

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
pears, hazelnut, grapes, lemon vinaigrette

Salad Add Ons
chicken schnitzel  10
grilled octopus  14

Fresh Shucked Oysters dz - 36 / ½ dz - 18⁷⁵
curated selection - ask your server for more details
fresh grated horseradish, schofferhofer mignonette, house hot sauce, lemon

Tuna Tataki  23
nori crisp, soy, lime, black garlic aioli



vegetarian



vegan



gluten free

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

SMALL

Grilled Octopus  22
duck fat potato, chorizo, pickled red onion, aioli, tomatillo salsa

Flatbread  21
walnut crema, squash, pancetta, caramelized onions, pecorino romano

Buttermilk Fried Chicken Wings  22
choice of sauces: buffalo, chili shallot honey, sesame ginger, korean, lemon pepper; served with crudites & buttermilk ranch

Seared Pork Belly Lettuce Wraps  21
cucumber salad, cashews, jaew som

Vancouver Island Mussels  26
beer, leeks, mustard cream, fermented scallions, grilled bread

Elk & Cranberry Sausage  23
pickled plum, mustard seed, parsnip puree, brandy jus

SNACKS

Olives & Anchovies  9
fennel, orange, chili

Smoked Salmon Rilette 8
focaccia, dill, lemon

Buffalo Chicken Poutine  15
cheese curds, green peas, chicken jus

VEGETABLES

Braised Brussel Sprouts   13
bacon, white balsamic, dijon, lemon, buttered breadcrumbs

Grilled Delicata Squash   14
miso, maple, seeds, cilantro lime aioli

Roasted Carrots   12
brown butter, orange and ginger puree

Smashed Baby Potatoes  14
crispy bacon, green onion soubise

HANDHELDS

MAQ Burger    23
house ground chuck, smoked gouda, braised onions, pickled jalapeño, tomato, arugula, tarragon aioli

Schnitzel Sandwich    25
chicken breast, swiss cheese, red onion jam, tomato, arugula, preserved lemon & brown butter aioli

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

PASTA

Shrimp Linguine ½ - 26 / full - 40
charred cherry tomatoes, chili, scallions, crispy gremolata, shrimp and tomato bisque

40 Layer Lasagna 36
ragù bolognese, porcini crema, parmigiano espuma

LARGE

Roasted Steelhead  39
sweet corn risotto, nduja butter, lemon vinaigrette

10oz Striploin Steak  48
sauteed wild mushroom, crispy leeks, duxcelle cream

Chicken Ballotine  36
pomme puree, peas, leeks, sage, prosciutto, brown butter jus

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%
Rotating feature beer - ask your server	
7 / 16oz 9 / 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

Meridale - Cowichan dry on draught 9 / 16oz	6%
Strongbow Dry Apple Cider 10 / 500ml	5.3%

WINE BY THE GLASS

6oz

WHITE

Strade Bianche	12
Pinot Grigio	
Sicily, Italy	

Hush White	13
Sauvignon blanc, Riesling,	
Gewurztraminer	
Okanagan, BC	

ROSE

Gris Blanc	14
Grenache gris, Grenache	
Pays d'Oc, France	

RED

Valle de Nabal	16
Tempranillo	
Ribera Del Duero, Spain	
Giovanni Rosso Langhe	15
Nebbiolo	
Piedmont, Italy	

SPARKLING 5oz

Bailly Lapierre	14
Reserve brut	
Burgundy, France	

COCKTAILS

all cocktails are a minimum of 2oz

P. N.W. Ranch Water	16
chili infused tequila, cucumber, basil, agave syrup, lime, soda, tajin rim	
The Orchard Sour	16
Canadian rye whisky, apple, cinnamon, lemon, egg white	
Barbies Lemonade	15
strawberry & rhubarb lemonade, vodka, soda	
The Grizzly Peach Smash	16
peach infused bearface whiskey and bourbon, lemon, maple syrup	
Foragers Martini	16
house infused rosemary gin, amaro montenegro, st. germain, green chartreuse & forest bitters	
Purple Rain	15
empress gin, elderflower liqueur, honey & thyme syrup, lemon, prosecco, soda	

COCKTAIL PITCHERS

to be shared with 2+ people - 33

Aperol Spritz
aperol, prosecco, soda
Barbies Party Bus
strawberry & rhubarb lemonade, vodka, soda

we serve all the classics - ask your server for more details
the prices do not include taxes or gratuity

