



MENU

Pub Open Noon-Late Tuesday-Sunday, Closed Mondays
Kitchen: Noon-10 PM Tuesday-Saturday, Noon- 9 PM Sunday

STARTERS + SNACKS TO SHARE

House-made Mozza Sticks

Five sticks with our own marinara dipping sauce **16**

Pub Wings

S&P, BBQ, Honey Garlic, Teriyaki, or Hot Sauce, served with a handful of French fries **23**

Classic Loaded House Nachos *

Melted Monterey jack cheese, peppers, olives, tomatoes, banana peppers, salsa & sour cream **24**

Just the Cheese House Nachos *

Melted Monterey jack cheese, salsa & sour cream **19**

* Add guacamole **4**, pulled pork **6**, chicken **6**

French Fries **11/18**

Sweet Potato Fries **14/19**

Onion Rings **14/19**

Poutine **15/20** - Add pulled pork **6**

Feature Daily Soup **9/16**

Served with house-made rock bread

SALADS

House Salad * **11/18**

Greek Salad * **14/18**

Classic Caesar Salad * **15/20**

Avocado & Orange Salad *

Orange slices, avocado, cucumber, tomatoes, carrots & lime dressing **15/20**

*Add Grilled Chicken **10**, Prawns (5) **10**

SANDWICHES + WRAPS

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

Clubhouse

House roasted turkey, ham, bacon & cheddar **26**
Order as a Single Club **24**

Turkey, Cranberry & Brie Cheese

House roasted turkey, cranberry sauce & melted Brie **20**

Toasted LGBT

Lettuce, guacamole, bacon & tomato **20**

Pulled Pork & Coleslaw

With a sweet BBQ sauce, served on a bun **18⁵⁰**

Falafel Veggie Wrap

Falafel, hummus, peppers, tomatoes, cucumber, onion **19⁵⁰**

CLASSICS

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

Pub Steak Sandwich

6 oz. certified Angus ribeye, house-cut, on garlic toast with sautéed mushrooms & onions **33**

House-Made Chicken Strips

Five pieces, served with BBQ, honey mustard, honey garlic, plum or hot sauce **24**

Quesadilla Chicken or Pulled Pork **24**

Quesadilla Vegetable **22**

Beef Dip Sandwich with Au Jus **22**

Pub Philly Sandwich

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **25**

BOWLS + PASTAS

Pad Thai

Prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles **29**

Butter Chicken

Creamy spiced tomato & butter chicken curry on a bed of basmati rice served with garlic naan bread **29**

Chorizo Pollo Penne

Chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast **29**

Chicken Spaghetti Carbonara

Chicken, mushrooms, bacon in a white wine cream sauce served with garlic toast **29**

Veggie Linguine Primavera

Mushrooms, onion, roasted red pepper, cherry tomatoes, zucchini, olives in a tomato sauce served with garlic toast **24**

SIGNATURE BURGERS

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

The Classic Pub Burger

House-made 6 oz. beef patty with cheddar cheese, lettuce, red onion, tomato, pickle, ketchup, mustard **23⁵⁰**

The LOADED Pub Burger with sautéed

onions, mushrooms, cheddar cheese & bacon **27**

Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie, house-made bacon onion jam, mayo & spinach **27**

Chris P Bacon Chicken Burger

House-made crispy chicken breast with lettuce, tomato, red onion, bacon & cheddar cheese **26**

Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese **27**

Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **23**

Upgrades: Gravy **4**, Caesar Salad, Onion Rings, Sweet Potato Fries **4⁵⁰** Poutine, Greek Salad **6**

Burger Customizations:

CHEESE: Cheddar, Swiss, Monterey pepper jack **2⁵⁰**,

Brie, goat or gorgonzola; **4**

EXTRAS: sautéed onions, sautéed mushrooms, jalapeños, banana peppers, fried egg, onion rings (2), peanut sauce, coleslaw, spinach **3**,

Bacon (2), avocado, bacon onion jam **4**

add a side sauce **2⁵⁰**

DESSERTS

Mason Jar Cheesecake Dessert **10⁵⁰**

Chocolate Brownie & Vanilla Ice Cream **10⁵⁰**

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.



DRINKS

Pub Open Noon-Late Tuesday-Sunday, Closed Mondays
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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 Huckleberry Ale
- 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 8⁵⁰ • 20oz Pub Pint 9⁷⁵ • Jugs 25
- Pabst Blue Ribbon Lager
- 16oz Pint 6⁵⁰ • 20oz Pub Pint 8 • Jugs 22
- Guinness Stout 20oz Pub Pint • 10

BEER BOTTLES + CANS

- Pilsner 7⁵⁰
- Phillips Blue Buck 8⁵⁰
- Alexander Keiths 7⁵⁰
- Miller Genuine Draft 7⁵⁰
- Corona Extra 8⁵⁰
- Molson Canadian 7⁵⁰
- Coors Light 7⁵⁰
- Kokanee 7⁵⁰
- Labatt Blue 7⁵⁰
- Bud Light 7⁵⁰
- Budweiser 7⁵⁰
- Stella Artois 8⁵⁰
- Whistler Brewing Forager – Gluten Free 8⁵⁰

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 8⁵⁰

WINE

- Pub House Wine 6oz/9oz
- Mission Ridge House White Blend - 9 / 11
- Mission Ridge House Red Blend - 9 / 11
- White 6oz/9oz/Bottle
- Sandhill Chardonnay- 10/14/38
- Grey Monk Pinot Gris- 10/14/38
- Rose 6oz/9oz/Bottle
- Skimmerhorn Rose- 10/14/38
- Red 6oz/9oz/Bottle
- Mt Boucherie Merlot 10/14/38
- Bread & Butter Cabernet Sauvignon -10/14/38

All Prices include taxes.

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
- Cocktails 1oz – 9⁷⁵ 2oz – 14⁷⁵

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
- Back Nine Jim Beam Bourbon, lemon juice, simple syrup, iced tea
- Aperol Spritz Aperol, Prosecco, topped with soda water, garnish with orange served in wine glass
- El Diablo 1.5oz Tequila, .75oz Crème De Cassis, 3oz Ginger Beer, .5oz lime juice.

Cocktails 2oz – 14⁷⁵ Pitcher (6oz) – 33

FERNIE DISTILLERS SPECIALTIES

- Fernie Distillers Chamble
1.5 oz Fernie Distillers No. 9 Mine Vodka, 0.5 oz Chambord, fresh lemon juice, simple syrup 15
- Fernie Distillers Elderflower Gin & Tonic
1.5 oz Fernie Distillers Prospector Gin, 0.5 oz St. Elderflower Liqueur, topped with tonic 15
- Fernie Distillers Fog Lemonade
2 oz Fernie Distillers Fernie Fog Liqueur, lemon juice, soda water, and topped with ice 15

Enjoy your specialty drink? Did you know Fernie Distiller Products can be purchased in our Spirits, Beer & Wine Shop!

HIGHBALLS (1oz)

- Traditional Highballs - 7⁵⁰
- Premium Highballs – 9⁵⁰
- Top Shelf Highballs - 14

NON-ALCOHOLIC

- Bud Zero – No Alcohol Lager - 6⁵⁰
- Phillips IOTA - No Alcohol IPA / Hazy Pale Ale –6⁵⁰
- Red Bull – 7⁵⁰
- Shirley Temple – 5
- Ginger Beer – 6
- Fountain Pop 4 / Juice 4
- Coffee / Tea / Hot Chocolate 4

Weekly Specials
Sunday Roast Dinner
Tuesday Wing Night
Friday Fish n' Chips
Saturday Chicken Parmie
Lunch Sandwiches (Mon-Fri)
Happy Hour 4-6 pm Daily