



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 **20**

House Nachos

Add chicken, beef or pulled pork **6**, guacamole **2⁵⁰** **22**

Gruyère Cider Cheese Dip *(Dinner Only)*

served with a medley of fresh vegetables **15**

Tempura Prawns *(Dinner Only)*

with sweet chili sauce **16**

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

Blackened Steak Salad

Grilled 6 oz. steak, blue cheese, mushrooms, onions, peppers, tomato & honey Dijon vinaigrette, served with garlic toast **25**

Greek Salad * **14 / 18**

Classic Caesar Salad * **9 / 16**

*Add Grilled Chicken **6**

PUB FEATURE ENTREES

Deconstructed Cottage Pie *(Dinner Only)*

House-made savory beef & vegetable filling, garlic mashed potatoes, seasonal vegetables **18**

Steak & Red Wine Pie *(Dinner Only)*

House-made beef & wine square puff pastry, garlic mashed potatoes, seasonal vegetables **22**

BOWLS + PASTAS

Pad Thai *(Dinner Only)*

Prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles **23**

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 **23**

Chicken Korma *(Dinner Only)*

creamy cashew chicken curry on a bed of basmati rice served with garlic naan bread & house-made samosa **22**

Pub Feature Rice Bowl *(Dinner Only)*

Featured rotating special **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 **22**

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 **18⁵⁰**

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

Quesadilla Vegetable **15**

Clubhouse Sandwich

House roasted turkey, ham, bacon & cheddar **21⁵⁰**

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 **18⁵⁰**

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 **22⁵⁰**

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 **22⁵⁰**

Chris P Bacon Chicken Burger

House-made crispy chicken breast with lettuce, tomato, red onion, bacon & cheddar cheese **21⁵⁰**

Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese **21⁵⁰**

Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **18⁵⁰**

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

Upgrades: Caesar Salad, Onion Rings, Gravy, Sweet Potato Fries **3⁵⁰** Poutine, Greek Salad **4⁵⁰**

Burger Customizations:

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

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

Gluten-free bun available as a substitute

DESSERTS

Mason Jar Cheesecake Dessert **7**

Chocolate Brownie & Vanilla Ice Cream **7⁵⁰**

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
Kokanee Gold Amber Lager
Mt. Begbie Tall Timber Ale
Okanagan Springs 1516 Lager
Phillips Dinosaur Stone Fruit Sour Ale
Lucky Lager

12oz Glass 6²⁵ • 20oz Pint 9⁵⁰ • Jugs 25

Pabst Blue Ribbon Lager
Neighborhood Brewing Lifelong Lite Lager
Trail Beer Refinery Ale

12oz Glass 5²⁵ • 20oz Pint 8 • Jugs 22

Broken Ladder Apple Cider
Guinness Stout

Cider Pint 9⁵⁰ • Guinness Pint 10

BEER BOTTLES + CANS

Pilsner – Pilsner - 341ml bottle 7⁵⁰
Phillips Blue Buck - English Pale Ale - 341ml bottle 8⁵⁰
Alexander Keiths - India Pale Ale - 341ml bottle 7⁵⁰
Alexander Keiths – Red Amber Ale – 341ml bottle 7⁵⁰
Miller Genuine Draft – Pilsner – 341ml bottle 7⁵⁰
Corona Extra – Cerveza – 330ml bottle 8⁵⁰
Molson Canadian – Lager – 341ml bottle 7⁵⁰
Coors Light – Lager – 341ml bottle 7⁵⁰
Kokanee – Pilsner style lager – 341ml bottle 7⁵⁰
Labatt Blue – Lager – 341ml bottle 7⁵⁰
Bud Light – Light Lager – 341ml bottle 7⁵⁰
Budweiser – Lager – 341ml bottle 7⁵⁰
Shock Top – Belgian White Ale – 341ml bottle 7⁵⁰
Heineken – Lager – 330ml bottle 8⁵⁰
New Grist – Gluten Free Pilsner – 355ml bottle 8⁵⁰
Stella Artois – Pilsner – 355ml bottle 8⁵⁰

CIDERS + COOLERS

Lonetree Apple Cider / Ginger Cider
Okanagan Harvest Pear Cider
Nude Vodka Soda
Twisted Tea
Smirnoff Ice
Mike's Hard Lemonade/ All 7⁵⁰

WINE

Pub House Wine 6oz/9oz
Mission Ridge House White Blend - 9 / 10⁵⁰
Mission Ridge House Red Blend - 9 / 10⁵⁰

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
Tequila Refresher Jose Cuervo Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon

Cocktails 1oz – 9 2oz – 14

Traditional Highballs 7⁵⁰

WINTER WARMERS

Baileys & Coffee A Winter Classic!
B52 Grand Marnier, Baileys & Kahlua with Coffee
Irish Coffee Jamesons & Coffee
Buttered Rum Hot Chocolate with Butter Ripple Schnapps
Blueberry tea Grand Marnier, Amaretto served with tea
Hot Toddy Rum, Hot water & lemon
Mogul Smoker Spiced Rum, Kahlua, Hot Chocolate & Coffee
Corner Pocket Crème de Cacao & Baileys with Coffee

1oz – 9 2oz – 14

All warmers topped with whipped cream & cherries

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 14⁷⁵
Fernie Distillers Old Fashioned
1 oz Fernie Distillers Fernie Fog Earl Grey Liqueur, 1 oz Makers Mark, Bitters 14⁷⁵
Fernie Distillers Gin Sour
1.5 oz Fernie Distillers Prospector Gin, Simple Syrup, Fresh Lime Juice, Fresh Cucumber 11⁷⁵

NON-ALCOHOLIC

Bud Zero – No Alcohol Lager – 355ml can 5⁵⁰
Partake IPA - No Alcohol IPA – 355ml can 5⁵⁰
Red Bull – 255ml can 7⁵⁰
Shirley Temple – 7up, Grenadine & Cherry on top 4
Ginger Beer – Fentimans Traditional 275ml bottle 5
Fountain Pop 3⁵⁰ / **Juice** Sm 2⁵⁰ Lg 3⁵⁰
Coffee / Tea / Hot Chocolate 3

Tuesday Wing Night

Friday Fish n' Chips

Sunday Roast Dinner

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!