

BEAR BIERHAUS

FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

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

>> DUCK SALAD

Crispy Fried Duck Confit, Orange, Spiced
Roasted Chickpeas, Cranberry, Citrus
Vinaigrette \$15 / \$20

> GRILLED LOCAL FRUIT SALAD

Fresh Quark Cheese, Pickled Berries, Salsa Verde,
Herb Salad \$22

>> BEEF CARPACCIO

Pepper Crusted Tenderloin, Arugula, Picked Shallot,
Crispy Caper, Grana Padano, Mustard Dressing,
Focaccia Crisps \$28

>> VANCOUVER ISLAND

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

> SMOKED PORK POUTINE

Cheese Curds, Tomatillo Salsa, Peri Peri \$16

> CRISPY CHICKEN

Pickles and Cabbage Slaw with a choice of \$19
Chili Shallot Honey | Hot Peri Peri | Forager Lager Honey Dijon

>> TRUFFLED POTATO BACON

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

> GRILLED BC SALMON

Farro Salad, Cured Cherry Tomato, Black
Kale, Summer Squash, Mussel Bisque,
Basil Oil \$38

> STEAK FRITES

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

SEARED ALBACORE TUNA ROLL

Sesame Crust, Lettuce, Cucumber, Tomato,
Green Goddess, Sesame Glaze, Sweet
Potato Straw \$28
- Served with Hand Cut Fries or Salad

>> MAQ BURGER

House Ground Chuck, Smoked Gouda, Beer Braised \$21
Onions, Pickled Jalapeno, Arugula, Tomato,
Tarragon Aioli
- Served with Hand- Cut Fries or Salad

>> SCHNITZEL SANDWICH

Chicken Breast, Preserved Lemon and Brown Butter \$21
Aioli, Red Onion Jam, Swiss Cheese, Tomato Arugula
- Served with Hand-Cut Fries or Salad

SMOKED HOUSE MADE SAUSAGE

MEATBALL LINGUINI \$24
Basil Creme Fraiche, Tomato Sugo, Grana Padano

CLAM & BACON LINGUINI

Parsley, Preserved Lemon, White Wine, Garlic, \$26
Chili, Crispy Gremolata

> Guten 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

Quill Q White Blend | 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

PIMMS

Individual \$ 10 | By The Jug \$25 (6oz)

Pimms No 1, Soda, Sprite, Gingerale, Cucumber, Orange, Mint, Lemon

MARGARITAS

Individual \$12 | Flight of Three (3oz) \$19

Lime | El Jimador Tequila, Lime Juice, Cointreau, Simple Syrup

Jalapeno | Jalapeno Infused Tequila, Lime Juice, Cointreau, Simple Syrup

Pineapple | Pineapple Infused Tequila, Lime Juice, Cointreau, Simple Syrup

PALOMA RADLER | El Jimador Tequila \$13
Grapefruit Juice, Lime, Salt, Schofferhofer Grapefruit Radler, Tajin Rim

CLEARLY A DAIQUIRI | Havana Club White Rum \$14
Pineapple, Lime Juice, Pineapple Syrup

PASSIONATELY TIPSY | Stoli Vodka \$11
Passionfruit Puree, Lime, Mint, Simple Syrup - Over Crushed Ice

LAVENDER LEMON SPRITZ | Tanqueray Gin \$12
Lavender Syrup, Lemon, Prosecco, Soda Water

APEROL SPRITZ | Aperol \$14
Prosecco, Soda Water, Orange

CUCUMBER GIN LEMONADE | Empress Gin \$14
Lemon, Simple Syrup, Cucumber, Water

MICHELADA | Stoli Vodka \$13
Lime Juice, Worcestershire, Franks, Maggi, Clamato Juice & Can of Lucky Lager

BEAR BIERHAUS

Dessert

Wild Blueberry & Orange Doughnut \$12
Blueberry Cheesecake Filling, White Chocolate & Sour Cream Glaze, Blueberry Compote

Classic Ice Cream Sandwich \$8
Chocolate Coconut Cookie, Classic Vanilla, Bourbon Caramel Swirl

HAPPY HOUR

3-5PM

DRAUGHT BEER

\$5/16oz

Lucky Lager 5%
VIB - Broken Islands Hazy IPA 6%
VIB - Mystic Haze Pale 4.5%
VIB - Victoria Pilsner 5.5%

WINE

\$5/5oz

Cono Sur | Merlot
Cono Sur | Sauvignon Blanc
Long Shot | Rose

Hi-Balls

\$5/1oz

Vodka
Gin
Tequila
Rye
Spiced Rum

>> FRESH OYSTERS

\$27.50 Dozen | \$15.75 Half Dozen

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

Pair with La Marca Prosecco - \$7/5oz

> CRISPY CHICKEN

Pickles and Cabbage Slaw with a choice of
Chili Shallot Honey | Hot Peri Peri | Forager Lager Honey
Dijon

\$16.50

TRUFFLED POTATO BACON FLATBREAD

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

\$15.00

> SMOKED PORK POUTINE

Cheese Curds, Tomatillo Salsa, Peri Peri

\$13

> MAQ BURGER

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

\$18.00

WILD BLUEBERRY & ORANGE DOUGHNUT

Blueberry Cheesecake Filling, White Chocolate & Sour
Cream Glaze, Blueberry Compote

\$10

> Guten Free

>> Can Be Made Gluten Free / Vegan / Vegetarian

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*Taxes Not Included