



Join us as we celebrate **Craft Beer & Burger Month** this October featuring our own specialty craft burgers paired with BC craft beers.

Burger Features



Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie, house-made bacon jam & spinach **22⁵⁰**

Suggested Beer Pairing: FBC Project 9 Pilsner **6²⁵ / 9⁵⁰**



Chicken Teriyaki Burger

Grilled chicken breast, house made spicy pineapple salsa, topped with fried egg **22**

Suggested Beer Pairing: FBC Finish Line Hazy Lime Pale Ale **6²⁵ / 9⁵⁰**



Pulled Pork Mucky Burger

Pulled pork, BBQ Sauce, Swiss cheese, coleslaw, topped with fried egg & onion rings **22**

Suggested Beer Pairing: FBC Java The Hut Coffee Milk Stout **6²⁵ / 9⁵⁰**



Jalapeno Cream Cheese Burger

House-made 6 oz. beef patty with jalapeño & banana pepper cream cheese, Monterey Jack cheese, lettuce, red onion, pickle **22⁵⁰**

Suggested Beer Pairing: Stanley Park Brewing The Captain Hazy IPA **6²⁵ / 9⁵⁰**



Portobello Caprese Burger

Grilled portobello mushroom, tomato, mozzarella cheese, pesto mayonnaise, crispy fried potato hash **22**

Suggested Beer Pairing: Yellow Dog Chase My Tail Pale Ale **6²⁵ / 9⁵⁰**

**Specialty Burgers are served with your choice of seasonal green salad, daily soup, or French fries.*

Upgrade options include Caesar Salad, Onion Rings,

Gravy & Sweet Potato Fries for \$3.50;

Poutine or Greek Salad for \$4.50;

Gluten free bun add \$2.



Ask your server which BC Craft Beers are currently featured on tap & in bottles.



COMPLETE YOUR BURGER PASSPORT & WIN! Order all 5 featured Craft Burgers in October, collect a passport stamp from your server & be entered to win a Cruiser Bike (\$400 Value).

NAME: _____ Phone/Email: _____