

# BEAR'S PAW BAR & GRILL

## MENU



### STARTS & SHARES

#### Soup of the Day 10 GF

#### Beet & Carrot Salad \$10 L16

Roasted Beet & Carrots, Mixed Greens,  
Goats Cheese, Toasted Sunflower  
Seeds, Balsamic Dressing

Add Chicken 10 Add Shrimp 11

#### Resort Salad \$10 L16 V/GF

Mixed Greens, Cucumber, Tomatoes, Goat Cheese,  
Candied Pecans, Dill Vinaigrette

Add Chicken 10 Add Shrimp 11

#### Crispy Calamari 24

Crispy fried Calamari served with Apple Coleslaw &  
Cilantro Mint Aioli

#### 1-Lbs Steamed Mussels 23

White Wine, Garlic Butter Sauce, Cherry Tomatoes,  
Fresh Basil & Served with Garlic Toast

#### Smoked Brie & Bruschetta 24

House Smoked Brie, House-made Relish, Tomato Basil  
Bruschetta, Mini baguette

#### Jack Fruit Tacos 22 VE

3 Soft Shell Tacos, BBQ Jack Fruit, Arugula,  
Pico De Gallo, Creamy Guacamole

#### Pound o' Wings 27

Choice of Hot, BBQ, Honey Garlic, Salt & Pepper, Hot  
Springs Hot, Buffalo Sauce & Served with Crudité & Ranch

#### Nachos 23 V

Pico De Gallo, Black Olives, Shredded  
Cheese, Sour Cream Drizzle, Salsa

Add Guacamole 3 Add Ground Beef 9  
Add Pulled Chicken 10

#### Poutine \$-10 L-16

French fries with Authentic Cheese Curd & Beef gravy  
Add Ground Beef 6/9 Add Pulled Chicken 7/10

### HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES OR DAILY SOUP

UPGRADE TO YOUR CHOICE OF SALAD 5

GLUTEN FREE BREAD IS ALSO AVAILABLE

#### Resort Burger 24

6 oz. Beef Patty, Lettuce, Tomato, Cheddar Cheese,  
Garlic Aioli, Pickle & Served on a Brioche Bun  
Add Bacon 3 Add Mushrooms 3

#### Veggie Delight 21 V

Black Bean patty, Lettuce, Tomato, Cheddar Cheese,  
Garlic Aioli, & Served on a Brioche Bun

#### Grilled Tandoori Chicken Sandwich 24

Tandoori Chicken breast, Romaine, Tomato, Bacon,  
Cheddar, Cilantro Mint Aioli, & Wrapped in Naan Bread

#### Hot Springs Chicken Sandwich 23

Spicy Crispy Chicken, Chipotle Mayo, Lettuce, Tomato,  
Served on a Brioche Bun

#### Philly Beef Steak 28

Shaved Beef, Shredded Cheese, Mini Baguette, Arugula, Red  
Onion, Garlic Aioli

#### Smoked Brisket Sandwich 30

House-Smoked Beef Brisket, Red Onion Relish, Arugula,  
Rosemary Focaccia, Garlic Aioli

### CHEF INSPIRED PIZZAS

|                                                                   | 9" | 14" | GF |
|-------------------------------------------------------------------|----|-----|----|
| Hawaiian                                                          | 19 | 33  | 25 |
| Pepperoni                                                         | 19 | 31  | 24 |
| Mountain Supreme<br>(Ground Beef, Onion, Mushroom)                | 20 | 33  | 25 |
| Forager V<br>(Onions, Olives, Mushrooms, Goat Cheese, Pesto Base) | 18 | 29  | 23 |
| Margherita<br>(Fresh Basil, Bocconcini, Cherry Tomato)            | 17 | 25  | 22 |

#### Extra Toppings

|               |     |                  |     |
|---------------|-----|------------------|-----|
| Add Pepperoni | 3/5 | Add Mushroom     | 2/4 |
| Add Beef      | 4/6 | Add Red Onion    | 2/4 |
| Add Chicken   | 5/7 | Add Black Olives | 2/4 |
|               |     | Add Tomato       | 2/4 |

### MAINS

Fish & Chips 1 pc. 19 2 pcs. 26  
Beer Battered Cod, Tartar Sauce, Apple Coleslaw

#### Butter Chicken 28

Tandoori Chicken, Traditional House-Made Butter Chicken  
Sauce, Basmati Rice, Naan Bread (contains cashews)

#### Seafood Linguine 31

Shrimp, Mussels, White Wine Marinara Sauce, parmesan, Basil  
& Served With Garlic Toast

#### Penne Funghi V 26

Wild Mushrooms, Truffle Oil, Creamy Mushroom Sauce &  
Served with Garlic Toast

Add Shrimp 11 Add Chicken 10

### DESSERTS

Strawberry Champagne Cheesecake GF 14  
Berry Compote, Whipping Cream

Sticky Toffee Pudding 14  
Whipped Cream, Caramel Sauce

Chocolate Lava Cake 14  
Vanilla Ice cream, Fresh Berries

### SIDES & ADD ONS

|                      |                         |
|----------------------|-------------------------|
| Side Fries 7         | Add Shrimp 11           |
| Sweet Potato Fries 9 | Add Grilled Chicken 10  |
| Onion Rings 10       | Add Bacon 3             |
| Garlic Toast 2.50    | Add Sautéed Mushrooms 3 |
| Gravy 5              | Popcorn 3.50            |
| Rice 4               |                         |

All prices are exclusive of  
applicable taxes & gratuities  
An 18% service charge will be added  
to groups of 8 or more

Please inform your server of any  
food allergies.  
Dietary requests maybe accommodated.  
We are not a Gluten free environment

Our menu items are prepared using shared equipment  
including refrigeration, cooking services & fryers.



# BEAR'S PAW BAR & GRILL

Patrons must be 19 years or older to purchase and/or consume alcohol. Staff has the right to refuse service of alcohol to any guest at any time

## DRINKS

### CRAFT DRAUGHT BEERS

|                                       | 16 oz | 60 oz |
|---------------------------------------|-------|-------|
| <b>FHSR Smoking Waters Lager</b>      | 8.00  | 24.00 |
| FHSR Proprietary - B.C                |       |       |
| <b>Okanagan Springs 1516</b>          | 9.00  | 25.00 |
| Bavarian Lager                        |       |       |
| <b>Sleaman Honey Brown</b>            | 9.00  | 25.00 |
| <b>Encore Brewing Porter Ale</b>      | 9.00  | 25.00 |
| Root'n Toot'n Porter                  |       |       |
| <b>Mt Begbie Nasty Habit IPA</b>      | 9.00  | 25.00 |
| <b>Mt Begbie Tall Timber Dark Ale</b> | 9.00  | 25.00 |
| <b>Sapporo Premium Lager</b>          | 9.00  | 25.00 |
| <b>20 oz (Euro Pint)</b>              |       |       |
| <b>Guinness Irish Stout</b>           | 14.50 |       |

### HIGHBALLS (1 OZ)

Our Well Uses Premium House Spirits

|                         | 1 oz  | 2 oz  |
|-------------------------|-------|-------|
| Smirnoff Vodka          | 8.00  | 12.00 |
| Crown Royal             | 8.00  | 12.00 |
| Gorgons Gin             | 8.00  | 12.00 |
| Captain Morgan White    | 8.00  | 12.00 |
| Captain Morgan dark     | 8.00  | 12.00 |
| Captain Morgan Spiced   | 8.00  | 12.00 |
| Bulleit Bourbon         | 10.00 | 17.00 |
| El Tequileno Blanco     | 10.00 | 17.00 |
| J&B Rare Scotch Whiskey | 8.00  | 12.00 |

### BOTTLES & CANS

#### Domestics

|                                |      |
|--------------------------------|------|
| <b>Coors Banquet 355ml</b>     | 7.50 |
| <b>Coors Lite 355ml</b>        | 7.50 |
| <b>Kokanee 330ml</b>           | 7.50 |
| <b>Okspings Pale Ale 330ml</b> | 7.50 |
| <b>Pabst Blue Ribbon 355ml</b> | 7.50 |

#### Premium

|                                  |       |
|----------------------------------|-------|
| <b>Saporro Black Lager 473ml</b> | 10.00 |
| <b>Carona 330ml</b>              | 9.00  |
| <b>Heinikin 330ml</b>            | 9.00  |
| <b>Strong Bow Cider 440ml</b>    | 10.00 |

#### Non Alcohol

|               |      |
|---------------|------|
| <b>Carona</b> | 7.00 |
|---------------|------|

### MARTINIS & SPRITZ'S

**Purcell Peaks Espresso Martini 17.00**  
1800 coconut tequila, Kahlua, Starbucks Espresso

**Black Berry Side Car 15.00**  
Gordans Gin, Triipple Sec, Black berry Giffard, Lemon juice

**French Martini 15.00**  
Smirnoff vodka, Rasperry liquor, Pineapple Juice

**Lemon Drop Martini 15.00**  
Smirnoff vodka, Lemon Juice, Sugar Rim

**Cosmopolitan Martini 15.00**  
Smirnoff vodka, Triple Sec, Lime Juice, Cranberry Juice

**Traditional Gin or Vodka Martini**  
well- 14.00  
Premium- 18.00

**Aperol Sparkling Spritz 17.00**  
Aperol, Prosecco, Soda  
Edible Sparkles

**Aurora Borealis Sparkling Spritz 17.00**  
Malibu Rum, Prosecco, Cherry & hibiscus Giffard, Soda, Edible Sparkles

**A Good Night Kiss Sparkling Spritz 17.00**  
Creme de Cacao, Prosecco, Strawberry Giffard, Soda, Edible Sparkles

### CRAFT SIGNATURE COCKTAILS

All of our signature cocktails are 2 oz

**Cosa Nostra Caesar 14.00**  
Smirnoff vodka, Martini Fiero, rosemary, basil infused Worcestershire Sauce, lemon Juice, signature Italian garnish

**Smoked Old Fashion 18.00**  
Bulleit Bourbon, Brown Sugar Simple, Bitters, Dome Smoked

**Harvest Mule 16.00**  
Gordons Gin, Elder Bros Apple Strudel liqueur, Ginger Beer, Cranberry Juice

**Stuck in the Hoodoo's 14.00**  
Captain Morgan Dark Rum, Ginger Beer, Lime Juice

**Pineapple Jalapeno Marg 16.00**  
El Tequileno, Pineapple, Jalapeno juice

**Forty Creek Manhattan 16.00**  
Forty Creek Rye, Sweet vermouht, Bitters

**Chasing Summer 14.00**  
Gordons Gin, Elder Flower Lemon Juice, Pineapple Juice

**T-L-A 14.00**  
Smirnoff vodka, Triple Sec, Peach Schnapps, lemon Juice, Cranberry Juice



3PM-5PM DAILY

**Smoking Water Lager 5.95**  
**House Red or White 5oz 8.95**  
**Vodka or Gin Slush Cocktail 8.95**  
**\$2 dollars off any 14" Pizza**  
**\$2 dollars off Nachos**  
**Burger & Pint of SWL 25.00**

### CRAFT MOCKTAILS

**Avalanche 7.00**  
Slush, BlueKoot-Aid, Pineapple Juice, Fruit Garnish

**Virgin Caesar 7.00**  
CaesarRim, Tabasco, Worchester Sauce, Pickle Juice, Clamato, Dill Pickle, Lime

**Nina Colada 7.00**  
Slush, CoconutSyrup, Pineapple Juice, Milk, Fruit Garnish

**Strawberry Delight 7.00**  
Slush, Strawberry Syrup, Mixed Berries, Fruit Garnish

**Prohibition Mule 7.00**  
Ginger Beer, Lime Juice, Brown Sugar Syrup, Fruit Garnish

**Lavender Breeze 7.00**  
Lavender Syrup, Lemon Juice, Soda, Fruit Garnish

### THE "BEAR NECESSITIES"



**Regular Coffee 5.00**  
**Assorted Teas 5.00**  
**Hot Chocolate 5.50**  
**Juice (Orange, Apple, Cranberry) 5.00**  
**Coke & Fountain Pop 4.50**

