

APPETIZERS

Poutine \$12.00

Fresh cut Kennebec potatoes, 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

Steamed Local Mussels \$19.00 ^{GA}

In a Thai coconut sauce with tomatoes + onions. Served with fries

Yam Fries \$7.00

With chipotle aioli

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

Bacon Prawns \$13.00 ^{GA}

9 bacon wrapped prawns served with sweet ginger sauce

Crab Cakes \$15.00

3 house-made crab cakes served with fresh arugula, mango salsa + honey yogurt sauce

Fully Loaded Potato Skins \$14.00 ^{GA}

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

Our WORLD FAMOUS Chicken Wings (10) Wings \$12.00

Hot, honey garlic, teriyaki, BBQ, Thai Chili, sesame Szechuan, salt + pepper or lemon pepper

Big ol' plate of Nachos \$17.00 ^{GA}

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

STONE OVEN PIZZAS

Beaver Margherita Pizza \$15.00

Bocconcini cheese, fresh basil, Roma tomatoes + tomato sauce

The Redneck Pizza \$17.00

Spiced beef, pepperoni, ham, capicola, 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

Short Rib Pizza \$16.00

Braised short rib, Danish blue cheese demi glaze, caramelized onions, cherry tomatoes, mozzarella cheese + fresh arugula

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

Mesclun greens, feta cheese, cherry tomatoes, edamame beans, craisins, pumpkin seeds + croutons in a sundried tomato vinaigrette dressing

Caesar Salad full \$12.00 / half \$8.50 ^{GA}

Add grilled seasoned chicken \$6 Add sautéed prawns (8) \$6

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

Bocconcini Prawn Salad \$18.00 ^{GA}

Sauteed prawns, Bocconcini, mesclun greens, avocado, roma tomatoes, + basil in a honey balsamic 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

Seafood Grill \$22.00

Two seafood skewers with salmon, cod + prawns in a ginger-soy glaze. Served with jasmine rice + seasonal vegetables

Half Chicken Under Brick \$21.00

Blackened half chicken grilled under a brick + drizzled in BBQ sauce. Served with scalloped potatoes + seasonal vegetables

BBQ Ribs full rack \$24.00 half rack \$18.00

Slow roasted BBQ glazed ribs with scalloped potatoes + coleslaw

Baked Macaroni + Cheese \$18.00

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

The Happy Sunshine Chicken Bowl \$18.00

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

Surf + Turf \$25.00 ^{GA}

Grilled 8oz Certified Angus sirloin steak, 8 sauteed garlic prawns, scalloped potatoes + seasonal vegetables

Seafood Hot Pot \$19.00 ^{GA}

Mussels, prawns, cod, salmon, bok choy + rice noodles in a Thai coconut broth with garlic toast

BURGERS + SANDWICHES

All burgers + sandwiches come with your choice of fries, house OR Caesar salad

Cheeseburger \$15.50

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

Bad Boy Burger \$18.00

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

Black + Blue Burger \$16.50

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

Veggie Burger \$15.50

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

Pulled Pork Sandwich \$15.50

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

Grilled Chicken Burger \$16.00 ^{GA}

Spice rubbed chicken breast, bacon + Edam cheese on a brioche bun

Beef Dip \$17.00

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

Steak Sandwich \$19.00

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

Seafood + Avocado Salad Sandwich \$16.00 ^{GA}

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

Buffalo Chicken Wrap \$16.00

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

Add cheese OR bacon \$2.00

Add mushrooms OR grilled onions \$1.50

½ fries + ½ salad add \$2.00 / sub yam fries \$3.00 / sub poutine \$3.00

sub side mac + cheese \$3.00 /sub onion rings \$3.00

sub a gluten free ciabatta bun \$2.00

DESSERTS

Apple Pie \$7.50

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

Raspberry Cheesecake \$7.50

Made here at the Beaver with raspberry coulis

Sticky Toffee Pudding Cake \$7.50

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

DAILY FEATURES

House rules apply for each daily special

MONDAY

APPY MONDAYS

2 for 1 appetizers(after 4:30pm)

Sleemans Honey Brown Lager \$5.00 per sleeve

TUESDAY

TERMINAL TUESDAYS

25% off food with valid airport I.D.

Beaver Breeze \$5.25 each + Sapporo \$5.00 per sleeve

WEDNESDAY

WING WEDNESDAY

60 cents each (after 4:30pm)

Sleeman Honey Brown Lager \$5.00 per sleeve + Sunset Cocktails \$5.25 each

THURSDAY

6 oz Certified Angus Sirloin Steak Dinner with sautéed prawns, a loaded baked potato + seasonal vegetables or salad only \$17.00 (after 4:30pm)
Sawmill Creek Chardonnay, Merlot + Red Truck Lager are all on special

FRIDAY

Red Truck Ale \$5.00 per sleeve + 25% off bottles of wine
DJ/VJ Alibaba is spinning tunes to Get the Party Started

SATURDAY

Red Truck IPA + Sunset Cocktails on sale all day
DJ Freshsho keeps the dance floor goin' late

SUNDAY

Wings are 60 cents each (after 4:30pm)
Red Truck Lager \$5.00 per sleeve + Classic or Jalapeño Caesars are \$5.25 each

LATE NIGHT EATS

2 FOR 1 APPETIZERS EVERY NIGHT FROM 9PM 'TIL CLOSE!!!
(House rules apply)

After 10pm we offer only appetizers, fish + chips, pizzas + desserts

**HAVE YOU HEARD ABOUT OUR SHUTTLE BUS?
YOU DRINK...WE DRIVE!**

All prices do not include the levies imposed by Victoria or Ottawa

BREAKFAST

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

The Biggie Breakfast \$14.00

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

Breakfast Sandwich \$13.00

Scrambled eggs with mixed cheese, bacon, tomato + lettuce on a croissant

Eggs Benny \$13.00

Poached eggs, Canadian back bacon + hollandaise on filoncini bread

Blackstone Benny \$13.00

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

Smoked Salmon Benny \$14.00

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 \$14.00

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

Smoked Salmon Hash \$14.00

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

Mr. Omelette \$13.00

Egg omelette with bacon, chorizo sausage, pulled pork, caramelized onions + mixed cheese with sourdough toast

Beaver Omelette \$13.00

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

Short Rib Skillet \$14.00

Poached eggs, pulled short rib, caramelized onions, peppers, mushrooms, mixed cheese with hollandaise over house-made hash browns + sourdough toast

Huevos Rancheros \$12.00

Scrambled eggs with peppers, onions + mushrooms, served in a skillet with tortilla shells, shredded lettuce, mixed cheese, salsa + sour cream

Veggie Frittata \$12.00

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

Wake + Steak \$17.00

Eggs any style with a 6oz marinated sirloin steak + sourdough toast

Belgian Waffles \$11.00

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

All breakfasts come with hash browns except
Waffles + Huevos Rancheros

COCKTAILS

Classic Mojito \$6.50

J. Wray Rum, fresh mint + lime

Raspberry Mojito \$6.50

Shaken with fresh mint, raspberries + raspberry infused J. Wray rum

Beaver Breeze \$6.50

Raspberry infused Skyy Vodka, lemonade + beer!

Strawberry Fields \$6.50

Skyy Vodka, fresh lime, strawberries + soda water

The Classic Caesar \$6.25

Made with Skyy vodka

Jalapeño Caesar \$6.25

Made with house infused jalapeño vodka

Beezer \$6.50

Our classic Caesar mixed with Red Truck Lager

Mimosa \$6.00

Sparkling wine with orange juice + fresh strawberries

Radler \$6.00

Grapefruit juice + beer = deliciousness

November (aka – Dark + Stormy) \$6.25

Kraken dark spiced rum with ginger beer

The Sunset Cocktail \$6.00

Skyy vodka infused with raspberries + mixed with 7up

Aperol Spritz \$8.00

Aperol orange liqueur, bubbly + soda water

The Smashed Mule \$6.25

Crushed ice, Skyy vodka, ginger beer + fresh lime

Raz Arnold Palmer \$6.00

Raspberry infused Skyy vodka with iced tea + lemonade

Margaritas \$7.00

Lime, Strawberry or Mango. Make it a BULLDOG – Add a Coronita \$3.50

BEER

Draft Beer \$6.00 (16oz Sleeve)

Red Truck Ale	Sleeman Honey Brown Lager
Red Truck Lager	Steamworks Pilsner
Sapporo	OK Spring Black Lager
Red Truck IPA	Seasonal Tap

Domestic Bottle Beer

Budweiser	\$5.50	Miller Genuine Draft	\$6.00
Bud Light	\$5.50	Alexander Keiths IPA	\$6.00
Canadian	\$5.50	Lucky Lager (355ml Can)	\$5.00
Coors Light	\$5.50	Okanagan Springs 1516	\$6.00

Import Bottle Beer

Corona	\$6.25	Kronenbourg Blanc	\$6.75
Stella Artois	\$6.25	Guinness(440ml Can)	\$7.00

Craft Beer

Hoyne Alpha Acid IPA (650ml)	\$12.75
Hoyne Dark Matter (650ml)	\$12.75
Britannia Riptide Rye IPA (650ml)	\$12.75
Parallel 49 Ruby Tears Red	\$6.00
Glutenberg Pale Ale (GF can)	\$6.00
Shock Top Belgian White	\$6.00

Cider + Coolers

Strongbow	\$6.00	Growers	\$6.00
Smirnoff Ice	\$6.00	Peach, Apple OR Pear	

WINE

White

	5oz	8oz	Bottle
Chardonnay, Sawmill Creek (BC)	\$6.25	\$9.00	
Chardonnay, Nk'Mip (BC)	\$11.25	\$16.25	\$46.00
Pinot Grigio, Jackson-Triggs (BC)	\$8.00	\$11.75	\$32.00
Pinot Gris, See Ya Later (BC)	\$10.00	\$15.00	\$42.00
Sauvignon Blanc, Sumac Ridge (BC)	\$8.00	\$11.75	\$32.00
Rose, Jackson-Triggs Reserve(BC)	\$8.00	\$11.75	\$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)	\$6.25	\$9.00	
Merlot, Nk'Mip (BC)	\$11.50	\$16.50	\$48.00
Shiraz, Jackson-Triggs (BC)	\$9.75	\$14.25	\$38.00
Cabernet Sauv, Inniskillin (BC)	\$9.75	\$14.25	\$38.00
Pinot Noir, See Ya Later (BC)	\$10.25	\$15.50	\$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	\$12.00
Organic Rose, Villa Teresa (Italy)		\$42.00
Brut, Steller's Jay (BC)		\$45.00
Brut, Veuve Clicquot (France)		\$130.00

25% OFF
ALL BOTTLES OF WINE EVERY FRIDAY



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@theflyingbeaverbar #giverontheriver