

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

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

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

BUBBLY

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

BEER

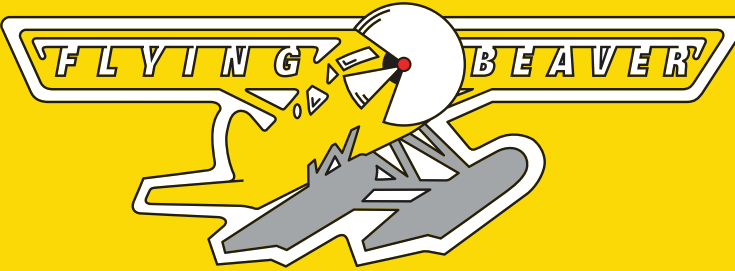
Draft Beer (16oz) 7.75	
Red Truck Pilsner	Sapporo
Red Truck Lager	Blanche De Chambly
Red Truck Ale	Sleeman Honey Brown Lager
Red Truck IPA	Sleeman Clear 2.0

Domestic Bottle Beer	
Budweiser 7.75	Miller Genuine Draft 8
Bud Light 7.75	Alexander Keiths IPA 8
Canadian 7.75	Lucky Lager (355ml can) 6.75
Coors Light 7.75	Blue Buck Ale (355ml can) 6.75

Import Bottle Beer	
Corona 8.5	
Stella Artois 8.5	
Guinness (440ml can) 9.5	

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

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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Richmond, BC, Canada V7B 1W4
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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 **Garlic Fries V 10**
With chipotle aioli 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 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 Salmon 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	Cheese Pizza
Grilled Cheese + Fries	Macaroni + Cheese
1 Piece Cod + Chips with tartar sauce	

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 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, 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” flour 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