

# TO SHARE OR NOT TO SHARE

**PICKLE CHIPS**   
Cayenne Spiked Batter, Ancho Ranch \$8

**CRISPY CHICKEN SLIDERS**   
Buttermilk Fried Chicken, Honey Sriracha, Slaw, Chipotle Mayo, Sesame Seed Buns \$12

**GARLIC TRUFFLE FRIES**   
Crushed Garlic, Truffle Oil, Asiago, Cracked Pepper Mayo \$10

**FRIED SIDES**   
Sweet Potato, Fries or Tots   
Your Choice with Chipotle Mayo   
Big \$8 / Little \$5

**BABA'S FANCY PIEROGIS**   
Potato & Cheddar Pierogis, Grilled Garlic Sausage, Dijon Vinaigrette, Crispy Fried Onions, Sour Cream \$10

**BUFFALO CHICKEN DIP**   
Pulled Buffalo Chicken, Cream Cheese, Cheddar, Mozza, Flamin Hot Cheetos, Garlic Baggette \$13

**GATEWAY NACHOS** *Fave!*   
Red + Yellow Corn Tortillas, Cheddar + Mozza, Pico De Gallo, Corn, Black Beans, Banana Peppers, Green Onions, Salsa, Sour Cream Half (10") \$13 / Full (16") \$20

**NACHO ADD-ONS**   
+ \$3 Each (Half) \$4 Each (Full) – Spicy Beef / Pulled BBQ Pork / Chicken (Crispy or Grilled) / Buffalo Chicken (Crispy or Grilled) / Veggie Ground / Smoked Beef Brisket / Extra Cheese

**WINGS/CAULI-WINGS**   
1 LB of Fresh Canadian, House Brined Wings or House Fried Cauliflower Bites   
***Bake Gluten Free Available by Request (Not Available for Cauli-Wings)*** \$12

**SAUCY**   
Hot, Honey Garlic, Buffalo, Suicide, Butter Chicken, Root Beer BBQ, Sweet Chili, Honey Sriracha, Ginger Beef, Korean BBQ

**DRY**   
Salt & Pepper, Cajun, Sweet & Smoky, Montreal Steak, Greek, Lemon Pepper, Dill Pickle, Bombay Curry, Mango Habanero, Salt & Vinegar

GLUTEN SMART SPICY   
 VEGETARIAN CAN BE VEGAN

# TACOS

3 Per Order, Taco Sauce   
Sub Tortillas for Lettuce Anytime   
***Add A Basic Side + \$2***

**CAJUN CHICKEN**   
Spicy Chicken, Peppers, Onions, Tomatoes, Pepper Jack \$12

**LIMP BRIZKIT**   
BBQ Beef Brisket, Roasted Poblanos, Slaw, Crispy Fried Onions \$12

**PIGGY SMALLS**   
Pulled Pork, Grilled Pineapple, Pickled Onion, Slaw \$12

**BAJA FISH**   
Crispy Cod, Spicy Mayo, Slaw, Pico, Avocado \$12

**BUTTER CHICKEN CAULIFLOWER TACOS**   
Fried Cauliflower, Curry Butter Sauce, Basamati Rice, Green Onion, Served in Miniature Nann Breads \$12

# POUTINE

Alberta Cheese Curds, Fries, Gravy, Green Onion

Make It On Tots + \$2   
Vegetarian Gravy Available

**O.G.**   
Straight Up Traditional \$10

**BUFFY THE CHICKEN SLAYER**   
Crunchy Buffalo Chicken, Buffalo Sauce, Chicken Gravy \$12

**NOTORIOUS P.I.G.**   
Pulled Pork, Chopped Bacon, Ham \$12

**ZOOMER**   
Wild ‘Shrooms, Caramelized Onions, Spinach, Crispy Fried Onions, Vegetarian Gravy \$12

**SMOKE STACK**   
House Smoked Beef Brisket, Roasted Poblanos, Crispy Onions \$12

**ALL DAY BFAS TACOS**   
Bacon, Chorizo, Egg Any Style, Tomato, Peppers, Onions, Hollandaise \$12

# FORKS

All our salads come tossed in dressing and ready to eat, if you prefer dressing on the side please let your server know.   
***Make Any Salad A Wrap with A Side + \$2***

**GATEWAY GREENS**   
Artisan Greens, Carrots, Beets, Grape Tomatoes, Cucumber, Pumpkin Seeds, Feta, White Balsamic Vinaigrette   
Big \$11 / Little \$5

**NOT SO CLASSIC CAESAR**   
Crisp Romaine, Homemade Charred Poblano Caesar Dressing, Garlic Croutons, Bacon, Asiago, Lemon   
Big \$12 / Little \$6

+ \$4 Each – Crispy or Grilled Chicken / Buffalo Chicken (Crispy or Grilled) / Pulled Pork / Avocado / Veggie Ground / + \$6 Steak

**CARNE ASALAD**   
Charred Sirloin Steak, Iceburg Lettuce, Ancho Ranch, Cucumber, Tomato, Red Onion, Pico De Gallo, Banana Peppers, Pepper Jack Cheese, Dorritos \$15

**VEGAN-ESIAN GADO GADO BOWL**   
Vegan Satay Chicken, Baby Potatoes, Red Cabbage, Radish, Broccoli, Carrot, Cucumber, Red Onion, Cilantro, Lime, Crushed Peanuts, Rice Crackers, Spicy Peanut Sauce \$14

**GATEWAY'S CHICKEN COBB**   
Grilled Marinated Chicken Breast, Hard Boiled Egg, Avocado, House Bacon, Grape Tomatoes, Pepper Jack Cheese, Artisan Greens, Romaine, Red Wine Vinaigrette \$14

# SPOONS

Little \$5 / Big \$8 With Grilled Garlic Ciabatta

**LOADED BAKED POTATO SOUP**   
Sour Cream, Cheddar, Green Onion, Topped with Bacon   
***Make It Vegetarian – Ask for No Bacon***

**WEEKLY FEATURE**   
Ask For Details   
Made In House

## OUR KITCHEN IS YOUR KITCHEN

PLEASE LET US KNOW IF YOU   
HAVE ANY FOOD ALLERGIES   
OR RESTRICTIONS

# BIG PLATES

**SMOKED BEEF MAC** *Fave!*   
House Smoked BBQ Beef Brisket, Caramelized Onions, Pepper Jack Cheese Sauce, Asiago, Corkscrew Pasta, Grilled Garlic Ciabatta \$15

**BOB'S BEER BATTERED FISH + CHIPS**   
Citrus Beer Battered Cod, Slaw, Tartar Sauce, Fries \$14

**BUTTER CHICKEN**   
Tandoori Spiced Chicken, Indian Butter Sauce, Green Peas, Basmati Rice, Garlic Naan Bread \$15

**PEACE NOT WOR WONTON**   
Vegetable Stuffed Won Tons, Poached Shrimp, Chinese BBQ Pork, Steamed Noodles, Stir Fried Vegetables, Lemongrass and Ginger Chicken Broth, Bean Sprouts, Green Onions \$15

**FOWL FINGERS**   
Breaded Chicken Tenders, Plum Sauce \$14   
***Want Them Saucy? Add \$1***

**BEYOND PESTO GNOCCHI**   
Butternut Squash Gnocchi, Beyond Meat Spicy Sausage, Spinach, Grape Tomatoes, Roasted Garlic, Pumpkin Seed Basil Pesto \$15

# PIZZA OVEN

Made Daily In House With ‘00’ Caputo Flour, Tuscan Pizza Sauce and Fresh Mozzarella   
Gluten Free Crust and Vegan Cheese Available

**HOT HONEY CHICKEN**   
Grilled Cajun Chicken, Peppers, Banana Peppers, Onions, Spicy Honey \$14

**ENCHANTED FOREST**   
Wild Mushrooms, Caramelized Onions, Garlic Confit, Feta \$14

**MEAT TRIO CALZONE**   
Spolumbo's Chorizo Sausage, Bacon, Pepperoni, Ricotta, Mozzarella, Basil Marinara \$15

**CHOOSE YOUR OWN ADVENTURE**   
\$8.50   
Start With A Basic Cheese and Add...

\$0.75 – ‘Shrooms, Peppers, Onions, Tomatoes, Banana Peppers, Jalapenos, Pineapple, Corn, Black Beans, BBQ Sauce, Buffalo Sauce

\$1.50 – Roasted Red Peppers, Caramelized Onions, Veggie Ground, Pico De Gallo

\$3.00 – Pepperoni, Bacon, Ham, Chicken, Spicy Beef, Pulled Pork, BBQ Beef Brisket

\$4.00 – Double Cheese, Double Meat

# TWO HANDS

Served With Fries, Greens or Choice of Soup   
***Upgrade To Caesar Salad, Yam Fries or Tots + \$2 Upgrade To Poutine + \$3***

**VEGAN-AMESE SUB**   
Vegan Satay Chicken, Peanut Sauce, Shaved Cucumber, Pickled Carrot, Jalapenos, Crushed Peanuts, Cilantro, Vegan Mayo, Toasted French Baguette \$14

**REBOOTED TURKEY CLUB** *Fave!*   
Smoked Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato, Avocado Mayo, Toasted Sourdough \$14

**WRAPPED UP BUFFALO CHICKEN**   
Crispy Chicken, Lettuce, Tomato, Red Onion, Banana Peppers, Ancho Ranch, Pepper Jack, Flour Tortilla \$13   
*Miss The Sandwich? Ask Your Server To Put It On A Bun!*

**BRISKET GRILLED CHEESE**   
Smoked BBQ Beef Brisket, Pepper Jack, Asiago, Smoked Paprika Aioli, Thick Cut Brioche \$15

**KNUCKLE SANDWICH**   
House Smoked Pulled Pork, Root Beer BBQ Sauce, Coleslaw, Grilled Brioche Bun   
***Make It Vegan – Sub Pulled Jackfruit*** \$12

**STEAK ON TOAST**   
Alberta Sirloin Steak, Grilled Garlic Ciabatta, Sautéed Mushrooms, Crispy Fried Onion \$16

**CHICKEN PARM-AGEDDON**   
Panko Breaded Asiago Chicken, Marinara, Mozzarella, Grilled Ciabatta Baguette \$14

# MISSED BREAKFAST?

Available All Day Any Day

**2 BY 4**   
2 Free Run Eggs, 4 Slices of Bacon, Tots, And Choice of Toast \$12

**CHICKEN AND WAFFLES**   
Buttermilk Waffle, Southern Fried Chicken, Gravy, Green Onion, Louisiana Hot Sauce, Syrup, Seasonal Fruit \$13

# BURGERS & DOGS

Our burgers are made with certified Alberta beef, and served on a grilled vegan brioche bun with lettuce, tomato, red onion, and a pickle wedge on the side.

Served with Fries, Greens or Choice of Soup   
***Upgrade to Caesar Salad, Yam fries or Tots + \$2 Upgrade to Poutine + \$3***

**GATEWAY CLASSIC** *Fave!*   
Bacon, Cheddar, Mayo \$15

**FLAMIN CRUNCH BURGER**   
Flamin’ Hot Cheetos, Pepper Jack Cheese, Roasted Jalapeno Aioli \$15

**DONAIR BURGER**   
Donair Spiced Beef Patty, Swiss Cheese, Sweet Sauce, Smoked Paprika Aioli \$14

**THE MONSTER**   
Pulled Pork, Bacon, Root Beer BBQ, Crispy Onion, Avocado, Fried Egg, ‘Shrooms, Cheddar, Swiss, Banana Peppers, Mayo, Fried Pickle \$18

**THE DIET BREAKER**   
Cheese Stuffed, Bacon Wrapped, Deep Fried Hot Dog, Mayo, Mustard, Hickory Sticks   
***Make It Vegan – Sub Beyond Meat Spicy***   
***Italian Sausage, Vegan Cheese, Caramelized Onions & Mushrooms, Vegan Mayo, Mustard, Crispy Onions*** \$15

**ALANA'S VEGGIE BURGER**   
House Made Black Bean and Brown Rice Veggie Patty, Field Roast Vegan Cheese, Roasted Red Pepper Relish, Vegan Mayo, Crispy Onions \$15

# SWEET TREATS

**WHITE CHOCOLATE RASPBERRY CHEESECAKE**   
Silken Cream Cheese, Almond Flour Crust, Raspberry Coulis, Whipped Cream \$6

**STICKY DATE TOFFEE PUDDING**   
Served Warm, Melted Carmel Topping, Whipped Cream \$6   
***\*Contains All the Bad Stuff***

**MAKE IT A CAKE SHAKE**   
Turn One of Our Desserts into a Milkshake! \$1

**POP FLOAT**   
Any pop flavour with a scoop of Ice cream \$4

# DRAUGHT BEER

## VALUE

14oz Sleeve \$4.77  
20oz Pint \$5.95  
60oz Pitcher \$16.19

Pabst Blue Ribbon

## LOCAL/DOMESTIC

14oz Sleeve \$5.23  
20oz Pint \$6.42  
60oz Pitcher \$18.80

People Skills - Toolshed  
Grasshopper - Big Rock  
Traditional - Big Rock  
Blacksmith - Village  
Velvet Fog - Wildrose  
Wrasperry Ale - Wilrose  
Organic Lager - Mill Street  
52nd Street Peach Ale - Brewsters  
Steamwhistle Pilsner  
Last Best Ipa  
Trash Panda Ipa - Parallel 49  
Budwiser - Labatt  
Budlight - Labatt  
Kokanee - Labatt  
Blue Buck - Phillips  
Monthly Rotating Tap  
- Ask your server for details

## PREMIUM

14oz Sleeve \$5.72  
20oz Pint \$7.38  
60oz Pitcher \$21.42

Cobblestone Stout - Mill Street  
Shock Top - Labatt  
Dry Apple Cider- Lonetree

# WINE

5oz Glass \$6.17  
10oz Glass \$11.63  
Bottle \$30.95

## WHITE

Saints And Sinners Pinot Grigio

## RED

Saints And Sinners Cabernet Shiraz

# BOTTLE/CAN<sup>355ML</sup>

## VALUE \$4.01

Alberta Genuine Draft (AGD)

## CRAFT/DOMESTIC \$5.71

Star Cheek IPA - Toolshed  
Blonde - Brewsters  
Electric Unicorn - Phillips  
Rockcreek Pear Cider - Big Rock  
Rockcreek Peach Cider - Big Rock  
Kokanee Gold - Labatt  
Kokanee - Labatt  
Bud - Labatt  
Budlight - Labatt  
Tricycle Radler - Parallel 49  
Coconut Porter - Brewsters  
Brick And Morter Porter - Mh Brewing

## PREMIUM \$6.19

Forager Gluten Free - Whistler Brewing  
Stella - Labatt  
Corona - Labatt  
Keiths - Labatt

# TALLBOY<sup>473ML</sup>

## DOMESTIC \$6.90

Pilsner - Molson  
Rolling Rock - Labatt  
Jerkface 9000 - Parallel 49  
Tiger Shark Pale Ale - Phillips  
Oro Blanco Grapefruit Sour - Phillips  
Sun UpTo Sun Down- Hardknox Brewery

## PREMIUM/IMPORT \$7.38

Guinness  
Coors Banquet  
WhatThe Huck Ale - Fernie Brewing

# NOT YOUR MOMMA'S SANGRIA

Glass \$9.26

(5oz Wine, 1oz Liquor)

Jug For 2 People \$20.47

(10oz Wine, 2oz Liquor)

Choose:

White Wine, Peach Schnapps, Chambord,  
Apple Juice, 7up

Or

Red Wine, Orange Liquor, Cherry Brandy,  
Cranberry, Grapefruit + Pineapple Juice

# LIQUOR<sup>1oz</sup>

## WELL LIQUOR \$5.23

## PREMIUM LIQUOR \$6.19

Malibu Rum  
Jack Daniels  
Honey Jack  
Fire Jack  
Jameson's Irish Whiskey  
Sailor Jerry's Spiced Rum  
Jägermeister  
Wild Turkey Bourbon  
Eau Clair Parlor Gin  
Eau Clair Vodka  
Glenlivet 12year  
Jim Beam

## SUPER PREMIUM \$6.90

Patron Silver Tequila  
Espresso Vodka  
Grey Goose  
Makers Mark  
Macallan 12 Year  
Crown Royal  
Laphroaig

*Want a cocktail? Ask for our cocktail list.*

## BUILD YOUR OWN COCKTAIL:

- Add Pop No Cost  
- Add Premium Juice \$0.47  
- Add Coffee, Tea Or Hot Chocolate  
Or Make It A Muff Dive \$0.96  
- Make It A Double \$3.84

# BOOZE FREE BEVERAGES

## NON ALCOHOLIC BEER \$3.33

Odoul's Amber or Original (>0.05%Alcohol)  
Grizzly Paw Ginger Beer

## FOUNTAIN DRINKS \$2.61

Barqs Rootbeer  
Coke  
Diet Coke  
Sprite  
Gingerale  
Orange Fanta  
Lemonade  
Iced Tea  
Cranberry Cocktail  
Soda Water  
Tonic Water

Refills Free

## MILK + PREMIUM JUICES \$3.33

Orange Juice  
Apple Juice  
Grapefruit Juice  
Pineapple Juice  
Peach Juice  
2% Milk

*Served 20oz With Ice, And 12oz With No Ice*

## CAFFEINATED + HOT BEVERAGES

Monster \$3.33  
Coffee \$2.85  
- With Free Refills  
Herbal Tea \$2.61  
- Green / Earl Grey / Orange Pekoe / Mint  
Hot Chocolate \$2.61  
- W/ Whipped Cream

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DOING OUR PART FOR MOTHER NATURE,  
STRAWS ONLY AVAILABLE BY REQUEST.

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THE GATEWAY USES RECYCLABLE  
OR BIODEGRADABLE CONTAINERS

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# UPCOMING EVENTS

TICKETS AVAILABLE FOR PURCHASE AT BAR (CASH ONLY)

## TOOLBELT BINGO

WED. FEB. 26 @ 5:00 P.M.  
FREE EVENT

## WINGO

WED. MAR. 4 @ 5:30 P.M.  
FREE TO PLAY

## BROOKLYN 99 TRIVIA

WED. MAR. 11 @ 6:00 P.M.  
FREE TO PLAY

## ST. PATRICK'S DAY AT THE GATEWAY

TUE. MAR. 17 @ 11:00 A.M.  
FREE EVENT

## THROWBACK KARAOKE

WED. MAR. 18 @ 6:00 P.M.  
FREE EVENT

## THE BLUE STONES

SAT. MAR. 21 @ 8:00 P.M.  
+ MUTE CHOIR  
FREE FOR STUDENTS W/ ID

## HOTEL MIRA

FRI. MAR. 27 @ 9:00 P.M.  
+ NORTHERN COAST + SHUFFALO

## WINGO

WED. APR. 1 @ 5:30 P.M.  
FREE TO PLAY

## THE FUNK HUNTERS

SAT. APR. 4 @ 9:00 P.M.  
+ SPECIAL GUESTS  
FREE TICKETS VIA UNIVERSE.COM

## SOUTH PARK TRIVIA

WED. APR. 8 @ 6:00 P.M.  
FREE TO PLAY

## LAST CLASS BASH

FRI. APR. 17 @ 2:30 P.M.

## CHRIS WEBBY

SUN. MAY. 3 @ 8:00 P.M.  
+ SPECIAL GUESTS

**For more Gateway and Saitsa events visit [saitsa.com/events](https://saitsa.com/events)**  
18+, Legal ID required. This event is open to all Sait students, staff, faculty, alumni, members, and guests. Please visit Saitsa.com for more information.