

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

\$4.50/taco grilled flour tortilla, napa cabbage, house sauce, pico de gallo choice of lemon pepper cod or cajun chicken

\$11 Fresh Baked Pretzels two fresh baked pretzels, house-made old-school queso dip

PIZZAS

Feature Pizza \$15.50 \$14.50 Margherita 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 \$15.50 Thirsty Bird drunk'n chicken, double smoked bacon, caramelized onions, fresh basil, roasted

Carnivore 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

\$15.50 Nacho Average Nachos 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

\$15.50 Bacon Cheese Burger

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

\$15.50 Drunk'n Chicken Burger

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

\$12.50 Gooey Grilled Cheese

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

\$15.50

garlic crema, fior di latte

THIRSTY

BEER

	18oz \$7 Jugs \$20		
(Kelowna Pilsner	4.8%	15 IBU
0	Grasshopper Kristallweizen	5%	18 IBU
0	Traditional Brown Ale	5%	18 IBU
0	Dry Irish Stout	4%	18 IBU
0	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

White Wine	6oz \$8	9oz \$11	btl \$30
Red Wine	607 \$9	907 \$12	h+l \$32

HAPPY HOUR

3PM - 6PM DAILY

Draft Beer & Cider \$5 (18oz)

House Wine \$2 off (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



BRUNCH MENU

MORNING EATS

Traditional Breaky \$12.95

2 eggs any style, bacon or fennel sausage, potato hash, marble rye toast

Chicken & Waffles \$14.95

fresh Belgian waffle, fried chicken breast, fresh fruit

3 Egg Frittatas (choice of) \$13.95

- bacon, sausage & caramelized onions
- truffle mushroom, arugula & goat cheese

Banana Bread French Toast \$13.95

2 slices of french toast, whipped mascarpone, caramelized apples & bananas

Eggs Benedict (choice of) \$13.95

all benedict's are served with two poached eggs, house made hollandaise & a toasted English muffin

- smoked salmon & capers
- montreal smoked meat & provolone
- mushroom & goat cheese

Do You Dare Burger \$16.95

6oz beef patty, house-made old-school queso, sunny side egg, onion rings, lettuce, tomato, pickles, house sauce, brioche bun

AFTERNOON TREATS

burgers & sandwiches are served with fresh cut fries sub green salad or soup \$2, poutine \$3

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

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

Chicken Wings 11b \$14.50

\$13

\$15.50

\$15.50

\$12.50

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

Arugula Salad

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

Bacon Cheese Burger

6oz beef patty, smoked provolone, double smoked bacon, lettuce, pickled red onion, dill pickle, hickory sticks, house sauce, brioche bun

Drunk'n Chicken Burger

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

Gooey Grilled Cheese

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