

BEAR BIERHAUS

CHILLED

FRESH SHUCKED EFFINGHAM OYSTERS

\$36 Dozen | \$18.75 Half Dozen

Served With: Grated Horseradish,
Lemon, Schofferhofer Mignonette, House Hot Sauce

CRISPY GOATS CHEESE SALAD \$21 / GF

Green Apple, Celery, Candied Almond, Frisee, Cider
Vinaigrette, Apple Butter

THE MAQ SALAD

Baby Kale & Spring Greens, Roasted Yam,
Cucumber, Cherry Tomato, Avocado, Pumpkin S / \$16 / GF
Seeds, Feta, Whole Grain Mustard Dressing L / \$20 / GF

Add Ons:

Chicken Schnitzel \$9 // Grilled Octopus \$14 // Falafel \$9 //
Prawns \$12

SMALL

GRILLED OCTOPUS \$22 / GF

Duck Fat Potato, Chorizo, Pickled Red Onion, Aioli,
Tomatilo Salsa

CRISPY DUCK CONFIT FLATBREAD \$18

Spiced Duck Sauce, Charred Green Onion,
Pecorino Romano, Sunomono, Chili Honey

PORK BELLY LETTUCE WRAPS \$21 / GF

Butter Lettuce, Cilantro, Shaved Carrot, Radish,
Jaew Som

BUTTERMILK-FRIED CHICKEN WINGS \$22 / GF

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

HANDHELDS

MAQ BURGER \$22 /

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

- Served with Hand-Cut Fries or Salad

CHICKEN SCHNITZEL SANDWICH \$24 /

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

- Served with Hand-Cut Fries or Salad

GF Bun Available Upon Request.

PASTA

RAGU ORECCHIETTE \$25

Smoked Sausage, Pepperonata, Kale, Pesto,
Pecorino Romano

PRAWN LINGUINE \$27

Soppresata, Jalapeño, Lemon, Chimichurri,
Crispy Gremolata

LARGE

GRILLED PORK COPPA \$34 / GF

Butternut Squash, Beets, Red Onion, Dill,
Brussels Slaw, Apple Mostarda

STRIPLOIN STEAK \$48 / GF

Pomme Dauphinoise, Creamed Kale, Onion Rings,
Red Wine Jus, Chimichurri

CHICKEN BALLOTINE \$28 / GF

Wild Mushroom, Sunchoke, Broccolini,
Cafe au Lait Sauce



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%

DESSERT

Espresso White Chocolate Creme Brulee

Triple Chocolate Biscotti \$13 / GF

Lemon Poppyseed Doughnut \$11

Poppyseed Beignet, Lemon Curd, Sour Cream Glaze

Basque Cheesecake \$12

Blood Orange Coulis, Sherry Whipped Cream



BEAR BIERHAUS

BEER

DRAUGHT BEERS

Flight of Any Three Draught Beers (6oz) \$ 9

Lucky Lager 5% \$ 6/16oz | \$ 8/22oz

VANCOUVER ISLAND BREWING

Sea Dog Amber Ale 5.2% \$ 7/16oz | \$ 9½/22oz
Mystic Haze Pale Ale 4.5%
Victoria Pilsner 5.5%

GERMAN 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%

BOTTLES AND CANS

Whistler Forager (G.F) Lager 5%
Tofino Brewing Co - Blonde Ale 5.5% \$ 8 - 9
Philips Brewing & Malting Co - Dino Sour 4.2%
Tofino Ethereal IPA

CIDER

Lonetree - Original Apple 5.5% \$ 7
Strongbow - Dry Apple Cider 5.3% \$ 10



COCKTAILS

All Cocktails Min of 2oz

TUMERIC & TEQUILLA SOUR \$16½

Tumeric & Black-Pepper Honey, Pumpkin infused-Tequila & Amaro,
Sour-Orange and Egg-Whites

- This Orange-tastic Twist on the Whisky Sour has serious WOW factor
Served UP, in a Nick & Nora Glass



MAI TAI? YOUR TAI! \$17½

Passionfruit, Lime, Pineapple. House blend of; Tequila, Mezcal,
Orange Liqueur, Black Rum & Orgeat.

- Let's pretend it's Tropical... A Collision of Sunny Spirits shaken with our
favourite line-up of citrus. Served short, over crushed ice. - 2.5 oz



BARBIES LEMONADE \$15

Fresh Strawberry & Cranberry Lemonade. Vodka & Bubbles.

- Hey Barbie! Quench your thirst with our House-made Pink-
Lemonade!



THE GRIZZLY SMASH \$16

A house blend of Bourbon & Whiskey, Fresh Lemon, Maple Syrup

- Bring out the bear. This whiskey smash features organic maple syrup
and fresh lemon. Shaken and served over crushed ice.



A VERY SPECIAL NEGRONI \$15

Toasted Coconut-Washed Rum, Pineapple Infused Campari

- Our House-infused blend of Rum and Campari is the summertime
cocktail you've been waiting for!



DON'T FORGET ABOUT THE CLASSICS!

Gin Martini, Dark and Stormy, Whisky Sour etc.. \$13 - \$16

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.



ROSE

And Why Am I Mr. Pink? | Columbia Valley, Washington | 2020.....\$55

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..... \$48

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 fresh-shucked oysters, or Mussels and Focaccia.

BUBBLES

Benvolio | Prosecco D.O.C | Italy.....\$55

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.

**The classic pairing for Raw-shucked oysters*



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