

BREAKFAST

Served Saturdays, Sundays + Holidays from 9am to 1pm
Monday to Friday from 9am to 11:30am

The Biggie Breakfast 17

Two eggs any style, two sausages, two slices of bacon, + two slices of sourdough toast

Breakfast Wrap 15

Two scrambled eggs with mixed cheese, bacon, tomato + lettuce wrapped in a tortilla

Eggs Benny 15

Two poached eggs, Canadian back bacon + hollandaise on filoncini bread

Blackstone Benny 15

Two poached eggs, bacon, tomato, spinach + hollandaise on filoncini bread

Smoked Salmon Benny 15.25

Two poached eggs, smoked salmon, dill cream cheese + hollandaise on filoncini bread

Crab Cake Benny 16.5

Two poached eggs on house made crab cakes, with hollandaise

The Beaver Hash 16

Two poached eggs, chorizo sausage, mixed cheese, tomatoes + onions with hollandaise over house made hash browns + sourdough toast

Smoked Salmon Hash 16

Two poached eggs, smoked salmon, feta cheese, spinach, tomatoes, sautéed onions, green onions + dill with hollandaise over house made hash browns + sourdough toast

Crab Florentine Omelette 15.5

Three egg omelette with Dungeness crab, spinach, mushrooms + goat cheese with sourdough toast

Beaver Omelette 15

Three egg omelette with bacon, mixed cheese, avocado + green onions, served with sourdough toast

Wake + Steak 18

4oz AAA Sirloin steak, two eggs any style, house made hash browns + sourdough toast

Short Rib Skillet 17

Two poached eggs, pulled short rib, onions, red peppers, mushrooms, mixed cheese with hollandaise over house made hash browns + sourdough toast

Veggie Frittata 15

Three eggs with peppers, onions, mushrooms, spinach + feta, baked in a skillet + served with sourdough toast

Belgian Waffles 15

Three oven baked waffles, with strawberries, syrup + whipped cream

All breakfasts come with hash browns except Waffles

COCKTAILS

Classic or Raspberry Mojito 8.25

Kingston 62 Rum, fresh mint + lime

Beaver Breeze 8.50

Raspberry infused Skyy Vodka, Lemonade + beer!

Strawberry Fields 8.25

Skyy Vodka, fresh lime, strawberries + soda water

The Classic or Jalapeno Caesar 8.25

Made with Skyy vodka

Beezer 8.75

Our classic Caesar mixed with Red Truck Lager

Mimosa 7.50

Sparkling wine with orange juice + fresh strawberries

Radler 7.25

Grapefruit juice + beer = deliciousness

Dark + Stormy 8

Kraken dark spiced rum with ginger beer

Old Fashioned 12.50

Wild Turkey bourbon, brown sugar + bitters (2oz)

The Sunset Cocktail 8

Skyy vodka infused with raspberries + mixed with 7up

Negroni 12.50

Bulldog gin, Campari + sweet Vermouth (2oz)

Aperol Spritz 10

Aperol orange liqueur, bubbly + soda water

The Smashed Mule 8

Crushed ice, Skyy vodka, ginger beer + fresh lime

Raz Arnold Palmer 8

Raspberry infused Skyy vodka with iced tea + lemonade

Margaritas 9.25

Lime, Strawberry or Mango. Made with Island Oasis real fruit purees. Make it a BULLDOG— Add a Coronita **4.25**

BEER

Draft Beer 7.25

Red Truck Ale, Red Truck Lager, Red Truck Paloma Wheat, Red Truck Hazy IPA, Sleeman Honey Brown Lager, Steamworks Pilsner, Blanche De Chambly, Sapporo

Domestic Bottle Beer

Budweiser	6.50	Miller Genuine Draft	6.75
Bud Light	6.50	Alexander Keiths IPA	6.75
Canadian	6.50	Lucky Lager (355ml can)	6
Coors Light	6.50		

Import Bottle Beer

Corona	7.50	Guinness (440ml can)	8.75
Stella Artois	7.50		

Craft Bottle Beer

Hoyne Pale Ale	7.50		
Hoyne IPA	7.50		
Hoyne Dark Matter	7.50		
Hoyne Pilsner	7.50		
33 Acres of Sunshine Blanche	7.50		

WINE

White	5oz	8oz	Btl.
Sawmill Creek Chardonnay, (BC)	7	9.75	
See Ya Later Ranch Chardonnay, (BC)	10.50	15.50	42.00
Jackson-Triggs Pinot Grigio, (BC)	8.50	12	32.00
See Ya Later Ranch Pinot Gris, (BC)	10.50	15.50	42.00
Sumac Ridge Sauvignon Blanc, (BC)	8.50	12	32.00
Jackson-Triggs Reserve Rose, (BC)	8.50	12	32.00
Cedar Creek Pinot Gris, (BC)			38.00
Dirty Laundry Hush Rose, (BC)			45.00
Blasted Church Hatsfield Fuse, (BC)			48.00
Kim Crawford Sauvignon Blanc, (NZ)			45.00

Red	5oz	8oz	Btl.
Sawmill Creek Merlot, (BC)	7	9.75	
Sumac Ridge Cabernet Merlot, (BC)	10.50	15	40.00
Inniskillin Cabernet Sauv, (BC)	10.25	14.75	38.00
See Ya Later Ranch Pinot Noir, (BC)	10.75	16	43.00
Meiomi Pinot Noir, (Cal)			58.00
Mission Hill Merlot, (BC)			45.00
Cannonball Cabernet Sauvignon, (Cal)			50.00

Bubbly

Freixenet Cordon Negro Brut, (Spain)(200ml Btl)	12.50
Villa Teresa Organic Rose, (Italy)	42.00
Steller's Jay Brut, (BC)	45.00
Veuve Clicquot Brut, (France)	140.00

CIDERS

Strongbow Apple Cider (440ml can) **8.25**

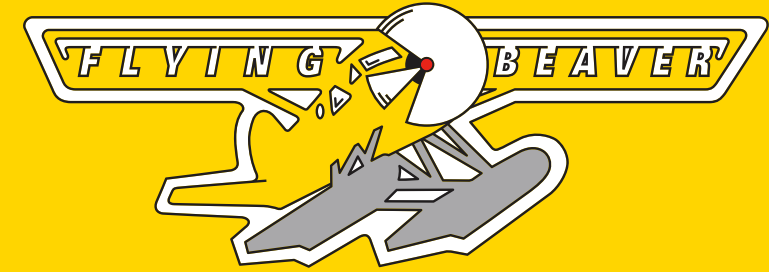
No Boats Pear Cider (473ml can) **9**

Remix Vodka Sodas (355ml can) **7.25**

Lemon Lime, Mango Passion Fruit, Blood Orange Tangerine

5% GST will be added to all items. In addition, 7% PST will be added to all soda beverages + 10% PST will be added to all alcoholic beverages

An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more



DAILY FEATURES

House rules apply for each daily special

MONDAY

Appy Mondays – buy 1 appetizer, get the 2nd for \$5 (5pm 'til 9:30pm)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm 'til close)

TUESDAY

Taco Tuesday – Choose from 6 different street tacos.
\$4.75 each or 4 for \$16 (3pm 'til close)

Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm 'til close)

WEDNESDAY

Wing Wednesday – 85 cents each (5pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm 'til close)

THURSDAY

6 oz AAA Sirloin Steak Dinner with 6 sautéed prawns, scalloped potatoes + Szechuan green beans only \$20.00 (5pm 'til 9:30)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm 'til close)

FRIDAY/SATURDAY

2 for 1 APPETIZERS (9:30pm 'til close)

SUNDAY

\$12 Pizzas (5pm 'til close)
2 for 1 APPETIZERS (9:30pm 'til close)

4760 Inglis Drive, Vancouver Airport South
Richmond, B.C., Canada V7B 1W4
604-273-0278
www.mjg.ca
@theflyingbeaverbar
wifi - HA guest pw - haguest 99

APPETIZERS

Short Rib Poutine **15**

Fries, cheese curds, pulled braised short rib, house made gravy + shoestring onions

Fish Tacos (3) **18**

Grilled cod tacos topped with coleslaw, mango salsa + chipotle aioli.

Crab Dip **GA** **16.5**

Creole spiced crab dip baked with Mozzarella cheese and served with corn tortilla chips Extra chips \$2

Yam Fries **Vg** **9**

With chipotle aioli

Garlic Fries **Vg** **9**

Fresh minced garlic, parsley + parmesan dip

Seared Tuna **GA** **18**

Seared + sliced sesame crusted tuna with avocado + soy sauce

Wok Style Calamari **GA** **17**

Topped with pureed jalapenos, garlic + ginger. Served with a sweet ginger aioli

Fully Loaded Potato Skins **GA** **V** **16.5**

Cheddar, Mozzarella, green onions + sour cream with your choice of bacon OR pulled pork

Our WORLD FAMOUS Chicken Wings **10 wings** **16**

Hot, honey garlic, teriyaki, BBQ, Thai Chili, sesame Szechuan, salt + pepper or lemon pepper. Served with your choice of house made blue cheese or ranch dip

Big ol' plate of Nachos **GA** **V** **20**

Jalapenos, black olives, tomatoes, green onions, sour cream, house-made salsa +guacamole

Add extra cheese, seasoned beef, OR pulled pork **Each 3**
Add grilled chicken **6**

Steak Bites **GA** **17**

With a pineapple soy marinade, cracked-pepper, sea salt + chipotle aioli

Chicken Fingers **16**

Tender chicken strips with honey mustard sauce + fries

STONE OVEN PIZZAS

Beaver Margherita Pizza **V** **15.75**

Mozzarella cheese, fresh basil, Roma tomatoes + tomato sauce

The Redneck Pizza **18**

Spiced beef, pepperoni, ham, chorizo, bacon, Mozzarella cheese + tomato sauce

Pesto Shrimp Pizza **17**

Shrimp, spinach, red peppers, Feta + Mozzarella cheese with pesto sauce

The Hawaiian **17**

Ham, bacon, grilled pineapple, Mozzarella cheese + tomato sauce

BBQ Chicken Pizza **17**

Pulled chicken, red pepper, red onion, sweet corn, mozzarella cheese + BBQ sauce

SOUPS + SALADS

Chef's Soup **7**

Clam Chowder **8**

New England style with clams, potatoes, sweet corn + our own blend of spices

House Salad **GA** **Vg** full **12.5** / half **9**

Mesclun greens, feta cheese, cherry tomatoes, edamame beans, craisins, pumpkin seeds + croutons in a house-made honey-dijon vinaigrette dressing

Caesar Salad **GA** **V** full **13** / half **10**

Add grilled chicken \$6 / Add sautéed prawns \$6 / Add salmon \$9

Cobb Salad **GA** **20**

Chopped romaine lettuce, grilled chicken, bacon, cherry tomatoes, edamame beans, candied pecans, Danish blue cheese, hard-boiled egg, craisins + house made ranch dressing

West Coast Salmon Salad **GA** **21**

Grilled wild BC salmon fillet, with fresh arugula, spinach, goat cheese, edamame beans, cherry tomatoes, Mandarin oranges + pine nuts, in a honey-dijon vinaigrette

Sesame Crusted Tuna Salad **GA** **23**

Seared tuna, fresh mango, avocado, edamame beans, wonton crisps, with sesame seeds + pickled ginger on mesclun greens in a cilantro-ginger vinaigrette

PLATES

Fish + Chips **2 piece** **22.5** / **1 piece** **17**

Crispy beer battered cod with tartar sauce, fries + coleslaw

Butter Chicken **19**

Tender strips of chicken, white onions, savoury butter chicken sauce, + almonds served with jasmine rice + naan bread

Pad Thai **GA** **19.5**

Rice noodles, eggs, Szechuan vegetables, almonds + Thai sauce with your choice of chicken or prawns or tofu

Seafood Grill **25**

Two seafood skewers with salmon, cod, + prawns in a ginger-soy glaze. Served with jasmine rice + Szechuan green beans

Blackened Chicken **25**

Spice rubbed chicken breast drizzled in BBQ sauce. Served with scalloped potatoes + Szechuan green beans

Baked Macaroni + Cheese **V** **21**

House-made 4 cheese sauce, with your choice of pulled pork OR spicy chorizo sausage. Served with Caesar salad + garlic toast

The Happy Sunshine Bowl **Vg** **19**

Seasoned grilled chicken or seared tofu, braised red cabbage + Szechuan vegetables, frolicking in spicy yogurt + teriyaki hoisin sauce. Served over coconut rice with a side of naan bread.

Tuna Poke Rice Bowl **GA** **20**

Jasmine rice, tuna poke, cucumber, avocado, radish, edamame beans, spicy yogurt, pickled ginger Sub house salad for rice \$2

Surf + Turf **GA** **31**

Grilled 8oz AAA sirloin steak, 8 sauteed garlic prawns, scalloped potatoes + Szechuan green beans

BURGERS & SANDWICHES

All burgers and sandwiches come with your choice of fries, house OR Caesar salad. Substitute beef patty for chicken or veggie at no charge.

Cheese Burger **17.5**

All beef, 6oz chopped steak burger with cheddar cheese + the usual fixings

Bad Boy Burger **20.5**

The full load... cheese, bacon, mushrooms + caramelized onions

Black + Blue Burger **19**

Spice rubbed burger patty topped with crumbled blue cheese + onion rings

Grilled Chicken Sandwich **GA** **18**

Cheddar cheese, bacon, arugula, tomato, caramelized onions + dijon mayo on a ciabatta bun

Veggie Burger **Vg** **17.5**

Mushroom veggie patty, goat cheese, guacamole + pesto mayonnaise

Wild BC Salmon Burger **GA** **20**

Our famous salmon burger in a hoisin ginger glaze + topped with seaweed salad

Pulled Pork Sandwich **17**

Delicious slow roasted pork, with BBQ sauce, + coleslaw on a brioche bun

Beef Dip **19**

Fresh ciabatta baguette with shaved sirloin, Monterey jack cheese, crispy onion rings, horseradish aioli + house made au jus

Steak Sandwich **22**

6oz AAA sirloin with horseradish aioli, mushrooms + crispy onion rings

Seafood & Avocado Salad Sandwich **GA** **17.5**

Shrimp, salmon, cod, tuna, bacon + avocado, on a croissant

Buffalo Chicken Wrap **17**

Crispy seasoned strips of chicken, hot sauce, ranch dressing, lettuce, tomatoes + mixed cheese, wrapped in a tortilla

Add cheese **OR** bacon \$2

Add mushrooms **OR** grilled onions \$1.50/each

½ fries & ½ salad add \$2/sub yam fries OR garlic fries \$3/sub poutine \$4

sub side mac & cheese \$3/sub onion rings \$3

sub a gluten free ciabatta bun \$2

DESSERTS

Apple Pie **8.5**

Just like mama makes it, warmed up with caramel sauce + vanilla ice cream

New York Cheesecake **8.5**

Served with raspberry coulis, whipped cream + chocolate sauce

Sticky Toffee Pudding Cake **8.5**

Oven baked, topped with vanilla ice cream, caramel coulis + whip cream

Happy Hour Street Taco Menu

Available **only** from 3pm-5pm Monday – Thursday, & on Taco Tuesdays from 3pm ‘til close. **\$4.75 each or 4 for \$16**

Braised Short Rib – red cabbage, salsa verde, pickled radish, queso fresco + lime crema

Blackened Cod – chipotle aioli, seaweed slaw, mango salsa

Chipotle Chicken – shredded lettuce, chimichurri sauce, pineapple salsa, queso fresco, lime crema

Tuna Poke – seaweed salad, pickled radish, pickled cucumber, sweet ginger aioli

Pork Belly – braised red cabbage, chimichurri sauce, pickled cucumber, queso fresco, lime crema

Steak – arugula, shoestring onions, blue cheese dressing, pickled radish, salsa verde

All tacos are served on a 5” flour tortilla + garnished with fresh cilantro

Substitute tofu on any of the tacos at no charge

KIDS MENU (for ages 12 and under)

All meals are \$10.99 each and include a small pop, juice or milk as well as a scoop of vanilla ice cream with chocolate sauce for dessert.

1 Piece Cod + Chips with tartar sauce

Chicken Fingers + Fries

Cheese Pizza

Grilled Cheese + Fries

Macaroni + Cheese



5% GST will be added to all food items
An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES YOU MAY HAVE

GA denotes gluten-aware, **V** denotes vegetarian + **Vg** denotes vegan options. Modifications not specified on the menu may be necessary in order to comply. Please inform your server if you require your meal gluten-aware, vegetarian, or vegan.

PLEASE BE ADVISED THAT WE DO NOT ACCEPT CASH PAYMENTS

LUNCH MENU SERVED FROM 11AM DAILY
AFTER 9:30PM WE ONLY OFFER APPETIZERS + PIZZAS