

BEAR BIERHAUS

FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

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

>> MAPLE ROASTED SQUASH SALAD

Endive, Crispy Bacon, Apple, Spiced Streusel, Chèvre, Sherry Vinaigrette \$21

>> WINTER SALAD

Marinated Pear, Pumpkin Seed, Black Mission Fig, Preserved Plum, Grana Padano \$18

BUFFALO CHICKEN POUTINE

Cheese Curds, Braised Chicken Thigh, Hot Sauce, Peas, Gravy \$16

> CRISPY FRIED CHICKEN

WINGS

Choice of Sauces, S&P, Buffalo, Chili Shallot Honey, Creamy Dill Pickle, Korean Served With: Crudite and Buttermilk Ranch \$22

> SMOKED PORK RIBS

Apple Cider Mop, Creamy Slaw, Pickles \$18

>> TRUFFLED POTATO BACON

FLATBREAD

Truffle Garlic Cream, Potato, Lardons, Mozzarella, Red Onion, Spicy Honey \$18

>> MUSSELS

Lager Cream, Fermented Scallions, Leek, Chili Sofrito, Grilled Garlic Focaccia \$24

> BLACK COD

Cauliflower Puree, Roasted Brussel Sprouts, Smoked Croquette, Wild Mushroom Miso Butter \$38

> STEAK FRITES

8 OZ Striploin Steak, Roasted King Oyster Mushroom, Hand Cut Fries, Peppercorn Sauce \$36

>> MAQ BURGER

House Ground AAA Chuck, Smoked Gouda, Beer Braised Onions, Pickled Jalapeno, Arugula, Tomato, Tarragon Aioli \$21

- Served with Hand-Cut Fries or Salad

>> SCHNITZEL SANDWICH

Chicken Breast, Preserved Lemon and Brown Butter Aioli, Red Onion Jam, Swiss Cheese, Tomato Arugula \$21

- Served with Hand-Cut Fries or Salad

GNOCCHI CACIO E PEPE

Pecorino and Black Pepper, Crispy Kale, Walnut, Pear \$24

PAPPARDELLE BOLOGNAISE

Beef and Pork Ragu, Walnut Pesto, Rosemary Cream, Grana Padano \$26

>> Apple Cinnamon Doughnuts

Apple Cinnamon Custard, Cream Cheese Glaze \$12

>> 75% Chocolate Fondant Cake

Raspberry Cremeux, Strawberry Coulis \$14

> Gluten Free

>> Can Be Made Gluten Free / 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

BEER

DRAUGHT BEERS

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

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

VANCOUVER ISLAND BREWING \$ 7/16oz | \$ 9.50/22oz

Broken Islands Hazy IPA 6%

Mystic Haze Pale Ale 4.5%

Victoria Pilsner 5.5%

GERMAN BEER \$ 8/16oz | \$ 11/22oz

Hacker Pschorr Gold Lager 5.5%

Paulaner Wheat Ale 5.5%

Schofferhofer Grapefruit Radler 2.5%

Dunkel Dark Lager 5.5%

BOTTLES AND CANS

Whistler Forager (G.F) Lager 5% \$ 8

Tofino Brewing Co - Blonde Ale 5.5% \$ 8

Tofino Brewing Co - Wonders of Nature Sour 5% \$ 9

CIDER

Lonetree - Original Apple 5.5% \$ 6

Rekorderlig - Strawberry Lime or Passionfruit \$ 9

WINE

By The Glass \$ 7/5oz

Cono Sur - Merlot

Cono Sur - Sauvignon Blanc

Long Shot - Rose

La Marca Prosecco \$ 9/5oz

By The Bottle

RED \$ 50

Murphy Goode | Cabernet Sauvignon | California | 2017 \$ 40

Inniskillin | Pinot Noir | Okanagan Valley, BC 2021 \$ 40

WHITE

Bread + Butter | Chardonnay | California 2021 \$ 50

Blue Grouse | Ortega | Vancouver Island, BC 2021 \$ 40

ROSE

And Why Am I Mr. Pink? | Columbia Valley Washington | 2020 \$ 40

Prosecco

Benvolio Italia \$ 40

COCKTAILS

All Cocktails Min of 2oz

PEPPERCORN PALOMA | EL JIMADOR TEQUILA \$13

Grapefruit Juice, Lime Juice, Peppercorn Syrup, Ginger Beer

APPLE CRUMBLE | BLENDED RUMS \$13

(Served Hot or Cold) Muddled Local Apples, Apple Cider, Cinnamon Demerara Syrup

EMPRESS LAVENDER SOUR | EMPRESS GIN \$14

Lemon Juice, Lavender Syrup, Eggwhite

CACAO OLD FASHIONED | BULLEIT BOURBON \$14

Cocoa Bitters, Maple Syrup, Orange Peel, Scorched Marshmallow

HOT TOMMY| CANADIAN CLUB RYE \$11

Orange Bitters, Simple Syrup, Cinnamon, Orange, Lemon

ROTATING FEATURE COCKTAIL

ASK SERVER FOR DETAILS

SHAFTS \$10 \$17

Classic, Chocolate, Peppermint (Individual or Flight Of 3)



THE BEAR TOFINO
BIERHAUS BRITISH
COLUMBIA

SUNDAY GAME DAY SPECIALS

1PM-5PM

FRESH OYSTERS

\$27.50 Dozen | \$15.75 Half Dozen

Curated Selection Served With Grated Horseradish, Lemon,
Schofferhofer Mignonette, House Sauce

BUFFALO CHICKEN POUTINE

Cheese Curds, Braised Chicken Thigh, Hot Sauce, Peas,
Gravy
\$13

> SMOKED PORK RIBS

Apple Cider Mop, Creamy Slaw, Pickles
\$15

>> TRUFFLED POTATO BACON

FLATBREAD

Truffle Garlic Cream, Mozzarella, Shaved Potato, Lardons, Red
Onion, Spicy Honey
\$15

>> MAQ BURGER

House Ground AAA Chuck, Smoked Gouda, Beer Braised Onions, Pickled
Jalapeno, Arugula, Tomato, Tarragon Aioli
Served with Hand Cut House Fries or House Greens
\$18

> CRISPY FRIED CHICKEN WINGS

Choice of Sauces, S&P, Buffalo, Chili Shallot Honey,
Creamy Dill Pickle, Korean Served With: Crudite and
Buttermilk Ranch
\$19

Domestic Jugs of Beer

\$20

Lucky Lager 5%

VIB Broken Islands Hazy IPA 6%

VIB Mystic Haze Pale Ale 4.5%

VIB Victoria Pilsner 5.5%

Double Caesars

\$10

Gin or Vodka

> Gluten Free

>> Can Be Made Gluten Free / Vegan / Vegetarian

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*Taxes Not Included

KIDS MENU

KIDS VEGGIES AND DIP

Carrot Sticks, Cucumber, Creamy Ranch Dressing

\$7

CHICKEN FINGERS AND PLUM SAUCE

CHOICE OF FRIES OR VEGGIES AND DIP

\$10

KIDS BURGER

Cheddar cheese, ketchup

Choice of fries or salad

\$10

PASTA

Choice of Butter, Tomato or Meat Sauce

Parmesan Cheese

\$10

MINI DOUGHNUTS

Three Apple Custard Stuffed Fritters,

Cream Cheese Icing

\$8

*Taxes Not Included