

COCKTAILS (2oz+)

Bramble	\$12
Bombay Sapphire Gin, fresh lemon, simple syrup, topped with Chambord Black Raspberry Liqueur	
Pomegranate Martini	\$12
Bombay Sapphire Gin, Soho Lychee liqueur, pomegranate juice, fresh lime, simple syrup	
Respect Your Elder Martini	\$12
Stolichnaya Vodka, St. Germain Elderflower Liqueur, grapefruit juice, fresh lemon, simple syrup	
Wild Peach Lemonade	\$12
Wild Turkey Bourbon, Dr. McGillicuddy's Peach Schnapps, fresh lemon, iced tea, simple syrup	
Margarita	\$12
Cazadores Blanco Tequila, Triple Sec, fresh lime, simple syrup, served on the rocks	
Whiskey Sour	\$12
Canadian Club 100% Rye, egg whites, fresh lemon, simple syrup, topped with Angostura bitters	
Old Fashioned	\$12
Buffalo Trace Bourbon, Angostura bitters, simple syrup, orange rind	
Moscow Mule	\$11
Stolichnaya Vodka, ginger beer, fresh lime	
Mojito	\$12
Bacardi Superior white rum, fresh lime, simple syrup, mint	
Aperol Spritz	\$12
Aperol, Soda, Prosecco	

CANS & BOTTLES

Budweiser	6.50
Kokanee	6.50
Canadian	6.50
Corona	6.50
Coors Light	6.50
Pacifico	6.50
Heineken	7.25
Stella Artois	7.25
Whistler Forager Gluten Free Lager	7.75

DRAUGHT

Lagers & Light

Pabst, Blue Ribbon (Milwaukee, USA) ABV 4.8%	6.50
Russell, Pilsner (Surrey, BC) ABV 5%	7.25
Carlsberg, Danish Pilsner (Denmark, NL) ABV 4.8%	8.00
Steamworks, Kölsch (Vancouver, BC) ABV 4.8%	7.25

Ciders & Fruity Beers

Strongbow, Cider (UK) ABV 4.5%	9.00
Kronenbourg, 1664 Blanc (France) ABV 5%	9.00
Moon Under Water, Moon Juice (Victoria, BC) ABV 5%	9.00

Pale Ale

Phillips, Glitterbomb Pale Ale (Victoria, BC) ABV 5%	7.50
Phillips, Blue Buck Ale (Victoria, BC) ABV 5%	7.50
Parkside, Dusk Pale Ale (Port Moody, BC) ABV 5.3%	7.50

I.P.A

Driftwood, Fat Tug I.P.A. (Victoria, BC) ABV 7%	7.75
33 Acres, Fluffy Cloud (Vancouver, BC) ABV 6.5%	8.50

Dark

Guinness, Stout (Ireland, UK) ABV 4.2%	9.25
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WINE

WHITE & ROSÉ

	6oz/9oz/Btl
House White Wine	7.5/11.25/30
Matua Sauvignon Blanc, NZ	9/13.5/36
Mission Hill Chardonnay, BC	10/15/40
Sandhill Rosé	10/15/40

RED

House Red Wine	7.5/11.25/30
Graffigna Bousquet Malbec, AR	9/13.5/36
Cedar Creek Merlot, BC	9/13.5/36
Sandhill Cab Merlot, BC	10/15/40
Hahn Pinot Noir, CAL	11/16.5/44

APPETIZERS

Chicken Wings \$16

1lb of Hot, BBQ, Salt & Pepper, Honey Garlic, or Cajun dry rub, served with veggies and choice of ranch or blue cheese dip

Beer Battered Fries \$8/12

Beer battered, house made garlic aioli

Moza Sticks \$12

Fried mozzarella sticks, marinara sauce

Crudit  \$12

Carrots, celery, yellow peppers, cucumber, pita bread, eggplant dip

Fried Pickles \$12

Battered pickle chips, house-made ranch

Poutine \$13

Beer battered fries, cheese curds, gravy

Nachos \$15

Tortillas, cheese, tomato, pickled peppers, red onion, scallions, sour cream, and salsa
Add chicken, beef, or pulled pork \$6

SOUP/SALADS

Add Chicken \$6 Add Salmon \$8

French Onion Soup \$12

Onion, beef stock, crouton, emmental

Soup of the Day \$11

Ask your server!

Caesar Salad \$13

Romaine, caesar dressing, bacon lardon, pecorino, crouton, crispy capers

Greek Salad \$13

Tomato, pepper, cucumber, olive, red onion, feta, oregano, red wine vinaigrette

Cobb Salad \$18

Baby romaine gem lettuce, cajun chicken, hard boiled egg, bacon lardon, avocado, tomato, red onion, blue cheese, red wine vinaigrette

SANDWICHES

Add a side of beer battered fries,
side Caesar salad or Greek salad + \$4

Pub Burger \$14

Beef patty, bacon, cheddar, lettuce, tomato, onion, pickle, special sauce, potato bun

Fried Chicken Sandwich \$14

Crispy chicken, dijon pickles, shreduce, garlic aioli, potato bun

West Coast Salmon Burger \$16

Blackened Salmon, arugula, sweet onion, tartar sauce, potato bun

Veggie Burger \$14

House made bean and tofu patty, goat cheese, arugula, eggplant spread, balsamic reduction

Buffalo Chicken Caesar Wrap \$13

Crispy chicken, romaine, buffalo sauce, caesar dressing, pecorino, crispy capers

Beef Dip \$16

Sliced roast, crispy onions, provolone, horseradish aioli, au jus, baguette

Pulled Pork Sandwich \$12

Pulled pork, BBQ sauce, coleslaw, green apple, potato bun

DESSERT

Carrot Cake \$10

Carrot cake, icing sugar, almonds

HAPPY HOUR 3-6

Pabst Blue Ribbon \$5.50

Phillips Taps \$6.50

House Red & White Wine \$6.5

Moscow Mule \$8