



# DINNER

Pub Open Noon-Late Thursday-Tuesday  
Kitchen: Noon- 10 PM Tues-Thurs-Fri-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<sup>50</sup>**

### French Fries **9 / 15**

### Sweet Potato Fries **9 / 15**

### Onion Rings **9 / 15**

### Poutine **11 / 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 **30**

### Greek Salad \* **12 / 18**

### Classic Caesar Salad \* **10 / 17**

\*Add Grilled Chicken **8**, Prawns **8**, Steak **16<sup>50</sup>**

## BOWLS + PASTAS

### Pad Thai

Prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles **25**

### Chorizo Pollo Penne

Chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast **25**

### Chicken Spaghetti Carbonara

Chicken, mushrooms, bacon in a white wine cream sauce served with garlic toast **25**

### Veggie Linguine Primavera

Mushrooms, onion, roasted red pepper, zucchini, cherry tomatoes, olives in a tomato sauce served with garlic toast **20**

## 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 **30**

### House-Made Chicken Strips

Five pieces, served with BBQ, honey mustard, honey garlic, plum or hot sauce **21**

### Quesadilla Beef, Pulled Pork or Chicken **20**

### Quesadilla Vegetable **18**

### Clubhouse Sandwich

House roasted turkey, ham, bacon & cheddar **23**  
Order as a Single Club **21**

### Beef Dip Sandwich with Au Jus **19**

### Pub Philly Sandwich

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **22**

## FEATURE BURGERS

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

### The Pub Classic Cheeseburger

House-made 6 oz. beef patty with cheddar cheese, red onion, lettuce, tomato, pickle, ketchup, mustard **20**

### The LOADED Pub Burger

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

### Brie & Bacon Jam Burger

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

### Peppercorn & Gruyere Burger

House-made 6 oz. beef patty with peppercorn sauce, Gruyere cheese, sautéed mushrooms & onions, arugula & mayo **24**

### Crispy Buffalo Chicken Sandwich

House-made crispy chicken breast with sautéed mushrooms, banana peppers, jalapeno jack cheese & Buffalo hot sauce **21<sup>50</sup>**

### Turkish Chicken Burger

Grilled chicken breast marinated in harissa chili garlic yogurt, served with garlic yogurt sauce, chili sauce, seasonal greens, tomato & onion **21<sup>50</sup>**

### Sticky BBQ Pork Belly Burger

Seared pork belly with pickled cucumbers, beets & carrots topped with jalapeno peppers **24**

### Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **18<sup>50</sup>**

### Vada Pav Burger *Mumbai's Favorite Street Food*

Crispy fried *Vada Pav* potato patty with a hot & sweet chutney topped with cucumber lettuce, tomato **20**

**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 **1<sup>50</sup>**, Brie, feta, goat or gorgonzola; **2<sup>50</sup>**

EXTRAS: sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), peanut sauce, coleslaw, spinach **1**, roasted red peppers, bacon, avocado **1<sup>50</sup>**, 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.

## DESSERTS

### Mason Jar Cheesecake Dessert **8**

### Chocolate Brownie & Vanilla Ice Cream **8<sup>50</sup>**



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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 Headwall Hazy Pale Ale  
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 Dinosaur Stone Fruit Sour Ale  
Banded Peak Mount Crushmore Pilsner  
Broken Ladder Apple Cider  
16oz Sleeve 8 • 20oz Pint 9<sup>50</sup> • Jugs 25  
Pabst Blue Ribbon Lager  
16oz Sleeve 6<sup>50</sup> • 20oz Pint 8 • Jugs 22  
Guinness Stout 20oz 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>  
Stella Artois– Belgian Lager – 355ml bottle 8<sup>50</sup>  
Whistler Brewing Forager – Lager *Gluten Free* – 355ml can 8<sup>50</sup>  
Whistler Brewing Forager – Pale Ale *Gluten Free* – 355ml can 8<sup>50</sup>

## 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<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  
Gray Monk Pinot Gris 10/13/38  
Roses 6oz/9oz/Bottle  
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

## AUTUMN 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<sup>75</sup>  
Fernie Distillers Old Fashioned  
1 oz Fernie Distillers Fernie Fog Earl Grey Liqueur, 1 oz Bulleit Bourbon, Agnostura Bitters 13<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>

## HIGHBALLS (1oz)

Traditional Highballs - 7<sup>50</sup>  
Premium Highballs – 9<sup>50</sup>  
Top Shelf Highballs - 14

## NON-ALCOHOLIC

Bud Zero – No Alcohol Lager – 355ml can 5<sup>50</sup>  
Phillips IOTA Non Alcoholic Beer - No Alcohol IPA/  
Hazy Pale Ale – 355ml can 5<sup>50</sup>  
Red Bull – 250ml can 7<sup>50</sup>  
Shirley Temple – 7up, orange juice, grenadine & cherry 4  
Ginger Beer – Grizzly Paw Soda Co, 355ml can 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**  
**Saturday Chicken Parmie**  
**Sunday Roast Dinner**  
**Happy Hour drink specials 4-6 pm**  
**Take-Out available**  
**including Pub Party Packs!**