



THE PINK BICYCLE

Gourmet Burger Joint

Everything is handmade with care using quality meats, cheeses and produce, all of which are sourced as close to home as seasonally possible.

Burgers

All burgers are homemade original recipes, topped with lettuce, tomato & red onion on a toasted Bond Bond's Bakery sesame bun.

Add-ons: Smoked Bacon \$2⁵⁰ | Fried Egg | Cheddar | Emmental | Herbed Goat Cheese | Blue Cheese | Cheese Curds \$2
Garlic Mushrooms | Caramelized Onions | Crispy Shallots | Sautéed Leeks | Grilled Pineapple | Caramelized Pears | Fresh Fruit Salsa
Banana Peppers | Roasted Jalapeños | Beets \$1

Pink Bike Cheese Burger 12⁹⁵

Naturally raised Hereford beef from Springford Farm, topped with smoked cheddar & pink bike sauce.

Blue Flame Beef Burger 13⁹⁵

Springford Farm's Hereford beef spiced up with hot chili mayo & topped with rich blue cheese.

Truffle Mushroom Burger 14⁹⁵

Springford Farm's Hereford beef topped with garlic mushrooms, emmental cheese & truffle mayo.

Seared Ahi Tuna Burger 15⁹⁵

Toasted sesame seed crusted Ahi Tuna seared rare, topped with a ginger sesame slaw & wasabi mayo.

Moroccan Veggie Burger 11⁹⁵

Moroccan spiced garbanzo bean patty infused with dates topped with red peppers & mintro sauce.

Blue Cheese Lamb Burger 15⁹⁵

Local organic lamb infused with savory rosemary apricot pesto and topped with rich blue cheese & zesty lime mayo.

BBQ Bison Burger 15⁹⁵

Free-range bison topped with smoked cheddar cheese & homemade pink bike barbeque sauce.

Honey Mustard Burger 13⁹⁵

Rosstown Farm chicken breast topped with cheddar & house honey mustard mayo. Add bacon for \$2⁵⁰.

Maple Salmon Burger 15⁹⁵

Wild pacific salmon filet grilled to perfection, topped with arugula & pure maple syrup mayo.

Portabella Burger 11⁹⁵

Portabella Mushroom steeped in basil balsamic topped with Tamari almond goat cheese & grainy mustard mayo.

Local Swine Burger 13⁹⁵

Stillmeadow Farm Berkshire pork with teriyaki, green onion and ginger, topped with grilled pineapple & emmental.

Metchosin Mutton 13⁹⁵

Parry Bay Sheep Farm's naturally raised mutton with emmental & mint mayo. If you like lamb you will love mutton!

Herbed Chicken Burger 14⁹⁵

Herbs de provence seasoned chicken breast topped with emmental cheese, sautéed leeks & grainy mustard mayo.

Black Bean Veggie Burger 11⁹⁵

Spicy black bean and cornmeal patty with smoked cheddar & roasted jalapeño mayo, topped with fresh fruit salsa.

Weekly Feature Burger 15⁹⁵

Ask your server for details.

Served with your choice: Fries, House Salad or Daily Soup (½ salad ½ fries \$1 extra)

Or: Truffle Fries \$1, Onion Rings, Mac N' Cheese Sticks or Caesar Salad \$2, Poutine, Pear Spinach or Beet Arugula Salad \$3

Substitute Bun: Gluten-Free bun for \$1

Salads & Soup

House Salad 5/9

Organic greens in a fig-balsamic vinaigrette with red peppers, shaved Parmesan & candied sunflower seeds.

Roasted Garlic Caesar 6/10

Crisp romaine, herbed croutons and freshly shaved Parmesan with house made roasted garlic Caesar dressing.

Pear & Spinach Salad 7/11

Organic spinach, caramelized pears, blue cheese, red peppers & candied sunflower seeds with a blue cheese dressing.

Beet Arugula Salad 7/11

Locally farmed sweet beets & organic arugula in a tarragon-shallot vinaigrette & topped with herbed goat cheese.

Soup du Jour 5/8

Made from homemade stock & fresh locally farmed produce.

Add to any salad

Smoked Bacon 2⁵⁰
Herbed Chicken Breast 5⁹⁵
Seared Ahi Tuna 7⁹⁵
Grilled Salmon 7⁹⁵

Extras

Pink Bike Poutine 11⁵⁰

Kennebec fries with Natural Pastures Cheese Curds in a rosemary gravy, topped with crispy shallots & fresh green onions.

Truffle Poutine 12⁵⁰

Black pepper truffle fries with Parmesean cheese, fresh green onions & topped with rosemary gravy.

Add Smoked Bacon 2⁵⁰

Mac N' Cheese Sticks 9

Panko crusted smoked cheddar & macaroni with your choice of dip.

Onion Rings 7/9

Sweet red onions in a crispy beer batter.

Hand-cut Kennebec Fries 5/7

Truffle Fries 6/8

Side Rosemary Gravy 2

Side Mushroom Gravy 2

Vegan and gluten-free

Add Side Dips .75

Pink Bike Sauce Grainy Mustard Mayo
Spicy Chili Ketchup Malt Vinegar Mayo
Maple Mayo Mintro Sauce
Roasted Garlic Mayo Wasabi Mayo
Zesty Lime Mayo Spicy Chili Mayo
Pink Bike BBQ Sauce Blue Cheese Dip
Truffle Mayo Honey Mustard Mayo
Mint Mayo Roasted Jalepeño Mayo

We apologize for the inconvenience if we are out of your favourite burger. We source our ingredients from small local farms that are sometimes seasonally limited in their products. We believe these fresh local products are worth the wait. Please note we are happy to provide vegan options and work around any food allergies.