



# LUNCH

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

## STARTERS + SNACKS TO SHARE

### 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**

**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 \* 13<sup>50</sup> / 18**

**Classic Caesar Salad \* 12 / 18**

### Avocado & Orange Salad \*

Orange slices, avocado, cucumber, tomatoes, carrots & lime dressing **12 / 18<sup>50</sup>**

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

## CLASSICS

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

### House-Made Chicken Strips

Five pieces, served with BBQ, honey mustard, honey garlic, ranch, plum or hot sauce **22**

**Quesadilla** Chicken or Pulled Pork **22**

**Quesadilla** Vegetable **20**

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

### BBQ Pulled Pork & Coleslaw

With a sweet BBQ sauce, served on a bun **18<sup>50</sup>**

**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**

### Hot Loaded Diggity Dog

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

## SANDWICHES + WRAPS

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

### Classics

Ham & Cheddar

Roast Beef & Monterey Jack

Turkey & Swiss

Veggie Wrap

on house-made multigrain or choice of bread **14**

### 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**

### Falafel Veggie Wrap

Falafel, hummus, peppers, tomatoes, cucumber, onion **18<sup>50</sup>**

### Chicken Caesar Wrap

Grilled chicken, romaine lettuce, Parmesan, creamy Caesar dressing **19<sup>50</sup>**

### Smoked Salmon Bagel

Served with cream cheese, capers & red onion **19**

### Tomato & Mozza on Focaccia (open faced)

Mozzarella, cherry tomato, arugula & pesto dressing **16<sup>50</sup>**

### Salami, Chicken & Mozza on Focaccia (open faced)

Served with arugula & honey mustard sauce **18<sup>50</sup>**

## SIGNATURE BURGERS

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

### The Lunch Burger *Slightly smaller, just as tasty*

House-made 4 oz. beef patty with cheddar cheese, lettuce, red onion, tomato, pickle, ketchup, mustard **19**

### 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**

### Chris P Bacon Chicken Burger

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

### 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 **4<sup>50</sup>** Poutine, Greek Salad **6** Specialty Poutine/Fries **8**

### Burger Customizations:

CHEESE: Cheddar, Swiss, Monterey pepper jack **2<sup>50</sup>**, 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**

## DESSERTS

**Mason Jar Cheesecake Dessert 10<sup>50</sup>**

**Chocolate Brownie & Vanilla Ice Cream 10<sup>50</sup>**

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 8<sup>50</sup> • 20oz Pub Pint 9<sup>75</sup> • Jugs 25**
- Pabst Blue Ribbon Lager**
- 16oz Pint 6<sup>50</sup> • 20oz Pub Pint 8 • Jugs 22**
- Guinness Stout 20oz Pub Pint • 10**

## BEER BOTTLES + CANS

- Pilsner 7<sup>50</sup>**
- Phillips Blue Buck 8<sup>50</sup>**
- Alexander Keiths 7<sup>50</sup>**
- Miller Genuine Draft 7<sup>50</sup>**
- Corona Extra 8<sup>50</sup>**
- Molson Canadian 7<sup>50</sup>**
- Coors Light 7<sup>50</sup>**
- Kokanee 7<sup>50</sup>**
- Labatt Blue 7<sup>50</sup>**
- Bud Light 7<sup>50</sup>**
- Budweiser 7<sup>50</sup>**
- Stella Artois 8<sup>50</sup>**
- Whistler Brewing Forager – Gluten Free 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 8<sup>50</sup>**

## 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 – 9<sup>75</sup> 2oz – 14<sup>75</sup>

## 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 – 14<sup>75</sup>

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

## NON-ALCOHOLIC

- Bud Zero – No Alcohol Lager - 6<sup>50</sup>**
- Phillips IOTA - No Alcohol IPA –6<sup>50</sup>**
- Fernie Brewing LOGO - No Alcohol Hazy IPA –6<sup>50</sup>**
- Red Bull – 7<sup>50</sup>**
- 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**  
**Happy Hour 4-6 pm Daily**