

DINE OUT VANCOUVER

APPETIZERS

New England Clam Chowder

House made with potatoes, sweet corn, vegetables + our own blend of spices

Chili Chicken

Crispy chicken bites tossed in Thai chili sauce, with scallions, fried wontons + sesame seeds

Crispy Brussel Sprouts

Garlic lemon Brussel sprouts topped with shaved Pecorino romano + basil-parmesan aioli

MAINS

Fish & Chips

Beer battered cod, fries, coleslaw + tartar sauce

Chicken Parmesan

Fried chicken baked with mozzarella, tomato-basil linguini + garlic toast

Pork Chops

Grilled pork chops, mushroom sauce, mashed potatoes + green beans

DESSERT

Mini Doughnuts

Tossed in cinnamon sugar, crème anglaise, chocolate sauce

Choose 1 of each for \$28 +tax

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BREAKFAST

Served Saturdays, Sundays + Holidays from 9am to 1pm Monday to Friday from 9am to 11:30am

The Biggie Breakfast 19

Two eggs any style, two sausages, two slices of bacon, + two slices of sourdough toast

Breakfast Wrap 16

Two scrambled eggs with mixed cheese, bacon, tomato + lettuce wrapped in a tortilla

Pork Belly Breakfast Sandwich 16

Pork belly, fried egg, caramelized onions, braised cabbage + mayo on toasted sourdough

Eggs Benny 16

Two poached eggs, Canadian back bacon + hollandaise on filoncini bread

Blackstone Benny 16

Two poached eggs, bacon, tomato, spinach + hollandaise on filoncini bread

Smoked Salmon Benny 17

Two poached eggs, smoked salmon, dill cream cheese + hollandaise on filoncini bread

Crab Cake Benny 18

Two poached eggs on house made crab cakes, with hollandaise

The Beaver Hash 18.5

Two poached eggs, chorizo sausage, mixed cheese, tomatoes + onions with hollandaise over house made hash browns + sourdough toast

Crab Florentine Omelette 18

Three egg omelette with Dungeness crab, spinach, mushrooms + goat cheese with sourdough toast

Beaver Omelette 16

Three egg omelette with bacon, mixed cheese, avocado + green onions, served with sourdough toast

Wake + Steak 20

4oz AAA Sirloin steak, two eggs any style, house made hash browns + sourdough toast

Short Rib Skillet 18.5

Two poached eggs, pulled short rib, onions, red peppers, mushrooms, mixed cheese with hollandaise over house made hash browns + sourdough toast

Veggie Frittata 16

Three eggs with peppers, onions, mushrooms, spinach + feta, baked in a skillet + served with sourdough toast

Belgian Waffles 16

Three oven baked waffles, with strawberries, syrup + whipped cream

All breakfasts come with hash browns except Waffles

COCKTAILS

Classic or Raspberry Mojito 8.25

Lamb’s Rum, fresh mint + lime

Beaver Breeze 8.50

Raspberry infused Polar Ice Vodka, Lemonade + beer

Strawberry Fields 8.25

Polar Ice Vodka, fresh lime, strawberries + soda water

The Classic or Jalapeno Caesar 8.25

Made with Polar Ice vodka

Beezer 8.75

Our classic Caesar mixed with Red Truck Lager

Mimosa 7.50

Sparkling wine with oj

Radler 7.25

Grapefruit juice + beer = deliciousness

Dark + Stormy 12.50

Lamb’s spiced rum with ginger beer (2oz)

Old Fashioned 12.50

Wild Turkey bourbon, brown sugar + bitters (2oz)

The Sunset Cocktail 8

Polar Ice vodka infused with raspberries + mixed with 7up

Negroni 12.50

Beefeater gin, Campari + sweet Vermouth (2oz)

Aperol Spritz 10

Aperol orange liqueur, bubbly + soda water

The Smashed Mule 8.50

Crushed ice, Polar Ice vodka, ginger beer + fresh lime

Raz Arnold Palmer 8

Raspberry infused Polar Ice vodka with iced tea + lemonade

Margaritas 9.25

Lime, Strawberry or Mango. Made with Olmeca tequila + triple sec
Make it a BULLDOG– Add a Coronita **4.25**

BOOZY CIDERS + SODAS

Strongbow Apple Cider (440ml can) 8.5

No Boats Pear Cider (473ml can) 9

RemixVodka Soda (355ml can) 7.25

Watermelon Lemon or Mango Passion Fruit

Ocasa Tequila Soda (355ml can) 8.5

Salted Lime or Spicy Watermelon

5% GST will be added to all items. In addition, 7% PST will be added to all soda beverages + 10% PST will be added to all alcoholic beverages

WINE

White	5oz	8oz	Btl.
Sawmill Creek Chardonnay, (BC)	7.75	10.50	
See Ya Later Ranch Chardonnay, (BC)	11.50	16.50	46.00
Jackson-Triggs Pinot Grigio, (BC)	10	13.50	39.00
See Ya Later Ranch Pinot Gris, (BC)	11.50	16.50	46.00
Sumac Ridge Sauvignon Blanc, (BC)	10	13.50	39.00
Jackson-Triggs Reserve Rose, (BC)	10	13.50	39.00
Cedar Creek Pinot Gris, (BC)			48.00
Dirty Laundry Hush Rose, (BC)			49.00
Blasted Church Hatsfield Fuse, (BC)			52.00
Stoneleigh Sauvignon Blanc, (NZ)			50.00
Astrolable Sauvignon Blanc, (NZ)			60.00

Red	5oz	8oz	Btl.
Sawmill Creek Merlot, (BC)	7.75	10.50	
Sumac Ridge Cabernet Merlot, (BC)	11.50	16.50	46.00
Inniskillin Cabernet Sauv, (BC)	11.50	16.50	46.00
See Ya Later Ranch Pinot Noir, (BC)	12	17	48.00
Meiomi Pinot Noir, (Cal)			62.00
Mission Hill Merlot, (BC)			56.00
Cannonball Cabernet Sauvignon, (Cal)			56.00

BUBBLY

Freixenet Cordon Negro Brut, (Spain)(200ml Btl)	13.50
Villa Teresa Organic Rose, (Italy)	46.00
Steller’s Jay Brut, (BC)	50.00
Veuve Clicquot Brut, (France)	150.00

BEER

Draft Beer 7.25

Sleeman Honey Brown Lager, Red Truck Ale, Red Truck Hazy IPA, Red Truck Paloma Wheat, Sapporo, Red Truck Lager, Red Truck Pilsner, Sleeman Clear 2.0

Domestic Bottle Beer

Budweiser	7.25	Miller Genuine Draft	7.5
Bud Light	7.25	Alexander Keiths IPA	7.5
Canadian	7.25	Lucky Lager (355ml can)	6.25
Coors Light	7.25	Blue Buck Ale (355ml can)	6.25

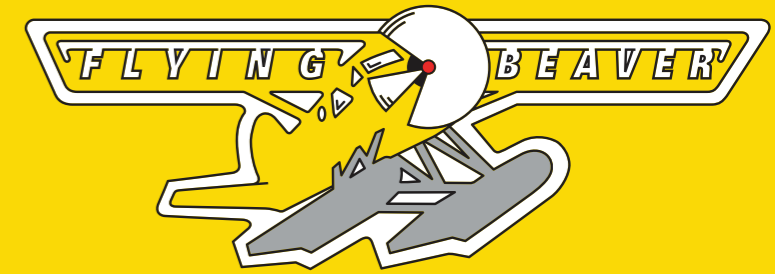
Import Bottle Beer

Corona	8	Guinness (440ml can)	9
Stella Artois	8		

Craft Bottle Beer

Hoyne Pale Ale, Pilsner or Dark Matter	7.5
33 Acres of Sunshine Blanche	7.5
Four Winds Juxtapose Wild IPA (473ml can)	9

An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more



DAILY FEATURES

MONDAY

Appy Mondays – buy 1 appetizer, get the 2nd for 50% off(5pm ‘til 9:30pm)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

TUESDAY

Taco Tuesday – Choose from 6 different street tacos.
\$5 each or 4 for \$17 (3pm ‘til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

WEDNESDAY

Wing Wednesday – 89 cents each (5pm ‘til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

THURSDAY

6 oz AAA Sirloin Steak Dinner with 6 sautéed prawns, scalloped potatoes + Szechuan green beans only \$20.95 (5pm ‘til 9:30)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

FRIDAY/SATURDAY

2 for 1 APPETIZERS (9:30pm ‘til close)

SUNDAY

\$12.99 Pizzas (5pm ‘til close)
2 for 1 APPETIZERS (9:30pm ‘til close)

House rules apply for each daily special

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APPETIZERS

Bacon Poutine **14.75**

Fries, cheese curds, bacon, house made gravy + shoestring onions

Fish Tacos (3) **18.5**

Grilled cod tacos topped with seaweed slaw, mango salsa + chipotle aioli

Yam Fries **(Vg)** **9.5**

With chipotle aioli

Garlic Fries **(V)** **8.5**

Fresh minced garlic, parsley + parmesan dip

Burrata Crostini **(V)** **17.5**

3 garlic crostini’s topped with tomato confit, basil chiffonade, balsamic reduction + burrata cheese

Seared Tuna **(GA)** **19**

Seared + sliced sesame crusted tuna with avocado + soy sauce

Wok Style Calamari **(GA)** **18.25**

Topped with pureed jalapenos, garlic + ginger. Served with a sweet ginger aioli

Fully Loaded Potato Skins **(GA)****(V)** **18**

Cheddar, Mozzarella, green onions + sour cream with your choice of bacon OR pulled pork

Our WORLD FAMOUS Chicken Wings (10 pieces) **17.5**

Hot, honey garlic, teriyaki, BBQ, Thai Chili, salt + pepper or lemon pepper. Served with your choice of blue cheese or ranch dip

Big ol’ plate of Nachos **(GA)****(V)** **22**

Jalapenos, black olives, tomatoes, green onions, sour cream, house-made salsa + guacamole

Add extra cheese, seasoned beef, or pulled pork Each 4.5
Add grilled chicken 7

Steak Bites **(GA)** **18**

With a pineapple soy marinade, cracked-pepper, sea salt + chipotle aioli

Chicken Fingers **17.25**

Tender chicken strips with honey mustard sauce + fries

STONE OVEN PIZZAS

Beaver Margherita Pizza **(V)** **17**

Mozzarella cheese, fresh basil, Roma tomatoes + tomato sauce

The Redneck Pizza **19.5**

Spiced beef, pepperoni, ham, bacon, Mozzarella cheese + tomato sauce

Pesto Shrimp Pizza **18.5**

Shrimp, spinach, sundried tomatoes, Feta + Mozzarella cheese with pesto sauce

The Hawaiian **19**

Ham, bacon, grilled pineapple, Mozzarella cheese + tomato sauce

The Fun Guy **(V)** **19**

Porcino cream base, mushrooms, caramelized onions, pecorino Romano, arugula, white truffle oil, + Mozzarella cheese

Sicilian **19**

Pepperoni, chorizo, banana peppers, sundried tomatoes, Mozzarella cheese + tomato sauce

BURGERS + SANDWICHES

All burgers and sandwiches come with your choice of fries, house OR Caesar salad. Substitute beef patty for chicken or veggie at no charge.

Cheese Burger **18.25**

All beef, 6oz chopped steak burger with cheddar cheese + the usual fixings

Bad Boy Burger **22**

The full load... cheese, bacon, mushrooms + caramelized onions

Black + Blue Burger **20**

Spice rubbed burger patty topped with crumbled blue cheese + banana peppers

Grilled Chicken Sandwich **(GA)** **20.5**

Bacon, cheddar cheese, arugula, tomato, grilled onions + dijon mayo on a ciabatta bun

Pesto Chicken Burger **20**

Spice rubbed chicken, goat cheese, avocado, pesto mayo + the usual fixings

Veggie Burger **(Vg)** **18.5**

Mushroom veggie patty, goat cheese, guacamole + pesto mayonnaise

Wild BC Salmon Burger **(GA)** **22**

Our famous salmon burger in a hoisin ginger glaze + topped with seaweed salad

Pulled Pork Sandwich **18.5**

Delicious slow roasted pork, with BBQ sauce, + coleslaw on a brioche bun

Beef Dip **21**

Fresh ciabatta baguette with shaved sirloin, Monterey jack cheese, crispy shoestring onions, horseradish aioli + house made au jus

Steak Sandwich **24**

6oz AAA sirloin with horseradish aioli, mushrooms + crispy onion rings

Seafood & Avocado Salad Sandwich **(GA)** **18.75**

Shrimp, salmon, cod, tuna, bacon + avocado, on a croissant

Buffalo Chicken Wrap **18.75**

Crispy seasoned strips of chicken, hot sauce, ranch dressing, lettuce, tomatoes + mixed cheese, wrapped in a tortilla

Add cheese **or** bacon \$2

Add mushrooms **or** grilled onions \$1.50

½ fries & ½ salad add \$2/sub poutine \$4

sub side mac & cheese or onion rings or yam fries or garlic fries \$3

sub a gluten free ciabatta bun \$2

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES YOU MAY HAVE

(GA) denotes gluten-aware, **(V)** denotes vegetarian + **(Vg)** denotes vegan options. Modifications not specified on the menu may be necessary in order to comply. Please inform your server if you require your meal gluten-aware, vegetarian, or vegan.

PLATES

Fish + Chips **2 piece 23.25 / 1 piece 18**

Crispy beer battered cod with tartar sauce, fries + coleslaw

Butter Chicken **20**

Tender strips of chicken, white onions, savoury butter chicken sauce, + almonds served with jasmine rice + naan bread

Pad Thai **(GA)** **21**

Rice noodles, eggs, Szechuan vegetables, almonds + Thai sauce with your choice of chicken or prawns or tofu

Seafood Grill **26.5**

Two seafood skewers with salmon, cod, + prawns in a ginger-soy glaze. Served with jasmine rice + Szechuan green beans

Blackened Chicken **27**

Spice rubbed chicken breast drizzled in BBQ sauce. Served with scalloped potatoes + Szechuan green beans

Grilled Wild Salmon **28**

With a lemon herb compound butter, seaweed salad, jasmine rice + Szechuan green beans

Baked Macaroni + Cheese **(V)** **24**

House-made 4 cheese sauce, with your choice of pulled pork OR spicy chorizo sausage. Served with Caesar salad + garlic toast

Pesto Chicken Linguine **22**

Creamy pesto sauce with mushrooms, arugula + garlic toast

Cajun Prawn Linguine **22**

Spicy cream sauce, tomato confit, spinach, red peppers, + garlic toast

The Happy Sunshine Bowl **(Vg)** **21.5**

Seasoned grilled chicken or seared tofu, braised red cabbage + Szechuan vegetables, frolicking in spicy yogurt + teriyaki hoisin sauce. Served over coconut rice with a side of naan bread

Rice Bowl **(GA)** **21**

Tuna Poke or crispy wok-style squid. Served with jasmine rice, cucumber, avocado, radish, edamame beans, spicy yogurt, pickled ginger

Surf + Turf **(GA)** **33.5**

Grilled 8oz AAA sirloin steak, 8 sauteed garlic prawns, scalloped potatoes + Szechuan green beans

DESSERTS

Apple Pie **9.5**

Just like mama makes it, warmed up with caramel sauce + vanilla ice cream

New York Cheesecake **9.5**

Served with raspberry coulis, whipped cream + chocolate sauce

Sticky Toffee Pudding Cake **9.5**

Oven baked, topped with vanilla ice cream, caramel coulis + whip cream

	5% GST will be added to all food items
	An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more

LUNCH/DINNER MENU SERVED FROM 11AM DAILY
AFTER 10:00PM WE ONLY OFFER APPETIZERS + PIZZAS

SOUPS + SALADS

Chef’s Soup **7.5**

Clam Chowder **8.5**

New England style with clams, potatoes, sweet corn + our own blend of spices

House Salad **(GA)****(Vg)** full **14 / half 10.5**

Mesclun greens, feta cheese, cherry tomatoes, edamame beans, craisins, pumpkin seeds + croutons in a house-made honey-dijon vinaigrette dressing

Caesar Salad **(GA)****(V)** full **14 / half 10.5**

Add grilled chicken \$7 / Add sautéed prawns \$7 / Add salmon \$9

Cobb Salad **(GA)** **21**

Chopped romaine lettuce, grilled chicken, bacon, cherry tomatoes, edamame beans, candied walnuts, Danish blue cheese, hard-boiled egg, craisins + house made ranch dressing

West Coast Salmon Salad **(GA)** **22**

Grilled wild BC salmon fillet, with fresh arugula, spinach, goat cheese, edamame beans, cherry tomatoes, roasted pears + pine nuts, in a honey-dijon vinaigrette

Avocado Prawn Salad **(GA)** **21**

Sauteed prawns, avocado, cherry tomatoes, cucumbers, pickled radish, parmesan crisps, in a creamy avocado dressing

Sesame Crusted Tuna Salad **(GA)** **24**

Seared tuna, avocado, mango, edamame beans, wonton crisps, with sesame seeds + pickled ginger on mesclun greens in a cilantro-ginger vinaigrette

HAPPY HOUR TACO MENU

Available *only* from 3pm-5pm Monday – Thursday, & on Taco Tuesdays from 3pm ‘til close. \$5 each or 4 for \$17

Braised Short Rib – red cabbage, salsa verde, pickled radish, queso fresco + lime crema

Blackened Cod – chipotle aioli, seaweed slaw, mango salsa

Tuna Poke – seaweed salad, pickled radish, pickled cucumber, sweet ginger aioli

Pork Belly – braised red cabbage, chimichurri sauce, pickled cucumber, queso fresco, lime crema

Steak – arugula, shoestring onions, blue cheese dressing, pickled radish, salsa verde

Cajun Prawn – spice rubbed prawns, pickled radish, seaweed salad, chimichurri, avocado salsa, queso, sweet ginger aioli

All tacos are served on a 5” flour tortilla + garnished with fresh cilantro
Substitute tofu on any of the tacos at no charge

KIDS MENU (for ages 12 and under)

All meals are \$11.99 each and include a small pop, juice or milk as well as a scoop of vanilla ice cream with chocolate sauce for dessert.

Chicken Fingers + Fries
Grilled Cheese + Fries

1 Piece Cod + Chips with tartar sauce

Cheese Pizza
Macaroni + Cheese