



LUNCH

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 **15⁵⁰**

Pub Wings

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

House Nachos

Add chicken, beef or pulled pork **6**, guacamole **2⁵⁰** **24**

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

SANDWICHES + WRAPS

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

Clubhouse

House roasted turkey, ham, bacon & cheddar **24**
Order as a Single Club **20**

Turkey, Cranberry & Brie Cheese

House roasted turkey, cranberry sauce & melted Brie **18**

Grilled Reuben

Corned beef, sauerkraut, Dijon, Swiss cheese **19**

Monte Cristo

Egg dipped sourdough, ham, turkey Swiss cheese **15**

Toasted LGBT

Lettuce, guacamole, bacon & tomato **15**

Pulled Pork & Coleslaw

With a sweet BBQ sauce, served on a bun **15**

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, Parmesan, creamy Caesar dressing **19**

Falafel Veggie Wrap

Falafel, hummus, peppers, tomatoes, cucumber, onion **16⁵⁰**

Daily Sandwich Feature

Featured rotating special of 4 sandwiches served on house-made multigrain rock bread – ask your server **13⁵⁰**

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**

DESSERTS

Mason Jar Cheesecake Dessert **8**

Chocolate Brownie & Vanilla Ice Cream **8⁵⁰**

CLASSICS

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

Pub Steak Sandwich

6 oz. house-cut, on garlic toast with sautéed mushrooms & onions **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**

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

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

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 **27⁵⁰**

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**

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

Burger Customizations:

CHEESE: Cheddar, Swiss, Monterey pepper jack **1⁵⁰**, Brie, feta, goat or gorgonzola; **2⁵⁰**

EXTRAS: sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), peanut sauce, coleslaw, spinach **1**, roasted red peppers, bacon, avocado **1⁵⁰**, bacon onion jam **2**

Gluten-free bread or bun available as substitute. Other gluten free options available. 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.



LUNCH

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 9⁵⁰ • Jugs 25

Pabst Blue Ribbon Lager

16oz Pint 6⁵⁰ • 20oz Pint 8 • Jugs 22

Guinness Stout 20oz 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
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
Stella Artois – Belgian lager – 330ml bottle 8⁵⁰
Forager – Gluten Free Lager – 330ml can 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
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 – 9⁵⁰ 2oz – 14⁵⁰

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 – 9⁵⁰ 2oz – 14⁵⁰

All warmers topped with whipped cream & cherries

HIGHBALLS

Traditional Highballs - 7⁵⁰
Premium Highballs – 9⁵⁰
Top Shelf Highballs - 14⁵⁰

NON-ALCOHOLIC

Bud Zero – No Alcohol Lager – 355ml can 5⁵⁰
Phillips IOTA Non Alcoholic Beer - No Alcohol Hazy IPA / Pale Ale – 355ml can 5⁵⁰
Red Bull – 250ml can 7⁵⁰
Shirley Temple – 7up, Grenadine & Cherry on top 4
Ginger Beer – Grizzly Paw Soda Co Ginger Beer Can 355ml 5
Fountain Pop 3⁵⁰ / Juice Sm 2⁵⁰ Lg 3⁵⁰
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!