

HUNGRY

SNACKS

16-Hour Dry Ribs

1/2lb. \$11 1lb. \$20

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

Tacos

\$7

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

Fresh Baked Pretzels

\$13

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

PIZZAS

Margherita

\$14.50

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

Thirsty Bird

\$16

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

Herbivore

\$15

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

Spicy Hawaiian

\$16

grilled pineapple, spicy capicola, san marzano tomato sauce, fior di latte

Carnivore

\$18

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

SHAREABLES

Poutine

\$9

+ pulled pork or bacon \$2

Korean Fried Cauliflower

\$11

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

Chicken Wings

1lb. \$15 2lb. \$27

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

Nacho'Average Nachos

\$17

 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. GF bun \$1

THE REST

sub green salad or soup \$2, poutine \$3

Feature Sandwich

\$17

Bacon Cheese Burger

\$17

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

Drunk'n Chicken Burger

\$17

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

Goey Grilled Cheese

\$13

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

Fish & Chips

1 piece \$15 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

	Grapefruit Radler	2.5%	7 IBU
	Kelowna Pilsner	4.8%	15 IBU
	Honey Brown Lager	5%	16 IBU
	Craft Lager	4.8%	16 IBU
	Grasshopper Wheat Ale	5%	18 IBU
	Traditional Brown Ale	5%	18 IBU
	Steelcut Oatmeal Stout	4%	18 IBU
	Warthog Mild Ale	4%	19 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
	Citradelic IPA	6%	67 IBU

FLIGHTS

Any 4 of the above - 5oz each \$10

CIDER & SUCH

	Rock Creek Dry Apple Cider	\$7
	Rock Creek Dry Peach Cider	\$7
	Rock Creek Dry Pear Cider	\$6.25
	Rock Creek Dry Strawberry & Rhubarb Cider	\$6.25
	Rock Creek Dry Rosé	\$6.50
	Cottage Springs Vodka Soda	\$6.25

HAPPY HOUR

3PM - 6PM DAILY

Draft Beer & Cider \$5 (18oz)

House Wine \$2 off (6oz)

Snacks \$6

- 16 hour dry ribs
- two 3-inch tacos
- one fresh baked pretzel

NON - ALCOHOLIC DRINKS

Dickie's Ginger Beer	\$4.95
Nineteen02 Kombucha	\$4.95
Erdinger Alkohol Frei (500ml)	\$5.95
Adam's Craft Energy	\$4.95
Adam's Cola, Diet Cola, LemonLime, GingerAle, Lemonade, Tonic, Soda, Rootbeer, OrangeCream	\$2.95

WINE

White Wine	6oz \$9	9oz \$12	1L \$38
Red Wine	6oz \$10	9oz \$13	1L \$42