

MENU

APPETIZER

Parmesan Fries (V) \$ 9


Chicken Wings \$ 19
8 Wings BBQ/ Buffalo/ Salt & Pepper/ Teriyaki Ranch Dip

Chicken Tenders \$ 14
4 Chicken Tenders with Fries Served Sweet Chilli

Tempura \$ 15
4 Pieces Shrimps + 4 pieces Veggie Served with Chile-Lime Chipotle Sauce

Wagyu Beef Gyoza \$ 14
6 Wagyu Beef and Vegetable Dumplings with Ponzu Sauce

Mini Veg Spring Rolls (V) \$ 12
6 Spring Rolls Served with Sweet Chilli

 **Gochujang Chicken Karaage** \$ 15
8 Pieces Chicken Leg Karaage Served with Korean Go Chu Jang Sauce and Asian Slaw

Beef/Chicken/Shrimp Taco \$ 15
2 Tacos served on soft tortillas with Choice of Seasoned Beef or Fried Chicken or fried Shrimp, Topped with Fresh Slaw, Pickled Onion and Cheese Sauce

SALADS

Classic Caesar Salad \$ 19
Crisp Romaine, Caesar Dressing, Parmesan, Bacon bites, Croutons, and Lemon.

Beet Salad (GF,V) \$ 19
Beets, Creamy Goat Cheese, Arugula, Nuts Balsamic Glaze & Raspberry Vinaigrette.

MAIN

All Burgers, Beef Dip and Sandwiches are served with Fries.

SUB: Salad + \$2. Gluten Free Bun +\$2. Yam Fries + \$2

Furry Creek Burger \$ 24

Double Smash Beef Patties, Cheddar, Onions, Lettuce, Tomato, Pickles, Garlic Aioli, on a Toasted Sesame Brioche Bun
Add 2 Bacon +\$2

Beef Dip \$ 24

Slow Roasted Beef Brisket on A Toasted Ciabatta Bun with Garlic Aioli, served with Au Jus for Dipping

Asian Rice Bowl \$ 24

Beef/  Chicken/Sweet & Sour Pork

Choice of Stir-Fried Beef or Korean Gochujang sauce Chicken Leg Karaage or Sweet and Sour Pork, served over Rice with Vegetables.

Crispy Chicken Burger \$ 21

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

Club House Sandwich \$ 19

Turkey, Bacon, Lettuce, Tomato Mayo on a Toasted Bun

Chipotle Veggie Burger(V) \$ 20

Chipotle Black Bean Patty, Cheddar, Lettuce, Tomato, Pickle, Garlic Aioli on a Toasted Sesame Bun

DESSERTS (V)

Crisp Apple Melt Away \$ 9

Wedged Apples within a Coconut Cinnamon Streusel. Topped with Caramel Sauce

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

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

Drinks

ON TAP 16OZ/PITCHER

ROAD TRIP LAGER Red Truck Brewing Vancouver, B.C.	\$9.99/32
EASTERN PROMISES PILSNER Russell Brewing, Surry, B.C.	\$9.99/32
CHASE MY TAIL PALE ALE Yellow Dog, Port Moody, B.C.	\$9.99/32
FLAGSHIP IPA Steamworks, Vancouver, B.C.	\$9.99/32

BOTTLES & CANS

ASAHI SUPER DRY アサヒビール 500ml/ABV 5%	\$11
CORONA 330ml/ABV 4.6%	\$9
GUINNESS STOUT 500ml/ABV 4.2%	\$11
OLE MARGARITA 355ml/ABV 5.2%	\$9
SANDBAGGER Transfusion - Grape 355ml/ABV 5%	\$9
NO BOATS CIDER 473ml/ABV 5%	\$11

COCKTAILS

CLASSIC LIME MARGARITA 2oz/Tequila/Triple Sec/Lime Juice/ Simple Syrup	\$15
MOSCOW MULE 2oz/Vodka/Lime Juice/Ginger Beer	\$15
APEROL SPRITZ 2oz/Aperol/Prosecco/Soda/Orange Slice	\$15
FURRY CREEK CEASAR 2oz/Vodka/Furry Creek Caesar Mix	\$15
MIMOSA 5oz Prosecco/Orange juice	\$13
PICK ME UP 4oz Espresso Martini/Bailys	\$13

WHITE

6OZ/BTL

MORAINÉ PINOT GRIS B.C.	\$16/\$44
MATUA SAVIGNON BLANC New Zealand	\$16/\$44
CEDAR CREEK RIESLING B.C.	\$59

RED

6OZ/BTL

ORSO BRUNO ZINFANDEL Italy / Old Vine	\$15/\$44
AMIGO PERRO PINOT NOIR Chile	\$15/\$44
ALAMOS MALBEC Argentina	\$15/\$44
LIBERTY SCHOOL CAB SAUV California	\$49

BUBBLES

6OZ/BTL

VILLA TERESA PROSECCO Italy / Organic/Off-Sweet	\$13/\$45
BOLLA PROSECCO Italy / Dry	\$45
LA MARCA PROSECCO Italy / Dry	\$49

NON-ALCOHOLIC

COLD BREW COFFEE	\$6
COFFEE/HOT CHOCOLATE/TEA Orange Pekoe/Earl Grey/English Breakfast/Chai Green/Peppermint/Chamomile	\$5
FOUNTAIN DRINKS Coke/Diet Coke/Gingerale/Sprite Cranberry Juice/Lemonade/Iced Tea	\$5
JUICE Orange/Apple/Pineapple	\$6
SHIRLEY TEMPLE Orange Juice, Sprite, Grenadine Syrup	\$7
FEVERTREE GINGERBEER 275ml	\$7
KOMBUCHA 355ml / Organic	\$8