



# 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<sup>50</sup>**

### Pub Wings

S&P, BBQ, Honey Garlic, Teriyaki, or Hot Sauce, served with a handful of French fries **21**

### House Nachos

Add chicken, beef or pulled pork **6**, guacamole **2<sup>50</sup>** **24**

### Chipotle, Artichoke & Cheese Dip

with tortilla chips **20**

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

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

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

### Poutine **12 / 20** - 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**

### House Salad \* **10 / 17**

### Greek Salad \* **14 / 18**

### Classic Caesar Salad \* **11 / 18**

\*Add Grilled Chicken **10**, Prawns **10**, Steak **22**

## BOWLS + PASTAS

### Pad Thai

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

### Butter Chicken

Creamy spiced tomato & butter chicken curry on a bed of basmati rice served with garlic naan bread **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, cherry tomatoes, zucchini, olives in a tomato sauce served with garlic toast **22**

## PUB FEATURE ENTREES

### Deconstructed Cottage Pie

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

### Steak & Red Wine Pie

House-made beef & wine square puff pastry, garlic mashed potatoes, seasonal vegetables **25**

## ADD ON SIDES

### Mashed Potatoes **9**

### Seasonal Vegetables **9**

## DESSERTS

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

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

## CLASSICS

### 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 **22**

### Quesadilla Beef, Pulled Pork or Chicken **21**

### Quesadilla Vegetable **19**

### Clubhouse Sandwich

House roasted turkey, ham, bacon & cheddar **24**

### Beef Dip Sandwich with Au Jus **20**

### Pub Philly Sandwich

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **23**

## SIGNATURE BURGERS

### The Classic Pub Burger

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

**The LOADED Pub Burger** with sautéed onions, mushrooms, cheddar cheese & bacon **24**

### Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie, house-made bacon onion jam, mayo & spinach **24**

### Avalanche Burger

House-made 6 oz. beef patty with bacon, sautéed mushrooms, Swiss cheese, fried egg, onion rings & burger sauce **27<sup>50</sup>**

### Peppercorn & Gruyere Burger

House-made 6 oz. beef patty with peppercorn sauce, Gruyere cheese, sautéed mushrooms & onions, arugula & mayo **25**

### Crispy Buffalo Chicken Burger

House-made crispy chicken breast with sautéed mushrooms, banana peppers, jalapeno jack cheese & Buffalo hot sauce **24**

### Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese **24**

### Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **21**

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 **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 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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## 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 Pint 8 • 20oz Pint 9<sup>50</sup> • Jugs 25

Pabst Blue Ribbon Lager

16oz Pint 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>  
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 – 330ml bottle 8<sup>50</sup>  
Forager – Gluten Free Lager – 330ml can 8<sup>50</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  
Grey Monk Pinot Gris- 10/13/38  
Kim Crawford Sauvignon Blanc- 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  
  
Sparkling 6oz/Bottle  
Villa Teresa Prosecco - 8/35

## 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  
**Whiskey Sour** Crown Royal, lemon juice, simple syrup shaken & served over ice  
**Tequila Refresher** Jose Cuervo Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon  
**Captains Punch** Captain Morgan Spiced Rum, pineapple, passion fruit, orange & lime juice, fresh lime  
**Elderflower Gin & Tonic (2oz only)** Hendricks Gin, St. Germain Elderflower Liqueur, topped with tonic  
**Peach Kiss (2oz only)** Vodka, peach schnapps, cranberry & orange juices with fresh lime  
**Margarita (2oz only)** Jose Cuervo Tequila, triple sec, lime juice  
**Kootenay Peach Tea (2oz only)** Absolut Raspberry Vodka, Peach Schnapps and Ice Tea  
**Fernie Old Fashioned (2oz only)**- 1 oz Fernie Distillers Fernie Fog Earl Grey Liqueur, 1 oz Bulleit, Bitters  
**Fernie Gin Sour** - Fernie Distillers Prospector Gin, Simple Syrup, Fresh Lime Juice  
  
Cocktails 1oz – 9<sup>50</sup> 2oz – 14<sup>50</sup>

## WINTER WARMERS

**Baileys & Coffee** A Winter Classic!  
**Adult Hot Chocolate** Hot Chocolate with your choice of Spiced Rum, Amaretto, Butter Ripple Schnapps, Baileys or Brandy.  
**B52 Coffee** Grand Marnier, Baileys & Kahlua with Coffee.  
**Irish Coffee** Jameson, Baileys & Coffee.  
**Hot Toddy** Whiskey, Hot water, Lemon & Honey.  
**Mogul Smoker** Bacardi Rum, Kahlua, Coffee & Hot Chocolate.  
**Corner Pocket** Crème de Cacao & Baileys with Coffee.  
  
1oz – 9<sup>50</sup> 2oz – 14<sup>50</sup>

All warmers topped with whipped cream & cherries

## HIGHBALLS

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

## NON-ALCOHOLIC

**Bud Zero** – No Alcohol Lager – 355ml can 5<sup>50</sup>  
**Phillips IOTA Non Alcoholic Beer** - No Alcohol Hazy IPA / Pale Ale – 355ml can 5<sup>50</sup>  
**Red Bull** – 250ml can 7<sup>50</sup>  
**Shirley Temple** – 7up, Grenadine & Cherry on top 4  
**Ginger Beer** – Grizzly Paw Soda Co Ginger Beer Can 355ml 5  
**Fountain Pop 3<sup>50</sup> / Juice Sm 2<sup>50</sup> Lg 3<sup>50</sup>**  
Pepsi, Diet Pepsi, 7up, Ginger Ale, Iced Tea, Soda Water, Tonic Water  
**Coffee / Tea / Hot Chocolate 3**

**Tuesday Wing Night**  
**Wednesday Wine & Pasta**  
**Friday Fish n' Chips**  
**Saturday Chicken Parmie**  
**Sunday Roast Dinner**

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