

# BREAKFAST

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

## The Biggie Breakfast 21

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

## Breakfast Wrap 17

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

## Pork Belly Breakfast Sandwich 18

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

## Eggs Benny 18

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

## Blackstone Benny 18

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

## Smoked Salmon Benny 19

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

## Crab Cake Benny 20

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 20

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 22

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

## Short Rib Skillet 20

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

## Veggie Frittata 18

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

## Belgian Waffles 17

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

All breakfasts come with hash browns except Waffles

# COCKTAILS

## Classic or Raspberry Mojito 8.75 (1oz)

Lamb’s Rum, fresh mint + lime

## Beaver Breeze 9 (1oz)

Raspberry infused Polar Ice Vodka, Lemonade + beer

## Strawberry Fields 8.5 (1oz)

Polar Ice Vodka, fresh lime, strawberries + soda water

## The Classic or Jalapeno Caesar 8.75 (1oz)

Made with Polar Ice vodka

## Beezer 9 (1oz)

Our classic Caesar mixed with Red Truck Lager

## Mimosa 8.25

Sparkling wine with oj

## Radler 7.75

Grapefruit juice + beer = deliciousness

## Dark + Stormy 13.5 (2oz)

Lamb’s spiced rum with ginger beer

## Old Fashioned Canadioned 13.5 (2oz)

Wisers Whiskey, bitters + eh dash of maple syrup

## The Sunset Cocktail 8.5 (1oz)

Polar Ice vodka infused with raspberries + mixed with 7up

## Negroni 13.5 (2oz)

Beefeater gin, Campari + sweet Vermouth

## Aperol Spritz 11 (2oz)

Aperol orange liqueur, bubbly + soda water

## The Smashed Mule 8.75 (1oz)

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

## Raz Arnold Palmer 8.5 (1oz)

Raspberry infused Polar Ice vodka with iced tea + lemonade

## Margaritas 10.25 (1oz)

Lime, Strawberry or Mango. Made with Olmeca tequila + triple sec  
Make it a BULLDOG– Add a Coronita 5

# BOOZY CIDERS + SODAS

## Strongbow Apple Cider (440ml can) 8.75

## No Boats Pear Cider (473ml can) 9.25

## Remix Vodka Soda Assorted flavours (355ml can) 7.75

## Ocasa Tequila Soda Assorted flavours (355ml can) 8.75

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

<b>White</b>	5oz	8oz	Btl.
<b>Sawmill Creek</b> Chardonnay, (BC)	8.25	11.00	
<b>See Ya Later Ranch</b> Chardonnay, (BC)	12.00	17.00	48.00
<b>Jackson-Triggs</b> Pinot Grigio, (BC)	10.50	14.00	42.00
<b>See Ya Later Ranch</b> Pinot Gris, (BC)	12.00	17.00	48.00
<b>Sumac Ridge</b> Sauvignon Blanc, (BC)	10.50	14.00	42.00
<b>Jackson-Triggs Reserve</b> Rose, (BC)	10.50	14.00	42.00
<b>Nk’Mip</b> Dreamcatcher, (BC)			56.00
<b>Stoneleigh</b> Sauvignon Blanc, (NZ)			52.00
<b>Imbzzi</b> Ruse Rose, (BC)			44.00

<b>Red</b>	5oz	8oz	Btl.
<b>Sawmill Creek</b> Merlot, (BC)	8.25	11.00	
<b>Sumac Ridge</b> Cabernet Merlot, (BC)	12.00	17.00	48.00
<b>Inniskillin</b> Cabernet Sauv, (BC)	12.00	17.00	48.00
<b>See Ya Later Ranch</b> Pinot Noir, (BC)	12.50	17.50	50.00
<b>Black Sage</b> Cabernet Franc, (BC)	14.00	18.75	59.00
<b>Nk’Mip</b> Cabernet Syrah, (BC)			56.00
<b>Mission Hill</b> Merlot, (BC)			62.00

# BUBBLY

<b>Freixenet</b> Cordon Negro Brut, (Spain)(200ml Btl)	14.00
<b>Villa Teresa</b> Organic Rose, (Italy)	50.00
<b>Steller’s Jay</b> Brut, (BC)	54.00
<b>Veuve Clicquot</b> Brut, (France)	160.00

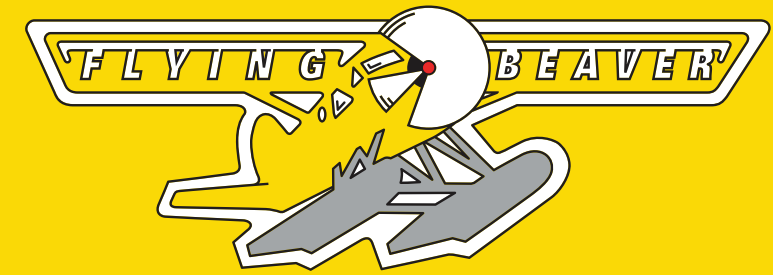
# BEER

<b>Draft Beer</b> (16oz) <b>7.75</b>	
Red Truck Pilsner	Sapporo
Red Truck Lager	Blanche De Chambly
Red Truck Ale	Sleeman Honey Brown Lager
Red Truck IPA	Sleeman Clear 2.0
<b>Domestic Bottle Beer</b>	
Budweiser <b>7.75</b>	Miller Genuine Draft <b>8</b>
Bud Light <b>7.75</b>	Alexander Keiths IPA <b>8</b>
Canadian <b>7.75</b>	Lucky Lager (355ml can) <b>6.75</b>
Coors Light <b>7.75</b>	Blue Buck Ale (355ml can) <b>6.75</b>

<b>Import Bottle Beer</b>	
Corona <b>8.5</b>	
Stella Artois <b>8.5</b>	
Guinness (440ml can) <b>9.5</b>	

<b>Craft Bottles + Cans</b>	
Hoyne Pale Ale, Pilsner, Hazy IPA or Dark Matter <b>8</b>	
33 Acres of Sunshine Blanche <b>8</b>	
Four Winds Juxtapose Wild IPA (473ml can) <b>9.25</b>	

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 – **59 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 \$22.95 (5pm ‘til 10pm)  
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

\$13.99 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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604-273-0278  
theflyingbeaver.com  
@theflyingbeaverbar  
wifi - HA guest pw - haguest99

Don’t forget to get your Frequent Beaver Card stamped!

## APPETIZERS

### Bacon Poutine **15**

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) **20**

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

### Crab Cakes (3) **20**

Pan fried + served with honey Dijon rocket salad + lemon chipotle aioli

### Yam Fries **Vg** **11**

With chipotle aioli

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

Fresh minced garlic, parsley + parmesan dip

### Seared Tuna **GA** **20**

Seared + sliced sesame crusted tuna with avocado + soy sauce

### Wok Style Calamari **GA** **19**

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

### Fully Loaded Potato Skins **GA** **V** **19**

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** **24**

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** **19**

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

### Chicken Fingers **18**

Tender chicken strips with honey mustard sauce + fries

## STONE OVEN PIZZAS

### Beaver Margherita Pizza **V** **18**

Mozzarella cheese, fresh basil, cherry tomatoes + tomato sauce

### The Redneck Pizza **21**

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

### Pesto Shrimp Pizza **20**

Shrimp, spinach, red peppers, Feta + Mozzarella cheese with pesto sauce

### The Hawaiian **20**

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

### BBQ Chicken + Bacon **20**

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

### Steak + Mushroom Pizza **20**

Thinly shaved steak with mushrooms, tomato sauce + mozzarella. Topped with arugula + truffle oil

## BURGERS + SANDWICHES

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

### Cheese Burger **20**

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

### Bad Boy Burger **24**

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

### Black + Blue Burger **22.5**

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

### Grilled Chicken Sandwich **GA** **23**

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

### Cranberry Chicken Club **23**

Grilled chicken, bacon, brie cheese, cranberry mayo, caramelized onions, lettuce + tomato on ciabatta

### Veggie Burger **V** **21**

Mushroom veggie patty, brie cheese, guacamole + dijon mayonnaise

### Wild Sockeye Salmon Burger **GA** **24**

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

### Pulled Pork Sandwich **20**

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

### Beef Dip **24**

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

### Seafood & Avocado Salad Sandwich **GA** **20**

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

### Buffalo Chicken Wrap **20**

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 yam fries or garlic fries \$3

sub a gluten free 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 25 / 1 piece 19**

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 Thai coconut broth with garlic toast

**Add fries 4**

### Pad Thai **GA** **23**

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

### Seafood Grill **28**

Two seafood skewers with salmon, cod, + prawns in a ginger-soy glaze.

Served with jasmine rice + Szechuan green beans

### Blackened Chicken **28**

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

### Grilled Wild Steelhead **29**

With a lemon herb compound butter, seaweed salad, jasmine rice

+ Szechuan green beans

### Baked Macaroni + Cheese **V** **26**

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

### Seafood Linguine **27**

Prawns, mussels, cherry tomatoes + spinach, in a white wine sauce, with parmesan cheese + garlic toast

### Chicken Alfredo Fettuccine **25**

Grilled blackened chicken, mushrooms, alfredo sauce, parmesan cheese + garlic toast

### The Happy Sunshine Bowl **Vg** **25**

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** **24**

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

### Steak Frites **28**

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

### Surf + Turf **GA** **36**

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

## KIDS MENU (for ages 12 and under)

All meals are \$12.99 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

## 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** **23**

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** **24**

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

### Prawn + Beet Salad **22**

Sautéed prawns, red beets, goat cheese, roasted pears, candied walnuts + spring mix greens in a balsamic vinaigrette

### Sesame Crusted Tuna Salad **GA** **25**

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** (max 2 different flavours per order of 4)

**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” corn tortilla + garnished with fresh cilantro  
Substitute tofu on any of the tacos at no charge

## DESSERTS

### Key Lime Pie **10**

Made in-house + topped with whipped cream

### Mini Donuts **10**

Tossed in cinnamon sugar + served with crème anglaise + chocolate sauce

### New York Cheesecake **10**

Served with raspberry coulis, whipped cream + chocolate sauce

### Sticky Toffee Pudding Cake **10**

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