

Menu



ON TAP 12oz 8 / 16oz 9 / 20oz 10

Captain Stone Lager

5.0% ABV 14 IBU

Super crisp and easy drinking, smooth, and crushable. If you don't know where to begin, this is a great start.

CRISP - LIGHT - REFRESHING - NOTORIOUS

Scrumpers Blueberry Peach Sour

4.5% ABV 10 IBU

A balanced and refreshing sour made with organic blueberries and natural peach flavour.

LIGHT - FRUITY - SOUR - SIMPLE

Flaskers English Best Bitter

4.5% ABV 35 IBU

The malty and toasty English Best Bitter, a fresh and creamy offering of the classic Flaskers Ale.

A proper pint! TOASTY - FRUITY - SMOOTH - CLEAN

Canoe Chase IPA

6.8% ABV 60 IBU

Hints of citrus and passion fruit, this West Coast IPA is perfectly balanced with a solid malt backbone.

BRIGHT - JUICY - SMOOTH - REFRESHING

Rotating Taps

Ask your server about our seasonal brews, crafted with locally sourced ingredients. You might discover a new favourite!

Exclusively pouring:

SMUGGLERS TRAIL

COCKTAILS - ALL 14

All cocktails are 2oz unless otherwise stated.

Paloma

Tequila, grapefruit juice, soda water, lime, Tajín rim.

Billy Brown Mule

Vodka, Limoncello, ginger beer, and lime.

Pickled Caesar

Vodka, pickle brine, Clamato, lime, Worcestershire, hot sauce.

Aperol Spritz

Prosecco, Aperol, soda, topped with an orange wheel.

Rabbit Season

Tequila, ginger syrup, fresh lime juice, soda and Aperol.

Bartender's Rootbeer

Vodka, Kahlua, Galliano, cola & soda.

Honey Badger

Bourbon, green chartreuse, pineapple, lime, honey-ginger syrup.

Violet Raspberry

Empress Gin, lime, pineapple, raspberry syrup.

Churchill

Ballantine's Scotch, Sweet Vermouth, Triple Sec, fresh Lime juice.

Chili Lime Margarita

Tequila, Triple Sec, lime, chili, and Tajín rim.

Special Cocktail

Ask your server about this week's unique creation.

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STEALTH
Craft Distillers

We support local distilleries.
.....

WINES

WHITES

6oz / 9oz / Btl

Lat50

10-14-38

Red Rooster Pinot Gris

10-14-40

Sandhill Sauvignon Blanc

13-17-43

ROSÉ

Lat50

10-14-38

RED

Lat50

6oz / 9oz / Btl

10- 14- 38

Red Rooster Pinot Noir

13- 17- 43

Sandhill Cabernet Merlot

13- 17- 43

SPARKLING

Peller Estates Pinot Gris Bubbles

39.5

NON-ALCOHOLIC

Lets Get Tropical 7

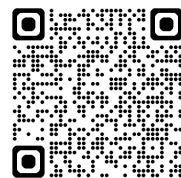
Pineapple tepache, lime juice, passionfruit juice, and agave, topped with soda, a refreshing taste of the tropics.

Not Too Sweet Soda 5

Locally crafted soda with just the right balance. Choose from Root Beer, Cola, or Fizzy Lemonade.

Phillips iOTA Cerveza 8

Light bodied Lager with a crisp, clean finish. Served with a lime wedge.



STARTERS

Classic Poutine 15

Golden fries, real cheese curds, scallions, and rich vegan, gluten-free gravy. (Add Pulled Pork for just 5)

Parmesan Truffle Fries 13

Golden fries elevated—with truffle oil, Parm, parsley, and garlic aioli for dipping.

Chips & Salsa / Guac / Beans 15

Crunchy corn chips with your pick —salsa, guac, beans, or a mix (choice of 2). Perfect for sharing... or not.

Chicken Wings 21

Fort Langley's best! Juicy, crispy, and sauced your way —Franks, BBQ, Korean, Salt & Pepper, Lemon Pepper, or Sweet Chili.

Brussel Sprouts 14.5

Crispy, golden, and tossed with Parm and balsamic. Addictive? Absolutely. Choice of dipping sauce: Spicy Mayo, Ranch, Spicy Ranch, Marinara, or Korean BBQ.

HANDHELDS

All Handhelds served with fries or our seasonal house salad. Upgrade your burger or side:

Parm Truffle Fries 4 / Caesar Salad 3 / Poutine 5 / Lettuce Wrap 2 / Feta 3 / White Cheddar 3 / Extra Chicken or Beef Patty 5 / Bacon 4 / Fried Egg 2.5

Chicken Caesar Wrap 21

Crispy chicken, romaine, and our signature Caesar dressing in a sundried tomato wrap. Want it spicy? Just say the word.

Bacon Cheeseburger 25

6oz CAB patty, crispy bacon, burger sauce, shredded lettuce, tomato, red onion, and Cheddar on a potato bun.

Smugg Club 25

Crispy chicken, hot honey bacon, garlic aioli, lettuce, tomato, stacked high on toasted sourdough.

Crispy Fish Burger 22

6oz crispy cod, zesty tartar, coleslaw, pickles, and a kick of chipotle aioli.

Crispy Korean Chicken Sandwich 23

Golden-fried chicken, tangy Korean BBQ sauce, crisp lettuce, tomato, and red onion. Crunch meets bold.

Fish & Chips 21

Crispy Captain Stone Lager battered cod, house slaw, fries, and tartar. Add a second piece—why not?

Pulled Pork Sandwich 23

Shredded BBQ Pork, coleslaw, jalapeno, BBQ sauce, garlic aioli on a delicious Brioche bun.

PIZZA

Add a Dip - 2 : Spicy Mayo, Spicy Ranch, Ranch or Marinara

Caprese 20.5

Basil pesto, fresh bocconcini, sliced tomato, and marinara —light, bright, and classically irresistible.

Prosciutto & Arugula 24.5

Delicious prosciutto, creamy mozzarella, fresh arugula, and a balsamic drizzle over rich marinara.

Spicy Salami 21

A fiery kick of spicy salami, banana peppers, garlic, mozzarella, and sweet heat from our spicy honey.

Three Cheese 21

Mozzarella, white cheddar, and Parm melted to perfection over marinara. Because three is better than one.

BBQ Chicken 22.5

Tender BBQ chicken breast, tangy red and green onion, with a garlic mayo drizzle to finish.

SALADS & BOWLS

Tuna Poke Bowl 24

Ahi tuna in ponzu, sushi rice, mango, edamame, pickled veg, spicy mayo. Fresh, vibrant, and packed with flavour.

Hummus Bowl 15

Our house-made hummus with warm garlic flatbread, carrot, and celery. Simple, satisfying, snack-worthy.

Caesar Salad 20

Romaine lettuce, spiced croutons, Parm cheese, crispy capers, in-house Caesar Dressing and bacon bits.

Cobb Salad 25

A classic done right—chicken breast, romaine, avocado, bacon bits, feta, sliced egg, tomato, and creamy ranch.

Spring Salad 18

A crisp garden mix of spring greens, radish, almonds, carrots, red onion, citrusy orange vinaigrette, and shaved Parm.

DESSERTS

Churros 13

Warm, sugary, and made for dipping with chocolate and caramel drizzle on it.

Ice Cream 5

Two scoops of creamy vanilla perfection. Keep it simple.

Ice Cream & Waffles 14

Two crispy waffles, ice cream—sweet meets crunch.

