



FOOD

SOUPS & SALADS

- Feature Soup** \$5
Tomato Basil Soup \$5
Served with grilled baguette
- WorWon Ton Soup** \$11
BBQ pork, tiger prawns, won tons, fresh broccoli
- Caesar Salad Starter** S \$5 L \$11
Crisp romaine lettuce, rich house made Caesar dressing, shredded parmesan and sourdough garlic croutons
- Seasonal House Salad Starter** S \$5 L \$11
Organic greens, romaine, grape tomatoes, cucumbers, carrots, dried cranberries, parmesan, pumpkin seeds, house ranch or balsamic dressing
- Cajun Beef Chopped Salad** \$16
Grilled marinated beef, organic greens, avocado, grape tomatoes, red pepper, cucumbers, crispy onions, feta, balsamic dressing
- Tex-Mex Chicken Salad** \$16
Cajun chicken, organic greens, avocado, roasted corn, feta, dried cranberries, pico de gallo, hickory tortilla strips, honey lime vinaigrette
- Seared Wild Salmon Salad** \$16
Grilled wild salmon loin, organic green, carrots, cucumbers, dried cranberry, tomato, orange slices, creamy mandarin orange dressing

APPETIZERS

- Samosa** \$6
Fresh in-house made traditional samosas filled with local vegetables served with chutney.
- California Chicken Sliders** \$11
Grilled chicken breast, smoked bacon, white cheddar, jalapeño, sun dried tomato aioli, guacamole, mini brioche buns
- Street Side Tacos** 🌶️ \$9
Ancho chicken or crispy cod, warm flour tortillas, shredded cabbage, pico de gallo, salsa, ranch dressing
- Buffalo Popcorn Shrimp** \$11
A basket of spicy jalapeño, breaded shrimps served with sweet thai chilli sauce
- Hot Spinach Artichoke Dip** \$10
Served with warm house made tortilla chips
- Reuben Sliders** \$11
Pastrami, dijon, swiss cheese, sauerkraut, 1000 island dressing, mini brioche buns
- Jamaican Steak Bites** \$11
Tender marinated steak chunks, grape tomatoes, green onions, criss cross fries
- Breaded Chicken Strips & Fries** \$12
Crispy breaded chicken strips served with carrots and celery sticks. Choice of plum or honey mustard sauce
- Crispy Calamari** \$10
Tender marinated squid deep fried in our secret batter, served with diced red onion, lemon, house made tzatziki sauce
- Rock Salt & Pepper Pork Bites** \$10
Deep Fried Boneless Pork served with french fries and plum or honey garlic sauce

- Classic Poutine** \$9
A mound of french fries covered with our house made gravy topped with cheese curds
- Signature Platter** \$18
Chicken Wings, fresh vegetables, pork bites and spring rolls. Served with ranch, hot and plum sauce for dipping
- Platter of Sweet Potato Fries** \$5
- Platter of French Fries** \$5
- Vegetarian Spring Rolls** \$10
Crisp & tender, served with fresh vegetables along with plum and ranch sauce
- Waffle Nachos** \$11
Our delicious waffle fries covered in melted cheese, green onion and jalapeños, sour cream, salsa.
- Quesadilla** \$11
Flour tortilla, jack & cheddar cheese, green onions, tomato, jalapeño, black olives, salsa & sour cream
Add grilled chicken \$4^{1/4}
- Chicken Wings** \$12
Choice of extra hot, hot, sweet heat, smoke house, honey garlic, caribbean jerk sauce, dry cajun, teriyaki, lemon pepper or salt & pepper
- Stuffed Potato Skins** \$12
Golden brown russet shells, bacon, jack & cheddar cheese, green onions, salsa & sour cream
- Nachos** S \$12 L \$18
Corn tortilla chips, melted jack & cheddar cheese, jalapeño, tomatoes, green onions, olives. Served with salsa, sour cream
Add guacamole \$3^{1/2}
Add spicy beef or chorizo \$4^{1/4}



SANDWICHES & BURGERS

All sandwiches are accompanied by fries or soup

Upgrade to Salad for \$1^{1/2} Poutine \$3

Substitute Yam fries or Caesar salad or

Mashed potatoes for \$1^{1/2}

The Reuben \$10

Classic corned beef, sauerkraut, swiss cheese, thousand Island, grill on rye bread

Beef Dip \$13

Slow cooked AAA beef, beer braised onions & mushrooms, au jus

Traditional Clubhouse \$12

Seasoned turkey, smoked bacon, lettuce, ripe tomato, mayo, cranberry sourdough

Ancho Chicken Wrap \$12

Grilled marinated chicken, roasted corn, organic greens, cheddar, crispy onions, ranch, cilantro

Buttermilk Fried Chicken Sandwich \$14

Fresh double dipped fried chicken breast, Swiss cheese, cranberry slaw, tomato, lettuce, sun dried tomato, aioli, pickle

Signature Burger \$15

Fresh ground chuck, aged white cheddar, rosemary & roasted garlic aioli, smoked bacon, crispy onions, lettuce, tomato, pickle

Blackened Salmon Filet Burger \$14

Cajun spiced salmon filet, tartar sauce, cranberry slaw, lettuce, tomato

Swiss Mushroom Burger \$14

Fresh ground chuck, mushrooms, swiss cheese, tomato, lettuce, pickle, roasted garlic and rosemary aioli

The Veggie Burger \$10

Our delicious veggie pattie, lettuce, tomato, pickle finished with our sundried tomato aioli on a brioche bun

Tuscan Chicken Burger \$14

Grilled chicken breast, sundried tomato aioli, avocado, lettuce, tomato, crispy onions

The Backyard Burger \$12

Fresh ground chuck, lettuce, tomato, pickle, roasted garlic and rosemary aioli

Add cheese \$1^{1/2}

Add avocado or 2 pieces of bacon \$2

ENTREES

Smoked Bacon Mac+Cheese \$13

Four cheeses cream sauce covered in panko crumbs and smoked bacon served with garlic toast.

Perogies+Chorizo \$14

Potato & cheese stuffed, chorizo sausage, sour cream & house salad

Guinness & Cheddar Beef Pot Pie \$14

Guinness braised beef & vegetables, aged white cheddar, puff pastry & house salad

Chicken & Broccoli Penne Pasta \$15

Grilled chicken breast with mushrooms, broccoli, sun dried tomato cream sauce served with garlic toast

Fish+Chips 1 pc. \$11, 2 pcs. \$13

Pacific cod hand dipped in our house tempura batter served with a mound of fries and tartare sauce coleslaw

8 oz. AAA Top Sirloin Dinner \$16

Our signature top sirloin char broiled to your liking, served with seasonal vegetables, mashed potatoes, garlic toast, house made gravy

Add 6 garlic prawns \$4.75

BRUNCH

Carpenter's Breakfast \$5

Hash brown, two eggs, toast

Add bacon, ham or sausage \$2

Add egg \$1

Grizzly Breakfast \$8.50

Two eggs, hash browns, bacon, sausage, black forest ham & toast

Brunch is served from 11am to 2pm

DESSERTS

Tower of Power New York Style Cheesecake \$8

Strawberry & blueberry compote, whipping cream & chocolate shaving

Warm Apple Crumble \$7

Baked to perfection served with a scoop of french vanilla bean ice cream



HAPPY HOUR EATS • 3PM TO 6PM

\$6

Street Side Tacos

Hot Spinach Dip

Reuben Sliders

Chicken Wings

Calamari

ASK YOUR SERVER ABOUT OUR DRINK SPECIALS



DRINKS

DRAFT	16 oz Sleeve	20 oz Pint	60 oz Jug
Somersby		\$6.50	
Kronenburg Blanc		\$7.00	\$24.00
Guinness Stout		\$7.00	\$24.00
Stella Artois Lager		\$7.75	\$24.00
Driftwood Fat Tug IPA	\$5.50		\$19.75
Original 16 Copper Ale	\$5.50		\$19.75
Phillips Blue Buck Ale	\$5.50		\$19.75
Granville Island Cypress	\$5.50		\$19.75
Honey Lager			
Stanley Park Windstorm	\$5.50		\$19.75
Pale Ale			
Steamworks Pilsner	\$5.50		\$19.75
Budweiser	\$5.00		\$17.25
Kokanee	\$5.00		\$17.25
Lucky Lager	\$4.50		\$16.50

Ask your server about our rotational taps!

MAKE IT A FLIGHT

Draft Beer Flight - 4 x 4oz samples	\$7.00
Whiskey & Beer Paddle	
Add 3 draft samples to any whiskey	+ \$5.00

BOTTLES	355 ml	650 ml
Tenaya Creek Hop Ride IPA		\$15.00
Fernie What the Huck Huckleberry Wheat		\$14.25
Cannery Blackberry Porter		\$14.25
Odin's Gift Amber Ale		\$12.50
Mt. Begbie Cream Ale		\$11.75
Pranqster Belgian Golden Ale	\$7.25	
Whistler Powder Mountain Lager	\$5.75	
Whistler Bear Paw Honey Lager	\$5.75	

IMPORT

Beck's	\$5.75
Heineken	\$5.75
Corona	\$5.75
Stella	\$5.75

DOMESTIC

Budweiser	\$5.00
Bud Light	\$5.00
Molson Canadian	\$5.00
Kokanee	\$5.00
Extra Old Stock	\$5.00
Miller Genuine Draft	\$5.50

CIDERS & COOLERS

Smirnoff Ice	\$6.50
Growers Peach, Extra Dry Apple, Pear	\$6.50
Strongbow Can	\$6.50
Twisted Tea	\$6.25

WINE	6oz	8oz	Bottle
White			
Chaberton	\$5	\$8	
Talking Stories White Blend	\$8	\$12	\$29
Gabbiano Pinot Grigio	\$8	\$12	\$29
Binderer St. Ursula Mozelle	\$7	\$11	\$27
Riesling			
Rawson's Retreat Chardonnay	\$8	\$12	\$29
Viento Aliseo Viognier	\$9	\$13	\$34
Perseus Pinot Gris	\$10	\$14	\$36
Matua Sauvignon Blanc	\$10	\$14	\$42

Red

Jackson-Triggs Merlot	\$5	\$8	
Perseus Merlot	\$11	\$15	\$40
Finca Los Primos Malbec	\$7	\$10	\$29
Beringer Cabernet	\$8	\$12	\$29
Les Jamelles Syrah	\$11	\$15	\$40
Circus Malbec	\$10	\$14	\$36
Cupcake Black Forest	\$10	\$14	\$38
Domaine Bousquet Cabernet	\$10	\$14	\$36
Organic Wild Goose Pinot Noir	\$10	\$14	\$45

Sparkling

Canaletto Prosecco	\$48
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CLASSICS	1oz	2oz
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GB Old Fashioned (1.5oz)	\$8.25
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Maker's Mark bourbon, aromatic bitters, sugar, orange zest, 2 inch ice cube

Fentiman's Dark & Stormy	\$6.25
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Appleton Rum, fresh lime, bitters, Fentiman's Ginger Beer

Classic Mojito	\$6.25	\$9.25
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Bacardi Blanc, muddled mint, fresh lime, sugar, soda *or make it raspberry*

Bourbon Sour	\$6.75	\$9.75
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Bourbon, fresh citrus juices, sugar, bitters, egg white Try it with Amaretto!

Orange Blitz	\$5.25	\$8.25
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Absolut Mandarin, Galiano, fresh OJ, soda

	1oz	2oz
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Blueberry Collins \$6.25 \$9.25
Gin, fresh blueberries, fresh lime juice, sugar, soda

GB Lynchburg Lemonade \$6.25 \$9.25
Jack Daniel's, Cointreau, fresh citrus juices, sugar, 7Up
(Also by the pitcher!)

GREAT BEAR FAMOUS CAESAR

Classic \$6.00

Vodka, Mott's Clamato, premium spices

Bourbon \$6.50

Bourbon & horseradish

Piggy Piggy \$6.50

Bacon-infused Vodka, bacon spice rim

HARD BAR	1 oz	2 oz
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Tequila

Patron Silver \$10.50 \$19.00

1800 Reposado \$7.00 \$10.00

Hornitos Gold \$6.50 \$9.50

Jose Cuervo \$5.50 \$8.50

El Jimador \$5.25 \$7.50

Vodka

Grey Goose \$7.50 \$11.50

Van Gogh \$7.50 \$11.50

Double Espresso \$7.50 \$11.50

Ketel One \$6.25 \$9.25

Deep Cove \$6.25 \$9.25

Absolut \$5.25 \$8.00

Absolut Raspberry \$5.25 \$8.00

Absolut Mandarin \$5.25 \$8.00

Stolichnaya \$5.25 \$7.75

Stoli Blueberry \$5.25 \$8.25

Ciroc \$6.25 \$9.25

Rum

Bacardi \$5.50 \$8.25

Captain Morgan's \$5.25 \$8.00

Appleton \$5.25 \$8.00

Malibu Coconut \$5.00 \$7.75

Gin

Bombay Sapphire \$5.25 \$8.00

Tanqueray \$5.25 \$8.00

Brandy/Cognac

Courvoisier VS \$9.00 \$16.25

St. Remy \$5.50 \$8.50

MOCKTAILS

O'Doul's \$4.25

Green Label or Amber

Fentiman's \$3.75

Ginger Beer

Sham-Pagne \$3.50

Pineapple juice, gingerale & soda

Arnold Palmer \$3.50

Iced tea & lemonade

Cran-Dandy \$3.50

Cranberry, pineapple, orange & lemon juice, gingerale

Try any of our other cocktails minus the alcohol including our delicious Mojitos & Caesars!

WHISKEYS	1 oz	2 oz
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Scotch

Oban \$20.75 \$33.50

Lagavulin 16 \$17.25 \$29.00

Talisker 10 \$15.25 \$26.25

Dalwhinnie \$15.50 \$26.25

Laphroaig 1/4 Cask \$10.75 \$16.75

Chivas \$8.75 \$14.75

Glenfiddich 12 \$8.25 \$13.25

Ballantine's \$5.25 \$8.00

J&B \$5.25 \$8.25

JW Blue \$35.75 \$57.75

Black \$8.25 \$14.25

Red \$5.50 \$8.50

Canadian Rye

Alberta Dark Horse \$6.00 \$8.50

Collingwood Rye \$6.00 \$8.50

Spice Box \$6.00 \$8.50

Crown Royal \$5.75 \$8.75

Gibson's Finest \$5.50 \$8.50

Forty Creek \$5.75 \$8.75

Crown Royal Vanilla \$5.75 \$8.75

Crown Royal Apple \$5.75 \$8.75

Bourbon

Basil Haydens \$7.75 \$13.50

Buffalo Trace \$6.50 \$9.50

Bulleit Bounbon \$6.00 \$8.50

Maker's Mark \$6.75 \$10.50

Jack Honey \$5.50 \$8.50

Jack Daniel's \$5.75 \$8.50

Jim Beam \$5.50 \$8.25

Irish Whiskey

Bushmills Triple \$6.50 \$9.50

Jameson \$6.50 \$9.50

Welsh Whiskey

Penderyn \$16.00 \$27.00