



THE BLACK SQUIRREL

RESTAURANT & PUB

WE'RE NUTS ABOUT FOOD.™

On Tap



Rotating Taps!

We support a variety of local brewers. Please ask your server about our current selection.

16oz Pint \$5.74 Pitcher \$18

Domestic Bottles \$5.87

Alexander Keiths, Budweiser, Coors Light, Kokanee, Sleeman Honey Brown, Okanagan Springs Porter, Russel Lager, Fernie Session IPA, Red Truck IPA
White Rabbit – Lemon Raz Radler - \$7.61

Import Bottles \$6.52

Corona, Stella, Mirror Pond Pale Ale, Guinness

Ciders and Coolers

Somersby \$7.61 - Apple, pear, blackberry
Palm Bay \$4.78 - Pineapple/Orange
Hey Y'all \$6.09 - Iced Tea, Peach
Jose Margarita - \$6.09
Strongbow - \$7.61



Join us for
Happy Hour!
3-6pm daily



Classic Cocktails

Classic Caesar \$7.75 | \$9.75

Mojito \$6.74 | \$8.48

Bacardi White, lime juice, mint, soda

Margarita \$7.17 | \$8.48

Jose Cuervo, triple sec, lime juice, salt rim

Paloma \$6.74 | \$8.48

Tequila, pink grapefruit juice, simple syrup, soda

Whiskey Sour (2oz) \$8.48

Bulleit bourbon, lemon juice, simple syrup, orange wheel

Moscow Mule \$7.17 | \$8.48

Vodka, ginger beer, lime

Dark & Stormy \$7.17 | \$8.48

Dark rum, ginger beer, lime

Old Fashioned (2oz) \$8.48

Bulleit bourbon, bitters, simple syrup, orange wheel

Negroni (2oz) \$8.48

Sweet vermouth, gin, Campari, orange peel

Wine

Freudian Sip- Blend

9 | 24 | 34

Naramata, BC

Fort Berens - Pinot Gris

10 | 24 | 34

Lillooet, BC

Mission Hill 5 - Chardonnay

9 | 24 | 34

Okanagan, BC

Oyster Bay - Sauvignon Blanc

11 | 27 | 42

Marlborough, New Zealand

Lindemans - Pinot Grigio

8 | 19 | 26

South Eastern Australia

Evolve - Rosé

9 | 24 | 34

Okanagan, BC

Freud's Ego – Blend

10 | 26 | 38

Naramata, BC

Fort Berens - Meritage

11 | 29 | 42

Lillooet, BC

Harper's Trail - Pinot Noir

10 | 26 | 38

Kamloops, BC

Condor Peak - Malbec

10 | 26 | 38

Argentina

Wolftrap - Blend

29

South Africa

J'Lohr – Cabernet Sauvignon

25 | 46

Paso Robles, California

(375ml | 750ml

btl)

Squirrel Cocktails

Black Squirrel Caesar \$8.70 | \$10.43

A classic Caesar with a squirrely kick! Lemon vodka, squirrel spic rim, horseradish, and a pepperoni bite garnish

Kentucky Lemonade \$7.17 | \$8.48

Bulleit bourbon, lemon juice, mint, simple syrup, ginger ale

Squirrel Rootbeer \$7.17 | \$8.48

Spice Box Whiskey, Amaretto and pepsi

Bogey \$7.17 | \$8.48

Beefeater gin, grapefruit San Pellegrino, splash of soda



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Appetizers

Calamari	\$13.95
<i>-Tossed in shallots with fresh herbs and garlic, served with sriracha lime mayo and tzatziki dip</i>	
Spinach and Artichoke Dip	\$12.95
<i>- With tortilla chips and pita bread</i>	
Coconut Curry Prawns	\$13.95
<i>-With a mango chutney dip and pita bread</i>	
Deep Fried Pickles	\$9.95
<i>-Crispy, seasoned pickles served with ranch dressing</i>	
Pork Riblets	\$9.95
<i>-Tossed in coarse salt and pepper served with a honey mustard dipping sauce</i>	
Wings	\$14.95
<i>-Sriracha lime, salt & pepper, buffalo hot, BBQ, honey garlic, or Thai chili served with ranch and veggies</i>	
Nachos	\$16.95
<i>-Olives, tomato, green onion, jalapeno, banana pepper, mozzarella, cheddar, with salsa verde and sour cream</i>	
*Add pulled chicken \$2.50	

Tacos

Fish Tacos (2)	\$16.95
<i>-Lightly seasoned Cod, avocado, cilantro lime mayo, mixed greens, fresh fruit salsa with a house made slaw</i>	
*Upgrade to halibut	\$20.95
Panko Crusted Avocado Tacos (2)	\$14.95
<i>-Lightly seasoned crispy avocado, cilantro lime mayo, mixed greens, fresh fruit salsa with a house made slaw</i>	
Pulled Chicken Tacos (2)	\$15.95
<i>-Pulled chicken, avocado, lime mayo, mixed greens, and authentic Mexican hot sauce with a house made slaw</i>	

Soups & Salads

Beet Salad	\$13.95
<i>-Roasted beets, candied pecans, goat cheese, onion crisps and mixed greens with a poached pear dressing</i>	
Caesar Salad	\$9.95
<i>-House made dressing, roasted garlic, bacon bits, egg and croutons</i>	
Greek Salad	\$13.95
<i>-Crisp romaine, roasted red peppers, cucumber, onion, olives, tomato, feta cheese, red wine vinaigrette, with tzatziki and pita bread</i>	
*Add prawns or chicken to any salad	\$5.95
New England clam chowder	\$10.95

Sides

Fries	\$4.95
Poutine	\$8.95
Onion Rings or Yam Fries	\$6.95
<i>(Sriracha mayo dipping sauce)</i>	
Add Gravy	\$2.95

Sandwiches & More

Turkey Clubhouse**	\$16.95
<i>-Roasted free range turkey breast with lettuce, tomato, bacon, and mayo, served on your choice of white or whole wheat bread</i>	
Beef Dip	\$16.95
<i>-Thinly sliced roast beef on Ciabatta bread with garlic butter, mozzarella, and au jus</i>	
Donair (Beef & Lamb Gyro)	\$15.95
<i>-Feta cheese, cucumber, onion, olives, tomato, peppers, house made slaw and tzatziki</i>	
Mexican Pulled Chicken Sandwich**	\$14.95
<i>-Cilantro lime mayo, authentic Mexican hot sauce, shredded lettuce and avocado served on brioche bun</i>	
BLT**	\$12.95
<i>-Choice of white or whole wheat bread</i>	
Reuben**	\$15.95
<i>-Pastrami, sauerkraut, Dijon mustard, Swiss cheese and house made Thousand Island dressing served on rye bread</i>	
Buffalo Chicken Caesar Wrap	\$15.95
<i>-Crispy chicken tossed in hot sauce, parmesan and blue cheese, romaine lettuce wrapped in a tortilla</i>	
Veggie Quesadilla	\$13.95
<i>-Olives, tomato, green onion, jalapeno, banana pepper, mozzarella, and cheddar cheese, served with salsa verde and sour cream</i>	
*Add pulled chicken\$2.50	
Chicken Strips	\$13.95
<i>-Lightly seasoned crispy chicken served Thai Chilli sauce</i>	
Fish N' Chips	\$18.95
<i>-Local brewery beer battered Cod, house made coleslaw and tartar sauce</i>	
*Upgrade to halibut	\$24.95
All sandwiches come with choice of fries or greens.	
Substitute yam fries, onions rings or Caesar salad for \$2	
**Gluten free bread\$2.50	

Squirrel Burgers

<i>6oz local Pemberton Beef and Brisket patty, served on a brioche bun with lettuce, tomato, onions and pickle with your choice of fries or green salad.</i>	
Squirrel Burger**	\$14.95
Blue Cheese Burger**	\$15.95
<i>-Topped with blue cheese and Cajun spice</i>	
Aussie Burger**	\$16.95
<i>-Fried egg, grilled pineapple, roasted beets and cheddar</i>	
Grilled Cajun Chicken Burger**	\$15.95
<i>-Tomato bruschetta and pesto aioli</i>	
Black Bean Veggie Burger**	\$15.95
<i>-Pea shoots, avocado and red pepper aioli</i>	
Substitute yam fries, onions rings or Caesar salad \$2.	
Add cheddar, mozzarella, goat cheese, bacon or mushrooms \$2.50	
**Gluten free bread \$2.50	
Our menu features local ingredients from Pemberton Distillery, Two Rivers Meats, and Local Breweries.	