



DINNER

STARTERS + SNACKS TO SHARE

House-made Mozza Sticks

Five sticks with our own marinara dipping sauce **18⁵⁰**

Pub Wings

S&P, BBQ, Honey Garlic, Teriyaki, Lemon Pepper or Hot Sauce, served with French fries **23⁵⁰**

Crispy Pork Bites

S&P, BBQ, Honey Garlic, Teriyaki, Lemon Pepper or Hot Sauce, served with French fries **19**

Chimichurri Steak Bites **21**

Served with an arugula & tomato salad

Classic Loaded House Nachos *

Melted cheddar & mozza cheese, peppers, olives, tomatoes, banana peppers, salsa & sour cream **24**

* Add guacamole **4**, pulled pork **6**, chicken **6**

Classic Poutine **16 / 21** add Pulled Pork **4**

Loaded Mucky Fries

With bacon, green onions & Philly cheese sauce **15 / 20**

French Fries **8 / 13**

Tater Tots **13 / 19**

Sweet Potato Fries **10 / 16**

Onion Rings **10 / 16**

Feature Daily Soup **9 / 16**

Served with French bread

SALADS

House Salad * **9 / 15**

Balsamic, Ranch, 1000 Island

Greek Salad * **13⁵⁰ / 18⁵⁰**

Italian, Blue Cheese Dressing

Classic Caesar Salad * **12 / 18**

* Served with Garlic Toast. Add Grilled Chicken **10**, Prawns (5) **10**

CLASSICS

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

House-Made Chicken Strips (5 pieces)

With BBQ, honey mustard, honey garlic, plum, ranch or hot sauce **23**

Quesadilla Chicken or Pulled Pork **25**

Quesadilla Vegetable **22**

With bell peppers, banana peppers, tomatoes, cheddar-mozza cheese served with salsa & sour cream. Add guacamole **4**

Beef Dip Sandwich with Au Jus **23**

BBQ Pulled Pork & Coleslaw

With a sweet BBQ sauce, served on a bun **20**

Pub Philly Sandwich

Our classic beef dip with sautéed onions, bell peppers, Monterey jack cheese & cream cheese dipping sauce **25**

Toasted Clubhouse Sandwich

House roasted turkey, ham, bacon, cheddar cheese lettuce, tomato, mayo **25** *Order as a Single Club **22***

SCHNITZEL + DINNER FEATURES

Classic Schnitzel

Mushroom cream sauce **24**

Hunter Schnitzel

Bacon, mushroom, onion, tomato & white wine sauce **24**

Mucky Schnitzel

Philly cheese sauce with bacon & green onion **24**

Schnitzels served with potato mash, carrots & broccoli

Pad Thai

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

Chorizo Pollo Penne

Chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast **25**

Braised Beef Brisket Bourguignon

Braised beef brisket with sautéed onion, bacon, mushrooms & red wine sauce, potato mash, seasonal vegetables **26**

SIGNATURE BURGERS

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, pickle, burger sauce **24⁵⁰**

The LOADED Pub Burger

House-made 6 oz. beef patty with sautéed onions, mushrooms, bacon, cheddar cheese, lettuce, tomato, pickle, mayo **28**

Braised Brisket Bourguignon Burger

Braised brisket with bacon, Swiss cheese, sautéed mushrooms, mayo, arugula, red wine dipping sauce **28**

Brie & Bacon Jam Burger

House-made 6 oz. beef patty with melted Brie cheese, house-made bacon onion jam, mayo, spinach **28**

Spicy Smokin' Joel Chicken Burger

Marinated 6 oz. chicken breast, mushrooms, banana peppers, spicy peanut sauce, Monterey pepper jack cheese, lettuce, red onion, tomato **25**

Grilled Lime & Garlic Halibut Burger

Grilled 5 oz. halibut fillet in a lime, garlic marinade, with house-made tartar sauce, coleslaw, arugula, tomato **27**

Sweet Potato Burger

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

Upgrades: Gravy **3**, Veggie Sticks **3⁵⁰**, 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**



DRINKS

OPEN TUESDAY, WEDNESDAY NOON – 11 PM
THURSDAY, FRIDAY, SATURDAY NOON – MIDNIGHT
SUNDAY, NOON – 10 PM MONDAY, CLOSED

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 FBC Big Steep Stout
BC Craft Beer Rotator Stanley Park 1897 Amber Ale
Pub Featured Beer Rotator Mt Begbie Brave Liver Scotch
Sour Beer Rotator (ask your server)
Fernie Brewing Co Timelapse Lager
OK Springs 1516 Bavarian Lager
Mt. Begbie Tall Timber Ale
Stanley Park SunSetter Peach Wheat Ale
Kokanee Gold Red Lager
OK Springs Pale Ale Ale
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
Pabst Blue Ribbon Strong Iced Tea 7

CIDERS + COOLERS

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

FALL & 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

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
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**

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