. \$11

On multigrain or sourdough

Make it Vegan 🌿 Garlic vegan aioli & marinated tofu FREE

Dogs

Classic Brat Dog \$9

Juicy Bratwurst served on a toasty baguette with dijon mustard

Make it... a Chili Cheese Dog +\$2

Rotating Hot Dog \$10 Ask your server about today's dog!

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🌱 Vegetarian

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Mains

Currywurst \$13

Juicy bratwurst on a bed of fries, served with curry ketchup, onion aioli & a dusting of curry spice

Jalapeño Mac & Cheese \$13 🌱

Macaroni noodles with lots & lots of cheddar & harvarti cheese. *Not available during brunch*

Add: Bacon \$2 Sausage \$3

Chicken & Waffles \$15

A Southern favourite. Boneless chicken marinated in our secret recipe & deep fried to crispy delicious perfection. Served on top of belgian waffles, with gravy & real maple syrup

Vegan Chili \$10 🌿

A big yummy bowl of carrots, celery, tomato, onion, lentils, black & kidney beans. With toasted bread.

Add: Sour cream \$1 Aged cheddar \$2

Kale Bean & Sausage Skillet \$13

Lemon kale & seasoned white beans, pan fried with bratwurst. French cassoulet inspired

Add: Egg \$2 *Egg available during brunch only*

Banh Mi Sandwich \$13 🌿

Marinated tofu, pickled veg, vegan garlic aioli, sriracha & fresh cilantro on a crispy baguette

Make it With chicken +\$2

Salads

Taco Salad \$15 🚫

Cajun spiced chicken, tomato, corn & black bean salsa, cheddar, jalapenos & corn tortilla, on mixed greens with creamy chipotle dressing

Rumpus Salad \$14 🌿🚫

Avocado, tomato, cucumber, pumpkin seeds & dried currants, on mixed green with balsamic dressing

Add: Cheddar \$2 Bacon \$2

Brined chicken breast \$4 Fried chicken bites \$4

Marinated tofu \$3



Sweets & Treats

Deep Fried Delicacies \$5

Fried in coconut tempura batter. Pick your poison:

1 Mars bar

4 Oreo cookies with whipped cream

Float \$5

Vanilla ice cream with root beer or orange soda

Rotating Dessert \$6

Ask your server for details!



Brunch



Available Weekends Only

Veggie Scramble \$10 ■

Eggs, mushrooms, kale & cheddar.
With toast & hashbrowns

Vegan Scramble \$10 *

Seasoned tofu, mushrooms & kale.
With toast & hashbrowns

The Sausage Scramble \$12

3 eggs, lots of bratwurst sausage &
cheddar. With toast & hashbrowns

Rump Breaky \$11.50

2 eggs your way, with choice of
bacon, bratwurst or avocado. With
toast & hashbrowns

Breakfast Poutine \$12

Fries slathered in homemade gravy &
authentic cheese curds. Topped with
a fried egg & bacon

Breakfast Sandwich \$11.50

A fried egg, lettuce, tomato, bacon &
caramelized onion aioli. Served on
multigrain or sourdough. With
hashbrowns

Kale Bean & Sausage Skillet \$13

Lemon kale with seasoned white
beans, pan fried with bratwurst

Add Ons: Egg \$2

Drinks

Happy Hours!!!

Everyday 3pm to 6pm AND Weekdays 10am to 3pm

Bulldog! \$14 2.5 oz & 207mL
Tequila, triple sec, lime slushee margarita, with a salt rim & a Coronita out the top. You MUST!



Soda Fountain Cocktails
Add a scoop of ice cream to any
Soda Fountain Cocktail! \$1.50

Rumpus Rootbeer
\$8.50 1oz \$11 2oz
Bourbon & rootbeer

Hardly Wallbanger
\$8.50 1oz \$11 2oz
Vodka, Galliano & Jones orange
cream soda

Lime Rickey \$12 2oz
This one is FRESH. Gin, lime,
simple syrup, bitters & soda

Dark and Stormy \$12 2oz
Dark rum, spicy ginger beer &
lime

Cuba Libre \$12 2oz
Straight outta Cuba. Rum, cola
and lime

Cocktails

**The Mules : Moscow, Mexican,
London or Kentucky** \$11 2oz
Your choice: Vodka, tequila, gin, or
bourbon. With ginger beer & lime

Rose or Lavender French 75
\$11 2oz
London gin, bubbly & lemon, with
your choice of house made rose
or lavender syrup

Margarita \$11 2.5oz
Your choice: Shaken or slushee!
With pink Himalayan salt & sugar
rim, Olmeca Silver tequila

Rumpus Caesar \$8 1oz \$11 2oz
Vodka, gin or tequila. Olive, pickle
& organic pepperoni garnish

Negroni \$12 2oz
Gin, Sweet Vermouth, Campari,
orange twist

Old Fashioned \$12 2oz
Bourbon, sugar, bitters, orange
twist

More classic cocktails available.
Just ask!

Beer

Draft	16 oz	Pitcher
PBR	\$5.25	\$18
R&B Dude Chilling Pale Ale	\$6	\$20
OTR Crazy Train IPA	\$6	\$20

We always have fun rotating taps-
Check the board or ask your server!

Cans & Bottles

Rainer	\$4.75
Electric Unicorn IPA	\$5.50
Red Stripe	\$5.50
Blue Buck	\$5.50
Ruby Tears	\$5.50
Lone Tree	\$5.50
Whistler Forager GF Lager	\$6
P49 Tricycle Radler	\$6
Sol	\$6
4 Winds Saison	\$6
Strongbow	\$6

Wine

Wine Right Now
\$8 6oz \$11 9oz
Red, White & Rosé!
Ask your server what we're pouring.

Shots

Pickleback \$5
If you don't know- you should!

Kamikaze \$5
Vodka, triple sec, lime

The Tang Shot \$5
Vodka, Triple Sec, Tang

Non-Alcoholic

Mocktails

Lemon Rose Soda \$5
Lemon Lavender Soda \$5
Classic Shirley Temple \$5
Roy Rogers \$4

Soda Fountain
\$3.50 Refills \$1

Add a scoop of ice cream! \$1.50
Cola, Jones Orange Cream, Jones
Cherry Cola, Rootbeer, Spicy
Ginger Beer, Diet Cola

Juice

Small \$4 Large \$6
Apple, cranberry, grapefruit,
pineapple, guava or orange.
Served with ice. Sorry no refills.

Hot Stuff

Tea \$3
English Breakfast, Early Grey,
Lemon Ginger, Peppermint or
Green

Coffee \$3.50
It's organic, it's fair trade & it's
bottomless!