

BEAR BIERHAUS

FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

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

THE MAQ SALAD

Baby Kale & Spring Greens, Roasted Yams,
Cucumber, Cherry Tomato, Avocado, Pumpkin
Seeds, Feta, Whole Grain Mustard Dressing

S / \$16

L / \$20

Add Chicken Schnitzel \$9 // Add Grilled Octopus \$14

BEEF CARPACCIO

Pepper Crusted Tenderloin, Arugula, Pickled Shallot,
Crispy Caper, Grana Padano, Mustard

\$28

BUFFALO CHICKEN POUTINE

Cheese Curds, Braised Chicken Thigh, Hot
Sauce, Peas, Gravy

\$16

BUTTERMILK-FRIED CHICKEN WINGS

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

\$22 / GF

TRUFFLED POTATO BACON

FLATBREAD

Truffle Garlic Cream, Potato, Bacon Lardons,
Mozzarella, Red Onion, Spicy Honey

\$18

MUSSELS

Lager Cream, Fermented Scallions, Leek, Chili Sofrito,
Grilled Focaccia // *Add Hand-Cut Fries \$8*

\$24

GRILLED OCTOPUS

Fennel, Pickled Red Onion, Confit Potato, Tomatillo
Salsa

\$24

HALIBUT

Confit Potato, Charred Tomato & Rapini,
Salsa Verde, Beurre Blanc

\$44 / GF

STEAK FRITES

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

\$38 / GF

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

CHICKEN SCHNITZEL SANDWICH

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

\$22 / 

- Served with Hand-Cut Fries or Salad

SPINACH & PECORINO GNOCCHI

Sopressata, Rapini, Sundried Tomato Pesto, Fresh
Ricotta

\$28 / 

CLAM & PROSCIUTTO LINGUINE

Garlic, Chili, Charred Lemon, Parsley, Crispy
Gemolata

\$26

STRAWBERRY DOUGHNUT \$12

Strawberry Jam, White Chocolate Powder, Cured Strawberry

BASQUE CHEESECAKE \$14

Blueberry Preserve, Creme Fraiche Ganache



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%

BEAR BIERHAUS

BEER

DRAUGHT BEERS

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

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

VANCOUVER ISLAND BREWING

Broken Islands Hazy IPA 6% \$ 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 5.5%

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



THE BEAR TOFINO
BRITISH
COLUMBIA
BIERHAUS

COCKTAILS

All Cocktails Min of 2oz

CRANBERRY TEACUP \$16½

Iced-chamomile and White tea, Fresh Cranberry & Lemon, Vodka, Elderflower liqueur, Served tall & topped with soda.

- A refreshing twist! A sparkling Vodka-Cran collides with notes of herbal tea and elderflower.



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



FLUORESCENT EFFERVESCENT \$14

Pomegranate Juice, Fresh Lemon, Gin, Orange Liqueur, Soda water.

- Sparkling Purple Lemonade. More than Crushable, Quench your thirst with our House-made pomegranate Gin 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.



CLAYOQUOT COCONUT \$15

Coconut washed Rum, Toasted Coconut, Black walnut bitters & Maple.

- More than just a tongue twister, this toasted take on the Old Fashion is spirit forward, and served over one large cube. ** Contains nuts



DON'T FORGET ABOUT THE CLASSICS!

Rested Negroni, Rested Gin Martini, Dark and Stormy 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

Quails Gate | Chasselas - Pinot Blanc | BC | 2022.....\$48

Bright and approachable with notes of lemon and Pear, this popular wine pairs well with our Mussels and Focaccia, or simply enjoying on the patio. An exquisite example of the wonderful flavours of BC wines.

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 Strawberry Jelly Stuffed Fritters

Icing Sugar

\$8

*Taxes Not Included