



Join us as we celebrate BC Craft Beer & Burger Month this October featuring specialty craft burgers paired with BC craft beers.

Burger Features

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

More Cowbell Double Smashburger

Two house-made 3 oz. beef patties with cheddar cheese, lettuce, onion, burger sauce **22**

Suggested Beer Pairing: Mt. Begbie Tall Timber Brown Ale 5.2%

Braised Birria Brisket Burger

Braised beef brisket with house-made coleslaw, served with a spicy South American birria dipping sauce **25**

Suggested Beer Pairing: Mt. Begbie Brave Liver Scotch Ale 6.5%

Crispy Chicken Caesar Burger

Crispy chicken breast with Caesar dressed romaine lettuce, red onion, tomato **24**

Suggested Beer Pairing: FBC Timelapse Lager 5%

Grilled Mesquite Chicken Burger

Grilled chicken breast in a mesquite marinade, with southern style coleslaw **23**

Suggested Beer Pairing: Stanley Park 1897 Amber Ale 5.1%

Grilled Lime & Garlic Halibut Burger

Grilled halibut fillet in a lime, garlic marinade, with house-made tartar sauce, arugula, tomato **26**

Suggested Beer Pairing: Okanagan Springs Pale Ale 4.7%

Portobello Mushroom Head Burger

Caprese stuffed portobello mushroom, topped with crispy mushroom chips, arugula, chimichurri sauce, served open-faced **22**

Suggested Beer Pairing: FBC Big Steep Stout 4.5%

Dessert Feature

Waffle Cone Nachos

Waffle cone, chocolate chips, honey comb, marshmallows, chocolate sauce, berry sauce, mixed fruit **16**

Mason Jar Cheesecake Dessert **10⁵⁰**

Chocolate Brownie & Vanilla Ice Cream **10⁵⁰**

* Upgrade options include Gravy for \$3, Caesar Salad, Onion Rings, Sweet Potato Fries for \$4.50; Poutine or Greek Salad for \$4.50; Mucky Fries for \$8



Ask your server which BC Craft Beers are currently featured on tap & in bottles.