

# BRAIDWOOD

## TAVERN

**L** LOCAL   **GF** GLUTEN FREE   **VG** VEGETARIAN   **V** VEGAN

### TO SHARE

- L** **Bruce's Bread Rolls** 12  
maple butter
- L** **What The Duck Poutine** 30  
Brome Lake duck leg, crispy fries, fried egg, cheese curds, pickled poblano, jus
- VG** **Yellow Sweet Corn Empanadas** 28  
parmesan cheese, chimichurri, lemon-avocado purée
- GF** **Cold Shucked Pacific Oysters 6pc / 12pc** 30 / 53  
green tomato mignonette, pickled onion, lime
- VG** **Chickpea Hummus** 25  
hemp hearts, avocado oil, pickles, pita crisps

- GF** **Hot Fried Chicken Wings** 30  
korean BBQ sauce, homemade pickled chili, green goddess dressing
- GF** **Fatty Tuna Ceviche** 34  
ponzu sauce, red onion, cilantro, fresh lime juice, sweet potato, crispy corn Canchas
- Whistler Brewery Mussels** 32  
garlic butter, grilled bread, melted leeks
- Shrimp Tacos** 29  
peanut-guajillo chilli sauce, black beans, avocado, flour tortilla
- GF** **Poblanitas** 29  
fries, poblano tartar, jalapeño pickled chilies, cotija cheese



Please note a full vegan menu is available upon request.  
Please enquire for available substitutes.



### WHO IS UNCLE BRUCE?

He's well read,  
has eclectic interests,  
and he's definitely fun.

He's maybe even a little  
bit...off. Bruce lives in  
a brilliant cabin in the  
Whistler woods.

One thing is for sure  
though, Bruce stops by  
with a new tall tale, each  
and every day.

— OH —  
and Bruce is also  
a marmot.

### SALADS & SOUPS

#### Enhance Your Salad:

add grilled chicken 15  
seared Ocean Wise salmon 20  
grilled shrimp 18

- VG** **L** **Kale Salad** 24  
rainbow quinoa, caramelized hazelnut, grapes, cherry tomatoes, orange vinaigrette
- VG** **L** **Burrata Salad** 26  
watermelon, shaved fennel, basil-pepita pesto, arugula, heirloom tomato
- L** **Iceberg Wedge** 27  
bacon, radish, tomato, cucumber, blue cheese crumble, green goddess dressing
- VG** **L** **Roasted Tomato Soup** 12/21  
toasted focaccia, basil pistou
- French Onion Soup** 22  
gruyere cheese

### MAINS

- Classic Cheeseburger** 32  
potato bun, Canadian cattle beef, lettuce, tomato, onion, pickle, bacon, choice of cheese
- GF** **Wagyu Flat Iron Steak** 55  
chimichurri, shishito peppers, charred lemon, fries
- GF** **British Columbia Steelhead Trout** 40  
annatto bbq, cauliflower purée, bacon jam, mushroom chips
- L** **Hot Fried Chicken Sandwich** 31  
pretzel bun, dill mayo, bread & butter pickles
- L** **Fish & Chips** 38  
beer batter, crispy fries, fennel cabbage slaw, salted caper tartar sauce
- Short Rib Al Carbon** 37  
served with bib lettuce, flour tortillas, pickled red onion, salsas
- VG** **Green Pea & Zucchini Curry** 32  
sweet potato, coconut, toasted almond, paratha bread
- Rigatoni Bolognese** 36  
Grana Padano, braised beef

### SIDES

- V** **GF** **Roasted Heirloom Carrots** 19  
cashew aioli, fresh herbs, black maple syrup
- Truffle Parmesan Fries** 20  
lemon aioli
- VG** **GF** **Crispy Brussels Sprouts** 17  
sherry vinaigrette, pickled raisins, cotija cheese
- VG** **GF** **Sautéed Kale** 16  
balsamic, caramelized onions, thyme, cream

### FLAT BREAD

- L** **BBQ Chicken** 21  
smoked cheese, pickled jalapeños, red onion, cilantro
- Elk Salami & Arugula** 21  
calabrian chile, sweet pepper, rosemary
- VG** **All Green** 19  
zucchini, spinach, avocado, pistachio herb pesto, avocado oil



@braidwoodtavern

# BRAIDWOOD

## TAVERN

### ALES, IPA & STOUTS

#### Howe Sound, Garibaldi 20oz 11.50

HONEY BLONDE • ABV 5.0% • 11 IBU • SQUAMISH, B.C. • 49KM

A refreshing, crisp, and dry blonde ale brewed with all-natural honey. Brewed in recognition of the Sea to Sky region's highest peak.

#### Bruce's Brewsky Pale Ale 15oz 9.50

WEST COAST PALE ALE • ABV 5.0% • 20IBU • WHISTLER, B.C. • OKM

Easy drinking West Coast Pale featuring a tasty hop combo of Simcoe, Amarillo and Citra hops providing just the right amount of sweet citrus and stone fruit flavours.

#### Coast Mountain, Hope You're Happy IPA 20oz 12

NORTHWEST IPA • ABV 6.0% 20IBU • WHISTLER, B.C. • 7 KM

Our flagship juicy IPA carries beautiful flavours of tropical and citrus fruits throughout. Brewed with generous additions of malted oats and malted wheat. Then dry-hopped with plenty of our favourite hop combo, Citra and Mosaic hops'

#### Whistler Brewing, Grapefruit Ale 20oz 12

GRAPEFRUIT ALE • ABV 5.0% • 14IBU • WHISTLER, B.C. • 7 KM

It's a summer blonde with a twist – literally. We begin with a malty blonde ale, then add grapefruit zest, a little coriander and two types of hops to finish it off. The result is a refreshing grapefruit aromatic, lightly hopped, with a clean citrus finish. It's the perfect patio beer.

#### Backcountry, Widomaker 20oz 11.50

EAST COAST HAZY IPA • ABV 6.7% • 50IBU • SQUAMISH, B.C. • 46KM

This style of IPA is characterized by a light malt profile with a big pulpy body that is there to complement the intense juicy character coming from the hops.

#### Coast Mountain, Kölsch, German Style Ale 20oz 12

GERMAN STYLE ALE • ABV 4.8% • 20 IBU WHISTLER, B.C. • 7KM

We are happy to present to you, our take on Kölsch, German style ale. A light fruity ester note from the yeast and pleasant noble hop bitterness with a clean and crisp finish. Seemingly, incredibly simple, yet undeniably complex.

#### East Van Brewing, Unholy One Nitro Stout 15oz 9.50

STOUT • ABV 6.3% • 45 IBU • VANCOUVER, B.C.

Smooth, creamy and bold notes of chocolate. Gold medal winner at the Canadian 2021 Brewing awards.

### LIGHT BEERS

#### Whistler Brewing, Mountaineer Pilsner 20oz 12

PILSNER • ABV 5.0% • IBU 20 • WHISTLER, B.C. • 7KM

Crisp, cool and clean, just like the alpine air that surrounds you. Brisk and refreshing, with smooth aromas of citrus and hops, this pilsner will reach new heights to quench your thirst!

#### Beer Farmers Brewing, Locals Only Lager 15 oz 9.50

LAGER ABV 5% IBU 0 • PEMBERTON, B.C. • 45KM

A crisp and refreshing lager for those hot summer days on the farm.

#### Pemberton Brewing, Paloma-Lama-Ding-Dong 20oz 12

ABV 4.3% • IBU 6 • PEMBERTON, B.C. • 45KM

Yes, it is as much fun as it sounds! Inspired by the Mexican cocktail with grapefruit and hints of tequila, brewed in the Gose style - tart with a touch of salt - this is about as refreshing as it gets.

### CIDER

#### Cliffside Cider, Ginger - Tina Louise 15oz 9.50

ABV 5.6% • IBU 0 • SQUAMISH, B.C. • 61KM

A crowd favourite - this Ginger cider is made with 100% freshly squeezed Ginger from Nesters Market and is the perfect balance between dry & spicy! -

### ROTATING

#### Locality Brewing, Peach Lemonade Gose 15oz 12

GOSE • ABV 3.8% • LANGLEY, B.C. • 336KM

The Peach Lemonade is a traditional Gose. Made with real peaches and lemon. The peach notes are more on the nose and gives the beer a perception of sweetness that balances out the more sour lemon notes.

### SOUR

#### Container Brewing, Hey Dreamer 15oz 9.50

MANGO PINEAPPLE SOUR • 4.6% ABV • IBU 0 • EAST VANCOUVER, B.C. • 104KM

This sweet and sour sensation is guaranteed to put the sunshine back in your day.

### WITBIER

#### Strange Fellows, Jongleur 20oz 11.50

BELGIAN STYLE WIT • ABV 4.5% • STRATHCONA, VANCOUVER, B.C. • 94KM

Amid bursts of confetti & music, the Juggler entertains us with a handful of oranges. Jongleur – a silky bodied, spicy & aromatic Wit – infuses any moment with a spark of joy. A glass of this bright & refreshing beer reminds us of the juggler's simple lesson: to take pleasure in both the big & the small things in life.

### FLIGHTS

#### Tasting Flight 20oz (4x 5oz) 12

Choose Any Four

#### One of Everything 70oz (14x 5oz) 42

Sample one of all our draught beers!

Minimum of three people to share

cocktails  
wine  
craft beer  
& wit.



**FRIENDS BRING HAPPINESS INTO YOUR LIFE. BEST FRIENDS BRING BEER.**