

· TOWNHALL ·

PUBLIC HOUSE ~ COCHRANE

PUB LIFE AT ITS FINEST

Noted for it's Western Heritage, historical Cochrane was home to a stone quarry, a sawmill and four brick plants. Skilled artisans in the community combined their talents with local products to construct buildings of quality and individual style, giving Cochrane a unique and special character.

The Joseph Richard Group is proud to have established Townhall Cochrane in 2015 to offer the locals a gathering place to celebrate and call their own. Like the ranchers and artisans of days past, we pride ourselves in a long day's work done not just well, but exceptionally well.

Let us be your stomping ground, your escape, and your happy place. In return, we'll offer you a night you'll remember long after the sun comes up. Your experience is everything to us.

We are so glad to be here in Cochrane and cannot wait to have you as our guest... from the moment you walk in, you are family.

#WeAreJRG

· OUR MISSION ·

TO CREATE THE MOST MEMORABLE EXPERIENCES FOR EACH GUEST,
THROUGH THE BEST PRODUCT, ENVIRONMENT AND SERVICE POSSIBLE
~ EVERYTHING AND EVERYONE MATTERS ~

GET ONE ON US!

CATCH US SHARING YOUR IMAGE
AND GET ANOTHER OF WHAT'S
PICTURED ON US!

-  @WeAreJRG
-  TownhallCochrane
-  @JosephRichardGroup
-  JosephRichardGroup
-  @WeAreJRG



SHARE YOUR PHOTOS WITH
#WEAREJRG

ONLINE RESERVATIONS AND OTHER GOOD THINGS:
WWW.JRGVANCOUVER.CA

· MENU LEGEND ·

T TOWNHALL SIGNATURE ITEMS

V VEGETARIAN OPTIONS

Groups of 8 or greater subject to gratuity
(applicable taxes not included)*

Ask your server about any of our gluten free and
vegan options*



JOSEPH
RICHARD
GROUP

JRGVANCOUVER.CA

APPETIZERS & SHARE PLATES

PEROGIES **T**

11

Cheddar and potato stuffed dumplings, served with our house made gravy, applewood smoked bacon, chorizo sausage and topped with sour cream and green onions

Make it a meal +4

STREET TACOS

5 ea

A flour tortilla filled with house made salsa fresca, fresh cabbage, avocado, cilantro, ginger, lime and Sriracha yogurt

Choose from: crispy fish, blackened chicken, taco beef

PAPA MORENO'S DRY RIBS

10

Pork rib tails fried and tossed in coarse salt, black pepper and served with sour cream for dipping

BEEF CHILLI CHEESE TOT-CHOS

10.5

Crispy fried tater tots, topped with spicy ground beef, cheese sauce, fresh tomatoes and pickled jalapeños

DEEP FRIED DILL PICKLES **V**

9.5

Served with crispy fries, horseradish aioli and chipotle

EDAMAME **V**

7

Steamed soy bean pods with coarse kosher salt

Make them Szechuan! +0.50

CRISPY CHICKEN FINGERS

11

Five lightly seasoned chicken breast pieces, with crispy fries or house salad. choose honey mustard, plum or ranch dip

STUFFED CHICKEN WINGS

13

We've discovered the secret! 5 bone-in chicken wings stuffed with jalapeños, bacon and cheese

Served with fries and ranch for dipping

CHICKEN WINGS

7

1 lb of wings and drumettes with your choice of Frank's Hot Sauce, teriyaki, honey garlic, or salt and cracked pepper

POUTINE

THE CLASSIC

Cheese curds, beef gravy and green onions 9

Make it baked potato...add crisp bacon and sour cream +4

BACON CHEESEBURGER DIP

12

Seasoned ground beef, smoked bacon bits, dill pickles, blend of cheddar, mozzarella and cream cheese. Served with crisp crostini

BUFFALO CHICKEN DIP

12

Oven roasted chicken breast, Frank's Red Hot Sauce, blend of cheddar, mozzarella and cream cheese. Served with crisp crostini

CLASSIC NACHOS

18

Topped with jalapeños, black olives, tomatoes, green onions and served with sour cream and salsa

Guacamole +2.5, blackened chicken breast +4, ground beef +4

FIRE DUSTED CALAMARI

12

Lightly battered with a blend of spices, quick fried, topped with fresh dill and served with chipotle aioli and house made honey soy dipping sauces

CRISPY FRIES / YAM FRIES **V**

5.25/7

Piping hot and perfectly seasoned, served with horseradish aioli and chipotle mayo

SOUPS	
CREAM OF MUSHROOM 5 Cup/8 Bowl This rich and velvety soup is made with a fragrant vegetable broth, cream, sweet onions and button mushrooms	
CHICKEN AND DUMPLINGS 12 Tender Pulled Chicken, Fresh Market Vegetables and “Dumplings” Are Served In A Deliciously Fragrant Thickened Chicken Broth	
SALADS	
GRILLED CHICKEN CAESAR 14 Cajun spiced chicken breast atop a bed of fresh romaine lettuce tossed in our house made caesar dressing, with fresh baked olive oil croutons, fried capers and parmesan cheese	
TEQUILA LIME CHICKEN SALAD 15 Garlic and cumin spiced chicken, organic mixed greens, tequila lime dressing, feta cheese, roasted corn salsa, avocado, cilantro and corn tortilla strips	
YELLOWFIN TUNA AND QUINOA 17 Seared rare tuna served chilled with roasted sweet potatoes and fresh arugula on a bed of quinoa with bell peppers, mint, cilantro, red onion and a house made ponzu sauce with a wasabi mayo garnish	
BEE T AND ARUGULA 13 Arugula with olive oil and kosher salt, topped with pickled beets, crumbled goat cheese, braised cabbage, spicy pecans, quinoa and balsamic glaze	
Add grilled chicken or prawns +5	
HOUSE SALAD 8.5 Fresh apples, dried cranberries and cherries with chunks of fresh watermelon atop artisan greens tossed in our house made raspberry balsamic vinaigrette	
Add grilled chicken or prawns +5	
SANDWICHES	
Served with house salad or crispy seasoned fries	
Daily or mushroom soup + 1.5 Yam fries, caesar salad, tater tots, or edamame beans + 2	
BLACKENED CHICKEN 14 Seasoned and grilled blackened chicken breast, lettuce, tomato, chipotle mayo and cheddar cheese on toasted filone	
JRG CHICKEN SANDWICH 14 Crisp chicken breast, shredded lettuce, American cheddar cheese with kewpie mayo	
CLOAK AND DAGGER 13 Shaved beef brisket with sauerkraut, coleslaw, thousand island dressing and jack cheese served on marble rye with a kosher dill on the side	
BRAISED BEEF DIP 14.5 Tender slow braised beef, caramelized onions, melted jack cheese and dijon horseradish aioli on toasted filone	
With our house made gravy for dipping	
CHICKEN AND PESTO QUESADILLA 13 Blackened chicken, melted cheddar and jack cheese, basil pesto and roasted bell peppers in a flour tortilla, served with salsa and sour cream	
Check The Table Cards For Our Delicious Dessert Menu!	

GRILLED BURGERS	
7oz Alberta AAA prime rib patty, served on a brioche bun and dressed with mayonnaise, butter lettuce, tomato, and red onion. served with a kosher dill and your choice of our house salad or crispy seasoned fries	
Daily or mushroom soup + 1.5 Yam fries, caesar salad, tater tots, or edamame beans + 2	
THE NAKED AAA BEEF BURGER 12 All of the deliciousness above	
INTRODUCING ~ THE STUFFED BURGER 14 1. Cheddar and bacon 2. Jalapeño and goat cheese	
LOADED AAA BEEF BURGER 15.5 As many single toppings as you'd like! Cheddar, monterey jack, parmesan, goat cheese, sautéed mushrooms, sautéed onions, fried egg, bacon, BBQ sauce and caesar dressing	
THE TOWNHALL'A BURGER 22 3LBS OF FOOD VS MAN 14oz of ground Alberta prime rib with braised beef, crispy onions, fried egg, smoked bacon, melted cheese, mushrooms and a grilled prawn skewer	
SIT DOWN STUFF	
ENGLISH STYLE FISH AND CHIPS 16 Traditional English style beer battered cod tails with house made coleslaw, tartar sauce and crispy seasoned fries	
CANADIAN AAA TOP SIRLOIN STEAK ~ 8oz 19 Centre cut Canadian beef, aged and thick cut “baseball style”, grilled to your liking, served sliced and shingled, with garlic whipped potatoes and seasonal vegetables	
Blackened +2, sautéed mushrooms +3, prawns +5	
CANADIAN AAA STRIPLOIN STEAK ~ 12oz 29 Alberta Raised AAA NY striploin aged for optimum tenderness and flavour and grilled to your liking. Served sliced and shingled with garlic whipped potatoes and seasonal vegetables	
Blackened +2, sautéed mushrooms +3, prawns +5	
SHEPHERD’S PIE 12.5 AAA ground Black Angus chuck with corn, peas, onions and carrots in rich beef gravy, topped with whipped garlic potatoes and served with a side of gravy	
PASTA & BOWLS	
CHORIZO CHICKEN PENNE 14 Classic alfredo penne with basil pesto, chicken, chorizo sausage, parmesan cheese. Served with garlic toast	
PAPPARDELLE BOLOGNESE 14.5 Thick cut al dente pasta smothered in a rich, fragrant meat and tomato sauce. Tossed with fresh basil, parmesan cheese and served with garlic toast	
TERIYAKI CHICKEN RICE BOWL 13 Tender chicken breast and sautéed vegetables tossed in house made teriyaki sauce with spicy Sriracha yogurt, topped with pickled beets, black sesame seeds and scallions and all served on a bed of brown rice	



JOSEPH
RICHARD
GROUP

GLUTEN FREE MENU

OUR SIGNATURE MENU, RE-WORKED & GLUTEN FREE

Many Of Our Regular Menu Items Can Be Made Gluten Free By Substituting Or Deleting Some Ingredients. Please Make Sure You Warn Your Server Of Any Severe Allergy

CLASSIC NACHOS (AS IS) 18

EDAMAME BEANS (AS IS) 7

FREE RUN CHICKEN WINGS 6

Baked & Tossed In Salt & Pepper

PAPA MORENO'S DRY RIBS 10

Baked & Tossed In Salt & Pepper

CRISPY CHICKEN FINGERS 11

Rice Flour Breaded & Baked

BEET & ARUGULA SALAD 11

Served As Is, Minus The Pecans

TOWNHALL HOUSE SALAD (AS IS) 8.5

YELLOWFIN TUNA + QUINOA SALAD 15

Served As Is, Minus The Ponzu Sauce

12 OZ AAA STRIPLOIN STEAK 29

Served As Is.

8 OZ AAA TOP SIRLOIN STEAK 19

Served As Is.

EURO BREAKFAST 8

Fresh Fruit Instead Of Hash Browns, Bacon Instead Of Sausage, Served With Gluten Free Toast (Add \$2)