

AMAGUK

HOTEL



BREAKFAST MENU

Served 8am -09:30am

Amaguk Classic

\$14

Your choice of bacon, sausage, ham or bologna with two eggs, toast and hash browns

French Toast

\$12

3 slices of toast grilled to a golden brown and dusted with powdered sugar

Breakfast sandwich

\$9

Bacon, egg and melted cheese on toasted white or whole wheat bread

Amaguk Hungry Man

\$17

3 eggs, your choice of two breakfast meats, toast and hash browns

Pancakes

\$12

3 pancakes grilled to a golden brown / Redberries + \$2 /

Ham&Cheese Omelette

\$14

Served with a toast

Western Omelette

\$16

Stuffed with ham, peppers, onions and cheddar cheese. Served with toast

SIDES

Toast

\$3

Two slices of white or whole wheat toast

Eggs (2)

\$5

Bacon (3)

\$5

Ham (1)

\$5

Sausage (2)

\$5

Bologna (1)

\$5

BEVERAGES

Tea or Coffee

\$2

Small Milk

\$2

Small Juice

\$2

Cranberry, apple or orange juice.

Large Milk

\$4

Large Juice

\$4

Cranberry, apple or orange juice.

Anaguk

COCKTAILS MENU

SIGNATURE

Rainbow \$12

Bright layers, tropical vibes, pure joy. A playful mix of grenadine, pineapple juice, Malibu, and a splash of blue curaçao – with the option of vodka or rum if you'd like a little extra kick

Ice breaker \$12

Vodka and peach schnapps poured over frozen cubes of limoncello, blue curaçao, and partridge berries, topped with 7UP. As the ice melts, the flavours slowly shift, making every sip a little different from the last.

Arctic affairs \$12

This is a perfect blend of tequila, citrus and Hopedale's homemade baked apple berry jam.

Pinacolada Sangria \$12

White rum and Malibu mixed with pineapple juice, coconut milk, and a hint of piña colada mix, then crowned with red wine and fresh fruits.

Smoky Berry Bless \$13.50

Gin, partridge berries & lemon. We shake it up, pour smoothly, then hit cocktail with flaming cherry wood for the smoky magic.

CLASSIC

Cosmopolitan \$12

The stylish modern classic. A crisp mix of vodka, Cointreau, cranberry, and lime, perfectly balanced between sweet and tart

Midori sour \$12

A vibrant blend of Vodka, Japanese melon liqueur, citrus, and a splash of soda. Sweet, tangy, and glowing green

Mai Tai \$12

A fusion of light and dark rums, citrus, and pineapple. Exotic & refreshing

Tequila Sunrise \$12

A smooth burst of tequila, fresh orange juice, and grenadine.

Whiskey Sour \$12

A timeless balance of bold whiskey, fresh lemon, and a touch of sweetness.

Negroni \$12

A bittersweet symphony of gin, Campari, and vermouth – rich, complex, and unforgettable.



BEVERAGE MENU

BEERS

Molson Canadian	\$5.70
Budweiser	\$5.70
Bud light	\$5.70
Michelob ultra	\$5.70
Coors Light	\$5.70
Craft Beer Iron Rock Brewery	\$8.70

WINES

House Red Bottle	\$39
House White Bottle	\$39

LIQUOR

Smirnoff Vodka	\$5.25
Jameson Whiskey	\$5.25
R&R Whiskey	\$5.25
Lambs Rum	\$5.25
Screech Rum	\$5.25
Captain Morgan Rum	\$5.25

Malibu Coconut rum	\$5.25
Sauza Tequila	\$5.25
Gin Tanqueray	\$5.25
Baileys Irish Cream	\$5.25
Martini vermouth	\$5.25

NON-ALCOHOLIC

Coca cola	\$2
Pepsi	\$2
Diet Pepsi	\$2
7up	\$2
Ginger Ale	\$2
Orange Crush	\$2
Club Soda	\$2
Tonic Water	\$2
Bottled Water	\$2
Cranberry Juice	\$3/2
Orange Juice	\$3/2
Apple Juice	\$3/2
Milk	\$3/2



A LA CARTE MENU

APPETIZERS

Soup of the Day \$8

House Salad \$12

Iceberg lettuce, diced tomatoes & peppers, topped with shredded cheddar. Served with your choice of in-house ranch or french dressing.

Chef Salad \$15

Iceberg lettuce, diced tomatoes, chopped deli ham, grilled chicken and topped with shredded cheddar cheese. Served with your choice of our in-house ranch or french dressing.

Mozzarella Sticks (5) \$10

Crisp coated and serve with our in-house ranch dressing

Onion Rings \$10

Eight crispy breaded onion rings

Chicken Strips \$10

3 pieces served with sweet & sour sauce

Pub Style Wings (8) \$18

Dry Spice, Mild, Hot, Honey Garlic, Sweet Chili, Ultimate Thai, BBQ or Sweet & Sour

Amaguk Nachos \$20

*Double layer seasoned tortilla chips topped with chicken, peppers, tomato, onion and a blend of melted cheese. Served with sour cream and salsa.
/ Veggie Nachos \$17 /*

CHICKEN

3pc Chicken Strips \$15

Served with fries and sweet & sour sauce.

2pc Crispy Fried Chicken \$16

Served with fries and coleslaw

3pc Crispy Fried Chicken \$18

Served with fries and coleslaw



A LA CARTE MENU

BURGERS & SANDWICHES

Add a side of fries or salad +\$5

¼lb Burger \$8

¼lb Cheeseburger \$10

Deluxe ¼lb Burger \$12

Topped with cheese, bacon, lettuce, tomato, fried onion and mayo

Amaguk Burger \$14

Our famous burger topped with lettuce, tomato, cheese, bacon, fried onions and Amaguk sauce

Double Bacon Cheeseburger \$16

Double patty, double cheese, double bacon, double delicious

Big Crunch Chicken Burger \$16

Topped with lettuce, tomato, bacon & mayo

BLT Sandwich \$8

Crisp bacon, lettuce, tomato, bacon & mayo

Clubhouse Sandwich \$14

Triple Decker - lettuce, tomato, cheese, bacon, ham, turkey and mayo

Grilled Cheese Sandwich \$7

FROM THE SEA

Fish & Chips \$17/20

1 or 2 pieces of crispy battered cod. Served with fries, coleslaw and tartar sauce

Pan Fried Cod \$22

2 pieces of cod served with fries or mashed potato, fried onions, coleslaw and tartar sauce

Pan Seared Salmon \$25

Served with fries, mashed potato or baked potato and a side of steamed vegetables



A LA CARTE MENU

MAINS

8oz Striploin Steak \$30

Served with your choice of fries, mashed potato or baked potato with a side of steamed vegetables and coleslaw

/ Mushroom & Onions + \$5 /

Pork Chop Dinner \$24

2 pan fried pork chops served with fries or mashed potato, gravy and veggies.

/Mushroom & Onions + \$5 /

Hot Chicken Sandwich \$19

Grilled chicken breast on white or whole wheat bread, smothered in dressing and gravy. Served with fries & steamed vegetables

Hot Hamburger Sandwich \$19

2 burger patties topped with mushroom & onions; served between two slices of bread with gravy. Served with fries & steamed vegetables

Chef Pasta (Wednesday Special) \$22

POUTINE

Classic Poutine \$10

A local favourite. Crispy fries, shredded mozzarella cheese and gravy

Bacon Poutine \$13

Crispy fries topped with bacon, shredded mozzarella cheese and gravy

Fully Loaded Poutine \$16

Crispy fries topped with ground beef, mushrooms, fried onions, dressing, shredded mozzarella cheese and smothered in gravy

Poutine Upgrade \$4

Upgrade your side of fries to a poutine

KIDS MENU

For children 10 & under. All Meals include a small juice or milk and side of fries

2 pc Chicken Strips \$12

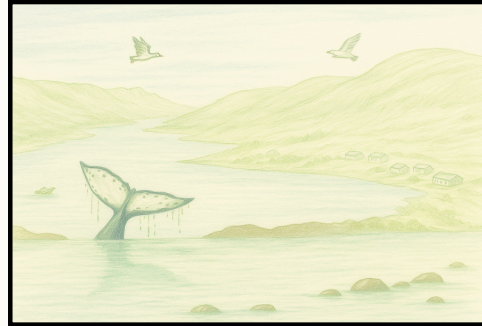
Grilled Cheese Sandwich \$12

Plain Burger \$12

FUN FACTS ABOUT HOPEDALE

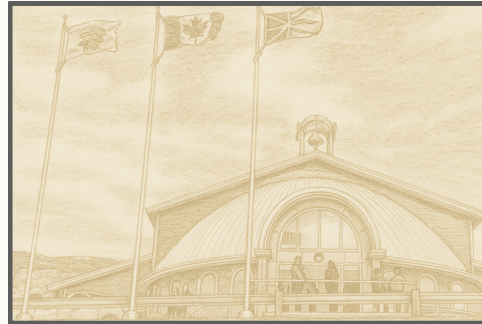
ORIGINALLY KNOWN BY ITS INUKTITUT NAME ARVERTOK

Arvertok means "place of the whales", the community was renamed to Hopedale by Moravian Missionaries arriving from Germany in 1782.



HOPEDALE IS THE CAPITOL OF NUNATSIAVUT

Located in the heart of Nunatsiavut, our community serves at the legislative capitol of our regional government. The assembly building is shaped like an igloo with interior designs sourced from local Labradorite stone tiling and seal skin seats.



THINGS TO SEE AND DO

Visit the Moravian Mission Building and Museum and learn about the Moravian presence in Nunatsiavut. Hike the old American radar station and enjoy a spectacular view. Meet local carvers and artists. Sit back and enjoy a hot cup of coffee or tea in our all season sunroom. Visit our Community Centre and take part in local recreation programming. fitted with a fully equipped fitness room and full sized gymnasium.



DID YOU KNOW?

You can catch a glimpse of the Northern Lights in the Labradorite tiles of the Nunatsiavut Government Assembly Building. According to a legend, the Northern Lights were once imprisoned in the rocks along the Labrador Coast giving it its special colors.

