

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
hazelnut, strawberry, frisee, white balsamic vinaigrette

Salad Add Ons
chicken schnitzel  10
grilled octopus  14

Fresh Shucked Effingham Oysters
dz - 36 / ½ dz - 18⁷⁵
Premium Oysters, curated selection
dz - 44 / ½ dz - 23
fresh grated horseradish, schofferhofer mignonette, house hot sauce, lemon

Prawn Cocktail  23
avocado mousseline, lemon, herbs, cocktail sauce
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 Italian Sausage  18
peperonata, olive, fennel, herbs, sugo

VEGETABLES

Yam Wedges   13
jalapeño crema, red chimichurri, scallions

Grilled Broccolini   14
garlic, almond, romesco

Charred Carrot   14
herbed yogurt, chermoula, spiced sesame crumb

Smashed Baby Potatoes  14
crispy bacon, green onion soubise



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

Shrimp Linguine ½ - 26 / full - 40
charred cherry tomatoes, chili, scallions, crispy gremolata, shrimp and tomato bisque

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

LARGE

Roasted Coho Salmon  48
sweet corn risotto, nduja butter, lemon vinaigrette

Pistachio Crusted Halibut  52
charred tomato and radicchio salad, wildflower honey, salsa verde, beurre blanc

12 oz Ribeye  66
sauteed wild mushroom, confit shallot, duxelles cream

10 oz Sirloin Steak  46
crispy leeks, smoked marrow bordelaise

Consuming Raw or Undercooked Shellfish Increases Your Risk of Contracting A Foodborne Illness
Groups of Eight or More may Be Subject To An Auto Gratuity Of 18%



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%	

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%	

OTHER

Lucky Lager	5%
Stanley Park Brew - Sour	4.5%
7 / 16oz 9 / 22oz	
Flight of Any 3 Draught Beers	9

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%

8 - 9
ask your server

CIDER

Meridale - Cowichan dry on draught	6%
9 / 16oz	
Strongbow Dry Apple Cider	5.3%
10 / 500ml	

WINE BY THE GLASS

6oz

WHITE

Strade Bianche	12
Pinot Grigio Sicily, Italy	

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

ROSE

Gris Blanc	14
Grenache gris, Grenache Pays d'Oc, France	

RED

Valle de Nabal	16
Tempranillo Ribera Del Duero, Spain	
Giovanni Rosso Langhe	15
Nebbiolo Piedmont, Italy	

SPARKLING 5oz

Bailly Lapierre	14
Reserve brut Burgundy, France	

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
strawberry & rhubarb lemonade, vodka, soda	
The Grizzly Peach Smash	16
peach infused bearface whiskey and bourbon, lemon, maple syrup	
Foragers Martini	16
house infused rosemary gin, amaro montenegro, st. germain, green chartreuse & forest bitters	

Rotating cocktail	14
seasonally inspired, ask your server	

COCKTAIL PITCHERS

to be shared with 2+ people - 33

Aperol Spritz
aperol, prosecco, soda
Barbies Party Bus
strawberry & rhubarb lemonade, vodka, soda

we serve all the classics - ask your server for more details
the prices do not include taxes or gratuity

