

# MENU

## APPETIZER

### Truffle Parmesan Fries (V) \$ 14

Truffle & Parmesan

### Yam Waffle Fries (V)(GF) \$ 12

Served with Chile-Lime Chipotle

### Tater Tots (V)(GF) \$ 12

### 1 lb Crispy Chicken Wings (GF) \$ 21

BBQ/ Buffalo/ Salt & Pepper/ Honey Garlic,  
Celery sticks and carrots  
Dill Pickle Ranch Dipping

### Chicken Tenders \$ 17

6 Pieces served with Tater Tots & Sweet Chilli

### Calamari \$ 19

Tajin-spiced Calamari with Chile-Lime  
Chipotle Sauce

### Crispy Pork & Vegetable \$ 12

#### Wontons 14 pcs

Served with Sweet Chilli

### Chicken Spring Rolls 6pcs \$ 12

Served with Sweet Chilli  
Vegetarian Option Available

## SALADS

- + Crispy Chicken \$8
- + Grilled Chicken \$7
- + Wild Salmon \$15

### Classic Caesar Salad \$ 19

Crisp Romaine, Caesar Dressing, Parmesan,  
Bacon, Croutons, and Lemon.

### Beet Salad (V) \$ 23

Roasted Beets, Creamy Goat Cheese,  
Raspberry Vinaigrette & Balsamic Glaze .

## BURGERS

All Burgers are served with Fries.

SUB: Caesar Salad + \$4

Truffle Fries +\$2 Tater Tots +\$3 Yum Fries + \$3  
Gluten Free Bun +\$2

### Furry Creek Burger \$ 24

7oz Angus beef, Aged Cheddar, Crispy  
Bacon, Caramelized Onions, Lettuce,  
Tomato, Pickle, Garlic Aioli, BBQ sauce,  
on a Toasted Sesame Brioche Bun

### Crispy Chicken Burger \$ 21

Lettuce, Tomato, Pickle, Coleslaw,  
Garlic Aioli on a Toasted Sesame Bun

### Garden Veggie Burger(V) \$ 20

Bean and Soy based Vegetable patty, Aged  
Cheddar, Lettuce, Tomato, Pickle,  
Chile-Lime Chipotle on a Toasted Sesame Bun

### Beer-Battered Fish & Fries \$ 27

8.5 oz Golden-Battered Cod, Dill Pickle Rance,  
Chile-Lime Chipotle Sauce, Fries, and Coleslaw.

## DESSERTS

### Cheesecake \$ 8

A trio of cheesecake balls: Black Tie chocolate,  
classic Original, and tangy Raspberry.

### Vanilla Gelato \$ 8

Silky vanilla gelato with golden caramel sauce.

### Raspberry Sorbet (V) \$ 7

Dairy-free sorbet with the natural sweetness  
of ripe raspberries.

*\*\* Please inform your server of any allergies or dietary restrictions.*

*\*\* Gluten-sensitive items are prepared in a shared kitchen.*

## SEA TO SKY

# Drinks

## ON TAP 16OZ/PITCHER

<b>ROAD TRIP LAGER</b>	\$8.99/29
Red Truck Brewing Vancouver, B.C. ABV 5.0% IBU 16	
<b>EASTERN PROMISES CZECH PILSNER</b>	\$8.99/29
Russell Brewing, Surry, B.C. ABV 5.0% IBU 35	
<b>SKY PILOT PALE ALE</b>	\$8.99/29
Howe Sound Brewing, Squamish B.C. ABV 5.0% IBU 20	
<b>Hazy Daze Hazy IPA</b>	\$9.5/32
Howe Sound Brewing, Squamish B.C. ABV 6.0% IBU 20	

## BOTTLES & CANS

<b>CORONA</b>	\$9
330ml/ABV 4.6%/IBU 16	
<b>GUINNESS STOUT</b>	\$11
500ml/ABV 4.2%/IBU 50	
<b>DINOSAUR</b>	\$8
355ml/ABV 4	
<b>OLE</b>	\$11
Margarita & Paloma 355ml/ABV 5.2%	
<b>SANDBAGGER</b>	\$11
Transfusion & Lemon Lime Hard Seltzer 355ml/ABV 5%	

## COCKTAILS

<b>CLASSIC LIME MARGARITA</b>	\$14
2oz/tequila/triple sec/lime juice/ simple syrup	
<b>MOSCOW MULE</b>	\$14
2oz/vodka/lemon juice/ginger beer	
<b>APEROL SPRITZ</b>	\$14
2oz/aperol/prosecco/soda/orange slice	
<b>FURRY CREEK CEASAR</b>	\$14
2oz/vodka/furry creek Caesar mix	
<b>MIMOSA</b>	\$11
5oz prosecco/orange juice	
<b>PICK ME UP</b>	\$12
4oz espresso/Bailys	

## WHITE 6OZ/BTL

<b>GROW WILD BLEND</b>	\$12/\$39
B.C.	
<b>PELLER ESTATES CHARDONNAY</b>	\$12/\$39
B.C.	
<b>RED ROOSTER PINOT GRIS</b>	\$12/\$39
B.C.	
<b>CEDAR CREEK RIESLING</b>	\$59
B.C.	
<b>MATUA SAVIGNON BLANC</b>	\$49
B.C.	

## RED 6OZ/BTL

<b>PELLER ESTATES CAB MERLOT</b>	\$12/\$39
B.C.	
<b>CEDAR CREEK PINOT NOIR</b>	\$59
B.C.	
<b>LIBERTY SCHOOL CAB SAUV</b>	\$49
CA	

## 6OZ/BTL

<b>BOLLA PROSECCO</b>	\$13/\$49
Italy	
<b>FORT BERENS ROSE</b>	\$13/\$49
Lillooet B.C.	

## NON-ALCOHOLIC

<b>FOUNTAIN DRINKS</b>	\$5
Coke/Diet Coke/gingerale/sprite Cranberry juice/lemonade	
<b>JUICE</b>	\$6
Orange/apple/pineapple	
<b>Shirley Temple</b>	\$6.5
Orange Juice, sprite, grenadine syrup	
<b>FENTIMANS GINGERBEER</b>	\$7
275ml	