

GOLDEN PARROTS PUB

Happy Hour: Every Day from 3pm-6pm

Kitchen

Spinach & Artichoke \$13
Chicken Wings \$12
Deep Fried Pickles \$9.5
Poutine \$9.5
Waffle Yam Fries \$8

Bar

Molson Canadian & Coors Light Pints (18oz) \$5.75
Hop Valley IPA (18oz) \$5.9 | Rickards Red (18oz) \$6.65
JT & OKV Reds & Whites \$6 6oz | \$8.55 9oz
Saintly Rosé \$8.5 6oz | \$10.5 9oz
Well Highballs \$5.75 (1oz) | \$8.75 (2oz) | Tequila +\$0.25

Late Night Happy Hour: Every Day from 8pm-Close

Kitchen

Chicken Strips \$13.75
Spinach & Artichoke Dip \$12.25 | Crudité \$11.5
Poutine \$9
Deep-Fried Pickles \$9
Waffle Fries \$8

Bar

Hop Valley IPA (18oz) \$5.8 | Blue Moon (18oz) \$6.65
Well Highballs \$4.5 (1oz) | \$7.5 (2oz) | tequila +\$0.50
Jameson Shot \$6 (1 oz) | Pickleback Shot \$6.5
Old Style Pilsner, PBR & Old Milwaukee Cans \$3.70
Simply Spiked Peach \$5.5

Daily Food & Drink Specials

Mondays

Classic Beef Burger & Beer \$18*
Caesars & Mojitos \$1 off
All **M** Molson & Granville Island Pints ^M
(18oz) \$0.75 off
All **M** Molson Bottles ^M \$0.50 off

Tuesdays

Taco Tuesday \$2.75/Taco*
Well Tequila Shot (1oz) \$5
Margaritas \$1 off
Heineken & Strongbow (18oz) Pints \$0.75 off
Sol & Heineken Bottles \$0.50 off

Wednesdays

Wing Wednesday \$9/pound*
Growers & Nude Vodka Soda \$0.75 off
GP Sour (2 oz) \$1 off
Canadian & Coors Light Pints (18oz) \$0.75 off
Canadian & Coors Light Bottles \$0.50 off
Bottles of Wine 25% off

Thursdays

7oz Steak Dinner \$18.5*
All Day Happy Hour Drinks
Wines | Canadian, Coors, Hop Valley, Rickards | Highballs
Classic Old Fashioned (2 oz) \$1.5 off
Sleeman Btls \$0.50 off
Parallel 49 Trash Panda, Okanagan 1516 (18oz)
& Sapporo Pints (20oz) \$0.75 off

Fridays

BBQ Baby Back Rib Dinner \$19.75*
Long Island Iced Tea & Paralyzers \$1 off
Frisky Friday Cocktails \$1 off
Peachy Woo | Gin Fizz | Pink Lemonade
Blue Moon, Fat Tug & Guinness Pints \$0.75 off

Saturdays

Brunch 11am-3pm | Prime Rib Feature 4pm-Close \$27.5
Sangrias (Red or White | Rosé +\$2) \$1.5 off
Bottles of Wine 25% off
Blue Buck, Kilkenny, Rickards Red Pints (18oz)
\$0.75 off

Heineken & Sol Bottles \$0.50 off

Heineken & MGD Bottles \$0.50 off

***Monday to Friday Food Specials Only:** offered 3pm-close | dine-in only | no substitutions | requires purchase of beverage (except Mon)

Perrier Bottle: \$4.5 Pop: \$3.5; Refills: \$0.75 Coffee/Tea: \$3.5 Juice: \$4

Please inform your server of any food allergies | Menu prices are subject to applicable taxes | 18% gratuity for parties 10 or more | July 2025

Appetizers

APPY PLATTER (FEEDS 3-5 PEOPLE).....	32.5
1lb of wings (choice of flavour), deep fried pickles, fries, carrots & celery, pickle dip and ranch. (*no substitutions)	
CHICKEN WINGS (1 POUND – APX. 12) (X).....	17.75
Dry: lemon pepper; salt & pepper; cajun; Montreal; Chipotle Mango; Roasted Garlic & Red Pepper	
Saucy: Frank's hot; flamin' hot; honey garlic; teriyaki; BBQ; hot-yaki; or sweet thai chili	
Add dipping sauce +1: hot, ranch, blue cheese	
UKRAINIAN PEROGIES (8).....	18.5
Local handmade 3 cheese and potato perogies, pan-fried with bacon and onions. Served with sour cream	
PEROGY PLATTER (8).....	22.25
Local handmade 3 cheese and potato perogies, pan-fried with farmers sausage and onions. Served with sour cream & grainy dijon mustard	
CHILI CHICKEN BITES (X).....	16.25
MEAL WITH RICE & SAUTEED VEG.....	
Sweet & spicy chili sauce*, cashews, sesame seeds, cucumbers, green onion, crispy wontons.	
DRY RIBS (X).....	17.25
Asian style dry baby back pork ribs with garlic and spices, served with a ginger soy dipping sauce	
CHICKEN STRIPS (X).....	17.5
House breaded chicken strips with your choice of honey mustard, ranch, or BBQ, served with fries or garden salad	
BBQ CHICKEN FLATBREAD	17.25
Caramelized onion, mushrooms, and mozzarella cheese	

NACHOS (V) (GF).....	PERSONAL (FEEDS 1-3 PEOPLE) 16
PLATTER (FEEDS 4-6 PEOPLE) 36.5	
Corn tortillas, tomato, olives, jalapeños, 3-cheese blend, pickled red onions, green onions, sour cream & fresh salsa	
Enhancements: guacamole 2.5; beef 3.5; pulled pork 4.5; chicken 5.5	
SPINACH & ARTICHOKE DIP (V) (GF).....	15.25
Warm house-made spinach & artichoke dip served with chips	
CRUDITÉ (VEGETABLE PLATTER) (GF) (V).....	15
With choice of house-made ranch	
DEEP FRIED PICKLES (V).....	13.25
Served with fries and house-made pickle dip	
HOUSE-MADE ONION RINGS (V).....	12
Served with house-made dill dip	
SWEET POTATO POUTINE (GF).....	14
Cheese curds, gravy, and chipotle mayo drizzle	
POUTINE (GF).....	11
Add pulled pork 4.5	
GOLDEN SPROUTS (V) (GF).....	10
Deep fried Brussel sprouts tossed in lemon juice and parmesan	
CHIPS & HOUSE-MADE SALSA (GF) (V).....	10
SWEET POTATO WAFFLE FRIES (GF) (V).....	10
Served with chipotle mayo	
FRIES (GF) (V).....	7
Add dill dip +1; gravy +2	

Soup and Salads

HOUSE-MADE SOUP	CUP 7.25
BOWL W/ GARLIC BREAD 10.5	
GARDEN SALAD (V) (GF).....	13.25
SIDE 4.75	
Mixed greens, shredded carrots, peppers, celery, red onions with your choice of house dressing, ranch, Italian, or balsamic.	
Add 5oz chicken 5.5; prawns 6.5; 6oz salmon 7.5	
BACON CAESAR (X).....	15.75
SIDE 5.25	
Romaine, asiago cheese, house-made Caesar dressing, bacon, croutons	
Add 5oz chicken 5.5; prawns 6.5; 6oz salmon 7.5	

APPLE, WALNUT, & CRANBERRY ARUGULA SALAD (GF).....	16
Diced apples with red onion, goat cheese, and dijon dressing	
Add 5oz chicken 5.5; prawns 6.5; 6oz salmon 7.5	
TWO PARROTS' HOT CHICKEN CAESAR	20.5
Fresh chicken breast sautéed with fresh vegetables and teriyaki sauce, served on top of our classic bacon Caesar	
SOUTHWEST CHICKEN (GF).....	20.5
WITHOUT CHICKEN.....	
16.25	
Cumin chicken, roasted corn, peppers, zucchini, red onions, feta cheese, corn tortilla strips, avocado with a cilantro lime dressing	

Pizzas (12")

MARGHERITA (V).....	17.5
Classic with tomato sauce, mozzarella, and basil	
HAWAIIAN	19.5
Tomato sauce, mozzarella, ham & pineapple	

PEPPERONI	19.5
Tomato sauce, mozzarella, and pepperoni	

Pastas

served with garlic bread | substitute gluten-free pasta +3

ROTINI ALFREDO (X).....	18.5
Tomatoes, mushrooms, peas, bacon, onion	
Add 5oz chicken 5.5; prawns 6.5	
CHICKEN PENNE PESTO	18.5
Arugula pesto, alfredo sauce, onions, grape tomatoes, parmesan	

LINGUINE BOLOGNESE (X).....	18.5
House-made beef bolognese, parmesan cheese	

(V) vegetarian (GF) gluten free (X) gluten free available

Please inform your server of any food allergies | Menu items created fresh in-house by our Executive Chef Tracey Thompson
Menu prices are subject to applicable taxes — 18% gratuity for parties 10 or more

Burgers and Sandwiches

Served with garden salad or fries. Sub veggie sticks +1; bacon Caesar, soup, or sweet potato waffle fries +2; poutine or onion rings +3
All beef burgers made with a fresh 6oz house-made beef chuck patty. Extra patty +3.5. Substitute veggie patty at no additional cost ☑
All Burgers are Served on a Brioche Bun; Substitute Gluten Free Bun +2

Beef

STEAK SANDWICH ☒ 25.5
6 oz sirloin (cooked to your liking) with sautéed mushrooms on a ciabatta bun (open-faced) with dijon mayo & crispy shallots

BBQ BC BURGER ☒ 19.5
Bacon and cheddar, BBQ sauce, mushrooms, caramelized onions, lettuce, tomato (*saucy)

BARNYARD BURGER ☒ 19.5
Cheddar, bacon, fried egg, lettuce, tomato, red onion, house sauce

BEEF SHORT RIB SANDWICH ☒ 18.5
Slow braised short rib with jack cheese, caramelized pickled onions, and arugula on a soft warmed baguette with beef jus

PRIME RIB SANDWICH ☒ 18.5
Open-faced on a baguette with house-cooked prime rib, horseradish mayo, sautéed mushrooms, and jack cheese

BEEF QUESADILLA ☒ 17.25
Roasted peppers & corn with cheese blend in a flour tortilla (gf available)

BEEF CHUCK BURGER ☒ 16
House-made 6oz patty, house sauce, lettuce, tomato, red onion. Add cheddar, jack, or swiss +1; Add bacon +2; Add avocado +2.5

SMOKED MEAT SANDWICH ☒ 16.25
Rye bread, grainy Dijon, jack cheese, and sauerkraut

Vegetarian

VEGETARIAN BURGER ☑☒ 16
Soy based vegetarian patty, house sauce, lettuce, tomato, red onion

VEGETARIAN QUESADILLA ☑☒ 16.25
Flour tortilla (gf available), black beans, corn, roasted onions and bell peppers, cheese, and arugula pesto

Chicken

CHICKEN WRAP 20.5
Bacon Caesar salad or Southwest chicken salad wrap, with your choice of crispy or grilled chicken breast

FLAMIN' HOT CHICKEN SANDWICH ☒ 19.5
5oz chicken breast tossed in our flamin' hot sauce, avocado, arugula, and balsamic dressing, served on a soft baguette.

CHICKEN CORDON BLEU BURGER ☒ 19.5
5oz chicken breast, ham, swiss cheese, Dijon mayo, lettuce, tomato, red onion

CRISPY CHICKEN BURGER 19.5
Crispy chicken breast, Caesar dressing, parmesan cheese, lettuce, tomato, red onion

CHICKEN QUESADILLA ☒ 18.5
Flour tortilla (gf available), chicken, roasted peppers & corn, cheese blend, arugula pesto

CAJUN CHICKEN CLUB SANDWICH ☒ 18.5
Cajun chicken, bacon, chipotle mayo, lettuce, tomato, onion. On your choice of bread: white, brown, rye, or sourdough (brioche bun +1)

Pork

BLT ☒ 15
Bacon, lettuce, tomato with mayo and butter lettuce. Served on your choice of bread. Add avocado +2.5

CUBANO SANDWICH ☒ 17.25
Pulled pork, ham, swiss cheese, Dijon mayo, and pickles. Served on sourdough

PULLED PORK SANDWICH ☒ 16.25
Slow braised BBQ pulled pork and Asian slaw

Entrees

BBQ BABY BACK RIBS ☑ 25.75
Slow roasted baby back ribs, served with fries and coleslaw

TERIYAKI BEEF STIR FRY 19.5
House-roasted prime rib stir-fried with seasonal vegetables, house-made teriyaki sauce, served over basmati rice

8OZ AAA NEW YORK STRIPLOIN ☑ 29
Served with mushroom ragout, sautéed seasonal vegetables, your choice of basmati rice or mashed potato

BALSAMIC & SHITAKE MUSHROOM SALMON ☑ 25.75
6oz Coho salmon served with seasonal vegetables, balsamic cream Sauce and your choice of basmati rice or mashed potatoes

CHICKEN PARMESAN 23
House breaded crispy chicken breast, baked with marinara sauce & mozzarella. Served with linguini & seasonal vegetables

FISH & CHIPS ☑ 1 PIECE 15.25
2 PIECES 18.5
GF battered cod loin with house-made tartar & coleslaw

SHEPHERD'S PIE ☑ 21
Ground beef, vegetables and herbs, mixed in gravy and topped with mashed potato. Served with a side garden

ALL-DAY BREAKFAST ☒ 15
2 eggs, 2 pieces of bacon, smashbrowns, and choice of toast white, whole wheat, sourdough, marble rye; gluten-free +1



Brunch

Served Saturdays from 11am-3pm

Classic

served with smashbrowns

BABY BIRD	10
1 egg, 1 sausage, 1 bacon, 1 slice of toast	
MAMA BIRD	15.5
2 eggs, 2 sausages, 2 bacon, 2 slices of toast	
PAPA BIRD	20.5
3 eggs, 3 sausages, 3 bacon, 2 ham, 2 slices of toast	

Omelettes

Served with smashbrowns & choice of bread ☒

DENVER	16
Ham, onions, bell peppers, and shredded cheese	
VEGETARIAN ☑	15.75
Mushrooms, onions, bell peppers, tomato, and goat cheese	
MEAT LOVERS	20
Chorizo, ham, bacon, beef, and cheese	

Handhelds

Served with smashbrowns

DENVER SANDWICH ☒	15.75
Ham, onions, bell peppers, and shredded cheese on brioche	
MONTE CRISTO SANDWICH ☒	15.75
Turkey, ham, & swiss cheese on French toast. Served with smashbrowns	
BREAKFAST SANDO ☒	16
Scrambled egg, bacon, ham, sausage, tomato, cheddar cheese, and spiced mustard on a brioche bun	
BREAKFAST WRAP ☒	19
Scrambled eggs, shredded cheese, sausage, onions, bell peppers, and salsa. Served with smashbrowns	

Benedicts

Served on an English muffin; Sub Gluten Free +2 ☒
with poached eggs, hollandaise, and smashbrowns

CLASSIC HAM	15.75
CALIFORNIA ☑	14.75
House-made guacamole	
SPINACH & ARTICHOKE ☑	14.75
House-made spinach & artichoke mix	
CLASSIC VEGETARIAN ☑	14.75
Avocado & tomato	

Adventurous

POTATOCHOS (BREAKFAST NACHOS)	10
Smashbrowns with olives, jalapenos, salsa, nacho cheese, and 2 eggs	
GLUTEN-FREE BELGIAN WAFFLES ☑☒	12.75
Served with strawberry coulis, whipped cream, and maple syrup	
BRIOCHE FRENCH TOAST (2)	15.75
Served with strawberry coulis, syrup, & either 2 pieces of bacon or sausages	
BREAKFAST SKILLET ☒	21
Braised short rib, eggs, bell peppers, onions, mushrooms, Parrot's sauce, hollandaise, smashbrowns, and 2 slices of toast	
STEAK & EGGS ☒	25.5
6oz Sirloin (cooked to your liking) with 2 eggs (any style) served with smashbrowns, your choice of toast, and parrot sauce	

Add-Ons & Sides

2 PIECES OF BACON	3	FRESH FRUIT SALAD	5
2 SAUSAGES	4	HOUSE-MADE SMASHBROWNS	4.5
2 SLICES OF HAM	4	2 SLICES TOAST (WHITE, WHOLE WHEAT, RYE, SOURDOUGH)	3
1 EGG (COOKED TO YOUR LIKING)	2	SUB GLUTEN-FREE BREAD ☒	+1
AVOCADO	2.5	HOLLANDAISE	2
		SALSA	2.5

House-Made Desserts

FEATURE CHEESECAKE ☒	10	GLUTEN-FREE BROWNIE WITH ICE CREAM ☒	10
FEATURE CRUMBLE ☒	10	WHOLESOME FARMS VANILLA ICE CREAM ☒	4
WITH A SCOOP OF ICE CREAM +\$1.5		WITH HOUSE-MADE COMPOTE	5

CRAFTED COCKTAILS

single \$9.5 | double \$12.5

The Golden Parrot

tanduay silver | licor43 | lime | soda

Drunken Monkey

tanduay rum | borcay coconut rum | pineapple orange

Saigon Sling (+\$1)

saigon gin | grand marnier | cherry brandy
pineapple | lime

Meadow Mist

gordons pink gin | elderflower | 7-Up | berries

Peachy Woo

smirnoff | peach schnapps | cran | lime

Düsseldorf Negroni (3oz | \$14)

killepitsch | sweet vermouth | gordons
try with **saigon gin** +\$1

Crimson Kiss

smirnoff | peach schnapps | citrus
pineapple | grenadine

Pink Lemonade

smirnoff pink lemonade | lemon | 7-up

FEATURED SHOOTERS

\$7 (1oz – 1.5oz)

Melon Ball

smirnoff | melon bols | pineapple

Bananaquit

borcay coconut rum | shanky's whip
banana bols | cream

Butt-Kill

butterscotch schnapps | killepitsch

Irish Pick-Me-Up

shanky's whip | licor43 | house cold brew

Kill Bomb (\$8.75)

killepitsch | energy drink

Tropical Thunder

coconut rum | pineapple | orange grenadine

Red-Headed Sl*t

killepitsch | peach schnapps | cranberry

Strawberry Bl*w-Job

baileys | kahlua | grenadine | whipped cream

Wet P*ssy

smirnoff | peach schnapps | pineapple | cran

CLASSIC COCKTAILS

single \$8.5 | double \$11.5

Aperol Spritz (2oz)

aperol | castelfino cava brut | soda

Caesar

smirnoff | tobasco | worcestershire | clamato

Gin Fizz

gordons gin | grapefruit | tonic
try **empress** +\$2 | **saigon baigur gin** +\$2

GP Sour (2oz)

wiser's | triple sec | pineapple | lime | egg white

Mojito

choice of: lime, berry, or pineapple
try **tanduay asian silver rum** +\$1

Negroni (3oz | \$13)

gordons gin | campari | sweet

Margarita

lime, orange pineapple, jalapeno, or berry

Old Fashioned (2oz | \$13)

pike creek whisky | simple syrup | bitters
try **smoked** +\$1.25

Sangria (\$10)

4oz wine & 2oz liqueurs
red or white; rosé +\$2 | **boozy**: 1oz brandy +\$4

FEATURED MARTINIS

\$12.75 (2oz – 2.5oz)

Classic (\$10.25)

vodka or gin | dry vermouth
grey goose or **empress** +4 | **saigon** +5

Almond Joy

borcay coconut rum | frangelico | cream
crème de cacao

Banana Cream Pie

morgans dark | banana bols | baileys | whip

Coconut Cream Pie

borcay coconut rum | vanilla vodka | cream
whipped cream

Early Bird Espresso

shanky's whip | espresso powder | cold brew

Classic Espresso

smirnoff | espresso powder | house cold brew

Lemon Drop

smirnoff | triple sec | lemon | simple syrup

Golden Parrots Pub

Daily Specials & Features

Daily All-Day Drink Specials

Food Features (3pm-Close)

dine-in with purchase of beverage

Drinks	MONDAYS	\$18 Burger & Beer
All Molson & Granville Island Pints ^M	house-made fresh beef burger served with choice of fries <u>or</u> garden salad (upgrades available). Served with an 18oz beer (Canadian, Coors Light, Old Style, Hop Valley IPA)	
All Molson Bottles ^M \$0.5 off		
Caesars & Mojitos		
Drinks	TUESDAYS	\$2.75 Tacos
Heineken, Trash Panda & Strongbow Pints	proteins: popcorn shrimp, GF taco beef, GF taco chicken, <u>or</u> GF cod	
Sol & Heineken Bottles	choice of shell: soft wheat tortilla <u>or</u> GF hard corn shell	
Well Tequila Shots & Margaritas		
Drinks	WEDNESDAYS	\$9 Wings
Canadian & Coors Light Pints & Bottles	fresh GF wings with your choice of flavour	
Growers Cider Cans	<u>dry</u> : plain; salt; lemon pepper; salt & pepper; cajun; montreal steak spice; chipotle mango; roasted garlic & red pepper	
Nude Vodka Sodas Cans	<u>saucy</u> : frank's hot; flamin' hot; honey garlic; teriyaki; bbq; sweet thai chili; hot-yaki	
GP Whisky Sour (2 oz)	select flavours not GF no half flavour orders	
25% off 750ml Bottles of Wine		
Drinks	THURSDAYS	\$18.5 Steak Dinner
All Day Happy Hour Drinks	7 oz NY steak (cooked to your liking)	
P49 Trash Panda Pints & Sleeman Btls	topped with garlic butter, served with seasonal vegetables & mashed potatoes	
Okanagan 1516 & Sapporo Pints		
Drinks	FRIDAYS	\$19.75 BBQ Rib Dinner
Blue Moon, Fat Tug, & Guinness Pints	our house slow-roasted baby back ribs, served with fries & coleslaw	
Heineken & Sol Bottles		
Long Island Iced Tea & Paralyzers		
Drinks	SATURDAYS	Brunch & \$27.5 Prime Rib
Blue Buck, Kilkenny & Rickards Pints	11am-3pm: brunch specialty menu	
Heineken & Miller Genuine Draft Btls		
Sangrias (red or white rosé +\$2)	4pm-close: 8oz black angus prime rib with seasonal veg, mashed potatoes, yorkshire pudding, & either gravy <u>or</u> jus	
25% off 750ml Bottles of Wine		

Daily Happy Hour 3-6pm | Late Night 8pm to close

All Prices Valid for Dine-In Only | No Substitutions | Prices Subject to Taxes

must be 19+ to drink | prices subject to applicable taxes | if we have the alcohol/liquor, we can make it – just ask

House Wine

By the Glass

Okanagan Vineyards ~ OKV
Chardonnay | Cabernet Merlot
6oz \$7.25 | 9oz \$9.75

Jackson Triggs
Pinot Grigio | Cabernet Sauvignon
6oz \$7.25 | 9oz \$9.75

Saintly Rosé
6oz \$9.25 | 9oz \$11.75

Taylor Fladgate Port
2oz \$7.50

Red Wine

By the Bottle ~ 750ml

OPEN Smooth Red – BC VQA \$25

Inniskillin Merlot – BC VQA \$37

Pascual Toso Malbec - Argentina \$36

Culmina R&D Red (Bordeaux) Blend
BC VQA \$42

Tom Gore Cab. Sauv. – California \$46

Cannonball Cab Sauv – California \$55

Burrowing Owl Cab Franc – BC VQA
\$80

Beringer Knights Valley Cab. Sauv.
California, USA \$92

J. Lohr Hilltop – California \$99

Prisoner Red Blend – California \$109

White & Rosé Wine

By the Bottle ~ 750ml

OPEN Smooth White – BC VQA \$25

Ruffino Pinot Grigio - Italy \$36

See Ya Later Ranch Chardonnay
BC VQA \$42

Grey Monk Pinot Gris - BC VQA \$43

Kim Crawford Sauv. Blanc
New Zealand \$46

Saintly Rosé – VQA \$36

Bubbly

By the Bottle ~ 750ml

Jaume Serra Castelfino Cava Brut
Spain \$32

Saintly “The Good” Bubbly (200ml)
BC VQA \$10

Saintly Sparkling Rose (200ml)
BC VQA \$10

Coolers & Ciders

Arizona Hard Tea (355ml can | 5%) – Lemon, Peach, or Green Tea \$6.5

Growers (355ml can | 5%) – Apple or Peach \$6.5

Nude (355ml can | 5%) – Strawberry Kiwi, Grape, or Raspberry Lemon \$6.75

Rekorderlig (500ml can | 4.5%) \$7

Simply Spiked Lemonade (341ml | 5%) – Lemon, Strawberry, Blueberry, or Peach \$6.5

Strongbow Dark Fruit (440ml can | 4.5%) \$7

The Finnish Long Drink (355ml can | 5.5%) – Traditional Citrus or Zero Sugar \$6

White Claw Black Cherry (473ml can | 5%) \$7.75

prices subject to applicable taxes | must be 19+ to drink

Perrier Bottle: \$4.5 Pop: \$3.5; Refills: \$0.75 Coffee/Tea: \$3.5 Juice: \$4
December 2025

Draft (18oz)

House:

Parallel 49 Craft Lager
(House | 5% | 18 IBU) \$5.90

Domestic:

Molson Canadian ^M
(5% | 15 IBU) \$6.85

Coors Light ^M
(4% | 10 IBU) \$6.85

Hop Valley Bubble Stash IPA ^M
(6.2% | 45 IBU) \$7

Sleeman Clear 2.0
(4% | 5 IBU) \$7.35

Blue Moon ^M
(5.4% | 13 IBU | Wheat Beer) \$7.35

Rickards Red ^M
(5.2% | 16 IBU) \$7.35

Okanagan Springs 1516
(5% | 17 IBU) \$7.35

Cider:

Strongbow Cider ^M
(5%) \$8

^M = Molson beers for Molson Monday

Bottled Beer

Domestic (341ml btl) \$6.5

Budweiser

Bud Light

Canadian ^M

Coors Light ^M

Coors Light Original ^M

Kokanee

MGD ^M

Sleeman Honey Brown

Sleeman Clear 2.0

Craft & Import:

Granville Island Winter Ale
(4.5% | 11 IBU) \$5.95

Granville Island False Creek Peach Sour ^M
(5% | 15 IBU) \$7

Phillips ‘Blue Buck’ Ale
(5% | 30 IBU) \$7

Parallel 49 Trash Panda
(5.5% | 55 IBU) \$7.15

Sapporo Premium Lager
(4.9% | 18 IBU | 20oz) \$7.35

Steamworks ‘Flagship’ Hazy IPA
(6.7% | 45 IBU) \$7.25

Driftwood ‘Fat Tug’ IPA
(7% | 80+ IBU | 20oz) \$7.45

Heineken ^M
(5% | 23 IBU | 20oz) \$7.7

Kilkenny
(4.3% | 29 IBU | 20oz) \$8

Guinness
(4.2% | 50 IBU | 20oz) \$8.5

Import (330ml btl) \$7.5

Heineken ^M

Heineken Silver ^M

Corona

Stella

Sol ^M

Non-Alcoholic \$5

Corona Sunbrew (0%)

Heineken 0.0 (0%)

Canned Beer

Old Style Pilsner, Pabst Blue Ribbon (PBR), or Old Milwaukee (355ml can) \$5.75

Parallel 49 Tricycle Grapefruit Radler (473ml can) \$6

Whistler Forager Lager (GF) (355ml can) \$7

Share Buckets (minimum 2 people)

Arizona Hard Tea & Simply Spiked (4 x 355ml cans | mix & match) \$21

Molson Domestic Bottles (Canadian, Coors, MGD | 4 x 341ml btls | mix & match) \$24

Molson Import Bottles (Heineken, Heineken Silver, Sol) | 4 x 330ml btls | mix & match) \$27

Liquors

Vodka

Smirnoff (well) \$
Ciroc Red Berry \$\$
Absolute Citron \$
Absolute Raspberry \$
Absolute Vanilla \$
Titos \$
Grey Goose \$\$

Gin

Beefeater (well) \$
Gordon's Pink
Tanqueray \$
Tanqueray Flor De Sevilla \$
Empress Rose \$
Saigon Baigur \$\$

Tequila

Olmecca Gold (well) \$
Olmecca Altos Plata \$
Casamigos \$\$
Don Julio Blanco \$\$
Don Julio Resposado \$\$
Don Julio 70th \$\$
Don Julio 1942 \$\$\$
Ghost Tequila \$\$

Rum

Lambs White (well) \$
Lambs White (well) \$
Lambs Spiced (well) \$
Lambs Navy (well) \$
Appleton Estate \$
Bacardi White \$
Captain Morgans White \$
Kraken Spiced \$
Mount Gay \$
Howlers Head \$
Tanduary Silver \$

Rye/Whiskey

Crown Royal (well) \$
Crown Royal Apple \$
Crown Royal Blackberry \$
Crown Royal Peach \$
Bear Face \$
Jack Daniels Honey \$
Jack Daniels Tennessee Fire \$
Jameson Whiskey \$
Jim Beam \$
Maker's Mark 46 \$\$
Roe & Co Irish \$\$
Spicebox \$
Woodford Reserve \$
Shanky's Whip \$

Scotch

Ballentines (well) \$
Glenfiddich 18 Y \$\$
Johnnie Walker Blue \$\$\$

Brandy/Cognac

St. Remy VSOP \$
Martell VS \$\$

\$ = \$0-9 \$\$ = \$10-19 \$\$\$ = \$20+

Liqueurs

Amaretto	Campari	Grand Marnier	Peppermint Schnapps
Aperol	Crème de Cacao		Peach Schnapps
	Crème de Menth	Kahlua	
Baileys		Kahlua Peppermint	Sambucca Black
Baileys Almond	Drambuie		Sambucca White
Baileys Salted Caramel		Licor 43	Shanky's Whip
Bols Banana	Elderflower Liqueur		Sour Puss Green
Bols Blue (Blue Curacao)		Martini Dry	Sour Puss Red
Bols Cherry Brandy	Fireball	Martini Rosso	Southern Comfort
Bols Melon	Frangelico		
Boracay Coconut			
Butterscotch			