



DINNER

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**

Classic Loaded House Nachos *

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

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

Feature Daily Soup 9 / 16

Served with house-made rock bread

Poutine 14 / 19

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

*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**

Falafel Veggie Wrap

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

CLASSICS

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

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**

Pork Schnitzel

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

Feature Pasta ask your server **25**

Hot Loaded Diggity Dog

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



FEATURE BURGERS

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

The Classic Pub Cheeseburger

House-made 6 oz. beef patty with cheddar cheese, lettuce, red onion, tomato, pickle, ketchup, mustard **23**

Braised Brisket Bourguignon Burger

Braised brisket with bacon, Swiss cheese, sautéed mushrooms, served with a red wine dipping sauce **22⁵⁰**

Korean Fried Chicken Sandwich

House-made crispy chicken breast with kimchi slaw, fried egg & sweet gochujang soy sauce **21⁵⁰**

Git in Mah' Pork Belly

Crispy pork belly bites in steamed bao buns (2), with shredded cabbage, sweet & sticky BBQ sauce **19⁵⁰**

Falafel Avocado Burger

Crispy fried falafel patty with arugula, cucumber & avocado cream sauce **19⁵⁰**

Miso Fish Burger

Pan-fried cod loin in a miso marinade with pickled cucumbers & asian cabbage salad **21⁵⁰**

The Pub Dessert Burger

Profiterole ice cream sandwich with fresh berries & mango fries **11⁵⁰**

You can ask your server for options available from our regular burger menu as well.

Upgrades: Gravy **3**, 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 **1**

DESSERTS

Mason Jar Cheesecake Dessert **10⁵⁰**

Chocolate Brownie & Vanilla Ice Cream **10⁵⁰**

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

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
Kitchen: Noon-10 PM Tuesday-Saturday, Noon- 9 PM Sunday

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
- Captains Punch** Captain Morgan Spiced Rum, pineapple, passion fruit, orange & lime juice, fresh lime (2 oz)
- Peach Kiss** Vodka, Peach Schnapps, cranberry & orange juices with fresh lime (2 oz)
- Margarita** Jose Cuervo Tequila, Triple Sec, lime juice, simple syrup (2 oz)
- Aperol Spritz** Aperol, Prosecco, topped with soda water, garnish with orange served in wine glass (2 oz)

Cocktails 1oz – 9⁷⁵ 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 (or Low Alcohol)

- Bud Zero – No Alcohol Lager - 6⁵⁰**
- Phillips IOTA - Low Alcohol (0.5%) IPA –6⁵⁰**
- Fernie Brewing LOGO - Low Alcohol (0.5%) 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**
- Friday Fish n' Chips**
- Saturday Chicken Parmie**
- Lunch Sandwiches (Mon-Fri)**
- Happy Hour 4-6 pm Daily**