



DINNER

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, Lemon Pepper or Hot Sauce, served with a handful of French fries **23**

Crispy Pork Bites

S&P, BBQ, Honey Garlic, Teriyaki, Lemon Pepper or Hot Sauce, served with a handful of French fries **18**

Calamari with a Tzatziki sauce **18**

Perogies with bacon, onions & sour cream **15**

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**

Feature Daily Soup **9 / 16**

Served with house-made rock bread

POUTINE + FRIES

Classic Poutine **14 / 19**

Pulled Pork Poutine **18 / 22**

Butter Chicken Poutine **18 / 22**

creamy Indian curry sauce, chicken & cheese curds

Loaded Mucky Fries

with bacon, green onions & Philly cheese sauce **18**

French Fries **8 / 13**

Sweet Potato Fries **10 / 16**

Onion Rings **10 / 16**

SALADS

House Salad * **9 / 15**

Greek Salad * **13⁵⁰ / 18**

Classic Caesar Salad * **12 / 18**

Avocado & Orange Salad *

Orange slices, avocado, cucumber, tomatoes, carrots & lime dressing **12 / 18⁵⁰**

*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 **24**
Order as a Single Club **22**

Turkey, Cranberry & Brie Cheese

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

Pulled Pork & Coleslaw

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

Falafel Veggie Wrap

Falafel, hummus, peppers, tomatoes, cucumber, onion **18⁵⁰**

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.

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, ranch or hot sauce **22**

Quesadilla Chicken or Pulled Pork **22**

Quesadilla Vegetable **20**

Served with salsa & sour cream, Add guacamole **4**

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**

DINNER FEATURES

Pork Schnitzel

Mushroom sauce, potatoes, seasonal vegetables **22**

BBQ Half Rack of Ribs

Served with baked beans, coleslaw & French fries **22**

Feature Noodle Bowl ask your server **23**

Feature Pasta ask your server **25**

Hot Loaded Diggity Dog

Beef weiner, bacon, cheddar, green onion, ketchup, mustard **15**

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 **23**

The LOADED Pub Burger

with sautéed onions, mushrooms, cheddar cheese & bacon **26**

Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie, house-made bacon onion jam, mayo & spinach **26**

Chris P Bacon Chicken Burger

House-made crispy chicken breast with lettuce, tomato, red onion, bacon & cheddar cheese **24**

Spicy Smokin' Joel Chicken Burger

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

Beer Battered Cod Burger

with coleslaw & tartar sauce **21⁵⁰**

Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **22**

Upgrades: Gravy **3**, Caesar Salad, Onion Rings, Sweet Potato Fries **4⁵⁰** Poutine, Greek Salad **6**
Specialty Poutine/Fries **8**

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 **1**



DRINKS

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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
- Oyster Bay Sauvignon Blanc- 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 (2 oz.) Bulleit Bourbon, Angostura bitters & orange zest
- Dark n' Stormy Kraken Dark Spiced Rum, ginger beer & fresh lime
- Whiskey Sour (2 oz.) 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 Tequila, Crème De Cassis, Ginger Beer, lime juice
- Cocktails 2oz – 14⁷⁵

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 –6⁵⁰
- Fernie Brewing LOGO - No Alcohol Hazy IPA –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
Thursday Feature Burger
Friday Fish n' Chips
Saturday Chicken Parmie
Lunch Sandwiches (Mon-Fri)
Happy Hour 4-6 pm Daily