



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 15 / 20

Pulled Pork Poutine 19 / 24

Loaded Mucky Fries

With bacon, green onions & Philly cheese sauce **12 / 19**

French Fries 8 / 13

Sweet Potato Fries 10 / 16

Onion Rings 10 / 16

SALADS

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**

Grilled Chicken & Mango Summer Salad

Spinach, cucumber, tomatoes, green onion, feta & herbed citrus dressing **23**

Chicken Satay & Spinach Salad

Marinated chicken skewers (3), spinach, carrot, peppers, cucumber, green onions, bean sprouts, steamed rice & peanut sauce dressing **23**

CLASSICS

Served with seasonal salad, daily soup, potato salad 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, tomatoes, 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**

SANDWICHES + WRAPS

Served with seasonal salad, daily soup, potato salad or French fries

Classics

Ham & Cheddar

Roast Beef & Monterey Jack

Turkey & Swiss

Veggie Wrap

With lettuce, tomato, mayo on served on house-made multigrain bread or choice of traditional breads **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 salad, daily soup, potato salad 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**

Spicy Smokin' Joel Chicken Burger

Marinated chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese, lettuce, red onion, tomato **24**

Sweet Potato Burger

House-made vegetarian patty, deep fried, served with avocado, spinach & chipotle mayo **22**

Upgrades: Gravy **3**, Caesar Salad, Onion

Rings, Sweet Potato Fries **4⁵⁰** Poutine, Greek Salad **6**
Mucky Fries **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**

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.

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
Stanley Park SunSetter Peach Wheat 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

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

CIDERS + COOLERS

Lonetree Ginger Dry Cider 8
Okanagan Black Cherry Cider 8
Okanagan Harvest Pear Cider 8
Strongbow Original Dry Cider 9
Nude Vodka Soda 9 (Ask your server for current flavours)
Verve Gin Smash 9 (Ask your server for current flavours)

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
Rosé 6oz/9oz/Bottle
Skimmerhorn Rosé - 10/14/38
Bubbly 6oz/Bottle
Villa Teresa Organic Prosecco - 10/38
Red 6oz/9oz/Bottle
Mt Boucherie Merlot 10/14/38
Bread & Butter Cabernet Sauvignon - 10/14/38

PUB COCKTAILS

The Pub Caesar Clamato juice & our own spice blend
Twisted Mule Vodka, ginger beer & fresh lime
Old Fashioned Bulleit Bourbon, Angostura bitters & orange zest (2 oz.)
Dark n' Stormy Kraken Dark Spiced Rum, ginger beer & fresh lime

SUMMER SPECIALTIES

Tequila Refresher El Jimador Tequila, grapefruit & lemon juice, simple syrup, soda, fresh lemon (2 oz.)
Malibu Bay Breeze Malibu Rum, passion fruit, cranberry juice, fresh lime (2 oz.)
Vodka Pineapple Lemonade Lemonade, pineapple juice, sprite, choice of vodka, blue vodka or raspberry vodka (2 oz.)
Sangria White or Red Wine, Triple Sec, Peach Schnapps, orange & grapefruit juice, soda, fresh lime & orange (2 oz.)
Classic Lime Margarita El Jimador Tequila, Triple Sec, lime juice, simple syrup, shaken (2 oz.)
Aperol Spritz Aperol, Prosecco, topped with soda water, garnish with orange served in wine glass (2 oz.)
Cocktails 1oz – 10²⁵ 2oz – 15²⁵

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**

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

NON-ALCOHOLIC

Bud Zero – No Alcohol Lager - **6⁵⁰**
Corona Sunbrew – No Alcohol Pale 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

Happy Hour
4-6 pm Daily