



# 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**

**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 + FRIES + POTATOES

**Classic Poutine 14 / 19**  
**Pulled Pork Poutine 18 / 23**  
**Loaded Mucky Fries**  
With bacon, green onions & Philly cheese sauce **11 / 18**  
**French Fries 8 / 13**  
**Sweet Potato Fries 10 / 16**  
**Onion Rings 10 / 16**

**Stuffed Baked Potato**  
Large baked russet potato with choice of filling **16**

- Cheddar-mozza cheese, bacon & green onion
- Beef chuck chili & cheddar-mozza cheese
- Maple baked beans & cheddar-mozza cheese
- Poutine squeaky cheese & gravy

Served with seasonal green side salad

## SALADS

Served with garlic toast

**House Salad \* 9 / 15** Balsamic, Ranch, 1000 Island Italian, Blue Cheese Dressing

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

**Classic Caesar Salad \* 12 / 18**  
\*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**  
With bell peppers, banana peppers, cheddar-mozza cheese 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**

**House-made Beef Chuck Chili**  
Served with house-made rock bread **16**

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.

## SANDWICHES + WRAPS

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

**Classics**  
Ham & Cheddar                      Roast Beef & Monterrey Jack  
Turkey & Swiss                      Veggie Wrap  
With lettuce, tomato, mayo on house-made multigrain or choice of bread **14**

**Clubhouse**  
House roasted turkey, ham, bacon & cheddar cheese lettuce, tomato, mayo **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, carrot **18<sup>50</sup>**

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

**Turkey Bacon Ranch Wrap**  
House roasted turkey, bacon & cheddar cheese, lettuce, tomato, creamy ranch dressing **19<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, lettuce, tomato, pickle, mayo **26**

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

**Chris P Chicken Burger**  
House-made crispy chicken breast with lettuce, mushrooms, Swiss cheese, tomato, red onion, mayo **24**

**Falafel Avocado Burger**  
Crispy fried falafel patty with arugula, cucumber & avocado cream sauce **22**

**Upgrades:** Gravy **3**, Caesar Salad, Onion Rings, Sweet Potato Fries **4<sup>50</sup>**    Poutine, Greek Salad **6**  
Mucky Fries, Stuffed Baked Potato **8**

**Burger Customizations:**  
CHEESE: Cheddar, Swiss, Monterey jack **2<sup>50</sup>**, Brie **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>**



# 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 Dino-Sour 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  
20oz Pint • 11

## BEER BOTTLES + CANS

- Pilsner 8
- Phillips Blue Buck 9
- Alexander Keiths 8
- Miller Genuine Draft 8
- Corona Extra 9
- Molson Canadian 8
- Coors Light 8
- Kokanee 8
- Labatt Blue 8
- Bud Light 8
- Budweiser 8
- Stella Artois 9
- Whistler Brewing Forager – Gluten Free 9

## CIDERS + COOLERS

- Lonetree Apple Cider / Ginger Cider
- Okanagan Harvest Pear Cider
- Nude Vodka Soda (Ask your server for current flavours)
- Twisted Tea / 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 Drink 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
- 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.)
- Aperol Spritz Aperol, Prosecco, topped with soda water, garnish with orange served in wine glass (2 oz.)

Cocktails 1oz – 10<sup>25</sup> 2oz – 15<sup>25</sup>

## WINTER WARMERS

- Baileys & Coffee A Winter Classic!
- Adult Hot Chocolate Hot Chocolate with your choice of Spiced Rum, Amaretto, Butter Ripple Schnapps, Baileys or Brandy.
- B52 Coffee Grand Marnier, Baileys & Kahlua with Coffee.
- Irish Coffee Jameson, Baileys & Coffee.
- Hot Toddy Whiskey or Rum, Hot water, Lemon & Honey.
- Corner Pocket Crème de Cacao & Baileys with Coffee.

1oz – 10<sup>25</sup> 2oz – 15<sup>25</sup>  
All warmers topped with whipped cream & cherries

## 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<sup>50</sup>
- Fernie Distillers Elderflower Gin & Tonic  
1.5 oz Fernie Distillers Prospector Gin, 0.5 oz St. Elderflower Liqueur, topped with tonic 15<sup>50</sup>
- Fernie Distillers Fog Lemonade  
2 oz Fernie Distillers Fernie Fog Liqueur, lemon juice, soda water, and topped with ice 15<sup>50</sup>

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

## HIGHBALLS (1oz)

- Traditional Highballs - 8
- Premium Highballs – 10
- Top Shelf Highballs - 14<sup>50</sup>

## NON - ALCOHOLIC

- Bud Zero – No Alcohol Lager - 6<sup>50</sup>
- Phillips IOTA - Low Alcohol (0.5%) IPA –6<sup>50</sup>
- Fernie Brewing LOGO - Low Alcohol (0.5%) Hazy IPA –6<sup>50</sup>
- Fernie Brewing LOGO - Low Alcohol (0.5%) Pilsner –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  
Friday Fish n’ Chips  
Saturday Chicken Parmie  
Happy Hour 4-6 pm Daily