

Menu



ON TAP 12oz 7 / 16oz 8 / 20oz 9

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

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

ON TAP 12oz 7.5 / 16oz 8.5 / 20oz 9.5

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

Rotating Taps

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

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.

Chili Lime Margarita

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

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.

Bartender's Rootbeer

Vodka, Kahlua, Galliano, cola & soda.

STEALTH
Craft Distillers

We support local distilleries.

WINES

WHITES

6oz / 9oz / Btl

Lat50

10-14-38

Red Rooster Pinot Gris

13-17-43

Sandhill Sauvignon Blanc

13-17-43

ROSÉ

Lat50

10-14-38

RED

6oz / 9oz / Btl

Lat50

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.

Steamworks Lager 8

Pop 3.75



Award-winning brews



STARTERS

Slow Roasted Beef Croquettes (5pc) 14

Slow roasted beef croquettes and Yukon potato, panko-crusted and fried golden, served with Sriracha-Parmesan basil dip.

Chips & Pico de Gallo 9

Crunchy corn chips with Pico de Gallo salsa. Perfect for sharing... or not.

Baked Meatballs (3pc) 14

House-made baked meatballs topped with tomato basil sauce and mozza cheese.

Parmesan Truffle Fries 13

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

Classic Poutine 15

Golden fries, cheese curds, scallions, and rich gravy. (Add smoked Beefway pulled pork for just 5)

Stuffed Yorkies (2pc) 18

Yorkshire puddings stuffed w/ garlic mashed potatoes, tender roast beef and sauteed onions, topped w/ rich gravy.

Chicken Wings 21

Fort Langley's best! 1 Lb. of juicy, crispy, and sauced your way—Franks, BBQ, Korean, Salt & Pepper, Lemon Pepper, or Sweet Chili.

HANDHELDS & MORE

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 6 / Bacon 4 / Fried Egg 2.5

Chicken Bacon Caesar Wrap 21

Crispy chicken, bacon, romaine, crispy capers, and our signature Caesar dressing in a flour tortilla. Want it spicy? Just say the word.

Crispy Fish Burger 22

Crispy cod, tartar, coleslaw, pickles with a kick of chipotle aioli.

Bacon Cheeseburger 25

6oz CAB patty, bacon, burger sauce, shredded lettuce, tomato, sauteed onions, and Cheddar on a brioche bun.

Fish & Chips 21

Crispy Wild Alaskan Cod battered with Captain Stone Lager, house slaw, fries, and tartar. Add a second piece for \$8

Beef Dip 24

Slow-roasted sliced beef on a garlic butter hoagie, served with horseradish aioli.

Crispy Korean Chicken Sandwich 23

Crispy fried chicken thigh layered with garlic mayo, fresh cucumber sesame slaw and a bold Korean sauce, all on a toasted brioche bun.

Pulled Pork Sandwich 23

Smoked Beefway pulled pork, coleslaw, jalapeno, BBQ sauce, garlic aioli on a delicious Brioche bun.

Smugg Club 26.5

Two crispy chicken thighs, hot honey bacon, garlic aioli, lettuce, tomato, stacked high on toasted sourdough.

Baked Shepherd's Pie w/ House Salad 26

House-made shepherd's pie topped with Yukon Gold potatoes and baked, served with a side house salad.

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.

Proscuitto & 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

Smoky BBQ sauce base with chicken, 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.

Caesar Salad 18

Romaine lettuce, spiced croutons, Parm cheese, capers, in-house Caesar Dressing and bacon bits. Add chicken breast for \$6

House Salad 17

A crisp garden mix of spring greens, radish, almonds, carrots, red onion, citrusy vinaigrette, and shaved Parm. Add chicken breast for \$6

Roasted Beet, Baby Arugula & Goat Cheese Salad 19

Roasted beets, baby arugula, julienned apple, candied walnuts, grape tomatoes, goat cheese, and apple cider vinaigrette. Add grilled chicken breast for \$6

DESSERTS

Churros 13

Warm, cinnamon, and sugar toasted made for chocolate dipping and a caramel drizzle on it.