

APPETIZERS

Gourmet 4 Cheese Mac and Cheese “Arancini”

Three Delicious Mac & Cheese Balls with Jalapeño bits – Lightly Breaded, fried and drizzled with House Made Red Pepper Aioli

\$7.95

Smoked Maple Bourbon Chicken Wings

Slow Hickory Smoked for hours and smothered in Our Maple Bourbon Glaze

\$11.95

Bowl of Cheddar and Ale Soup

Aged Sharp White Cheddar and Cream, Our Own Craft Brewed Ale, Green Onions with Potato Croutons

\$8.95

Our answer to Nachos.

Buffalo Chicken Kettle Chips

Spicy Chicken, Forno Roasted Tomatoes, Green Onions, Olives, Jalapeños, Monterey Jalapeño Cheese, Mozzarella and covered on top with Franks Hot and Blue Cheese Sauce

Full \$19.95   Half \$11.95   add Guacamole \$2.25

Vegetarian Kettle Chips

Forno Roasted Tomatoes, Olives, Green Onions, Jalapeños, Celery, Sautéed Mushrooms, Roasted Red Peppers, Monterey Jalapeño Cheese and Mozzarella

Full \$19.95   Half \$11.95   add Guacamole \$2.25

Pulled Pork Kettle Chips

Forno Roasted Tomatoes, Black Olives, Green Onions, Jalapeños, Monterey Jalapeño Cheese and Mozzarella and topped with Pulled Pork Chilli.

Full \$19.95   Half \$11.95   add Guacamole \$2.25

COMFORT FOOD

Vegetarian Chili

Baked Pinto and Kidney Beans, Mushrooms, Tomatoes, Onions, Peppers, served with Corn Bread and topped with Sharp Cheddar

\$11.95

Pulled Pork and Brisket Chili

Slow Smoked Pulled Pork and Brisket with Baked Pinto and Kidney Beans, Mushrooms, Tomatoes, Onions, Peppers, served with Corn Bread and topped with Sharp Cheddar

\$13.95

Slow Cooked Chicken n’ Ale with Corn Bread & Maple Butter

Chicken slow cooked in Ale with Carrots, Onions, Yams, Celery, Peas and Mushrooms served with Corn Bread

\$13.95

Buffalo Mac & Cheese

This takes two favorite comfort foods (*hot wings and macaroni & cheese*) and pairs them in such a way that the fusion of flavors is even better than the individual dishes. It’s creamy and spicy with little jalapeño bits but not too spicy; a marriage made in heaven. Served with House Salad

\$13.95

Forno Roasted Quesadilla

Red Onions, Roasted Tomatoes, Green Peppers, Salsa, Sweet Chili, Green Onions, Cheddar and Jalapeño Jack Cheese. Served with House Salad.

\$12.95

Add Spicy Chicken or Pulled Pork ..... \$2.50

Little witches and warlocks

Veggies and Dip - \$5.95

Kids Mac & Cheese - \$5.95

Cheese Pizza - \$7.95

Chicken Strips and Fries - \$7.95

Wood Oven Artisan Pizzas

*\*\*gluten friendly option is available for Large size pizzas\*\**

BBQ Beef & Tomato

Garlic Aioli, BBQ Pulled Beef, Roasted Tomatoes, Red Onion, Jalapeño Jack, and Asiago Cheese

Personal \$10.95   Large \$17.95

Perogie Pizza

Sour Cream, Potato Slices, Red Onion, Bacon, Cheddar and Mozzarella with Green Onions

Personal \$9.95   Large \$16.95

Mango Pulled Pork

Forno Roasted Tomatoes, Mango Chutney, Pulled Pork, Red Onion, Fresh Pineapple, Mozzarella and Asiago Cheese

Personal \$10.95   Large \$17.95

Buffalo Chicken

Blue Cheese Sauce, Jalapeno Jack Cheese, Aged Sharp White Cheddar Cheese, Asiago Cheese, Buffalo Chicken, Sliced Celery and Green Onion

Personal \$10.95   Large \$16.95

Salami and Mushroom

Alfredo Sauce, Salami, Sautéed Mushrooms, Mozzarella and Asiago Cheese

Personal \$10.95   Large \$16.95

Chicken Taco

Salsa, Taco Chicken, Red Onion, Jalapeno Jack, Mozzarella, and topped with Sour Cream, Lettuce, Tomato and Green Onion.

Personal \$10.95   Large \$16.95

Chorizo

Roasted Garlic, Forno Roasted Tomatoes, Chorizo Sausage, Caramelized Onions, Mozzarella and Aged Sharp White Cheddar Cheese

Personal \$10.95   Large \$16.95

Farmers Market

Roasted Garlic, Red Onion, Roasted Red Pepper, Forno Roasted Tomatoes, Roasted Egg Plant, Black Olives, Mozzarella and Goat Cheese

Personal \$9.95   Large \$16.95

Italian Sausage

Marinara, Italian Sausage, Bacon Bits, and Red Onions with Mozzarella and Asiago Cheese

Personal \$10.95   Large \$16.95

SALADS

*These salads are substantial - great for sharing.*  
*Served with Asiago Cheese Crust on the side. Dressing comes on the side.*

Cobb Salad

Romaine and Spring Lettuces, Montreal Smoked Beef, Sliced Chicken, Bacon, Red Onion, Cucumber, Fresh Tomatoes, Aged Sharp White Cheddar, Hard-Boiled Egg served with Original House Dressing

\$16.95

Cranberry Caesar

Romaine Lettuce, Croutons, Asiago Cheese, Red Onion, Dried Cranberries and Feta Cheese served with Cranberry Caesar Dressing

\$16.95

Curried Chicken and Quinoa

Romaine and Fresh Spring Lettuces, Quinoa, Red Onion, Fresh Tomatoes, Chicken, Aged Sharp White Cheddar, Radish, and Green Onion served with a Light Curry Dressing

\$16.95



www.witchcraftpub.ca

22648 Dewdney Trunk Rd,  
Maple Ridge BC V2X 3J9  
Ph 604.398.2280

Vegetarian Option

~ Gluten Friendly Available Upon Request ~

MEAT and BREAD

Baguettes baked fresh daily and piled high with great ingredients.  
Sandwiches come with your choice of side.

Classic BLT

Forno Baguette, Mayonnaise, Bacon, Lettuce and Tomato  
\$ 14.95

Cuban

Forno Baguette, Roasted Garlic, Dijon Mustard, Pulled Pork, Pulled Beef, Genoa Salami, Sliced Pickles, Swiss Cheese  
\$15.95

Vegetarian

Forno Baguette, Roasted Garlic, Red Pepper Aioli, Roasted Eggplant, Caramelized Onion, Sauté Mushroom, Roasted Red Pepper, Forno Roasted Tomatoes, Olives, Sharp White Aged Cheddar Cheese, Fresh Spring Lettuces  
\$15.95

Chicken Maple

Forno Baguette, Maple Mustard, Sliced Chicken, Crispy Bacon, Forno Roasted Tomatoes, Fresh Spring Lettuces, Aged Sharp White Cheddar  
\$15.95

Reuben

Forno Baguette, Horse Radish Aioli, Montreal Smoked Beef, Mustard, Sauerkraut, Swiss Cheese  
\$15.95

Philly Beef and Cheese

Forno Baguette, Herbed Cream Cheese, Roasted Garlic, Pulled Beef, Caramelized Onions, Sauté Mushrooms, Roasted Red Pepper, Swiss Cheese  
\$16.95

Beef Dip

Forno Baguette, Roasted Garlic, Dijon Mustard, Sauté Mushrooms, Sauté Onion, Pulled Beef, and Jalapeno Jack Cheese  
\$15.95



BURGERS

Served on a toasted brioche bun. We use only fresh ground Grade A Canadian beef. The burgers are cooked on a cast iron skillet with hardwood in the Forno. Juicy with an incredible smoked taste...beyond compare.  
Burgers come with your choice of side.

Witchcraft House Burger

Forno Grilled Hand Made Beef Patty, House Sauce, Garden Fresh Leaf Lettuce , Tomato on a toasted Brioche Bun  
\$13.95                      Add Bacon \$1.50 Add Cheese \$1.50

40 Creek BBQ

Forno Grilled Hand Made Beef Patty topped with 40 Creek BBQ Braised Chicken, Jalapeno Jack Cheese, Bacon, House Sauce, Garden Fresh Leaf Lettuce, Tomato on a toasted Brioche Bun  
\$16.95

Cattleman’s Gold

Forno Grilled Hand Made Beef Patty topped with Smoked Pulled Pork and Cattleman’s Gold BBQ, Aged Cheddar Cheese, House Sauce, Garden Fresh Leaf Lettuce, Tomato on a toasted Brioche Bun  
\$16.95

Mushroom Swiss

Forno Grilled Hand Made Beef Patty, Seasoned Sautéed Mushrooms, Swiss Cheese, House Sauce, Garden Fresh Leaf Lettuce, Tomato on a toasted Brioche Bun  
\$15.95

Portobello Mushroom Burger

Marinated Portobello Mushroom, Goat Cheese, Roasted Red Peppers, Mayo, Garden Fresh Leaf Lettuce, Tomato on a toasted Brioche Bun  
\$16.95

Crispy Chicken Burger

Seasoned Chicken Breast, Aged Cheddar Cheese, Bacon, Mayonnaise, Garden Fresh Leaf Lettuce, Tomato on a toasted Brioche Bun  
\$16.95

SLIDERS

Sliders come with your choice of side

Braised Chicken and 40 Creek BBQ Sauce.

Caramelized onions, Horseradish slaw  
\$12.95

Pulled Pork and Cattleman’s Gold BBQ Sauce

Caramelized Onions, Horseradish Slaw  
\$12.95

Just want a Side?...

Sides are only \$6.95 each

Regular Kennebec Fries  
BC Kennebec Potatoes

Kettle Chips  
Thin sliced and fried crispy

Yam Fries  
Sweet yam potato fries

Trio Fries  
A mix of Kennebec, Kettle and Yam

Chili & Cheese Fries  
Our homemade smoke house Chili and Cheese on Fries. Vegan or Pork & Brisket Chili.

Corn Bread  
A Traditional Polenta Corn Bread with kernels of Forno Roasted Corn served with Maple Butter

Cup of Cheddar and Ale Soup  
Aged Sharp White Cheddar and Cream, Our Own Craft Brewed Ale, Fresh Chives

½ Dozen Smoked Bourbon Wings  
Slow Hickory Smoked for hours and smothered in Our Maple Bourbon Glaze

Cup of Vegetarian Chili  
Baked Pinto and Kidney Beans, Tomatoes, Onions, Peppers

Cup of Pulled Pork and Brisket Chili  
Slow Smoked Pulled Pork and Brisket with Baked Pinto and Kidney Beans, Tomatoes, Onions, Peppers

Cup of Slow Cooked Chicken n’ Ale  
Chicken slow cooked in Ale with Carrots, Onions, Yams, Celery, Peas and Mushrooms

Side Cranberry Caesar  
Romaine Lettuce, Grana Padano Parmesan Cheese, Red Onion, Dried Cranberries, Feta Cheese and Croutons served with Cranberry Caesar Dressing

Side House Salad  
Garden fresh lettuces, Tomato, Cucumber, Red Onion, Feta and Original Dressing

Tzatziki and Pita Chips  
Traditional Tzatziki with a witchcraft twist. Served with warmed seasoned pizza- pita chips to dip.

Witch Slaw  
Carrots and Cabbage with our Horseradish dressing. Topped with Pumpkin Seeds.

Veggies and Dip  
The usual suspects – Carrots, Celery, Tomatoes etc. with dip

Mac & Cheese  
No “KD” here – a delicious blend of cheeses

Chicken Strips  
Breaded chicken tenders served with your choice of 1 dip.

Gourmet 4 Cheese Mac and Cheese Arancini  
Two Delicious Mac & Cheese Balls with Jalapeño bits – Lightly Breaded, fried and drizzled with House Made Red Pepper Aioli

Dips & Gravy  
Garlic Aioli, Horse Radish Aioli, Red Pepper Aioli, Maple Mustard, Maple Bourbon, Original, Chipotle Mayo, Curry, Italian, Cattleman’s Gold, 40 Creek BBQ or Blue Cheese .....\$1.00  
Gravy .....\$1.50  
Poutine your fries .....\$2.99