



# SIN BIN

## TAPAS

\$9 EACH | THREE FOR \$23

### SESAME CHICKEN

Sesame chicken over a bed of deep-fried wontons and greens, topped with sesame seeds and green onions.

### LETTUCE WRAPS

Build your own lettuce wraps. Your choice of sesame chicken or sweet thai chilli shrimp. With lettuce cups, Julien carrots, and purple cabbage topped with peanuts.



### SOFT 'N' SALTY PRETZEL

Large full salted pretzel, with crunchy mustard or queso cheese as dipping sauce.

### BRUSCHETTA

Toasted French bread topped with tomatoes, Parmesan cheese, garlic, and fresh basil, drizzled with balsamic vinegar.

### HOUSE-MADE MEATBALLS 'N' MARINARA

Hand-rolled meatballs in marinara, topped with fresh basil and parmesan cheese.

### PARM FRIES

Truffle parmesan cheese fries with a side of grainy mustard aioli.

### CHIPS AND GUAC

Roasted corn guacamole cilantro, fresh, lime, blistered cherry tomatoes, feta cheese, served with chips.

### PROSCIUTTO SHRIMP

Prosciutto wrapped tiger shrimp drizzled with sweet chili Thai sauce served over a bed of greens.

## STARTERS



### CLASSIC NACHOS \$15

Corn chips, pub-mixed cheese blend, peppers, diced tomatoes, jalapeños and red onions, served with salsa and sour cream.

### DRUNKEN NACHOS \$18

BBQ pulled pork, pub-mixed cheese blend, roasted corn, tri-coloured peppers, banana peppers, topped with pickled onions and lime crema and served with salsa and sour cream.

### BUFFALO CHICKEN NACHOS \$18

Buffalo chicken, pub-mixed cheese blend, blue cheese, tomatoes, jalapeños and green onions, served with salsa and sour cream.

### BRISKET NACHOS \$18

7-day in-house brined brisket, pub cheese mix, roasted corn, jalapeños, peppers, drizzled with BBQ sauce and served with salsa and sour cream.

Add guacamole to any nachos for \$3

### CHARCUTERIE BOARD \$27

Manitoba-made Bothwell cheeses, weekly featured cured meats, a variety of house-made pickled items, garlic focaccia crostinis and dipping sauces.

### WINGS \$15

Salt & Pepper, Honey Garlic, Electric Honey, Lemon Pepper, BBQ, Buffalo, Kings Sauce, Sweetfire.

### BRISKET POUTINE \$15

7-day brined brisket, fries, Manitoba cheese curds, and gravy topped with green onions.

### CHIPS AND QUESO \$10

Corn chips and warmed queso cheese dip.



### PULLED PORK QUESADILLA \$16

BBQ pulled pork, black beans, roasted corn, banana peppers, mixed cheese served with sour cream.

### CHICKEN FINGERS \$16

Chicken fingers served with honey dill sauce and choice of side.

### KINGS LAYERED TACO DIP \$17

Queso cheese, sour cream with a salsa, shredded lettuce, diced tomatoes, jalapeños, taco beef, mixed cheese, green onions, served with corn chips.



## HANDHELDS

Served with your choice of fries, waffle fries, onion rings, Caesar salad, or veggies & dip.

### BBQ PULLED PORK SLIDERS \$17

BBQ pulled pork, house-made slaw, caramelized onions, and garlic aioli.

### BRISKET SANDWICH \$17

7-day brined brisket, caramelized onions finished in our BWK lager, turmeric pickles served on grilled garlic focaccia bread.

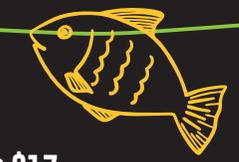
### THE WESTERN BURGER \$17

A 6oz house-made patty, cheddar cheese, bacon, lettuce, tomato, caramelized onions, garlic aioli, topped with 2 onion rings over a brioche bun.

### BACON CHEESEBURGER \$17

A 6oz house-made patty, mustard, relish, cheddar cheese, bacon, lettuce with tomato served on a brioche bun.

## MAINS



### CHICKEN PENNE ALFREDO \$17

Grilled chicken breast, served over our Kings alfredo sauce topped with parmesan cheese, served with garlic focaccia bread.

### KINGS CHICKEN THIGHS \$22

Succulent chicken thighs seasoned with our own Kings Italian rub, then grilled to perfection, served with rice or fries with roasted beets.

### ATLANTIC BAKED SALMON \$22

Baked salmon with a beautiful lemon dill rub, served with rice or fries with roasted beets.

### KOREAN RICE BOWL \$20

Kings one-of-a-kind Korean chicken thighs served over a bed of rice with carrots, bell peppers, red onions, and cabbage.

### NEW YORK STEAK SANDWICH \$20

A 6oz steak grilled to your preference, drizzled with peppercorn sauce, with sautéed onions and peppers, garlic aioli served on beautifully grilled focaccia bread.

### KINGS BBQ KOREAN TACOS \$15

Kings one of a kind Korean chicken taco, with cabbage, Julien carrots, green onions & cilantro, drizzled with our house-made lime sriracha sauce.

### KOREAN FRIED CHICKEN \$25

Six pieces of bone-in Korean fried chicken, with house-made marinade, dusted in Korean-inspired dry blend. Served with house-made slaw.



### CALI CHICKEN BURGER \$17

Grilled chicken breast, provolone cheese, house-made peach salsa, spinach, and lime aioli served between a brioche bun.

### CHICKEN BACON RANCH BURGER \$17

Grilled chicken breast, provolone cheese, bacon, lettuce, tomato and ranch with caramelized onions, served on a brioche bun.

## FLATBREAD PIZZAS

Served with your choice of onion rings, Caesar salad, or veggies and dip.

### THE G.O.A.T. \$17

Bechamel sauce, prosciutto, house-made peach salsa, mozza and goat cheese.

### BBQ PULLED PORK \$17

Pulled pork, BBQ sauce, red onions, bell peppers, jalapeños, and shredded mixed cheese.

### THE CHORIZA \$17

Ground chorizo, sour cream, red onion, bell peppers, and shredded mozza cheese.

### MARGHERITA \$17

Marinara, blistered cherry tomatoes, red onions, bell pepper, mozza and feta cheese, drizzled with balsamic.

### CLASSIC PEPPERONI \$17

Marinara sauce, pepperoni, and shredded mozza cheese.

### BUILD YOUR OWN 'ZA \$17

Pick 3 of your own toppings, cheese included!

Pepperoni	Marinara	Bell Peppers
Chorizo	Bechamel Sauce	Red Onions
Taco Beef	Alfredo Sauce	Jalapeños
Bacon		Banana Peppers
Prosciutto		Tomatoes
BBQ Pulled Pork		

## SALADS



All salads served with grilled garlic focaccia.

Add 6oz chicken breast for \$6, 6oz steak for \$8, or 4 tiger shrimp for \$5.

### HAIL CAESAR \$12

Romaine lettuce, house-made croutons, house-made caper Caesar dressing topped with bacon and parmesan cheese.

### TACO SALAD \$17

Romaine lettuce, tossed in our secret Kings taco sauce, taco beef, tomatoes, bell peppers, jalapeños, mixed cheese, served with corn chips and sour cream.

### BEET AND BERRY SALAD \$15

Greens, roasted beets, blueberries, roasted almonds, goat cheese, and dill-infused balsamic vinaigrette dressing.

### STRAWBERRY SUMMER SALAD \$15

Spinach, blueberries, strawberries, roasted almonds, red onion, feta cheese, and drizzled with poppy seed dressing.

# SIN BIN

## CRAFT COCKTAILS

1oz \$8 | 2oz \$10

### BLUEBERRY MOJITO

House-Made Blueberry Thyme • White Rum  
• Mint Leaves • Fresh Lime

### STRAWBERRY SIN SOUR

Kings Strawberry Sage Puree • Whiskey  
• Fresh Lime • Fresh Lemon

### PARALYZER

Vodka • Cola  
• Kaluha • Milk

### WHITE RUSSIAN

Vodka • Kaluha • Milk

### TEQUILA SUNRISE

Tequila • Orange Juice  
Grenadine • 7-Up

### UKRANIAN CAESAR

Whiskey • Horse Radish • Tabasco  
• Worcestershire Sauce • Clamato

### PICKLED CAESAR

Pickle Juice • Worcestershire Sauce  
• Tabasco • Clamato • Vodka

### COSMO

Vodka • Cranberry Juice  
• Triple Sec • Lime Juice

### SCREW DRIVER

Vodka • Orange Juice

### MOJITO

White Rum • Sugar • Club Soda  
• Lime Juice • Mint Leaves

### RED SANGRIA

Spanish Red Wine • Peaches  
• Berries • Apples • Orange Juice

### WATERMELON MARTINI

Watermelon Juice • Vodka  
• Lime Juice

### GREYHOUND

Gin/Vodka • Grapefruit Juice

### PALOMA

Tequila • Grapefruit Juice

### MOSCOW MULE

Vodka • Ginger Beer  
• Lime Juice

### MARGARITA

Tequila • Orange Liqueur  
• Lime Juice

### SPICY MARGARITA

Tequila • Orange Liqueur  
• Lime Juice • Serrano Pepper • Bitters

### OLD FASHIONED

Whiskey • Sugar • Bitters  
• Orange Slice • Cherry

# SIN BIN

## BEER

Miller Light  
Molson Pilsner  
Molson Canadian

Heineken  
Coors Original  
Coors Light  
Sol

\$5<sup>50</sup>

Vizzy Hard Seltzers \$6<sup>00</sup>

ASK SERVER FOR FEATURED FLAVOURS



DRAFT  
BEER

14oz \$5 | 60oz \$25

## WINE LIST

RED	6oz	9oz	BOTTLE
Robertson Shiraz	9	13	35
Toro Malbec	9	13	35
The Stag Cab Sauv	13	19	50
Ventisquero Merlot			45
Blue Mountain Pinot Noir			95
Treana Cab Sauv			90
Austin Hope Cab Sauv			120

WHITE	6oz	9oz	BOTTLE
Robertson Sauv Blanc	9	13	35
Oakbank Chard	9	13	35
Quadri Pinot Grigio	11	17	39
Matchbook Chard			55
Blue Mountain Chard			77

ROSE	BOTTLE
Claude Val Rose	35

## SMOOTHIES

BEET & BERRY PROTEIN \$8

Beets, strawberries, blueberries, banana, hemp seed, a scoop of protein powder and almond milk.

GREEK BERRY \$7

Strawberries, raspberries, blueberries, blackberries, Greek yogurt and milk.