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 ***15***

Pub Wings
S&P, BBQ, honey garlic, honey hot, teriyaki, or hot sauce, served with a handful of French fries ***21***

House Nachos ***23***
Add chicken, beef or pulled pork **6**, guacamole **2^{50}**

Gruyère Cider Cheese Dip
served with naan bread & medley of vegetables ***18***

Tempura Prawns with Thai sweet chili sauce ***16***

French Fries ***8 / 14***
Sweet Potato Fries ***8 / 15***
Onion Rings ***8 / 15***
Poutine ***10 / 18*** - Add pulled pork **4**

Feature Daily Soup ***8 / 15***
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 ***28***

Prosciutto & Nectarine Salad
Proscuitto, nectarines, cherry tomatoes, goat cheese & lemon rosemary thyme vinaigrette, served with garlic toast ***22***

Pear & Orange Salad *
Pear, orange, cucumber, spinach, peppers, pecans & cran-raspberry vinaigrette, served with garlic toast ***22***

Greek Salad * ***12 / 18***

Classic Caesar Salad * ***9 / 16***

*Add Grilled Chicken ***8,*** Prawns ***8***, Steak ***16^{50}***

BOWLS + PASTAS

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

Satay Noodle Bowl
Grilled chicken or prawn satay noodle salad with peppers, carrots, green onion, spinach, cashews & sesame seeds in a peanut satay sauce ***23***

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

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

Chicken Spaghetti Carbonara
Chicken, mushrooms, bacon in a white wine cream sauce served with garlic toast ***22***

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

DESSERTS

Mason Jar Cheesecake Dessert 8
Chocolate Brownie & Vanilla Ice Cream 8^{50}

CLASSICS + FEATURE ENTREES

served with seasonal green salad, daily soup, or French fries

Pub Steak Sandwich
6 oz. house-cut, on garlic toast with goat cheese, bruschetta & balsamic glaze **28**

House-Made Chicken Strips
Five pieces, served with BBQ, honey mustard, honey garlic, plum or hot sauce ***19***

Turkish Chicken Thigh Kebab
Served on pita with artisan mix greens, cherry tomatoes, cucumbers, garlic sauce & harissa chili sauce ***19***

Quesadilla Beef, Pulled Pork or Chicken ***19***
Quesadilla Vegetable ***16^{50}***

Clubhouse Sandwich
House roasted turkey, ham, bacon & cheddar ***22***
Order as a Single Club ***20***

Beef Dip Sandwich with Au Jus ***18^{50}***

Pub Philly Sandwich
Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce ***21***

SIGNATURE BURGERS

served with seasonal green salad, daily soup, or French fries

The Pub Burger
House-made 6 oz. beef patty with mayo, lettuce, red onion, tomato & pickle ***18^{50}***

The LOADED Pub Burger
House-made 6 oz. beef patty with mayo, lettuce, tomato, pickle plus bacon, sautéed onions, mushrooms & cheddar cheese ***23***

Avalanche Burger
House-made 6 oz. beef patty with bacon, sautéed mushrooms, Swiss cheese, sunny egg, lettuce, tomato, burger sauce & topped with onion ring ***25***

Brie & Bacon Jam Burger
House-made 6 oz. beef patty with melted Brie, house-made bacon onion jam, mayo & spinach ***23***

Chris P Bacon Chicken Burger
House-made crispy chicken breast with lettuce, tomato, red onion, bacon, mayo & cheddar cheese ***21^{50}***

Spicy Smokin' Joel Chicken Burger
Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese ***22^{50}***

Sweet Potato Burger
House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo ***18^{50}***

Upgrades: Caesar Salad, Onion Rings, Gravy, Sweet Potato Fries **3^{50}** Poutine, Greek Salad ***4^{50}***

Burger Customizations:
CHEESE: Cheddar, Swiss, Monterey pepper jack ***1^{50}*** , Brie, feta, goat or gorgonzola; ***2^{50}***
EXTRAS: sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), peanut sauce, coleslaw, spinach ***1,*** roasted red peppers, bacon, avocado ***1^{50},*** bacon onion jam ***2***
Gluten-free bun available as a substitute

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

DINNER

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Kitchen: Noon- 9 PM Sun-Mon

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 Pale with Lime
Fernie Brewing Co What the Huck
Fernie Brewing Co Rotator (ask your server)
BC Craft Beer Rotator (ask your server)
Pub Featured Beer Rotator (ask your server)
Managers Highlight Rotator (ask your server)
Kokanee Gold Amber Lager
Ok Springs 1516 Bavarian Lager
Mt. Begbie Tall Timber Ale
Phillips Dinosour Stone Fruit Sour Ale
Banded Peak Mount Crushmore Pilsner
Broken Ladder Apple Cider

16oz Sleeve 8 • 20oz Pint 9^{50} • Jugs 25

Pabst Blue Ribbon Lager

16oz Sleeve 6^{50}• 20oz Pint 8 • Jugs 22

Guinness Stout 20oz Pint • 10

BEER BOTTLES + CANS

Pilsner – Pilsner - 341ml bottle **7^{50}**
Phillips Blue Buck - English Pale Ale - 341ml bottle **8^{50}**
Alexander Keiths - India Pale Ale - 341ml bottle **7^{50}**
Alexander Keiths – Red Amber Ale – 341ml bottle **7^{50}**
Miller Genuine Draft – Pilsner – 341ml bottle **7^{50}**
Corona Extra – Cerveza – 330ml bottle **8^{50}**
Molson Canadian – Lager – 341ml bottle **7^{50}**
Coors Light – Lager – 341ml bottle **7^{50}**
Kokanee – Pilsner style lager – 341ml bottle **7^{50}**
Labatt Blue – Lager – 341ml bottle **7^{50}**
Bud Light – Light Lager – 341ml bottle **7^{50}**
Budweiser – Lager – 341ml bottle **7^{50}**
Stella Artois– Belgian Lager – 355ml bottle **8^{50}**
Whistler Brewing Forager – Lager *Gluten Free* – 355ml can **8^{50}**
Whistler Brewing Forager – Pale Ale *Gluten Free* – 355ml can **8^{50}**

CIDERS + COOLERS

Lonetree Apple Cider / Ginger Cider
Okanagan Harvest Pear Cider
Nude Vodka Soda *(Ask your server for current flavours)*
Twisted Tea
Smirnoff Ice
Mike's Hard Lemonade / All 7^{50}

WINE

Pub House Wine 6oz/9oz
Mission Ridge House White Blend - *9 / 10^{50}*
Mission Ridge House Red Blend - *9 / 10^{50}*

Whites 6oz/9oz/Bottle
Sandhill Chardonnay *10/13/38*
Gray Monk Pinot Gris *10/13/38*

Roses 6oz/9oz/Bottle
Baillie-Grohman Florence Rose- 10/13/38
Skimmerhorn Rose- 10/13/38

Reds 6oz/9oz/Bottle
Mt Boucherie Merlot 10*/13/38*
Bread & Butter Cabernet Sauvignon -10/13/38

PUB COCKTAILS

The Pub Caesar Clamato juice & our own spice blend
Twisted Mule Vodka, ginger beer & fresh lime
Old Fashioned Bulleit Bourbon, Angostura bitters & orange zest
Dark n' Stormy Appleton Estate Rum, ginger beer & fresh lime
Whiskey Sour Crown Royal, lemon/lime juice shaken & served over ice
Tequila Refresher Jose Cuervo Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon
Elderflower Gin & Tonic (2oz only) Hendricks Gin, St. Germain Elderflower Liqueur, topped with tonic
Baileys & Coffee A cool weather classic!

Cocktails 1oz – 9 2oz – 14

SUMMER SPECIALTIES (2oz)

Captains Punch Captain Morgan Spiced Rum, pineapple, passion fruit, orange & lime juice, fresh lime
Sangria White or Red Wine, Triple Sec, Peach Schnapps, orange & grapefruit juice, soda, fresh lime & orange
Peach Kiss Vodka, Peach Schnapps, cranberry & orange juices with fresh lime
Margarita Jose Cuervo Tequila, Triple Sec, lime juice, simple syrup
Kootenay Peach Tea Absolut Raspberry Vodka, Peach Schnapps & iced tea
Back Nine Jim Beam Bourbon, lemon juice, simple syrup, iced tea

Cocktails 2oz – 13 Pitcher (6oz) – 30

FERNIE DISTILLERS SPECIALTIES

Fernie Distillers Chamble
1.5 oz Fernie Distillers No. 9 Mine Vodka, 0.5 oz Chambord, fresh lemon juice, simple syrup **13^{75}**

Fernie Distillers Old Fashioned
1 oz Fernie Distillers Fernie Fog Earl Grey Liqueur, 1 oz Bulleit Bourbon, Agnostura Bitters **13^{75}**

Fernie Distillers Gin Sour
1.5 oz Fernie Distillers Prospector Gin, Simple Syrup, fresh lime juice, fresh cucumber **11^{75}**

HIGHBALLS (1oz)

Traditional Highballs - 7^{50}
Premium Highballs – 9^{50}
Top Shelf Highballs - 14

NON-ALCHOHOLIC

Bud Zero – No Alcohol Lager – 355ml can ***5^{50}***
Phillips IOTA Non Alcoholic Beer - No Alcohol IPA/ Hazy Pale Ale – 355ml can ***5^{50}***
Red Bull – 250ml can ***7^{50}***
Shirley Temple – 7up, orange juice, grenadine & cherry ***4***
Ginger Beer – Grizzly Paw Soda Co, 355ml can ***5***
Fountain Pop *3^{50}* / Juice Sm *2^{50}* Lg *3^{50}*
Coffee / Tea / Hot Chocolate *3*

Tuesday Wing Night
Wednesday Burger & Beer
Friday Fish n' Chips
Saturday Chicken Parmie
Sunday Roast Dinner

Happy Hour drink specials 4-6 pm
Take-Out available
including Pub Party Packs!

Drink prices include applicable taxes. Menu Version June 27, 2022