

THE
FERNIE
TAPHOUSE

STARTERS

PUB NACHOS • \$24

GF • VEG

Corn chips layered with tomato, red onions, black olives, banana peppers & a triple cheese blend.

Served with a side of sour cream & salsa.

Add Chicken \$8 • Brisket \$11 • Guacamole \$3 • Chili \$5

HOUSE CHICKEN WINGS • \$20

GF • DF

Choice of hot, BBQ, honey garlic, salt & pepper, dry dill, lemon pepper or Greek style. Served with carrot and celery sticks. Your choice of dipping sauce.

FISH TACOS • \$17

Pan seared fish with lettuce, diced tomatoes, avocado crème fraiche, feta cheese, fresh mangoes & banana peppers. Served on three grilled soft flour tortillas with a charred lemon.

GF option available - corn tortillas

POPCORN SHRIMP • \$15

Panko breaded shrimp served with sweet & spicy dipping sauce.

TRUFFLE MUSHROOM FLATBREAD • \$19

VEG

Mushrooms, house made pesto, triple cheese, parmesan cheese, truffle oil, balsamic drizzle & arugula.

PRETZELS • \$16

VEG

Two baked pretzels served warm with a honey mustard dip.

DEEP FRIED FALAFEL BITES • \$13

V

Deep fried Falafels served with a house made vegan dill sauce.

POUTINE • \$15

Fries with cheese curds & a rich homemade beef gravy.

Add chicken \$8 • brisket \$7 • bacon \$2

BAKED MAC & CHEESE • \$17

VEG

Creamy baked Mac & cheese topped with parmesan au gratin.

Add chicken \$8 • brisket \$7 • bacon \$2 • mushrooms \$2

SALADS/ SOUP

WARM KALE SALAD • \$19

VEG

Blanched curly kale, sundried tomatoes, toasted pine nuts, coconut, balsamic vinegar and topped with goat cheese.

Served with our house made maple-Dijon dressing.

Chicken \$8 • Buttermilk Fried Chicken \$8

CAESAR SALAD • \$17 / \$11

Romaine lettuce, croutons & crispy bacon tossed with Parmesan and caesar dressing

Chicken \$8 • Buttermilk Fried Chicken \$8

FERNIE HOUSE SALAD • \$15 / \$10

VEG

Mixed greens, topped with cherry tomato, cucumber, pickled beets, toasted pumpkin seeds, dried cranberries & feta cheese. Served with our house made maple-dijon dressing.

Chicken \$8 • Buttermilk Fried Chicken \$8

WINTER CHILI • \$15

GF

Hearty beef & bean stew topped with triple cheese.

Served with garlic toast.

CHEF'S DAILY SOUP • \$11 / \$7

Large soup served with toasty bread.

Add garlic toast \$3

 The Fernie Taphouse

 @thefernietaphouse



PARASTONE
We Build Community

PUB FAVOURITES

All handhelds are served with your choice of fries, house salad or the daily soup.

Upgrade to a:

Caesar salad \$3 Yam fries \$4

Gluten-free bun &

Poutine \$4

Mac & Cheese \$5

Gluten-free fries \$4

BLACKENED CHICKEN BURGER • \$22

Chicken breast, grilled mango, arugula, crispy onions roasted poblano sauce & monterey jack cheese.

Make it a wrap.

BUTTERMILK FRIED CHICKEN SANDWICH • \$22

Chicken breast, deep fried & tossed in hot sauce.

Dressed with ranch, coleslaw, pickles & monterey Jack cheese.

Make it a wrap.

CHICKEN PUB CLUB • \$22

Triple decker sandwich - grilled chicken, bacon, cheddar cheese, lettuce, tomato & onion with a mustard aioli.

Make it a wrap.

CHICKEN STRIPS • \$18

Served with your choice of fries, house salad or soup.

FISH & CHIPS • \$15 / \$24 / \$\$\$33

DF

Our signature beer battered fish. Deep fried and served with fresh slaw, tartar sauce and a charred lemon.

Pan seared option available

STEAK SANDWICH • \$30

Grilled focaccia, AAA sirloin, garlic aioli, sautéed mushrooms & crispy onion served with beef jus.

BEEF BRISKET • \$24

DF

Slow braised beef served open face on fresh rosemary focaccia bread topped with horseradish aioli, coleslaw, crispy onions & a demi-glace sauce.

WAPITI BURGER • \$24

Homemade elk & pork patty, lettuce, tomato, pickle, red onion, Monterey Jack cheese, sautéed mushrooms & mustard aioli.

FERNIE BURGER • \$22

Mouthwatering burger topped with bacon, cheddar cheese, lettuce, tomato, pickle, onion & house burger sauce.

PHILLY CHEESESTEAK • \$21

Thinly sliced beef fried with onions, peppers & horseradish aioli. Topped with monterey jack, parmesan & cheddar cheese.

BEEF SHAWARMA • \$21

Marinated beef served in a warm pita with lettuce, diced tomato, diced cucumber, red onion, house dill sauce & a drizzle of sweet & spicy tahini.

Substitute: chicken • mushrooms • donair meat

VEGGIE BURGER • \$21

VEG

Grilled veggie patty topped with guacamole, arugula, tomato, pickles, crispy onions, feta, garlic aioli & a balsamic drizzle.

VEGAN BURGER • \$21

V

Soy marinated firm tofu, vegan garlic aioli, avocado, arugula, cabbage, tomato, onion, pickles, garlic agave glaze & mushrooms. Served on a vegan brioche bun.

GF - Gluten Free • V - Vegan

Veg - Vegetarian • DF- Dairy Free

We are not a gluten free facility.

16OZ DRAFT

BUDWEISER - 5.0%

Medium bodied, American-style lager

BUD LIGHT - 4.2%

Light bodied lager

KOKANEE - 5.0%

Smooth, lightly hopped lager
Columbia Brewing Co. - Creston, BC

KOKANEE GOLD - 5.3%

Rich, amber lager
Columbia Brewing Co. - Creston, BC

STELLA - 5.0%

Refreshing Belgian pilsner

GOOSE ISLAND - 5.9%

Deep gold IPA, crisp dry finish
Goose Island Beer CO. - USA

WINDSTORM - 5.5%

Medium bodied West Coast Pale Ale
Stanley Park Brewing. - Vancouver BC

PEACH SUNSETTER - 4.8%

Wheat all ripe with peach flavor and bold Citra hops
Stanley Park Brewing. - Vancouver BC

PROJECT 9 - 5.0%

Classic Bavarian pilsner
Ferne Brewing CO. - Fernie BC

HIT THE DECK - 6.4%

Hazy IPA, high hops & aroma
Ferne Brewing CO. - Fernie BC

RIDGEWALK - 5.0%

Red Ale with a roasted dryness in the finish
Ferne Brewing CO. - Fernie BC

ELECTRIC UNICORN - 6.5%

White IPA
Phillips Brewing Co. - Victoria, BC

PABST BLUE RIBBON - 4.8%

Full- bodied lager
Pabst Brewing Company

GUINNESS - 4.2%

Traditional Irish stout

ROTATING CIDER

Ask us about our rotating cider

FLIGHTS AVAILABLE

Any 4 of our beers or cider on tap

ASK ABOUT OUR ROTATING DRAFT TAPS

CIDERS & COOLERS

GROWERS

Apple, Pear or Peach

LONETREE

Ginger Apple or Citrus

ROCK CREEK

TEMPO

Strawberry Lemon, Blackberry or Grapefruit

NUDE

Raspberry Lemon

WHITECLAW

Natural Lime, Black Cherry, Mango & Ruby Grapefruit
Try a Bucket! Pick any 5 flavors

SMIRNOFF ICE

HAPPY HR 4-6PM

LIBATIONS

RED SANGRIA

Red wine, St-Germain Elderflower liqueur, Aperol, lemon juice & ginger beer

WHITE SANGRIA

White wine, Passion Alize, Peach Schnapps, pineapple & orange juice & ginger ale.

FERNIE BLACKBERRY G & T

Ferne Distillers Prospector Gin, St-Germain Elderflower liqueur, simple syrup, blackberries & tonic water

SALTY DOG

Vodka and grapefruit juice

BLOOD ORANGE GIN SOUR

Blood orange Beefeater Gin, lime juice, bitters, simple syrup & egg white

SUGAR COOKIE MARTINI

Stolichnaya vanilla vodka, Baileys, Amaretto & cream.

ICED DRUNKEN MOCHA

Kahlua, expresso vodka, espresso, chocolate syrup, milk & whipped cream

PIMMS CUP

Pimm's, ginger beer, lemon juice, simple syrup & cucumber

BUTTER RUM HOT CHOCOLATE

Lamb's Navy dark rum, butter rum syrup & hot chocolate

DEATH BY HOT COCOA

Stolichnaya vanilla vodka, Kahlua, Baileys & hot chocolate

WINE

HOUSE WINE

6oz / 9oz / half litre / litre

RED OR WHITE

\$8 / \$10.25 / \$20 / \$37

WHITE

6oz • 9oz • BTL

BLASTED CHURCH • HATFIELD'S FUSE

\$9 • \$13 • \$34

THORNHAVEN • PINOT GRIS

\$9 • \$15 • \$42

S.Y.L.R GEWURZTRAMINER

\$9 • \$13 • \$34

DIRTY LAUNDRY • SAUV BLANC

\$9 • \$13 • \$44

COOLSHANAGH • CHARDDONAY

\$11 • \$14 • \$45

RED

6oz • 9oz • BTL

THREE SISTERS BENCH RED • BLEND

\$9 • \$13 • \$34

BLASTED CHURCH • BLEND

\$10 • \$15 • \$41

SEE YA LATER RANCH • PINOT NOIR

\$11 • \$15 • \$36

BLASTED CHURCH • CAB MERLOT

\$16 • \$20 • \$53

SECOND CHAPTER • CABERNET FRANC

\$62

MOCKTAILS

MOJITO

Lime, mint, simple syrup, cucumber & soda

GIN-FREE G & T

Chamomile tea, cucumber, lemon juice, simple syrup & tonic water

HONEY BREEZE

Honey, lime, soda, grapefruit & cranberry juice.

LEMON, LIME & BITTERS

Lime juice, bitters & 7UP

PARTAKE IPA 0.3%

IPA or Pale Ale

ONE FOR THE ROAD 0.45%

Stone Sofa Kolsh or Saskaberry Blonde Ale

PHILLIPS 0.5%

Pilsner, Hazy IPA or Pale Ale