





THE BEAR BIERHAUS

CHILLED

The MAQ Salad   s - 17 / l - 24
spring greens & baby kale, roasted yams, cucumber, cherry tomatoes, avocado, dried cranberries, toasted pumpkin seeds, feta, whole grain mustard dressing


Crispy Goat Cheese Salad   21
frisee, almond, green apple, celery, cider vinaigrette


Salad Add Ons
chicken schnitzel  9
grilled octopus  14

Fresh Shucked Effingham Oysters
dz - 36 / ½ dz - 18⁷⁵
fresh grated horseradish, schofferhofer mignonette, house hot sauce, lemon


Yellowfin Tuna Tataki  23
nori crisp, soy, lime, black garlic aioli

SMALL

Grilled Octopus  22
duck fat potato, chorizo, pickled red onion, aioli, tomatillo salsa

Flatbread  21
pea pesto, cured tomato, speck alto adige, buratta

Seared Pork Belly Lettuce Wraps  21
cucumber salad, cashews, jaew som

Buttermilk Fried Chicken Wings  22
choice of sauces: buffalo, chili shallot honey, sesame ginger, korean, lemon pepper; served with crudites & buttermilk ranch

Vancouver Island Mussels  26
leeks, mustard cream, gluten free beer, fermented scallions, grilled bread

Grilled Sausage  18
fennel, orange, mint, white bean hummus

VEGETABLES

Crispy Polenta  12
rosemary, basil creme fraiche, sugo

Yam Wedges   13
jalapeño crema, red chimichurri, scallions

Grilled Broccolini   14
garlic, almond, romesco

King Oyster Mushrooms  14
smoked garlic butter, parsley

Charred Carrot  14
sultanas, turmeric vinaigrette, yoghurt



vegetarian



vegan






gluten free

these symbols indicate that this dietary requirement is or can be met. ask your server for more details.

HANDHELDS

MAQ Burger    23
house ground chuck, smoked gouda, braised onions, pickled jalapeño, tomato, arugula, tarragon aioli

Schnitzel Sandwich    25
chicken breast, swiss cheese, red onion jam, tomato, arugula, preserved lemon & brown butter aioli
served with hand-cut fries or salad / gf bun available / vegetarian options available

PASTA

Clam Linguine ½ - 24 / full - 36
speck alto adige, garlic, chilli, charred lemon, parsley, crispy gremolata

Orecchiette ½ - 23 / full - 34
housemade sausage ragu, pepperonata, basil pesto, pecorino romano

40 Layer Lasagna 36
ragù bolognese, porcini crema, parmigiano espuma

LARGE

Roast 1/2 Chicken  42
eggplant agrodolce, romesco, nduja butter

Tea Smoked Steelhead  44
celeriac, apple, caramelized creme fraiche, lemon

18 oz Ribeye  84
arugula, charred lemon, buerre, cafe de paris



THE BEAR BIERHAUS

BEER

Vancouver Island Draught Beer

Sea Dog Amber Ale	5.2%	} 7 / 16oz 9 ⁵⁰ / 22oz
Mystic Haze Pale Ale	4.5%	
Break Point Pilsner	5%	
West Coast Trail IPA	7%	
Tofino Brewery Blonde Ale	5.5%	

BOTTLE & CANS

Whistler Forager Lager (355ml)	5%
Tofino Brewing Co XPA (473ml)	3.5%
Philips Brewing Dino Sour (473ml)	4.2%
Tofino Ethereal IPA (473ml)	6.7%

GERMAN DRAUGHT BEER

Hacker Pschorr Gold Lager	5.5%	} 8 / 16oz 11 / 22oz
Paulaner Wheat Ale	5.5%	
Schofferhofer Grapefruit Radler	2.5%	
Dunkel Dark Lager	5%	



8 - 9

ask your server

OTHER

Lucky Lager	5%
6 / 16oz 8 / 22oz	
Flight of Any 3 Draught Beers	9

CIDER

J. McPhee Royal Red on draught 10 ⁵⁰ / 16oz	5.8%
Strongbow Dry Apple Cider	5.3%
10 / 500ml	

WINE BY THE GLASS

6oz

WHITE

Strade Bianche 12
Pinot Grigio, Italy

Hush White 13
*Sauvignon blanc, Riesling,
Gewurztraminer, BC*

ROSE

Quails' Gate 14
Merlot, Pinot noir, Gamay noir, BC

RED

Valle de Nabal 16
Tempranillo, Spain

Magna Terra 13
Chianti, Italy

SPARKLING 5oz

La Marca Prosecco D.O.C 11
Italy

COCKTAILS

all cocktails are a minimum of 2oz

P.N.W. Ranch Water 16
*Chili infused tequila, Cucumber, Basil, agave
Syrup, Lime Soda, Tajin Rim*

Mai Tai? Your Tai 17.50
*passionfruit, lime, pineapple, house blend of;
tequila, mezcal, orange liqueur, black rum &
orgeat.*

Barbies Lemonade 15
*fresh strawberry & cranberry lemonade. vodka &
bubbles.*

The Grizzly Smash 16
*a house blend of bourbon & whiskey, fresh
lemon, maple syrup*

A Very Special Negroni 15
*toasted coconut-washed rum, pineapple infused
campari*

we serve all the classics - ask your server for more details



BEAR BIERHAUS

WINE BY THE BOTTLE

RED

Wild Goose | Cabernet-Merlot | BC | 2020 62

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

Valle de Nabal | Tempranillo | Spain | 2020 63

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 90

"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, a perfect complement to our freshly shucked local oysters

ROSE

And Why Am I Mr. Pink? | Columbia Valley, Washington | 2020 57

this fan-favourite is backed up by notes of honeysuckle and jasmine on the nose. guava & orange blossom lead into lush ripe flavours and a long-lingering floral finish

Quails Gate | BC | 2022 52

this refined rose opens with bright aromas of raspberry, strawberry and rhubarb. juicy and lively, this fantastic bc expression finishes dry with playful watermelon notes. a fine pairing with our mussels

BUBBLES

Benvolio | Prosecco D.O.C | Italy 52

vibrant on the palate, the crisp acidity acts as a counterpoint to the flavours of ripe citrus, fresh peaches, lemon, and grapefruit. the finish is light, refreshing, and crisp



DESSERTS

Espresso White Chocolate Creme Brulee

Triple Chocolate Biscotti

\$13 / GF

Lemon Poppyseed Doughnut

Poppyseed Beignet, Lemon Curd,
Sour Cream Glaze

\$11

Basque Cheesecake

Blood Orange Coulis, Sherry Whipped Cream

\$12

