

BREAKFAST

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

The Biggie Breakfast 20

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

Breakfast Wrap 16.5

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

Pork Belly Breakfast Sandwich 17

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

Eggs Benny 17

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

Blackstone Benny 17

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

Smoked Salmon Benny 18

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

Crab Cake Benny 19

Two poached eggs on house made crab cakes, with hollandaise

Pork Belly Benny 18

Two poached eggs, slow roasted pork belly, caramelized onions, chimichurri + hollandaise on filoncini bread

The Beaver Hash 19

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

Shrimp Florentine Omelette 17

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

Beaver Omelette 17

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

Wake + Steak 21

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

Short Rib Skillet 19

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

Veggie Frittata 17

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

Belgian Waffles 16.5

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

All breakfasts come with hash browns except Waffles

COCKTAILS

Classic or Raspberry Mojito 8.5

Lamb’s Rum, fresh mint + lime

Beaver Breeze 8.75

Raspberry infused Polar Ice Vodka, Lemonade + beer

Strawberry Fields 8.25

Polar Ice Vodka, fresh lime, strawberries + soda water

The Classic or Jalapeno Caesar 8.5

Made with Polar Ice vodka

Beezer 9

Our classic Caesar mixed with Red Truck Lager

Mimosa 8

Sparkling wine with oj

Radler 7.5

Grapefruit juice + beer = deliciousness

Dark + Stormy 12.5 (2oz)

Lamb’s spiced rum with ginger beer

Old Fashioned Canadioned 12.5 (2oz)

Wisers Whiskey, bitters + eh dash of maple syrup

The Sunset Cocktail 8.25

Polar Ice vodka infused with raspberries + mixed with 7up

Negroni 12.5 (2oz)

Beefeater gin, Campari + sweet Vermouth

Aperol Spritz 11

Aperol orange liqueur, bubbly + soda water

The Smashed Mule 8.50

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

Raz Arnold Palmer 8.25

Raspberry infused Polar Ice vodka with iced tea + lemonade

Margaritas 9.5

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

Remix Vodka Soda (355ml can) 7.5

Raspberry Lemon or Grapefruit Lime

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)	8	10.75	
See Ya Later Ranch Chardonnay, (BC)	11.75	16.75	47.00
Jackson-Triggs Pinot Grigio, (BC)	10.25	13.75	40.00
See Ya Later Ranch Pinot Gris, (BC)	11.75	16.75	47.00
Sumac Ridge Sauvignon Blanc, (BC)	10.25	13.75	40.00
Jackson-Triggs Reserve Rose, (BC)	10.25	13.75	40.00
Laughing Stock Viognier, (BC)			55.00
Nk’Mip Dreamcatcher, (BC)			55.00
Stoneleigh Sauvignon Blanc, (NZ)			50.00
Imbzzl Ruse Rose, (BC)			43.00

Red	5oz	8oz	Btl.
Sawmill Creek Merlot, (BC)	8	10.75	
Sumac Ridge Cabernet Merlot, (BC)	11.75	16.75	47.00
Inniskillin Cabernet Sauv, (BC)	11.75	16.75	47.00
See Ya Later Ranch Pinot Noir, (BC)	12.25	17.25	49.00
Black Sage Cabernet Franc, (BC)	13.75	18.50	58.00
Nk’Mip Cabernet Syrah, (BC)			55.00
Mission Hill Merlot, (BC)			60.00

BUBBLY

Freixenet Cordon Negro Brut, (Spain)(200ml Btl)	13.75
Villa Teresa Organic Rose, (Italy)	48.00
Steller’s Jay Brut, (BC)	52.00
Veuve Clicquot Brut, (France)	155.00

BEER

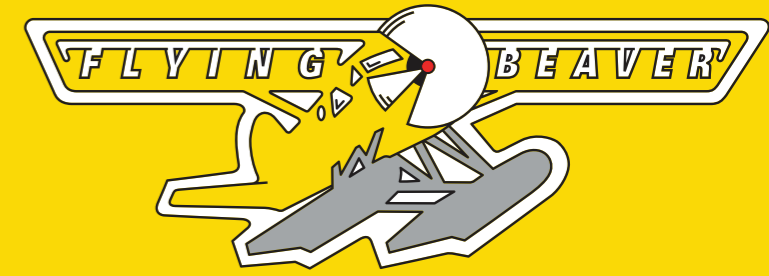
Draft Beer (16oz) 7.5	
Red Truck Pilsner	Sapporo
Red Truck Lager	Blanche De Chambly
Red Truck Ale	Sleeman Honey Brown Lager
Red Truck IPA	Sleeman Clear 2.0

Domestic Bottle Beer		
Budweiser	7.5	Miller Genuine Draft 7.75
Bud Light	7.5	Alexander Keiths IPA 7.75
Canadian	7.5	Lucky Lager (355ml can) 6.5
Coors Light	7.5	Blue Buck Ale (355ml can) 6.5

Import Bottle Beer	
Corona	8.25 Guinness (440ml can) 9.25
Stella Artois	8.25

Craft Bottle Beer	
Hoyne Pale Ale, Pilsner or Dark Matter	7.75
33 Acres of Sunshine Blanche	7.75
Four Winds Juxtapose Wild IPA (473ml can)	9

An 18% gratuity will be added to all 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
Late Night 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
Late Night 2 for 1 APPETIZERS (9:30pm ‘til close)

WEDNESDAY

Wing Wednesday – **49 cents each!** (5pm ‘til close. Orders of 10)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
Late Night 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 \$21.95 (5pm ‘til 9:30)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
Late Night 2 for 1 APPETIZERS (9:30pm ‘til close)

FRIDAY/SATURDAY

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

SUNDAY

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

Dine in only. Drink purchase required. No stamps

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Richmond, BC, Canada V7B 1W4
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theflyingbeaver.com
@theflyingbeaverbar
wifi - HA guest pw - haguest99

APPETIZERS

Bacon Poutine **14.75**

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

Chili Chicken **17**

Crispy chicken bites tossed in sweet chili sauce, scallions + fried wontons. Served with parmesan dip

Fish Tacos (3) **19**

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

Baked Goat Cheese **18**

Almond crusted goat cheese, raspberry coulis, roasted pears, balsamic vinaigrette greens + crostinis

Yam Fries **Vg** **10**

With chipotle aioli

Garlic Fries **V** **10**

Fresh minced garlic, parsley + parmesan dip

Seared Tuna **GA** **19**

Seared + sliced sesame crusted tuna with avocado + soy sauce

Wok Style Calamari **GA** **18.5**

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

Fully Loaded Potato Skins **GA** **V** **18.5**

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

Our WORLD FAMOUS Chicken Wings (10 pieces) **18**

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 **17.75**

Tender chicken strips with honey mustard sauce + fries

STONE OVEN PIZZAS

Beaver Margherita Pizza **V** **17.5**

Mozzarella cheese, fresh basil, cherry tomatoes + tomato sauce

The Redneck Pizza **20**

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

Pesto Shrimp Pizza **19**

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

The Hawaiian **19**

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

BBQ Chicken + Bacon **19**

Grilled chicken, bacon, caramelized onions, red peppers, tomato sauce, Mozzarella + BBQ drizzle

Veggie **V** **19**

Bocconcini, mushrooms, red peppers, spinach, caramelized onions, cherry tomatoes, Mozzarella cheese + pesto-tomato sauce

BURGERS + SANDWICHES

All burgers and sandwiches come with your choice of fries, house OR Caesar salad.

Cheese Burger **19**

100% all beef patty with cheddar cheese + the usual fixings

Bad Boy Burger **22.5**

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

Black + Blue Burger **21**

Spice rubbed burger patty topped with crumbled blue cheese + shoestring onions

Grilled Chicken Sandwich **GA** **21**

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

Chicken + Pork Belly Burger **21**

Spice rubbed chicken, pork belly, BBQ sauce, Monterey jack cheese + the usual fixings

Veggie Burger **V** **20**

Mushroom veggie patty, bocconcini, guacamole + dijon mayonnaise

Wild Sockeye Salmon Burger **GA** **23**

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

Pulled Pork Sandwich **19**

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

Beef Dip **22**

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

Seafood & Avocado Salad Sandwich **GA** **19**

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

Buffalo Chicken Wrap **19**

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.

5% GST will be added to all food items

An 18% gratuity will be added to all groups of 6 or more

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

PLATES

Fish + Chips **2 piece 24 / 1 piece 18.5**

Crispy beer battered cod with tartar sauce, fries + coleslaw

Butter Chicken **21**

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

Steamed Mussels **22**

1 lb of locally sourced mussels in a white wine sauce with garlic toast

Add fries 4

Pad Thai **GA** **22**

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

Seafood Grill **27.5**

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

Blackened Chicken **27.5**

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

Grilled Wild Salmon **29**

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

Baked Macaroni + Cheese **V** **25**

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

Braised Short Rib Gnocchi **29**

Baked 4 cheese gnocchi, topped with slow roasted short rib. Served with Caesar salad + garlic toast

Seafood Linguine **26**

Prawns, mussels, spinach, Marzano tomatoes, fried capers, + parmesan in a white wine sauce with garlic toast

The Happy Sunshine Bowl **Vg** **23.5**

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** **23**

Tuna Poke served with jasmine rice, mango, cucumber, avocado, radish, edamame beans, spicy yogurt, pickled ginger

Steak Frites **26**

6oz AAA sirloin steak, demi glaze, fries + Caesar salad

Surf + Turf **GA** **34**

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

SOUPS + SALADS

Chef's Soup **8**

Clam Chowder **9**

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** **22**

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** **23**

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

Bocconcini Prawn Salad **22**

Sautéed prawns, bocconcini, balsamic vinaigrette greens, cherry tomatoes, cucumbers, melon radish + avocado

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 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