

# 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 Sandwich **\$14.00**

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

## 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

## Mr. Omelette **\$14.00**

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

## Beaver Omelette **\$14.00**

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

## Short Rib Skillet **\$15.00**

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

## Huevos Rancheros **\$13.00**

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

## Veggie Frittata **\$13.00**

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 **\$11.50**

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

**All breakfasts come with hash browns except Waffles + Huevos Rancheros**

# COCKTAILS

## Classic or Raspberry Mojito **\$7.00**

J. Wray Rum, fresh mint + lime

## Beaver Breeze **\$7.00**

Raspberry infused Skyy Vodka, lemonade + beer!

## Strawberry Fields **\$7.00**

Skyy Vodka, fresh lime, strawberries + soda water

## The Classic or Jalapeno Caesar **\$6.50**

Made with Skyy vodka

## Beezer **\$7.00**

Our classic Caesar mixed with Red Truck Lager

## Mimosa **\$6.50**

Sparkling wine with orange juice + fresh strawberries

## Radler **\$6.00**

Grapefruit juice + beer = deliciousness

## November (aka – Dark + Stormy) **\$7.00**

Kraken dark spiced rum with ginger beer

## Old Fashioned **\$11.00**

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

## The Sunset Cocktail **\$6.50**

Skyy vodka infused with raspberries + mixed with 7up

## Negroni **\$11.00**

Bulldog gin, Campari & sweet Vermouth (2oz)

## Aperol Spritz **\$8.50**

Aperol orange liqueur, bubbly + soda water

## The Smashed Mule **\$7.00**

Crushed ice, Skyy vodka, ginger beer + fresh lime

## Raz Arnold Palmer **\$6.50**

Raspberry infused Skyy vodka with iced tea + lemonade

## Margaritas **\$8.00**

Lime, Strawberry or Mango.

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

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

## Import Bottle Beer

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

## Craft Beer

Hoyne Alpha Acid IPA (650ml)	<b>\$13.00</b>
Hoyne Dark Matter (650ml)	<b>\$13.00</b>
Britannia Riptide Rye IPA (650ml)	<b>\$13.00</b>
Glutenberg Pale Ale (GF can)	<b>\$7.50</b>
Shock Top Belgian White	<b>\$6.00</b>

## Cider + Coolers

Strongbow	<b>\$7.00</b>	Growers	<b>\$7.00</b>
Smirnoff Ice	<b>\$7.00</b>	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

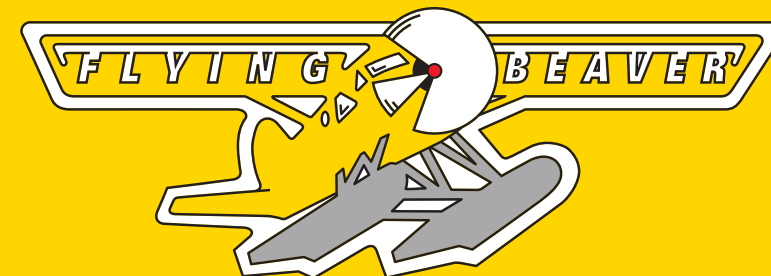
Red	5oz	8oz	Bottle
Merlot, Sawmill Creek (BC)	\$6.25	\$9.00	
Merlot, Nk'Mip (BC)	\$11.50	\$16.50	\$48.00
Shiraz, Jackson-Triggs (BC)	\$9.75	\$14.25	\$38.00
Cabernet Sauv, Inniskillin (BC)	\$9.75	\$14.25	\$38.00
Pinot Noir, See Ya Later (BC)	\$10.25	\$15.50	\$43.00
Cab Franc, Black Sage (BC)			\$65.00
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



4760 Inglis Drive, Vancouver Airport South  
Richmond, B.C., Canada,  
V7B 1W4  
604-273-0278  
www.mjg.ca

@theflyingbeaverbar #giverontheriver

# 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 \$7.50**  
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)**  
Sautéed 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 + Szechuan green beans

**Grilled Chicken \$21.00**  
Two blackened chicken breasts drizzled in BBQ sauce. Served with scalloped potatoes + Szechuan green beans

**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 sautéed garlic prawns, scalloped potatoes + Szechuan green beans

**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)  
Sleeman 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