



LUNCH

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

Classic 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

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**

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 & Monterrey 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 **18⁵⁰**



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**

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**

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 **17⁵⁰**

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**

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.

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



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
Happy Hour 4-6 pm Daily