

APPETIZERS

Poutine \$12.00
Fries, cheese curds, house-made gravy + green onions topped with your choice of bacon or pulled pork

Fish Tacos (3) \$15.50
Grilled cod tacos topped with coleslaw, mango salsa + chipotle aioli

Yam Fries \$8.00 (Vg)
With chipotle aioli

Green Beans \$8.00 (Vg)
In a spicy Szechuan sauce

Garlic Fries \$8.00 (Vg)
Fresh minced garlic, parsley + parmesan dip

Seared Tuna \$15.50 (GA)
Seared + sliced sesame crusted Albacore tuna with avocado + soy sauce

Wok Style Calamari \$14.00 (GA)
Topped with pureed jalapenos, garlic + ginger. Served with a sweet ginger aioli

Fully Loaded Potato Skins \$14.00 (GA) (V)
Cheddar, mozzarella, green onions + sour cream with your choice of bacon OR pulled pork

Our WORLD FAMOUS Chicken Wings (10) Wings \$13.00
Hot, honey garlic, teriyaki, BBQ, Thai Chili, sesame Szechuan, salt + pepper or lemon pepper

Big ol' plate of Nachos \$17.00 (GA) (V)
Jalapeños, black olives, tomatoes, green onions, sour cream, house-made salsa +guacamole
Add extra cheese, seasoned beef, OR pulled pork Each \$3

Steak Bites \$14.00 (GA)
With a pineapple soy marinade, cracked-pepper, sea salt + chipotle aioli

Chicken Fingers \$15.00
Tender chicken strips with honey mustard sauce + fries

LUNCH MENU SERVED FROM 11AM DAILY
AFTER 10PM WE ONLY OFFER APPETIZERS, FISH+CHIPS,
PIZZAS + DESSERTS

STONE OVEN PIZZAS

Beaver Margherita Pizza \$15.00 (V)
Mozzarella cheese, fresh basil, Roma tomatoes + tomato sauce

The Redneck Pizza \$17.00
Spiced beef, pepperoni, ham, chorizo, bacon, Mozzarella cheese + tomato sauce

Pesto Shrimp Pizza \$16.00
Shrimp, spinach, red peppers, feta + mozzarella cheese with pesto sauce

The Hawaiian \$16.00
Ham, bacon, grilled pineapple, mozzarella cheese + tomato sauce

5% GST will be added to all food items

An 18% gratuity will be added to walk-in groups of 8 or more as well as any reservations

PLEASE BE ADVISED THAT, DUE TO INCREASED SAFETY CONCERNS, WE ARE
NO LONGER ACCEPTING CASH PAYMENTS

SOUPS + SALADS

Chef's Soup \$7.50

Clam Chowder \$7.50
New England style with clams, potatoes, sweet corn + our blend of spices

House Salad full \$12.00 / half \$8.50 (GA) (Vg)
Mesclun greens, feta cheese, cherry tomatoes, edamame beans, craisins, pumpkin seeds + croutons in a house-made honey-dijon vinaigrette dressing

Caesar Salad full \$12.00 / half \$8.50 (GA) (V)
Add grilled chicken \$6 / Add sautéed prawns \$6 / Add salmon \$8

Cobb Salad \$18.00 (GA)
Chopped romaine lettuce, grilled chicken, bacon, cherry tomatoes, edamame beans, candied pecans, Danish blue cheese, hard boiled egg, craisins + ranch dressing

West Coast Salmon Salad \$18.00 (GA)
Grilled wild BC salmon filet, with fresh arugula, spinach, goat cheese, edamame beans, cherry tomatoes, mandarin oranges + pine nuts, in a honey-dijon vinaigrette

Sesame Crusted Tuna Salad \$20.00 (GA)
Seared Albacore 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 \$19.00 (1) piece \$15.00
Crispy beer battered cod with tartar sauce, fries + coleslaw

Butter Chicken \$18.00
Tender strips of chicken, white onions, savoury butter chicken sauce + almonds served with jasmine rice + naan bread

Pad Thai \$18.00 (GA)
Rice noodles, eggs, Szechuan vegetables, almonds + Thai sauce with your choice of chicken OR prawns OR tofu

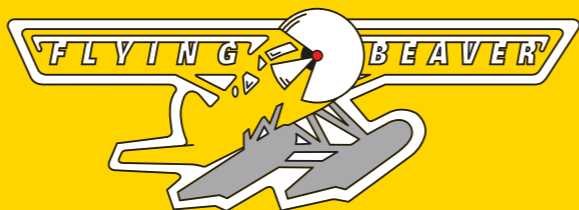
Seafood Grill \$23.00
Two seafood skewers with salmon, cod + prawns in a ginger-soy glaze. Served with jasmine rice + Szechuan green beans

Blackened Chicken \$22.00
Spice rubbed chicken breast drizzled in BBQ sauce. Served with scalloped potatoes + Szechuan green beans

Baked Macaroni + Cheese \$19.00 (V)
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 \$19.00 (Vg)
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.

Surf + Turf \$28.00 (GA)
Grilled 8oz AAA sirloin steak, 8 sauteed garlic prawns, scalloped potatoes + Szechuan green beans



BURGERS + SANDWICHES

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

Cheeseburger \$16.00
All beef, 6oz chopped steak burger with cheddar cheese + the usual fixings

Bad Boy Burger \$18.50
The full load... cheese, bacon, mushrooms + caramelized onions

Black + Blue Burger \$16.50
Spice rubbed burger patty topped with crumbled blue cheese + onion rings

Grilled Chicken Sandwich \$16.00 (GA)
Cheddar cheese, bacon, arugula, tomato, caramelized onions + dijon mayo on multigrain bread

Veggie Burger \$15.50 (Vg)
Mushroom veggie patty, goat cheese, guacamole + pesto mayonnaise

Wild BC Salmon Burger \$17.00 (GA)
Our famous salmon burger in a hoisin ginger glaze + topped with seaweed salad

Beef Dip \$17.00
Shaved sirloin on fresh ciabatta baguette topped with Monterey Jack cheese, two onion rings + horseradish aioli. Served with house-made au jus

Steak Sandwich \$19.00
6oz AAA sirloin with horseradish aioli, mushrooms + crispy onion rings

Seafood + Avocado Salad Sandwich \$16.00 (GA)
Shrimp, salmon, cod, tuna, bacon + avocado, on multigrain bread

Buffalo Chicken Wrap \$16.00
Crispy seasoned strips of chicken, hot sauce, ranch dressing, lettuce, tomatoes + mixed cheese, wrapped in a tortilla

Pulled Pork Sandwich \$15.50
Delicious slow roasted pork, with BBQ sauce + coleslaw on a brioche bun

Add cheese **OR** bacon \$2.00
Add mushrooms **OR** grilled onions \$1.50
½ fries + ½ salad add \$2.00/sub yam fries OR garlic fries \$3.00/sub poutine \$4.00
sub side mac + cheese \$3.00/sub onion rings \$3.00
sub a gluten free ciabatta bun \$2.00

DESSERTS

Apple Pie \$8.00
Just like mama makes it, warmed up with caramel sauce + vanilla ice cream

New York Cheesecake \$8.00
Served with raspberry coulis, whipped cream + chocolate sauce

Sticky Toffee Pudding Cake \$8.00
Oven baked, topped with vanilla ice cream, caramel coulis + whipped cream

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES YOU MAY HAVE

(GA) denotes gluten-aware options

(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.

DAILY FEATURES

House rules apply for each daily special

MONDAY

Appy Mondays - 2 for 1 appetizers (5pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft

TUESDAY

Taco Tuesday – Choose from 6 different street tacos. \$4.50 each or 0 4 for \$15 (3pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

WEDNESDAY

Wing Wednesday - 75 cents each (5pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

THURSDAY

6 oz Certified Angus Sirloin Steak Dinner with 6 sautéed prawns, scalloped potatoes + Szechuan green beans only \$17.95 (5pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

FRIDAY

Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

SATURDAY

Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

SUNDAY

\$10 Pizzas (5pm 'til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (FROM 8:30PM TIL CLOSE)

Happy Hour Street Taco Menu

Available only from 3pm-5pm daily & on Taco Tuesdays from 3pm 'til close. **\$4.50 each or 4 for \$15**

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

Blackened Cod
Chipotle aioli, seaweed slaw, mango salsa

Chipotle Chicken
Refried beans, kimchi, pineapple salsa, queso fresco, lime crema

Korean Pork Kimchi
Lime crema, kimchi, pico de gallo, pickled radish

Tuna Poke
Seaweed salad, pickled radish, pickled cucumber, sweet ginger aioli

Quinoa Tofu (V)
Refried beans, avocado, lime crema, salsa verde, pickled cucumber, pickled radish, queso fresco

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

BREAKFAST

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

The Biggie Breakfast \$14.75

Eggs any style, 2 sausages, 2 slices of bacon + sourdough toast

Breakfast Wrap \$14.00

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

Eggs Benny \$13.50

Poached eggs, Canadian back bacon + hollandaise on filoncini bread

Blackstone Benny \$13.50

Poached eggs, bacon, tomato, spinach + hollandaise on filoncini bread

Smoked Salmon Benny \$14.50

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

Crab Cake Benny \$15.00

Poached eggs on house-made crab cakes, with hollandaise

The Beaver Hash \$15.00

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

Smoked Salmon Hash \$15.00

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

Shrimp Omelette \$14.00

Three egg omelette with shrimp, spinach, tomato + feta cheese with sourdough toast

Beaver Omelette \$14.00

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

Steak Skillet \$18.00

Two over easy eggs, 4oz AAA sirloin steak, caramelized onions, peppers, mushrooms, mixed cheese over house made hash browns + sourdough toast

Short Rib Skillet \$16.00

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

Veggie Frittata \$13.00 

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

Belgian Waffles \$11.50

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

All breakfasts come with hash browns except Waffles

COCKTAILS

Classic or Raspberry Mojito \$8.00

J. Wray Rum, fresh mint + lime

Beaver Breeze \$8.00

Raspberry infused Skyy Vodka, lemonade + beer!

Strawberry Fields \$8.00

Skyy Vodka, fresh lime, strawberries + soda water

The Classic or Jalapeno Caesar \$8.00

Made with Skyy vodka

Beezer \$8.50

Our classic Caesar mixed with Red Truck Lager

Mimosa \$7.50

Sparkling wine with orange juice + fresh strawberries

Radler \$7.00

Grapefruit juice + beer = deliciousness

Dark + Stormy \$8.00

Kraken dark spiced rum with ginger beer

Old Fashioned \$12.00

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

The Sunset Cocktail \$7.75

Skyy vodka infused with raspberries + mixed with 7up

Negroni \$12.00

Bulldog gin, Campari & sweet Vermouth (2oz)

Aperol Spritz \$9.00

Aperol orange liqueur, bubbly + soda water

The Smashed Mule \$7.75

Crushed ice, Skyy vodka, ginger beer + fresh lime

Raz Arnold Palmer \$7.75

Raspberry infused Skyy vodka with iced tea + lemonade

Margaritas \$9.00

Lime, Strawberry or Mango.

Make it a BULLDOG – Add a Coronita **\$4.25**

BEER

Draft Beer \$6.75	Red Truck Ale	Sleeman Honey Brown Lager
(16oz Sleeve)	Red Truck Lager	Steamworks Pilsner
	Sapporo	Blanche de Chambly
	Red Truck IPA	Red Truck Black Cherry Lager

Domestic Bottle Beer	Budweiser	\$6.25	Miller Genuine Draft	\$6.50
	Bud Light	\$6.25	Alexander Keiths IPA	\$6.50
	Canadian	\$6.25	Lucky Lager (355ml Can)	\$5.75
	Coors Light	\$6.25		

Import Bottle Beer	Corona	\$7.00	Kronenbourg Blanc	\$7.00
	Stella Artois	\$7.00	Guinness(440ml Can)	\$8.00

Craft Beer	Hoyne IPA	\$7.25
	Hoyne Dark Matter	\$7.25
	Glutenberg gluten free Pale Ale (440ml can)	\$8.25
	Hoyne Pilsner	\$7.25

WINE

White	5oz	8oz	Bottle
Chardonnay, Sawmill Creek (BC)	\$6.75	\$9.50	
Chardonnay, Nk’Mip (BC)	\$11.50	\$16.50	\$46.00
Pinot Grigio, Jackson-Triggs (BC)	\$8.50	\$12.00	\$32.00
Pinot Gris, See Ya Later (BC)	\$10.50	\$15.50	\$42.00
Sauvignon Blanc, Sumac Ridge (BC)	\$8.50	\$12.00	\$32.00
Rose, Jackson-Triggs Reserve(BC)	\$8.50	\$12.00	\$32.00
Chardonnay, Mer Soleil Reserve (Cal)			\$85.00
Blend, Nk’Mip Dream Catcher (BC)			\$45.00
Pinot Gris, Cedar Creek (BC)			\$38.00
Sauvignon Blanc, Kim Crawford (NZ)			\$45.00

Red	5oz	8oz	Bottle
Merlot, Sawmill Creek (BC)	\$6.75	\$9.50	
Merlot, Nk’Mip (BC)	\$12.00	\$16.75	\$48.00
Shiraz, Jackson-Triggs (BC)	\$10.25	\$14.75	\$38.00
Cabernet Sauv, Inniskillin (BC)	\$10.25	\$14.75	\$38.00
Pinot Noir, See Ya Later (BC)	\$10.75	\$16.00	\$43.00
Cab Franc, Black Sage (BC)			\$65.00
Pinot Noir, Meiomi (Cal)			\$58.00
Merlot, Mission Hill (BC)			\$45.00
Meritage, Cedar Creek (BC)			\$58.00
Cabernet Sauvignon, Liberty School (Cal)			\$44.00
Zinfandel, Ravenswood (Cal)			\$49.00

BUBBLY

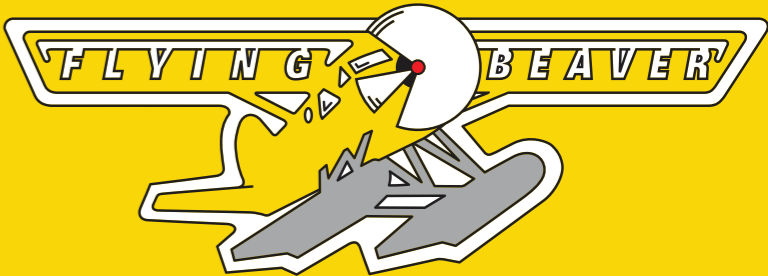
Cordon Negro Brut, Freixenet (Spain)	200ml	\$12.50
Organic Rose, Villa Teresa (Italy)		\$42.00
Brut, Steller’s Jay (BC)		\$45.00
Brut, Veuve Clicquot (France)		\$130.00

CIDERS

Strongbow (355ml bottle)	\$7.50
Remix Vodka Sodas (355ml can)	\$7.00
Lemon Lime, Mango Passion Fruit, Blood Orange	
Tangerine or Raspberry Lemon	

5% GST will be added to all items. In addition, 10% PST will be added to all alcoholic beverage purchases

An 18% gratuity will be added to walk-in groups of 8 or more as well as any reservations



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