



# DINE OUT VANCOUVER

## APPETIZERS

### *New England Clam Chowder*

House made with potatoes, sweet corn, vegetables & our own blend of spices

### *Caesar Salad*

Crisp romaine lettuce, parmesan cheese, croutons

### *Spanish Prawns*

6 bacon-wrapped prawns, cocktail sauce

## MAINS

### *Pad Thai*

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

### *Blackened Chicken*

Grilled 6oz. chicken breast topped with fresh salsa fresca, BBQ sauce, mashed potatoes & Szechuan beans

### *Grilled Sockeye Salmon*

4oz wild Sockeye salmon in a lemon-leek sauce with 7-grain rice & Szechuan green beans

## DESSERT

### *Mini Donuts*

Five fried mini donuts tossed in cinnamon sugar & served with crème Anglaise & chocolate sauce

*Choose 1 of each for \$26.50 +tax (house rules apply)*

# BREAKFAST

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

## The Biggie Breakfast 16

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

## Breakfast Wrap 14.5

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

## Eggs Benny 14.5

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

## Blackstone Benny 14.5

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

## Smoked Salmon Benny 14.75

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

## Crab Cake Benny 16

Two poached eggs on house made crab cakes, with hollandaise

## The Beaver Hash 15.5

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

## Smoked Salmon Hash 15.5

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 14.25

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

## Beaver Omelette 14.5

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

## Wake + Steak 17

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

## Short Rib Skillet 16

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

## Veggie Frittata 14.5

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

## Belgian Waffles 13

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

**All breakfasts come with hash browns except Waffles**

# COCKTAILS

## Classic or Raspberry Mojito 8.25

J. Wray 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

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

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

## Domestic Bottle Beer

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

## Import Bottle Beer

Corona	<b>7.50</b>	Kronenbourg Blanc	<b>7.50</b>
Stella Artois	<b>7.50</b>	Guinness (440ml can)	<b>8.75</b>

## Craft Beer

Hoyne IPA	<b>7.50</b>		
Hoyne Dark Matter	<b>7.50</b>		
Hoyne Pilsner	<b>7.50</b>		
Glutenberg gluten free Pale Ale (440ml can)	<b>8.50</b>		

# WINE

<b>White</b>	5oz	8oz	Btl.
<b>Sawmill Creek</b> Chardonnay, (BC)	6.75	9.50	
<b>See Ya Later Ranch</b> Chardonnay, (BC)	10.50	15.50	42.00
<b>Jackson-Triggs</b> Pinot Grigio, (BC)	8.50	12	32.00
<b>See Ya Later Ranch</b> Pinot Gris, (BC)	10.50	15.50	42.00
<b>Sumac Ridge</b> Sauvignon Blanc, (BC)	8.50	12	32.00
<b>Jackson-Triggs Reserve</b> Rose, (BC)	8.50	12	32.00
<b>Cedar Creek</b> Pinot Gris, (BC)			38.00
<b>Dirty Laundry Hush</b> Rose, (BC)			35.00
<b>Blasted Church</b> Hatsfield Fuse, (BC)			35.00
<b>Kim Crawford</b> Sauvignon Blanc, (NZ)			45.00

<b>Red</b>	5oz	8oz	Btl.
<b>Sawmill Creek</b> Merlot, (BC)	6.75	9.50	
<b>Sumac Ridge</b> Cabernet Merlot, (BC)	10.50	15	40.00
<b>Inniskillin</b> Cabernet Sauv., (BC)	10.25	14.75	38.00
<b>See Ya Later Ranch</b> Pinot Noir, (BC)	10.75	16	43.00
<b>Blasted Church</b> Big Bang Theory, (BC)			43.00
<b>Black Sage</b> Cab Franc, (BC)			65.00
<b>Meiomi</b> Pinot Noir, (Cal)			58.00
<b>Mission Hill</b> Merlot, (BC)			45.00
<b>Liberty School</b> Cabernet Sauvignon, (Cal)			44.00

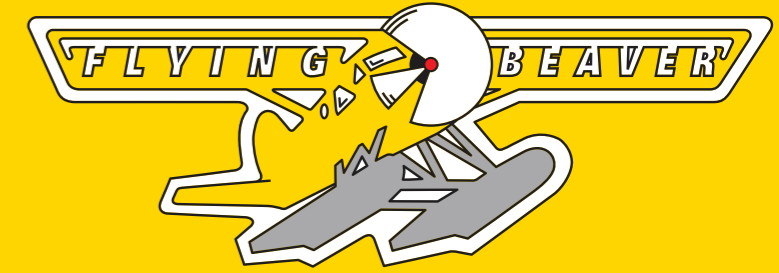
# Bubbly

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

# CIDERS

Strongbow (355ml bottle) <b>7.75</b>	
Remix Vodka Sodas (355ml can) <b>7.25</b>	
Lemon Lime, Mango Passion Fruit, Blood Orange Tangerine or Raspberry Lemon	

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% gratuity will be added to 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 – 79 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 \$18.50 (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

\$10 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

### Poutine **13**

Fries, cheese curds, house made gravy + green onions topped with your choice of bacon or pulled pork

### Fish Tacos (3) **16.5**

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

### Yam Fries **(Vg)** **8**

With chipotle aioli

### Brussel Sprouts **11**

Crispy fried Brussel sprouts tossed in lemon pepper, bacon, parmesan + fresh garlic

### Garlic Fries **(Vg)** **9**

Fresh minced garlic, parsley + parmesan dip

### Seared Tuna **(GA)** **16.5**

Seared + sliced sesame crusted Albacore tuna with avocado + soy sauce

### Wok Style Calamari **(GA)** **15**

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

### Fully Loaded Potato Skins **(GA)(V)** **15**

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

### Our WORLD FAMOUS Chicken Wings **10 wings** **14.5**

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)** **18.50**

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)** **15**

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

### Chicken Fingers **15**

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

### Chicken Taco Pizza **17**

Mozzarella, cheddar, pulled chipotle chicken, cherry tomatoes, red onions, lime-crema, cilantro + tomato sauce

## SOUPS + SALADS

### Chef's Soup **7.5**

### Clam Chowder **7.5**

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

### House Salad **(GA)(Vg)** full **12** / half **8.5**

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 **12** / half **8.5**

**Add grilled chicken \$6 / Add sautéed prawns \$6 / Add salmon \$8**

### Cobb Salad **(GA)** **19**

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)** **20**

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)** **22**

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** **21** / **1 piece** **16**

Crispy beer battered cod with tartar sauce, fries + coleslaw

### Butter Chicken **18.50**

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

### Pad Thai **(GA)** **19**

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

### Seafood Grill **24**

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

### Blackened Chicken **23**

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

### Baked Macaroni + Cheese **(V)** **20**

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.

### Surf + Turf **(GA)** **29**

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**

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

### Bad Boy Burger **20**

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

### Black + Blue Burger **17.5**

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

### Grilled Chicken Sandwich **(GA)** **17.25**

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

### Veggie Burger **(Vg)** **16.5**

Mushroom veggie patty, goat cheese, guacamole + pesto mayonnaise

### Wild BC Salmon Burger **(GA)** **17.75**

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

### Pulled Pork Sandwich **16**

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

### Beer Battered Cod Burger **16.5**

Crispy deep-fried cod, house made coleslaw + tartar sauce on a brioche bun

### Beef Dip **18.25**

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

### Steak Sandwich **21**

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

### Seafood & Avocado Salad Sandwich **(GA)** **16.5**

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

### Buffalo Chicken Wrap **16.75**

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**

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

### New York Cheesecake **8**

Served with raspberry coulis, whipped cream + chocolate sauce

### Sticky Toffee Pudding Cake **8**

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 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 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