



LUNCH

STARTERS + SNACKS TO SHARE

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**

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 Italian, Blue Cheese Dressing

Greek Salad * **13⁵⁰ / 18⁵⁰**

Classic Caesar Salad * **12 / 18**

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

SANDWICHES + WRAPS

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

Classics

Ham & Cheddar Roast Beef & Monterrey Jack
Turkey & Swiss Veggie Wrap
With lettuce, tomato, mayo on served on
choice of traditional breads **14**

Toasted Clubhouse

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

Turkey, Cranberry & Brie Cheese

House roasted turkey, cranberry sauce, melted Brie **20**

Falafel Veggie Wrap

with hummus, lettuce, peppers, tomato, 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**

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**

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**

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, 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**

BBQ Pulled Pork & Coleslaw

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

Beef Dip Sandwich with Au Jus **23**

Pub Philly Sandwich

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



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