

BEAR'S PAW BAR & GRILL

MENU



STARTS & SHARES

- Soup of the day

10 GF
- Caesar Salad

S 10 L 16

Bacon,CROUTONS, Parmesean Cheese,
Homemade Anchovy Garlic Dressing
Add Chicken 8 Add Shrimp 10
- Resort Salad

S10 L16 V/GF

MixedGreens,Cucumber,Tomatoes,Goat Cheese,
Candied Pecans, Dill Vinaigrette
Add Chicken 8 Add Shrimp 10
- Thai Curry Mussels

23

Red Thai Curry, Red Onion, Shredded Carrot, Served
with Naan Bread
- Braised Beef Yorkie

21

3 Yorkshire Pudding, Slow Braised Beef, Au Jus, Horseradish
Aioli
- Fish Tacos

21

3 Soft Shell Tacos, Fried Battered Cod, Salsa, Apple
Coleslaw & Sour Cream
- Pound o' Wings

23

Choice of Hot, BBQ, Honey Garlic, Salt & Pepper, Hot
Springs Hot, Buffalo Sauce
- Nachos

23 V

Red Onion, Tomato, Jalapeno, Black Olives, Shredded
Cheese, Sour Cream Drizzle, Salsa
Add Guacamole 3 Add Pulled Beef 9
Add Pulled Chicken 8
- Poutine

15

French fries with Authentic Cheese Curd & Beef gravy
Add Pulled Beef 9 Add Pulled Chicken 8

HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES OR DAILY SOUP
UPGRADE TO YOUR CHOICE OF SALAD 5
GLUTEN FREE BREAD IS ALSO AVAILALBLE

- Prime Rib Burger

23

6 oz. Burger Patty, Romaine, Tomato, Cheddar Cheese,
Dijon Aioli, & served on a Brioche Bun Add Bacon 3
- Resort Mushroom Swiss

24

6 oz. Burger Patty, Arugula, Bacon, Tomato, Swiss Cheese,
Mushrooms, Horseradish, Aioli & Served on a Brioche Bun
- Veggie Delight

21 V

Black Bean patty, Romaine, Tomato, Cheddar Cheese,
Dijon Aioli, & Served on a Brioche Bun
- Grilled Chicken Sandwich

23

Herb Marinated Chicken breast, Romaine, Tomato, Bacon,
Cheddar, Sriracha Aioli, & wrapped in Naan Bread
- Hot Spring Chicken Sandwich

21

Spicy Crispy Chicken, Sriracha Aioli, Lettuce, Tomato,
Served on a Brioche bun

- Pastrami on Rye

25

Sliced Pastrami, Rye Bread, Sauerkraut, Swiss Cheese,
Horseradish Aioli
- Steak Sandwich

32

6 oz. AAA Striploin Steak, Saute Mushrooms and Fries
Add Shrimp 10

CHEF INSPIRED PIZZAS

	9"	14"	GF
Prosciutto (Prosciutto, Mushroom, Arugula, Balsamic)	18	33	24
Classic Pepperoni	17	29	23
Braised Beef (Pulled Beef, Bacon, Jalapeno)	18	33	24
Chicken Fiesta (Chicken, Olives, Peppers)	17	29	23
Hearty Garden (Onion, Mushroom, Peppers, Jalapenos)	16	28	22
Add any toppings	Mushroom 2 Red Onion 2 Black Olives 2 Jalapeno Peppers 2 Tomatoes 2		

MAINS

- Fish & Chips

1 pc. 18 2 pcs. 25

Beer Battered Cod, Tartar Sauce, Apple Coleslaw
- Sesame Beef Stir Fry

27 GF/DF

Stir Fried Beef, Basmati Rice, Onion, Carrots, Mushrooms, Peppers, Bean Sprouts, Sesame Soy Sauce
Vegan Option Available 21
- Butter Chicken

27

TraditionalHomemadeButterChickenSauce,
NaanBread,BasmatiRice(ContainsCashews)
- PadThai

27GF/DF

Shrimp,RiceNoodles,Sprouts,Onions,Carrots,
PeanutsinTamarindCoconutSauce
VeganOptionAvailable 21

DESSERTS

- Ice Cream Sundae

13

One scoop each, Vanilla, Chocolate and Strawberry ice cream with whipped cream, chocolatechips and a cherry
- Chocolate Mousse

13

served with fresh berries and berry compote
- Strawberry Champagne Cheesecake GF

13

Berry Compote, Whipping Cream

SIDES & ADD ONS

- Side Fries

6
- Side Poutine

9
- Sweet PotatoFries

8
- Onion Rings

10
- Garlic Toast

2.50
- Gravy

3
- Rice

4
- Add Shrimp

10
- Add Grilled Chicken

8
- Add Bacon

3
- Add Sautéd Mushrooms

2

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

Beer Flight 10 (3 x 5 oz)

	16 oz	60 oz
FHSR Smoking Waters Lager FHSR Proprietary - B.C	8.00	23.00
What the Huck Fernie Brewing Co.	9.00	24.00
Project 9 Pilsner Fernie Brewing Co.	9.00	24.00
Hit the Deck Hazy IPA Fernie Brewing Co.	9.00	24.00
High Country Kolsch Mt. Begbie Brewing Co.	9.00	24.00
Mt. Begbie Cream Ale Mt. Begbie Brewing Co.	9.00	24.00
Seasonal Rotating Tap Ask your Server/Bartender	9.00	24.00

House Spirits

Forty Creek Whiskey	8.00
Captain Morgan White Rum	8.00
CaptainMorganDarkRum	8.00
CaptianMorganSpicedRum	8.00
Ice Berg Vodka	8.00
Tanqueray Gin	8.00
1800 Blanco Tequila	8.00
J & B Scotch	8.00

Rye

Crown Royal	9.00
Gibson's Sterling 12yr	9.00
Pendleton 1910	9.75
Spice Box	8.00

Scotch

Glenfiddich 12yr	10.00
Glenlivet	9.00

Bourbon

Jack Daniel's	8.00
Jim Beam	8.00
Maker's Mark	9.25

Vodka

Grey Goose	12.00
Crystal Head	14.00
Smirnoff	8.50

Gin

Hendricks	12.00
Aviation	10.00

Rum

Appleton Estate	9.00
Flor De Cana	9.00
Bumbu Craft	10.00

Tequila 1800

Reposado	10.00
Coconut	10.00

BOTTLES & CANS

Domestics

Bud Light 4.2 %	7.50
Budweiser 5%	7.50
Canadian 5%	7.50
Kokanee 5%	7.50

Coolers& Ciders

Rock Creek Cider	9.00
Strongbow	10.00

Imports

Stella Artois 4.8%	9.00
Heineken 5%	9.00

Guinness	9.50
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Non -Alcoholic Beer

Fernie Brewing Co. Logo Hazy	7.00
Fernie Brewing Co. Logo Pilsner	7.00

Malbec

Copper Moon - Canada	7.50	13.00	30.00
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Shiraz Peller Family - B.C	7.50	13.00	29.00
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Pinot Noir

Cassini Cellars - B.C	11.50	17.00	51.00
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Cabernet Sauvignon

Greymonk Oddysey - B.C	14.00	20.00	57.00
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Merlot

Hester Creek - B.C	10.00	14.50	43.00
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Merlot Cab/Sauv

Hillside Winery - B.C	12.00	17.50	54.00
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Pinot Gris

Hillside Winery - B.C	11.50	17.00	51.00
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Pinot Gris RedRooster - B.C	9.50	14.00	42.00
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Chardonnay

Peller Family - B.C	9.00	13.50	40.00
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Sauvignon Blanc

Sandhill - B.C	10.00	14.50	43.00
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Chardonnay

Hester Creek - B.C	12.00	17.50	56.00
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Gewertz

Hillside Winery - B.C	10.50	15.00	45.00
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RED & WHITE WINE

ROSE' WINE & BUBBLES

Classic Margarita 2 oz

Tequila,Triple Sec, Lime Juice, Salt Rim, Fruit Garnish	14.00
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Jalapeno Margarita 2 oz

Tequila,Triple Sec, Simple Syrup, Jalapeno Juice, Salt Rim, Fruit Garnish	14.00
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Blue Margarita 2 oz

Tequila,Blue Bols, Simple Syrup, Salt Rim, Lime Juice	14.00
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Aperol Spritz 2 oz

Aperol ,Proseccoandsparkling water	14.00
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Resort Island Splash 1.5 oz

Long Island Mix, Blue Bols ,Lime Juice, Soda,	9.00
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Amaretto Sour 2 oz

Simple Syrup ,Lemon, Cherry, Orange Garnish	14.00
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Frozen Peach Bellini 2 oz

White Rum, Peach Liqueur, Campari, Margarita Slush, Fruit Garnish	14.00
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Coconut Margarita 2 oz

Coconut 1800 Tequila, Pineapple Juice, Coconut Salt Rim, Fruit Garnish	14.00
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Bourbon Berry Smash 2 oz

Smashed Berries ,Jack Daniels, Soda, lime juice.	14.00
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Aussie Colada2.5oz

Melon Bols, MalibuRum, Banana Liqueur, Pineapple Juice, Apple Juice, Whipped Cream, Fruit Garnish	14.00
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SlushedGinandTonic 1 oz

Slush, Gin, Tonic Syrup, Lime or Cucumber, Fruit Garnish	11.00
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Lavender Collins 1 oz

Gin, Lavender Syrup, Lemon, Soda and fruit Garnish	11.50
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Fruit Tingle 2 oz

Grenadine,Vodka,Bols Blue, Soda, Fruit Garnish	12.00
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Rose Cab Franc

Hester Creek - B.c	5 oz	8 oz	Bottle
	10.00	14.50	43.00

Mimosa

Prosecco (200 ml)	9.00
La Marca - Italy	18.00

Brut (750 ml)

Veuve du Verny	44.00
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MARTINIS

Traditional Gin or Vodka Martini

Well Brand	14.00
Premium Brand	18.00

Espresso Martini 3 oz

	15.00
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Cosmopolitan Martini 3 oz

	15.00
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Lemon Drop Martini 3 oz

	15.00
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French Martini 3 oz

	15.00
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CRAFT MOCKTAILS

Avalanche

Slush,Blue Kool-Aid, Pineapple Juice, Fruit Garnish	5.50
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Virgin Caesar

CaesarRim, Tabasco, Worchester Sauce, Pickle Juice, Clamato, Dill Pickle, Lime	5.50
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Nina Colada

Slush,CoconutSyrup, Pineapple Juice, Milk, Fruit Garnish	5.50
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Strawberry Delight

Slush, Strawberry Syrup, Mixed Berries, Fruit Garnish	6.50
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Prohibition Mule

Ginger Beer, Lime Juice, Brown Sugar Syrup, Fruit Garnish	5.50
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Lavender Breeze

Lavender Syrup ,Lemon Juice, Soda, Fruit Garnish	5.50
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THE "BEAR NECESSITIES"

Regular Coffee

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Assorted Teas

	4.00
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Hot Chocolate

	4.00
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Coke & Fountain Pop

Free Refills	4.00
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Juice

(Orange, Apple, Cranberry)	4.00
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