



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

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, 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 **18⁵⁰**

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**

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 & Monterey 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 **18⁵⁰**

Turkey Bacon Ranch Wrap

House roasted turkey, bacon & cheddar cheese, lettuce, tomato, creamy ranch dressing **19⁵⁰**

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 **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

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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**
- Happy Hour 4-6 pm Daily**