



# DINNER

Pub Open Noon-Late Daily  
Kitchen: Noon- 10 PM Tues-Sat  
Kitchen: Noon- 9 PM Sun-Mon

## STARTERS + SNACKS TO SHARE

### House-made Mozza Sticks

Five sticks with our own marinara dipping sauce **14**

### Pub Wings

S&P, BBQ, Honey Garlic, Teriyaki, or Hot Sauce, served with a handful of French fries **19**

### House Nachos

Add chicken or beef **6**, guacamole **2<sup>50</sup>** **21**

### Mediterranean Flatbread *(Dinner Only)*

Balsamic glaze, onions, cherry tomatoes, spinach & goat cheese **17**

### Taco Trio Feature – *(Dinner Only)*

Ask your server **14**

### French Fries **7/12**

### Sweet Potato Fries **7/14**

### Onion Rings **7/14**

### Poutine **10/18** - Add pulled pork **4**

### Feature Daily Soup **7/12**

Served with house-made rock bread

## SALADS

### Chicken & Avocado Salad

Orange slices, avocado, cucumber, tomatoes, carrots & lime dressing **24**

### Blackened Steak Salad

Blue cheese, mushrooms, onions, peppers, tomato & honey Dijon vinaigrette, served with garlic toast **25**

### Victoria's Secret Salad

Goat cheese, dry cranberries, walnuts, cucumber, tomatoes, spinach & raspberry dressing \* **20**

### Greek Salad \* **18**

### Classic Caesar Salad \* **9/16**

\*Add Grilled Chicken **6**

## BOWLS + PASTAS

### Buddha Bowl *Market Price (Dinner Only)*

Featured rotating special vegetarian bowl

\*Add Grilled Chicken **6**, or Steak **8**

### Pad Thai *(Dinner Only)*

Prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles **22**

### Satay Noodle Bowl *(Dinner Only)*

Grilled chicken or prawn satay noodle salad with peppers, carrots, green onion, spinach, cashews & sesame seeds in a peanut satay sauce **22**

### Caba-waba Chicken Bowl *(Dinner Only)*

Jalapeño tequila glazed chicken, stir-fried vegetables on a bed of seasoned rice **22**

### Chorizo Pollo Penne *(Dinner Only)*

Chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast **21**

### Chicken Spaghetti Carbonara *(Dinner Only)*

Chicken, mushrooms, bacon in a white wine cream sauce served with garlic toast **20**

### Veggie Linguine Primavera *(Dinner Only)*

Mushrooms, onion, roasted red pepper, zucchini, cherry tomatoes, olives in a tomato sauce served with garlic toast **18**

## CLASSICS

### Pub Steak Sandwich

6 oz. house-cut, on garlic toast with goat cheese, bruschetta & balsamic glaze **25**

### House-made Chicken Strips

Five pieces, served with BBQ, Honey Mustard, Honey Garlic, Plum or Hot Sauce **18<sup>50</sup>**

### Quesadilla Beef, Pulled Pork or Chicken **19**

### Quesadilla Vegetable **15**

### Clubhouse Sandwich

House roasted turkey, ham, bacon & cheddar **21<sup>50</sup>**

### Beef Dip with Au Jus **18**

### Make it a Philly

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **20**

## SIGNATURE BURGERS

### The Pub Burger

House-made 6 oz. beef patty with lettuce, red onion, tomato & pickle **18**

**The LOADED Pub Burger** with sautéed onions, mushrooms, cheddar cheese & bacon **23**

### Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie, house-made bacon jam & spinach **22<sup>50</sup>**

### Jalapeño Cream Cheese Burger *(Dinner Only)*

House-made 6 oz. beef patty with jalapeño & banana pepper cream cheese, Monterey Jack cheese, lettuce, red onion, pickle **22<sup>50</sup>**

### Chris P Bacon Chicken Burger

House-made crispy chicken breast with lettuce, tomato, red onion, bacon & cheddar cheese **21**

### Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese **21**

### Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **18**

Classics & Burgers served with your choice of seasonal green salad, daily soup, or French fries

**Upgrades:** Caesar Salad, Onion Rings, Gravy, Sweet Potato Fries **3<sup>50</sup>** Poutine, Greek Salad **4<sup>50</sup>**

### Burger Customizations:

**CHEESE:** Cheddar, Swiss, Monterey pepper jack, Brie, feta, goat or gorgonzola; **1**

**EXTRAS:** sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), bacon jam, peanut sauce, roasted red peppers, coleslaw, avocado, spinach **1**

Bacon, gluten-free bun **2**

## DESSERTS

### Mason Jar Cheesecake Dessert **7**

### Chocolate Brownie & Vanilla Ice Cream **7<sup>50</sup>**

Gluten free options available upon request. Please be aware that our facilities are gluten friendly & that cross contamination may occur. If you have any allergies or special dietary requirements, let us know.



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## BEER + CIDER ON TAP

Fernie Brewing Co Project 9 Bavarian Pilsner  
Fernie Brewing Co Hit the Deck Hazy IPA  
Fernie Brewing Co Finish Line Hazy Lime IPA  
Fernie Brewing Co What the Huck  
Fernie Brewing Co Rotator (ask your server)  
Yellow Dog Chase My Tail Pale Ale  
Stanley Park Brewing The Captain Hazy IPA  
Mt. Begbie Tall Timber Ale  
Shocktop Belgian White Wheat Ale  
Phillips Dinosaur Blackberry Sour Ale  
Budweiser Lager  
12oz Glass 6<sup>25</sup> • 20oz Pint 9<sup>50</sup> • Jugs 25

Pabst Blue Ribbon Lager  
Trail Beer Refinery Silver City Lager  
Trail Beer Refinery Ale  
12oz Glass 5<sup>25</sup> • 20oz Pint 8 • Jugs 22

Broken Ladder Apple Cider  
Guinness Stout

Cider Pint 9<sup>50</sup> • Guinness Pint 10

## BEER BOTTLES + CANS

Pilsner – Pilsner - 341ml bottle 7<sup>50</sup>  
Phillips Blue Buck - English Pale Ale - 341ml bottle 8<sup>50</sup>  
Alexander Keiths - India Pale Ale - 341ml bottle 7<sup>50</sup>  
Alexander Keiths – Red Amber Ale – 341ml bottle 7<sup>50</sup>  
Miller Genuine Draft – Pilsner – 341ml bottle 7<sup>50</sup>  
Corona Extra – Cerveza – 330ml bottle 8<sup>50</sup>  
Molson Canadian – Lager – 341ml bottle 7<sup>50</sup>  
Coors Light – Lager – 341ml bottle 7<sup>50</sup>  
Kokanee – Pilsner style lager – 341ml bottle 7<sup>50</sup>  
Labatt Blue – Lager – 341ml bottle 7<sup>50</sup>  
Bud Light – Light Lager – 341ml bottle 7<sup>50</sup>  
Budweiser – Lager – 341ml bottle 7<sup>50</sup>  
Heineken – Lager – 330ml bottle 8<sup>50</sup>  
New Grist – Gluten Free Pilsner – 355ml bottle 8<sup>50</sup>  
Natty Light – Light Lager – 355ml can 3<sup>75</sup>

## CIDERS + COOLERS

Lonetree Apple Cider / Ginger Cider  
Okanagan Harvest Pear Cider  
Nude Vodka Soda  
Twisted Tea  
Smirnoff Ice  
Mike's Hard Lemonade/ All 7<sup>50</sup>

## WINE

Pub House Wine 6oz/9oz  
Mission Ridge House White Blend - 9 / 10<sup>50</sup>  
Mission Ridge House Red Blend - 9 / 10<sup>50</sup>  
  
Whites 6oz/9oz/Bottle  
Sandhill Chardonnay 10/13/38  
Oyster Bay Sauvignon Blanc 10/13/38  
  
Reds 6oz/9oz/Bottle  
Mt. Boucherie Merlot 10/13/38  
Gray Monk Pinot Noir 10/13/38

## PUB COCKTAILS

**The Pub Caesar** Clamato juice & our own spice blend  
**Twisted Mule** Vodka, ginger beer & fresh lime  
**Old Fashioned** Makers Mark, Angostura bitters & orange zest  
**Paralyzer** Vodka, Kahlua, Pepsi, splash of milk  
**Dark n' Stormy** Appleton Estate Rum, ginger beer & fresh lime  
**Peach Kiss** Vodka, peach schnapps, cranberry & orange juices with fresh lime  
**Canadian Whiskey Sour** Crown Maple, lemon/lime juice shaken & served over ice  
**Baileys & Coffee** A cool weather classic!  
**Cocktails 1oz – 9 2oz – 14**  
**Traditional Highballs 7<sup>50</sup>**

## SUMMER SPECIALTIES

**Amaretto Passion** Vodka, Amaretto, passion fruit juice, fresh lime  
**Lychee Ginger Fizz** Gin, lychee nectar, lime concentrate, ginger beer, fresh lime  
**Pina Colada** 1800 Coconut Tequila, lime & pineapple juice, fresh lime  
**Twisted Crown Collins** Crown Royal, St. Germain Elderflower, lemon juice, simple syrup, cucumber, fresh lemon  
**Captains Punch** Spiced Rum, pineapple, passion fruit, orange & lime juice, fresh lime  
**Tequila Refresher** Jose Cuervo Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon  
**Pub Crème Soda** Galliano, soda, grenadine  
**Sangria** White or Red Wine, triple sec, peach schnapps, orange & grapefruit juice, soda, fresh lime & orange  
**Cocktails 1oz - 9 2oz – 14 Jug (5oz) – 25**

## FERNIE DISTILLERS SPECIALTIES

**Fernie Distillers Elderflower Vodka Soda**  
1.5 oz Fernie Distillers No. 9 Mine Vodka, 0.5 oz Elderflower Liqueur, Fresh Lemon Juice, Soda 14<sup>75</sup>  
**Fernie Distillers Old Fashioned**  
1 oz Fernie Distillers Fernie Fog Earl Grey Liqueur, 1 oz Makers Mark, Bitters 14<sup>75</sup>  
**Fernie Distillers Gin Sour**  
1.5 oz Fernie Distillers Prospector Gin, Simple Syrup, Fresh Lime Juice, Fresh Cucumber 11<sup>75</sup>

## NON - ALCOHOLIC

**Bud Zero** – No Alcohol Lager – 355ml can 5<sup>50</sup>  
**Partake IPA** - No Alcohol IPA – 355ml can 5<sup>50</sup>  
**Red Bull** – 255ml can 7<sup>50</sup>  
**Shirley Temple** – 7up, Grenadine & Cherry on top 4  
**Ginger Beer** – Fentimans Traditional 275ml bottle 5  
**Fountain Pop 3<sup>50</sup> / Juice Sm 2<sup>50</sup> Lg 3<sup>50</sup>**  
**Coffee / Tea / Hot Chocolate 3**

**Tuesday Wing Night**

**Friday Fish n' Chips**

**Happy Hour drink specials 4-6 pm**

**Take-Out available**

**including Pub Party Packs!**

We have adjusted operations due to Covid-19, but the Pub remains the Pub! The health & safety of our Pub Family is our #1 priority. We have added new protocols & our service team has extra health & safety responsibilities, this may impact the style or speed of service. Visit our website to view our full Covid-19 Safety Plan. THANK YOU!