## JRAUCHT BEER <br> CORE BRANDS

PROSPECTORS PILSNER - ABV 5\% | IBU 12
A COOL, SLOW FERMENTATION ALLOWS THE NOBLE HOPS TO SHINE, BUT NOT OVERPOWER THE PILSNER MALT AROMA. A TOUCH OF MALTED RYE ADDS AN EVER-SO-SLIGHT SPICINESS TO THE DRY FINISH OF THIS FULL-BODIED BEER.

MUCHO OROLAGER - ABV 5.2\% | IBU 15
BREWED IN THE CALIFORNIA COMMON STYLE, WITH PILSNER $\mathcal{E}$ BRITISH PALE MALTS LENDING A SLIGHTLY SWEET FINISH.

ROADHOUSE BLONDE ALE - ABV $4.5 \%$ | IBU 20
DELICIOUS, THIRST-QUENCHING \& PERFECT FOR DRINKING. CRISP \& BREADY WITH SUBTLE AROMAS OF TROPICAL FRUIT \& HONEYDEW MELON.

SLUICE JUICE PALEALE - ABV $5 \%$ | IBU 8
A HAZY, GOLDEN, JUICE BOMB THAT IS TEEMING WITH AROMAS OF APRICOT, PEACH \& TANGERINE.

BIG STRIKEIPA - ABV 5.5\% | IBU 40
LIGHT GOLD BODY WITH STRONG CITRUS AROMAS MET WITH HINTS OF CANDIED PINEAPPLE, ALL IN A RESINOUS CEDAR FOREST.

18 KARAT AMBER ALE - ABV $5 \%$ | IBU 33 THE NORTHWEST HOPS YIELD ABUNDANT CITRUS AROMAS \& FLAVOURS, WITH A SLIGHT EARTHINESS. THIS CRISP ALE HAS A MEDIUM DRY FINISH, HELPING TO SHOWCASE THE HOP CONTRIBUTIONS.

WANDERING CAMELIPA - ABV 6.5\%|IBU 48
POUR GOLD FOR YOUR NEXT SIGHTING, OUR UNFILTERED IPA BOASTS TROPICAL NOTES, AN OASIS IN THE UNEXPECTED.


## ROTATING \& SEASONAL

ASK YOUR SERVER WHAT WE CURRENTLY HAVE ON TAP!
GOLD TRAIL PALE ALE - ABV 3.7\%|IBU 25 HOP FORWARD, BUT WITHOUT LINGERING BITTERNESS, THE GOLD TRAIL IS A REFRESHING PALE ALE WITH NOTES OF CITRUS FRUIT $\mathcal{E}$ SPICY FOREST.

HOUND OF BARKERVILLE - ABV 5.3\% | IBU 17 RICH \& SMOOTH, WITH SLIGHT HINTS OF ROASTED BARLEY. EUROPEAN-STYLE MALTS LEND A SWEETNESS \& AROMA, REMINISCENT OF WILDFLOWER HONEY.

CLAIM JUMPER KETTLESOUR - ABV 3.7\%|IBU 32 OUR SPECIAL SEASONAL SUMMER SOUR!

PAINLESS JONES SCHWARZBIER - ABV 5\% | IBU 22
LOSE YOURSELF IN ITS DARK BREADLIKE MALTS, SMOKINESS \& VELVETY CHARACTER.

52 FOOT STOUT - ABV $7 \%$ | IBU 70
CHOCOLATE MALT \& ROASTED BARLEY YIELD RICH FLAVOURS \& SMOKY AROMAS OF COFFEE \& DARK CHOCOLATE.

HIGH STAKES IMPERIALIPA - ABV $8 \%$ | IBU 80 HINTS OF SOFT PINEAPPLE, STONE FRUIT, RIPE GRAPEFRUIT \& STICKY PINE FOREST BALANCED WITH A SUBTLE MALT BASE.

## DRINK MENU <br> BC CRAFT CIDER

## ON TAP / CANS / BOTTLES

ASK YOUR SERVER ABOUT OUR CURRENT ROTATING CIDERS

## WINE

HOUSE RED - MERLOT HOUSE WHITE - PINOT GRIGIO / SAUVIGNON BLANC 50Z / 100Z | \$7 / \$11

NORTHERN LIGHTS ESTATE WINERY
ASK YOUR SERVER ABOUT OUR SELECTION 50Z / 100Z / BOTTLE | \$9 / \$13 / \$30

## REFRESHERS

EARLGREYTEA \| $\mathbf{2}$
MOONSHINE COFFEE - FRENCH PRESS
HALF POT / FULL POT | \$3 / \$5
BUBLY SPARKLING WATER|\$3
LIME / CHERRY
LEMONADE | $\$ 3$
SAN PELLEGRINO | \$3
LEMON / POMEGRANATE
BOYLANS SODA | \$4
ROOT BEER / CANE COLA / GINGER-ALE

## NON-ALCOHOLIC

STREET LEGAL|\$5
PILSNER / IPA <.05\%
EDNA'S COCKTAIL|\$5
MOJITO / MULE / COLLINS / PALOMA 0\%

## DRAUGHT BEER

TASTING FLIGHT \| $\$ 9.25$
12 OZ SLEEVE \| $\$ 5.50$
$160 Z$ GLASS | $\$ 6.50$ 20 OZ PINT | $\$ 7.50$
60 OZ PITCHER | $\$ 19.50$
320Z HOWLER FILL \| $\$ 9.25$
$640 Z$ GROWLER FILL | $\$ 13.25$
OFF-SALES AVAILABLE

# LOUNGE MENI SMALL BITES 

BAG OF POPCORN | \$4

+ SEASONING | 25
CARIBOO COUNTRY PEPPERONI STICKS | \$6
+ HOUSEMADE BEER MUSTARD
QUESNEL BAKERY SOFT PRETZEL|\$6
+ HOUSEMADE BEER MUSTARD
SOFT TACOS | $\$ 5$ EACH
SOFT TACO SHELL, TACO BEEF, LETTUCE, TOMATOES, ONIONS, JALAPENOS, \& CHEESE, TOPPED WITH AVOCADO CREME SAUCE

SPINACH 8 ARTICHOKE DIP | \$12
SPINACH DIP SERVED WITH TOASTED NAAN BREAD \& TORTILLA CHIPS

## BIG BITES

SNACK PLATTER|\$14
SOFT PRETZEL, CARIBOO COUNTRY FARMER SAUSAGE, DRIED APRICOTS, PISTACHIOS, PICKLED ASPARAGUS \& HOUSEMADE BEER MUSTARD

LONG TABLE GRILLED CHEESE \| $\mathbf{1 7}$
TOASTED FOCACCIA WITH PICKLED ONIONS \& CHEESE,
WITH A SIDE OF HARDBITE CHIPS \& SLICED PICKLES
*SUB CHIPS FOR VEGGIES \& DIP
LONG TABLE MEDITERRANEAN PLATTER | $\$ 21$
TOASTED NAAN BREAD, TWO SEASONAL HUMMUS',
OLIVES, DATES \& VEGGIES
HALF PLATTER | $\$ 10$
PROSCIUTTO PLATTER \| $\mathbf{\$ 2 0}$
PROSCIUTTO, CREAM CHEESE, HIXON FALLS HERB CRACKERS, PICKLED JALAPENOS \& HOUSEMADE BEER JELLY

SALMON PLATTER|\$21
LOCAL-SMOKED SALMON, CREAM CHEESE, HIXON FALLS ORIGINAL CRACKERS, PICKLED ONIONS \& CAPERS

LOADED NACHOS |\$20
TORTILLA CHIPS, TACO BEEF, TOMATOES, ONIONS, JALAPENOS, TOPPED WITH CHEESE, WITH A SIDE OF SALSA \& SOUR CREAM

## RED TOMATO PIES

10" PIZZA | \$20
MEAT
PEPPERONI, CAPOCOLLO, \& MOZZARELLA
VEGETARIAN
SUN-DRIED TOMATOES, MUSHROOMS, SPINACH \& MOZZARELLA
THREECHEESE
PARMESAN, MOZZARELLA \& RICOTTA
BBQ PULLED PORK
BBQ SAUCE BASE, PULLED PORK \& BACON

## DESSERTS \& TREATS

SUNDAE CUPS | \$2
CHOCOLATE / VANILLA / STRAWBERRY / BUTTERSCOTCH
ICECREAM SANDWICHES|\$2
ASK YOUR SERVER ABOUT OTHER SEASONAL DESSERTS

