



DINNER

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**

Warm Soft Pretzel

Served with two mustards plus a rich cheddar & ale dipping 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**

* 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 / 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

SALADS

Served with garlic toast

House Salad * 9 / 15

Balsamic, Ranch, 1000 Island
Italian, Blue Cheese Dressing

Greek Salad * 13⁵⁰ / 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, plum, ranch 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**

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**

Clubhouse Sandwich

House roasted turkey, ham, bacon & cheddar cheese lettuce, tomato, mayo **24** *Order as a Single Club 22*

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.

DINNER FEATURES

Pork Schnitzel

Mushroom sauce, potato mash, seasonal vegetables **22**

Deconstructed Cottage Pie

House-made savory beef & vegetable filling, garlic potato mash, seasonal vegetables **21**

Braised Beef Brisket Bourguignon

Braised beef brisket with sautéed onion, bacon, mushrooms & red wine sauce, potato mash, seasonal vegetables **25**

Pad Thai

Prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles **24**

Feature Pasta ask your server **25**

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, 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**

Braised Brisket Bourguignon Burger

Braised brisket with bacon, Swiss cheese, sautéed mushrooms, mayo, arugula, red wine dipping sauce **25**

Chris P Chicken Burger

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

Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese, lettuce, red onion, tomato **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 **4⁵⁰** Poutine, Greek Salad **6** Mucky Fries, Stuffed Baked Potato **8**

Burger Customizations:

CHEESE: Cheddar, Swiss, Monterey jack **2⁵⁰**, 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 10⁵⁰

Chocolate Brownie & Vanilla Ice Cream 10⁵⁰



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 Dino-Sour 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
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 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 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 – 10²⁵ 2oz – 15²⁵

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 – 10²⁵ 2oz – 15²⁵
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 15⁵⁰
- Fernie Distillers Elderflower Gin & Tonic**
1.5 oz Fernie Distillers Prospector Gin, 0.5 oz St. Elderflower Liqueur, topped with tonic 15⁵⁰
- Fernie Distillers Fog Lemonade**
2 oz Fernie Distillers Fernie Fog Liqueur, lemon juice, soda water, and topped with ice 15⁵⁰

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 - 14⁵⁰

NON-ALCOHOLIC

- Bud Zero – No Alcohol Lager - 6⁵⁰
- Phillips IOTA - Low Alcohol (0.5%) IPA –6⁵⁰
- Fernie Brewing LOGO - Low Alcohol (0.5%) Hazy IPA –6⁵⁰
- Fernie Brewing LOGO - Low Alcohol (0.5%) Pilsner –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