



## HUNGRY

### SNACKS

#### 16-Hour Dry Ribs 1/2lb \$9    1lb \$16

hop salt & pepper, chili lime, Rhine Stone BBQ, sweet ginger soy, honey garlic, heat n' sweet, hot, death row

#### Tacos \$4.50/taco

grilled flour tortilla, napa cabbage, house sauce, pico de gallo  
*choice of lemon pepper cod or cajun chicken*

#### Fresh Baked Pretzels \$11

two fresh baked pretzels, house-made old-school queso dip

### PIZZAS

#### Feature Pizza \$15.50

#### Margherita \$14.50

cherry tomatoes, fresh basil, san marzano tomato sauce, fior di latte

#### Rhine Stone \$15.50

pulled pork, caramelized onions, granny smith apple, cilantro, Rhine Stone BBQ sauce, fior di latte

#### Herbivore \$14.50

grilled veggies, arugula, goat cheese, stout balsamic reduction, parmesan, pesto, fior di latte

#### Thirsty Bird \$15.50

drunk'n chicken, double smoked bacon, caramelized onions, fresh basil, roasted garlic crema, fior di latte

#### Carnivore \$15.50

prosciutto, pulled pork, double smoked bacon, roasted red pepper, fresh basil, san marzano tomato sauce, roasted garlic crema, fior di latte

### SHAREABLES

#### Korean Fried Cauliflower \$8.25

coconut crust, heat n' sweet, cilantro, lime, green onion, sesame seeds

#### Chicken Wings 1lb \$14.50    2lb \$26.50

hop salt & pepper, chili lime, Rhine Stone BBQ, sweet ginger soy, honey garlic, heat n' sweet, hot, death row

#### Nacho Average Nachos \$15.50

corn tortillas, house-made old-school queso, onions, black beans, jalapenos, roasted corn, tomatillo salsa  
+ chicken, beef or pulled pork **\$3.50**  
+ extra cheese **\$2**

*served with fresh cut fries.*

#### THE REST sub green salad or soup \$2, poutine \$3

#### Feature Sandwich \$15.50

#### Bacon Cheese Burger \$15.50

5.5oz patty, smoked provolone, double smoked bacon, lettuce, pickled red onion, dill pickle, hickory sticks, house sauce, brioche bun

#### Drunk'n Chicken Burger \$15.50

grilled chicken breast, Thirsty Beaver marinade, double smoked bacon, havarti, roasted red pepper, lettuce, pickled red onion, house sauce, brioche bun

#### Goey Grilled Cheese \$12.50

havarti, gouda, smoked provolone, caramelized onions, roasted red peppers, cranberry sourdough

#### Fish & Chips 1 piece \$13.50    2 piece \$18

beer battered pacific cod, coleslaw

#### Arugula & Poached Pear Salad \$13

Rock Creek apple cider poached pear, goat cheese, candied almonds, cherry tomatoes, granny smith apple, maple balsamic



## THIRSTY

### BEER

18oz \$7 | Jugs \$20

Kelowna Pilsner	4.8%	15 IBU
Grasshopper Kristallweizen	5%	18 IBU
Belly Flop Apricot Grisette	3.9%	18 IBU
Traditional Brown Ale	5%	18 IBU
Dry Irish Stout	4%	18 IBU
Honey Brown Lager	5%	16 IBU
Thirsty Beaver Amber Ale	5%	20 IBU
Midnight Rhapsody	5.5%	25 IBU
Pilsner 'Czech Style'	4.9%	28 IBU
Cutthroat Westcoast Ale	5%	36 IBU
Hophead IPA	5.6%	64 IBU
Citradelic IPA	6%	67 IBU
Rock Creek Dry Apple Cider	5.5%	
Rock Creek Dry Peach Cider	5.5%	

### FLIGHTS

Any 4 of the above - 5oz each \$9

### WINE

House White Wine	6oz \$7	9oz \$10
House Red Wine	6oz \$8	9oz \$11

## HAPPY HOUR

3PM - 6PM DAILY

Draft Beer & Cider \$5 (18oz)

House Wine \$6 (6oz)

Snacks \$5

- 16 hour dry ribs
- tacos
- fresh baked pretzel

### NON-ALCOHOLIC DRINKS

Dickie's Ginger Beer	\$4.95
Nineteen02 Kombucha	\$4.95
Erdinger Alkohol Frei (500ml)	\$5.95
Coke, Coke Zero, Sprite, Ginger Ale, Lemonade, Root Beer	\$2.95

### HOURS

SUNDAY 12PM - 10PM  
 MON-WED 11AM - 10PM  
 THU-FRI 11AM - LATE  
 SAT 12PM - LATE