

BEAR BIERHAUS

FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

Curated Selection, Served with Grated Horseradish, Lemon, Schofferhofer Mignonette, House Hot Sauce



BUTTERMILK-FRIED CHICKEN WINGS

\$22 / GF

Choice of Sauces, S&P, Buffalo, Chili Shallot
Honey, Sesame Ginger, Korean
Served With: Crudite and Buttermilk Ranch

BUFFALO CHICKEN POUTINE

\$18

Cheese Curds, Braised Chicken Thigh,
Hot Sauce, Peas, Gravy

MAQ BURGER

\$21 / 

House Ground AAA Chuck, Smoked Gouda, Beer
Braised Onions, Pickled Jalapeno, Arugula, Tomato,
Tarragon Aioli

- Served with Hand-Cut Fries or Salad

CHICKEN SCHNITZEL SANDWICH

\$22 / 

Chicken Breast, Preserved Lemon and Brown Butter
Aioli, Red Onion Jam, Swiss Cheese, Tomato Arugula

- Served with Hand-Cut Fries or Salad

SEARED RARE ALBACORE TUNA ROLL

\$30

Sesame Crust, Lettuce, Cucumber, Tomato, Green
Goddess, Sesame Glaze, Spicy Mayo, Sweet Potat
Straw, Brioche Roll

- Served with Hand-Cut Fries or Salad

Espresso White Chocolate Creme Brulee

\$13/ GF

Tripple Chocolate Biscotti

Triple Chocolate Doughnut

\$12

Milk Chocolate Cremeux, Dark Chocolate Pastry, Bourbon Salted Caramel, White Chocolate Powder

Basque Cheesecake

\$14

Blueberry Preserve, Creme Fraiche Ganache



Can Be Made / Vegan / Vegetarian



Consuming Raw or Undercooked Shellfish Increases Your Risk of Contracting A Foodborn Illness

Groups of Eight or More may Be Subject To An Auto Gratuity Of 18%

BEAR BIERHAUS

FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

Curated Selection, Served with Grated Horseradish, Lemon, Schofferhofer Mignonette, House Hot Sauce

THE MAQ SALAD

Baby Kale & Spring Greens, Roasted Yams,
Cucumber, Cherry Tomato, Avocado, Pumpkin
Seeds, Feta, Whole Grain Mustard Dressing

S / \$16 / GF
L / \$20 / GF

Add Chicken Schnitzel \$9 // Add Grilled Octopus \$14 // Add Falafel 9\$

BURRATA WINTER SALAD

Salt Roasted Beets, Salsa Verde, Frisée Lettuce,
Pistachio, Confit Orange

\$27 / GF

BEEF CARPACCIO

Pepper Crusted Tenderloin, Arugula, Pickled Shallot,
Crispy Caper, Grana Padano, Mustard Dressing

\$28

SEARED PORK BELLY

Crispy Brussel Sprouts, Pickled Vegetable Salad,
Smoked Egg Yolk, Chilli Scallion Broth

\$24 / GF

TRUFFLED POTATO BACON

FLATBREAD

Truffle Garlic Cream, Potato, Bacon Lardons,
Mozzarella, Red Onion, Spicy Honey

\$18

MUSSELS

Lager Cream, Fermented Scallions, Leek, Chili Sofrito,
Grilled Focaccia // Add Hand-Cut Fries \$8

\$24

GRILLED OCTOPUS

Shaved Fennel, Pickled Red Onion, Duck-Confit
Potato, Mole Sauce

\$25 / GF

HALIBUT

Crispy Potato Salad, Manila Clams,
Chorizo, Corn Coulis, Lemon & Herbs

\$46 / GF

STRIPLOIN STEAK

Potato Pave, Roasted Fall Vegetables,
Creamed Kale, Whiskey Shallot jus,
Chimichurri

\$42 / GF

BRAISED SHORT RIB

Pomme Puree, King Oyster Mushroom, Roasted
Carrots, Root Vegetable Chips, Red Wine jus

\$36 / GF

GRILLED PORK COPPA

Roasted Potatoes, Braised Red Cabbage, Confit
Parsnip, Crispy Brussel Sprouts, Butternut Squash
Puree & Whole Grain Mustard jus

\$32 / GF

DUNGENESS CRAB GNOCCHI

Charred Cherry Tomato, Crispy Gremolata, Bisque

\$36

TAGLIATELLE BOLOGNESE

Ragu, Pecorino Romano, Rosemary Cream,
Basil Pesto

\$30

WILD MUSHROOM & DUCK CONFIT PACCHERI

Cavolo Nero, Brown Butter Hazelnuts, Spiced
Duck jus, Pecorino Romano

\$30



Can Be Made / Vegan / Vegetarian



Consuming Raw or Undercooked Shellfish Increases Your Risk of Contracting A Foodborn Illness

Groups of Eight or More may Be Subject To An Auto Gratuity Of 18%

KIDS MENU

KIDS VEGGIES AND DIP

Carrot Sticks, Cucumber, Creamy Ranch Dressing

\$7

KIDS SALAD GF V

Mixed Greens, Cherry Tomato, Cucumber, Ranch Dressing

\$9

CHICKEN FINGERS AND PLUM SAUCE

CHOICE OF FRIES OR VEGGIES AND DIP

\$11



KIDS BURGER

Potato Bun Dressed As They Like

Choice of fries or salad

\$11

PASTA

Buttered or Tomato Sauce

Parmesan Cheese

\$11

MINI DOUGHNUTS

Three Chocolate Fritters

Icing Sugar

\$8

*Taxes Not Included

WINE

BY THE GLASS

red

Cono Sur | Pinot Noir | Chile.....\$ 7.5 /5oz

Red fruit notes with a pleasing hint of candy in both aroma and flavour; extra dry, medium-body, quite lively on the palate. Rounded fruity finish.

Monte Creek | Cab Sauv & Frontenac Noir | BC | Organic.....\$ 10.5 /5oz

Medium Body and Tannin. Brambly fruit & cassis. 9 months in French oak provides structure and depth. A perfect pairing for our famous in-house-made burger.

white

Benvolio | Pinot Grigio | Italy D.O.C......\$ 7.5 /5oz

Notes of Lychee, Rosewater, and Lemon Zest. 100% Pinot Grigio, dry, crisp and full-bodied with refreshing acidity and a clean finish.

Dirty Laundry | Pinot Gris | BC.....\$ 10.5 /5oz

A true Okanagan expression. Showing notes of pear and grapefruit on the nose. Medium-bodied with flavours of green apple and nectarine. Well balanced with beautiful acidity.

rose

Long Shot | Rose | California.....\$ 7.5 /5oz

Raspberry and floral notes mix with aromas of juicy, fresh red fruit that lend to an off-dry yet balanced finish.

Dirty Laundry | Rose | BC.....\$ 10.5 /5oz

Let's Patio! This rose uses only red varietals giving it a beautiful blush in the glass. Complex AND crisp. Notes of Red apples, cranberries, and fresh strawberries give way to balanced acidity. Pairs well with sunshine.

bubbles

La Marca | Prosecco | Italy.....\$ 9/5oz

With just a hint of sweetness, this classic prosecco offers a crisp & fruity palate with splashes of green apple and peach. Bubbly, and the perfect pairing for our raw-shucked oysters.



WINE

BY THE BOTTLE

RED

Wild Goose | Cabernet-Merlot | BC | 2020..... \$67

A robust and full red. This wine expresses notes of black cherry and chocolate. Full tannins with crisp acidity, provide a well-balanced mouth feel. A fantastic pairing with our in-house ground chuck burger.

Magna Terra | Chianti | Italy D.O.C.G | 2021..... \$54

With delightful ruby-red tones in the glass, this silky-smooth and aromatic expression of Tuscany pairs perfectly with our pasta dishes.

Valle de Nabal | Tempranillo | Spain | 2020..... \$71

The aromas of blueberry and wild blackberries lead to firmly rounded tannins on the palate. A lively and structured red that is a natural pairing with any of our grilled dishes.

Burrowing Owl | Cabernet Sauvignon | BC | 2021..... \$93

A deep and powerful wine, with firm structured tannins and complex notes of sage, blackberries, and cherry. We recommend pairing with our Steak Frites.

Blasted Church | Bordeaux Style Blend | BC | 2020..... \$112

“Nectar of the Gods,” pours a deep ruby-red colour in the glass. On the nose; deep notes of chocolate and red berry. This bold wine provides an oaky structure throughout, while coffee and plum linger on the palate.

WHITE

Hillside | Pinot Gris | BC | 2021..... \$57

Brief skin contact provides light colouration. Peach and green apple mix on the palate, with a dry, yet lively and juicy finish. An elegant patio wine, created in the heart of the Okanagan.

**Pair with our freshly shucked local oysters*

Quails Gate | Chardonnay | BC | 2022..... \$62

With Inviting aromas of orange peel, apricot and lemon this wine expresses a medium body with oaky punctuations. This Chardonnay perfectly pairs with our fish entree.

