



ON TAP 120z 8 / 160z 9 /200z 10

Captain Stone Lager (Y)



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 (Y) 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 (1)



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 (Y) 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:



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, honeyginger 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.

We support local distilleries.

WINES

WHITES	6oz / 9oz /BtI	RED	6oz / 9oz /Btl
Lat50	10-14-38	Lat50	10- 14- 38
Red Rooster Pinot Gris	10-14-40	Red Rooster Pinot Noir	13- 17- 43
Sandhill Sauvignon Blanc	13-17-43	Sandhill Cabernet Merlot	13- 17- 43

ROSÉ **SPARKLING**

Lat50 10-14-38 **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

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



(Y) Award-winning brews





STARTERS

Classic Poutine 15

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

Parmesan Truffle Fries 13

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

Chips & Pico de Gallo 9

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

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.

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 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, zesty tartar, coleslaw, pickles, and 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 why not?

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 25

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

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.

Hummus Bowl 15

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

Caesar Salad 18

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

Cobb Salad 25

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

Spring Salad 17

Waffles & Ice Cream

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

Crispy waffle, cold ice cream - sweet meets crunch.

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.





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