

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
grilled octopus

 9

 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

duck fat potato, chorizo, pickled red onion, aioli, tomatillo salsa

 22

Flatbread

pea pesto, cured tomato, speck alto adige, buratta

 21

Seared Pork Belly Lettuce Wraps

cucumber salad, cashews, jaew som

 21

Buttermilk Fried Chicken Wings

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

 22

Vancouver Island Mussels

leeks, mustard cream, beer, fermented scallions, grilled bread

26

Yam Wedges

jalapeño crema, red chimichurri, scallions

  13

HANDHELDS

MAQ Burger

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

  23

Schnitzel Sandwich

chicken breast, swiss cheese, red onion jam, tomato, arugula, preserved lemon & brown butter aioli

  25

Seared Ahi Tuna Roll

butter lettuce, avocado, tomato, sesame glaze, spicy mayo, brioche bun

29

served with hand-cut fries or salad / gf bun available / vegetarian options available

PASTA

Clam Linguine

speck alto adige, garlic, chilli, charred lemon, parsley, crispy gremolata

½ - 24 / full - 36

Orecchiette

housemade sausage ragu, pepperonata, basil pesto, pecorino romano

½ - 23 / full - 34

LARGE

Grilled Sausage

crispy polenta, basil creme fraiche, sugo, fennel, herb salad

 28

10oz Sirloin Steak Frites

marinated tomato salad, beurre cafe de paris

 36

Grilled Steelhead

farro salad, spiced orange coulis, pickled fennel

34



vegetarian



vegan



gluten free

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

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%
6 / 16oz 8 / 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

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

WINE BY THE GLASS

6oz

WHITE

Strade Bianche	12
<i>pinot grigio</i>	
<i>Sicily, Italy</i>	

Hush White	13
<i>sauvignon blanc, riesling, gewurztraminer</i>	
<i>Okanagan, BC</i>	

ROSE

Gris Blanc	14
<i>Grenache gris, Grenache</i>	
<i>Pays d'Oc, France</i>	

RED

Valle de Nabal	16
<i>Tempranillo</i>	
<i>Ribera Del Duero, Spain</i>	

Giovanni Rosso Langhe	15
<i>Nebbiolo</i>	
<i>Piedmont, Italy</i>	

SPARKLING

5oz

Bailly Lapierre	14
<i>reserve brut</i>	
<i>Burgundy, France</i>	

COCKTAILS

all cocktails are a minimum of 2oz

P.N.W. Ranch Water	16
<i>chili infused tequila, cucumber, basil, agave syrup,</i>	
<i>lime, soda, tajin rim</i>	

Mai Tai? Your Tai	17 ⁵⁰
<i>passionfruit, lime, pineapple, house blend of; tequila,</i>	
<i>mezcal, orange liqueur, black rum & orgeat</i>	

Barbies Lemonade	15
<i>strawberry & rhubarb lemonade. vodka, soda</i>	

The Grizzly Smash	16
<i>house blend of Canadian whiskey, lemon, maple</i>	
<i>syrup</i>	

Foragers Martini	16
<i>house infused rosemary gin, amaro montenegro, st.</i>	
<i>germain, green chartreuse & forest bitters</i>	

COCKTAIL PITCHERS

to be shared with 2 humans minimum - 28

Aperol Spritz
<i>aperol, prosecco, soda</i>

Barbies Party Bus
<i>strawberry & rhubarb lemonade, vodka, soda</i>

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



THE BEAR BIERHAUS

Happy Hour Menu 2:30 PM - 4:30 PM

DRINKS

Pineapple Daiquiri	10
<i>white rum, pineapple syrup, lime</i>	
Michelada	8
<i>lucky lager, clamato, seasoning, tajin rim</i>	
Rosé Cosmo	10
<i>gin, rosé wine, cranberry</i>	
Hugo Spritz	10
<i>elderflower liquor, prosecco, soda</i>	
Frozen Cocktail	10
<i>changes daily - ask your server</i>	

FOOD

Smoked Fish Dip	14
<i>preserved lemon, creme fraiche, chive, crisps</i>	
Yellowfin Tuna Tataki	 9
<i>nori crisp, soy, lime, black garlic aioli</i>	
White Bean Hummus	8
<i>garlic chili oil, grilled flat bread, herbs</i>	
½ Dz Oysters with House Bubbles	24
<i>effingham or marina top drawer</i>	



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