

THE  
**DERRICK**  
GIN MILL & KITCHEN

## SOUPS & SALADS

DAILY SOUP .....	7
HOUSE SALAD .....	14
green mix with sherry vinaigrette, shaved carrots, cucumber ribbon, house pickled vegetables	
BEET SALAD .....	16
citrus marinated beets, honey beet vinaigrette, candy walnuts, goat feta	
CAESAR SALAD .....	16
baby gem lettuce with parmesan vinaigrette, croutons, bacon	
GRILLED BROCCOLI SALAD .....	16
black garlic, shiitakes, thai chili	

ADD: CHICKEN BREAST 11 | STEAK 18  
MONTREAL SMOKED MEAT(3oz) 10 | EGG 3

## SMALL PLATES

TRUFFLE FRIES .....	7
house made fries, parmesan cheese, truffle oil	
FRIED PICKLES .....	11
szechuan, chili flakes, dill aioli	
FRIED CHEESE CURDS .....	11
togarashi mayo	
POUTINE .....	11
cheese curds, poutine sauce	
CANDIED BRUSSELS SPROUTS .....	13
maple, walnuts	
CHICKEN WINGS .....	14
salt & pepper, hot or house spice	

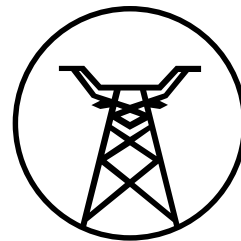
## DESSERTS

SMOKED CHOCOLATE MOUSSE .....	10
aerated chocolate, bourbon whipped cream	
GIN AND TONIC .....	10
gin marshmallow, lime segment, graham crumble	

## SANDWICHES

SMOKED BBQ PULLED PORK SANDWICH .....	19
corn relish, peppercorn bbq sauce, cabbage slaw	
BBQ CHICKEN SANDWICH .....	20
ssamjang aioli, cucumber, soy marinated onions	
SMOKED HAMBURGER .....	20
smoked cheddar, bacon, lettuce, tomato, red onion	
MONTREAL SMOKED MEAT SANDWICH .....	20
angus beef brisket, deli mustard, pickle	
STEAK FRITES WITH SPICY GARLIC BUTTER .....	26
applewood smoked 5oz striploin, arugula salad	

DUCK CONFIT CROQUETTE .....	16
deep-fried duck confit nuggets, poultry jus, orange gel	
OYSTERS .....	19
shucked oysters, house made hot sauce	
BAKED BRIE .....	20
seasonal compote, black garlic purée	
SMOKED BEEF TARTAR .....	20
brandy, gherkins, house made chips	
MEAT & CHEESE BOARD .....	REGULAR 26 LARGE 39
charcuterie, cheese, pickles	



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