



BACKYARD

FOOD — COMMUNITY — DRINK

MAIN MENU

SERVED MON - FRI 3PM-9:45PM

SAT 12PM - 9:45PM

SUN 12PM - 8:45PM

SCROLL DOWN FOR DRINKS MENU, LUNCH MENU (MON-FRI 12PM-3PM) AND BRUNCH MENU (SUNDAYS 11AM-2PM)

HAPPY HOUR | EVERYDAY 3-5PM

CHICKEN WINGS	11	BEER ON TAP	6
CAULI BITES	8	HOUSE WINE	6
KIDS MEALS	1/2 OFF	WELL HIGHBALLS	6/8
		CLIFFSIDE CIDER	8

APPETIZERS

CHICKEN WINGS

SALT & PEPPER, HONEY GARLIC, HOT, BBQ **OR** CAROLINA BBQ
SIDE RANCH **OR** BLUE CHEESE

SMOKED SALMON FLATBREAD

SRIRACHA-DILL MARSCARPONE, MOZZA, SMOKED SALMON, ARUGULA, PICKLED ONION, CAPERS

TEMPURA CAULIFLOWER BITES

CHIPOTLE RANCH

POUTINE

FRIES, CHEESE CURDS, GRAVY, GREEN ONION
PULLED PORK +4 | BACON +3 | FRIED CHICKEN +8

HUMMUS & TZATZIKI

CUCUMBER, BLACK OLIVES, PITA

DRAGON BOAT TUNA

SEARED AHI TUNA (5PCS), CRISPY WONTONS, WASABI MAYO, PONZU SLAW

SPINACH AND ARTICHOKE DIP

PITA

CHICKEN TENDERS

CHOICE OF SIDE AND PLUM SAUCE **OR** HONEY MUSTARD

SALADS

GREEN SALAD

MIXED GREENS, ROASTED PUMPKIN SEEDS, PICKLED ONION, CARROT, CUCUMBER, CHERRY TOMATO, PARMESAN, BALSAMIC

CAESAR SALAD

ROMAINE, PARMESAN, CRISPY CHICKPEAS, FRIED CAPERS, LEMON

BEET AND GOATS CHEESE SALAD

PICKLED BEETS, GOATS CHEESE, CHERRY TOMATO, CUCUMBER, ROASTED PUMPKIN SEEDS, BALSAMIC

SALAD TOPPERS

½ AVOCADO +4 | AGADASHI TOFU +7
GRILLED CHICKEN +8 | FRIED CHICKEN +8
FRIED HALLOUMI +8 | SEARED AHI TUNA +9

A NOTE ON KITCHEN WAIT TIMES

OUR KITCHEN IS SMALL, BUT OUR TEAM WORKS HARD TO GET YOUR FOOD OUT AS QUICKLY AS POSSIBLE. WHEN THE PUB IS FULL, WAIT TIMES MAY BE A LITTLE LONGER. IF YOU'RE IN A RUSH AND THINGS LOOK BUSY, PLEASE FEEL FREE TO ASK YOUR SERVER FOR AN ESTIMATED WAIT TIME.

BURGERS

17	<i>CHOICE OF FRIES, CURLY FRIES (+2), MIXED GREENS (+3), CAESAR SALAD (+4)</i> <i>GLUTEN-FREE BUN +3 BACON +3 GRAVY +2</i>	
18	BACKYARD CHEESEBURGER	20
	BRIOCHE, 6OZ ALL BEEF PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE	
12	VEGGIE CHEESEBURGER 	20
	BRIOCHE, MIXED VEGGIE PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE	
13		
12	BRIE AND CARAMELIZED ONION BURGER	22
	BRIOCHE, 6OZ ALL BEEF PATTY, BRIE, CARAMELIZED ONIONS, ARUGULA, GARLIC AIOLI	
17	NASHVILLE FRIED CHICKEN BURGER	23
	BRIOCHE, BUTTERMILK FRIED CHICKEN THIGH, LETTUCE, PICKLE, NASHVILLE SPICE, HOT OIL, PINEAPPLE SRIRACHA AIOLI	
15	BBQ BACON SWISS BURGER	24
	BRIOCHE, 6OZ ALL BEEF PATTY, LETTUCE, TOMATO, THICK CUT BACON, SWISS CHEESE, BBQ SAUCE	
17		
	AHI TUNA BURGER	24
	BRIOCHE, SEARED AHI TUNA, WASABI MAYO, LETTUCE, PICKLED ONIONS, CRISPY WONTONS	

KIDS MEALS

*KIDS MEALS INCLUDE DRINK & ICE CREAM
SUB CARROTS, CELERY AND RANCH FOR FRIES +1
AGES 0-12*

KIDS BURGER & FRIES

BEEF OR VEGGIE PATTY
CHEESE +1 | COMES PLAIN BUT CAN ADD TOPPING!

KIDS CHEESE PIZZA

RED SAUCE, MOZZA
MAKE IT PEPPERONI OR HAWAIIAN +2

KIDS CHICKEN TENDERS & FRIES

SIDE PLUM OR HONEY MUSTARD SAUCE

\$14

PIZZA

GLUTEN-FREE CRUST +4 | DAIRY-FREE CHEESE +3

PEPPERONI

RED SAUCE, MOZZA, PEPPERONI
ADD HOT HONEY +1 | ADD MUSHROOMS +2

ITALIAN TRIO

HERB OLIVE OIL, MOZZA, GOATS CHEESE,
SAUSAGE, RED ONION, ARTICHOKE HEART,
BLACK OLIVE

SAUSAGE AND PEPPER

RED SAUCE, MOZZA, ITALIAN SAUSAGE, RED
ONION, ROASTED RED PEPPER

CHICKEN PESTO

PESTO, MOZZA, PULLED CHICKEN, TOMATO

BBQ CHICKEN

BBQ SAUCE, MOZZA, PULLED CHICKEN, RED
ONION, CILANTRO

SPICY HAWAIIAN

RED SAUCE, MOZZA, SPICY CAPICOLA HAM,
PINEAPPLE, BANANA PEPPER

TROPIC THUNDER

RED SAUCE, MOZZA, PULLED PORK,
PINEAPPLE, HAM, PINEAPPLE-SRIRACHA
AIOLI

DELUXE

RED SAUCE, MOZZA, PEPPERONI, HAM,
MUSHROOM, RED ONION, BANANA PEPPERS

CARNE MISTO

RED SAUCE, MOZZA, ITALIAN SAUSAGE,
PEPPERONI, CAPICOLA, RED ONION

OUR MARGHERITA

RED SAUCE, MOZZA, TOMATO, BASIL,
BALSAMIC

SPICY VEGGIE

RED SAUCE, MOZZA, RED ONION,
MUSHROOM, BANANA PEPPERS, ARUGULA

MEDITERRANEAN VEGGIE

RED SAUCE, MOZZA, GOATS CHEESE,
ROASTED RED PEPPER, RED ONION, BLACK
OLIVE, ARTICHOKE HEART

PESTO VEGGIE

PESTO, MOZZA, GOATS CHEESE, ARTICHOKE
HEART, ROASTED RED PEPPER, RED ONION

FUNGI

HERB OLIVE OIL, MOZZA, LOCAL
MUSHROOMS, ARUGULA, HOT HONEY

20

23

23

24

24

24

25

25

25

20

21

21

21

23

BOWLS

HALLOUMI CHICKPEA BOWL

MIXED GREENS, CUCUMBER, CHERRY TOMATO,
PICKLED ONIONS, ROASTED PUMPKIN SEEDS,
CRISPY CHICKPEAS, FRIED HALLOUMI, TAHINI
DRESSING

22

CRISPY TOFU BOWL

PONZU RICE, GREENS, CHERRY TOMATO,
CUCUMBER, AVOCADO, PICKLED RED ONION,
CARROT, WONTON, PINEAPPLE SRIRACHA AIOLI

23

CHICKEN BOWL

GRILLED CHICKEN **OR** FRIED CHICKEN, PONZU
RICE, GREENS, CHERRY TOMATO, CUCUMBER,
AVOCADO, PICKLED RED ONION, CARROT, PONZU,
WONTON, PINEAPPLE SRIRACHA AIOLI

25

SESAME CRUSTED AHI TUNA BOWL

RICE, GREENS, CHERRY TOMATO, CUCUMBER,
AVOCADO, PICKLED RED ONION, CARROT, PONZU,
WONTON, WASABI AIOLI

26

BOWL TOPPERS

½ AVOCADO +4 | AGEDASHI TOFU +7

GRILLED CHICKEN +8 | FRIED CHICKEN +8
FRIED HALLOUMI +8 | SEARED AHI TUNA +9

PLANT BASED



VEGAN TEMPURA CAULIFLOWER

VEGAN SRIRACHA AOILI

14

VEGAN POUTINE

FRIES, VEGAN MOZZA, GRAVY, GREEN ONION

15

VEGAN VEGGIE SANDWICH

CIABATTA, MIXED VEGGIE PATTY, VEGAN MAYO,
VEGAN CHEDDAR, TOMATO, ONION, PICKLE,
LETTUCE WITH SIDE

24

VEGAN CRISPY TOFU BOWL

RICE, GREENS, CHERRY TOMATO, CUCUMBER,
AVOCADO, PICKLED RED ONION, CARROT, VEGAN
PONZU, VEGAN SRIRACHA AOILI

24

VEGAN NASHVILLE HAWAIIAN PIZZA

RED SAUCE, VEGAN MOZZA, PINEAPPLE, RED
ONION, SMOKED TOFU, BASIL, CHILI OIL

25

DESSERT

CHURROS

CHOICE OF CHOCOLATE OR CARAMEL SAUCE

10

BROOKIE

BAKED COOKIE CUP WITH ICE CREAM - *ROTATING
FLAVOURS AND LIMITED QUANTITIES!*

12



BACKYARD

FOOD — COMMUNITY — DRINK

LUNCH MENU

SERVED MON - FRI 12PM - 3PM

**SCROLL DOWN FOR DRINKS MENU, AND BRUNCH MENU
(SUNDAYS 11AM-2PM)**

<u>APPETIZERS</u>		
CHICKEN WINGS	17	
SALT & PEPPER, HONEY GARLIC, HOT, BBQ OR CAROLINA BBQ SIDE RANCH OR BLUE CHEESE		
TEMPURA CAULIFLOWER BITES	12	
CHIPOTLE RANCH		
POUTINE	13	
FRIES, CHEESE CURDS, GRAVY, GREEN ONION PULLED PORK +4 BACON +3 FRIED CHICKEN +8		
HUMMUS & TZATZIKI	12	
CUCUMBER, BLACK OLIVES, PITA		
DRAGON BOAT TUNA	17	
SEARED AHI TUNA, CRISPY WONTONS, WASABI MAYO, PONZU SLAW		
CHICKEN TENDERS WITH FRIES	17	
PLUM SAUCE OR HONEY MUSTARD		
<u>FLATBREADS</u>		
PEPPERONI	13	
RED SAUCE, MOZZA, PEPPERONI		
FUNGI	14	
HERB OLIVE OIL, MOZZA, MUSHROOM BLEND, ARUGULA, HOT HONEY		
ITALIAN	15	
HERB OLIVE OIL, MOZZA, GOATS CHEESE, SAUSAGE, RED ONION, ARTICHOKE HEARTS, BLACK OLIVE		
CHICKEN PESTO	16	
PESTO, MOZZA, GRILLED CHICKEN, CHERRY TOMATO		
SMOKED SALMON	18	
SRIRACHA-DILL MARSCARPONE, MOZZA, SMOKED SALMON, ARUGULA, PICKLED ONION, CAPERS		
<u>SALADS</u>		
SUMMER SALAD	15	
SPINACH, FRESH STRAWBERRIES, CUCUMBER, CANDIED PECANS, GOATS CHEESE, BALSAMIC DRESSING		
HALLOUMI CHICKPEA BOWL	22	
MIXED GREENS, CUCUMBER, CHERRY TOMATO, PICKLED ONIONS, ROASTED PUMPKIN SEEDS, CRISPY CHICKPEAS, FRIED HALLOUMI, TAHINI DRESSING		
COBB SALAD	24	
ROMAINE, MIXED GREENS, GRILLED CHICKEN, BACON, HARD-BOILED EGG, CHERRY TOMATOES, CUCUMBER, PICKLED RED ONION, AVOCADO, BUTTERMILK RANCH, CRUMBLER BLUE CHEESE		
<u>GRILLED CHEESE AND TOMATO BISQUE</u>	14	
SOURDOUGH, MOZZA, CHEDDAR, PROVOLONE SERVED WITH TOMATO BASIL BISQUE ADD CARAMELIZED ONION AND BACON +3 ADD SMOKED HAM AND ROASTED RED PEPPER +3 ADD CAPICOLA AND BANANA PEPPERS +3		
<u>SANDWICHES</u>		
SANDWICHES SERVED WITH HOUSEMADE POTATO CHIPS AND CURRY MAYO, FRIES OR GREEN SALAD (+3)		
HALLOUMI SANDWICH	17	
GRILLED CIABATTA, PESTO MAYO, FRIED HALLOUMI, ROASTED RED PEPPER, ARUGULA, BALSAMIC DRIZZLE		
ITALIAN DELI	18	
TOASTED FILONE BAGUETTE, ROAST BEEF, SMOKED HAM, CAPICOLA, PROVOLONE, SHREDDED LETTUCE, TOMATO, RED ONION, BANANA PEPPERS, PESTO MAYO, SRIRACHA AOILI		
CHICKEN CLUB	18	
TOASTED FILONE BAGUETTE, MAYO, GRILLED CHICKEN, BACON, PROVOLONE, TOMATO, SHREDDED LETTUCE		
<u>BURGERS</u>		
CHOICE OF FRIES, OR MIXED GREENS (+3) GLUTEN-FREE BUN +3 BACON +3 GRAVY +2		
BACKYARD CHEESEBURGER	20	
BRIOCHE, BEEF CHUCK PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE		
VEGGIE BURGER	20	
BRIOCHE, MIXED VEGGIE PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE		
BRIE AND CARAMELIZED ONION BURGER	23	
BRIOCHE, BEEF CHUCK PATTY, BRIE, CARAMELIZED ONIONS, ARUGULA, GARLIC MAYO		
BBQ BACON SWISS BURGER	24	
BRIOCHE, BEEF CHUCK PATTY, LETTUCE, TOMATO, BACON, SWISS CHEESE, BBQ SAUCE		
AHI TUNA BURGER	24	
BRIOCHE, SEARED AHI TUNA, WASABI MAYO, LETTUCE, PICKLED ONIONS, CRISPY WONTONS		
<u>KIDS COMBO</u>		
SERVED WITH HOUSEMADE CHIPS, FRIES OR VEG + RANCH (+2) KIDS MEALS INCLUDE DRINK & ICE CREAM AGES 0-12		
KIDS BURGER		
CHEESE +1 COMES PLAIN BUT CAN ADD TOPPINGS!		
KIDS GRILLED CHEESE	14	
KIDS CHICKEN TENDERS		
SIDE PLUM OR HONEY MUSTARD SAUCE		



BACKYARD

FOOD — COMMUNITY — DRINK

DRINKS MENU

SCROLL DOWN FOR BRUNCH MENU (SUNDAYS 11AM-2PM)

ON TAP



AXEMEN LAGER

[SUPPORTS KID'S, WOMEN'S & MEN'S RUGBY IN THE SEA TO SKY]

FIELD HOUSE PILSNER

ABBOTSFORD BC, BC | 4.5%

STEAMWORKS KOLSCH

BURNABY, BC | 4.8%

PARKSIDE MOTEL HAZY PALE ALE

PORT MOODY, BC | 5.8%

NORTHPOINT BERRY SOUR

NORTH VANCOUVER, BC | 4.5%

STRANGE FELLOWS TALISMAN ALE

VANCOUVER, BC | 4%

TWIN SAILS SONNE HEFEWEIZEN

VANCOUVER, BC | 4.8%

A-FRAME DRY IRISH NITRO STOUT

SQUAMISH, BC | 4.4%

HOYNE AMONG GIANTS WEST COAST IPA

VICTORIA, BC | 6.6%

BACKCOUNTRY WIDOWMAKER HAZY IPA

SQUAMISH, BC | 6%

CLIFFSIDE OG APPLE SEMI-DRY CIDER

SQUAMISH, BC | 5.6%

NORTHPOINT PALE ALE

VANCOUVER, BC | **NON-ALC**

DENTVILLE GINGER BEER

SQUAMISH, BC | **NON-ALC**

14oz JUG

6 24

7 26

7 26

8 28

8 28

8 28

8 28

8 28

8 28

8 28

9

7

7

SEE CHALK BOARDS OR ASK YOUR SERVERS FOR OUR ROTATING TAPS

WINE

5oz 1/2L BTL

WHITE

RIONDO, PINOT GRIGIO

ITALY | 12%

8 24 34

WITHER HILLS, SAUVIGNON BLANC

NEW ZEALAND | 12.5%

10 30 42

RED

RAYMI, CABERNET SAUVIGNON

CHILE | 12%

8 24 34

SPINELLI, MONTEPULCIANO D'ABRUZZO

ITALY | 13%

10 30 42

ROSÉ

OLIVARES, ROSADO

SPAIN | 13%

9 28 40

BUBBLES

CASTELFINO, CAVA

SPAIN | 11.5%

9 -- 44

COCKTAILS

2oz

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, SMOKE
BLUFFS ESPRESSO

13

DARK & STORMY

GOSLINGS DARK RUM, LIME, DENTVILLE
GINGER BEER

12

WEST COAST NEGRONI (3OZ)

SHERINGHAM GIN, ESQUIMALT BITTER
RED, ESQUIMALT ROSSO SWEET
VERMOUTH

14

SANGRIA

SPANISH RED, LICOR 43, OJ, PINEAPPLE

12

PURELY BUSINESS

VESPER MARTINI WITH 3
COPPERPENNY DISTILLERY SPIRITS: 002
VODKA, 005 GIN, "JUST A SEC" TRIPLE
SEC, NOLLY PRAT

14

POINT BREAK

STIGGINS' PINEAPPLE RUM, PINEAPPLE
JUICE, CINNAMON SYRUP, DENTVILLE
GINGER BEER

14

LEMME TELL YA

AMARO NONINO, GIN, LEMON

14

BISCOTTO

BLACK PEPPER INFUSED COPPERY
PENNY VODKA, LEMON, ORGEAT,
SPANISH CAVA

13

YUZU AMARETTO SOUR

AMARETTO, YUZU CURACAO, JAMESON,
LEMON, EGG WHITE

14

BANANA PANCAKES

BANANA LIQUEUR, RYE WHISKEY,
SPICED SYRUP, LEMON, FEE BROTHERS
BITTERS

12

BASIL LEMONADE

VODKA, LEMONCELLO, LEMON, BASIL,
SODA

13

OLD FASHIONED

WHISKY, BITTERS, SIMPLE SYRUP, KING
CUBE, FANCY CHERRY
BASIL HAYDENS BOURBON +4

12

MARGARITA

CAZADORES TEQUILA, FRESH LIME

13

APEROL SPRITZ

CAVA, APEROL, SODA, ORANGE

13

WINE BOTTLES

WHITE	750ml
LONG HAND CHARDONNAY CALIFORNIA 13%	38
RIONDO PINOT GRIGIO ITALY 12%	40
HATCH B YANCO, BLEND KELOWNA, BC 13%	42
HATCH PINOT GRIS KELOWNA, BC 13%	46
HILLSIDE, PINOT GRIS NARAMATA, BC 14%	49
BLACK SWIFT VINEYARDS RIESLING KELOWNA, BC 12.5%	51
RED	
BACKYARD, NOISY NEIGHBOUR BLEND LANGLEY, BC 13.9%	36
LOS CARDOS, CABERNET MALBEC ARGENTINA 13.5%	38
MAISON BARBOULOT, CABERNET-SYRAH FRANCE 13.5%	42
HATCH ROSS. O BLEND KELOWNA, BC 13%	46
HATCH GAMAY NOIR KELOWNA, BC 12.8%	48
HATCH BURY THE HATCHET, BLEND KELOWNA 13.5%	55
MONTE CREEK CABERNET FRANC MONTE CREEK, BC 13%	59
HILLSIDE SYRAH NARAMATA, BC 13%	75
ROSE	
DIRTY LAUNDRY HUSH SUMMERLAND 12.5%	42
BUBBLES	
RIONDO, EXTRA DRY PROSECCO ITALY 11%	42
DIRTY LAUNDRY LETS GET FIZZICAL OKANAGAN, BC 12%	45
CROWN AND THIEVES MUMS THE WORD ROSE SPARKLING KELOWNA, BC 12.1%	51

NON ALCOHOLIC COCKTAILS

POOL CHAIR PINEAPPLE, DENTVILLE GINGER BEER, CINNAMON	8
HOTEL KEYS COCONUT, N/A BITTERS, SODA	8
LONDON FOG SODA HOUSE MADE EARL GRAY SIMPLE SYRUP AND SODA	8
ESPRESSO MARTINI N/A NOA COFFEE LIQUEUR, SMOKE BLUFFS ESPRESSO	10
NEGRONI N/A NOA GIN, NOA SWEET VERMOUTH, NOA APERITIF	12


NON-ALCHOLIC BEER

GUINNESS 0% CAN	8
CORONA CERO BOTTLE	7
STEAMWORKS HAZY IPA CAN	6

BEER BOTTLES

BUDWEISER	7
CHANG LAGER THAILAND	8
CORONA	8
HEINEKEN	8

BEER CANS

A-FRAME OKANAGAN LAKE CREAM ALE	9
BACKCOUNTRY TRAILBREAKER HAZY PALE ALE	9
HOYNE APPLETON'S ESB	9
HOYNE DARK MATTER	9
STIEGL GRAPEFRUIT RADLER	9
TWIN SAILS DAT JUICE CITRA PALE ALE	9
TWIN SAILS WOULD CRUSH WHEAT ALE	9
WHISTLER BREWING GLUTEN-FREE LAGER 355ML 	8
YELLOW DOG PLAY DEAD IPA	9

CIDER CANS

BANDITRY CHEEKY PASH CIDER 355ML, GIBSONS, BC, 6%	9
HATCH BAPTISM BY FIRETRUCK DRY CIDER 473ML, KELOWNA, BC, 6.6%	10
MERRIDALE COWICHAN DRY CIDER 473ML, COWICHAN VALLEY, BC, 6.5%	10
MERRIDALE APPLE PIE CIDER 473ML, COWICHAN VALLEY, BC, 6.5%	10

WELL HIGHBALLS

	1oz	2oz
POTTER'S VODKA	8	11
BOMBAY SAPPHIRE GIN	8	11
CAPTAIN MORGAN WHITE RUM	8	11
GOSLINGS DARK RUM	8	11
CROWN ROYAL RYE	8	11
JAMESON IRISH WHISKEY	8.5	11.5
CAZADORES REPOSADO TEQUILA	8.5	11.5

PREMIUM HIGHBALLS

WHISKEY

CANADA

	1oz	2oz
DILLONS	10	16
ALBERTA PREMIUM 10YR	10	16
PIKE CREEK	10	16
BEARFACE TRIPLE OAK	10	16
FORTY CREEK	35	50
THREE GRAIN HARMONY 2015		

SCOTLAND

AUCHENTOSHEN 12YR	11	18
ARDNAMURCHAN	12	20
BOWMORE 12YR	12	20
THE PEAT MONSTER	13	22
LAGAVULIN 8YR	14	22
THE MACALLAN 12YR	16	24
THE MACALLAN 15YR	35	50

JAPAN

TOKI SUNTORY WHISKY	10	16
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USA

BASIL HAYDENS BOURBON	10	16
RITTENHOUSE RYE	10	16

IRELAND

DUBLIN'S OWN	11	15
TEELING	12	16
RED BREAST	13	19

CZECH REPUBLIC

OLD HUNTERS	11	17
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GIN

	1oz	2oz
EMPRESS	9	14
HENDRICKS	9	14
RAINCITY LAST GARDEN	10	15
SQUAMISH		
COPPERPENNY 005 GIN	10	15
NORTH VANCOUVER		
TANQUERAY 10	10	15

TEQUILA

400 CONEJOS MEZCAL	9	13
DON JULIO	12	18
CASAMIGOS REPOSADO	12	18
CASAMIGOS MEZCAL	14	21

VODKA

KETEL ONE	9	13
COPPERPENNY 002 VODKA	10	15
NORTH VANCOUVER		
GREY GOOSE	11	16



BACKYARD

FOOD — COMMUNITY — DRINK



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BRUNCH MENU

SERVED SUNDAYS 11AM-2PM

BRUNCH COCKTAILS

CAESAR (2oz) 10

BACKYARD COFFEE (2oz) 10
SMOKE BLUFF COFFEE, LICOR 43, GALLIANO, KAHLUA, SUGAR RIM, WHIPPED CREAM

IRISH COFFEE (2oz) 10

MARGARITA (2.5OZ) 13

ESPRESSO MARTINI (2OZ) 13
VANILLA VODKA, KAHLUA, SMOKE BLUFFS ESPRESSO

CLASSIC MIMOSA 8
SPANISH CAVA, GRAND MARNIER AND CHOICE OF: ORANGE, MANGO, PINEAPPLE

CITRUS MIMOSA 10
CAVA, LIMONCELLO, TRIPLE SEC, ORANGE JUICE

GETAWAY MIMOSA 10
CAVA, CHERRY SYRUP, CHERRY LIQUEUR, PINEAPPLE JUICE

BRUNCH NON-ALCOHOLIC

FRESH ORANGE JUICE 6
100% ORANGES

SMOKE BLUFFS DRIP COFFEE 4

WINE

WHITE 5oz 1/2L BTL
RIONDO, PINOT GRIGIO 8 24 34
ITALY | 12%

WITHER HILLS, SAUVIGNON BLANC 10 30 42
NEW ZEALAND | 12.5%

RAYMI, CABERNET SAUVIGNON 8 24 34
CHILE | 12%

SPINELLI, MONTEPULCIANO D'ABRUZZO 10 30 42
ITALY | 13%

ROSÉ
OLIVARES, ROSADO 9 28 40
SPAIN | 13%

BUBBLES
CASTELFINO, CAVA 9 -- 44
SPAIN | 11.5%

ON TAP



14oz JUG

AXEMEN LAGER 6 24
[SUPPORTS KID'S, WOMEN'S & MEN'S RUGBY IN THE SEA TO SKY]

FIELD HOUSE PILSNER 7 26
ABBOTSFORD BC, BC | 4.5%

STEAMWORKS KOLSCH 7 26
BURNABY, BC | 4.8%

PARKSIDE MOTEL HAZY PALE ALE 8 28
PORT MOODY, BC | 5.8%

NORTHPOINT BERRY SOUR 8 28
NORTH VANCOUVER, BC | 4.5%

STRANGE FELLOWS TALISMAN ALE 8 28
VANCOUVER, BC | 4%

TWIN SAILS SONNE HEFEWEIZEN 8 28
VANCOUVER, BC | 4.8%

A-FRAME DRY IRISH NITRO STOUT 8 28
SQUAMISH, BC | 4%

HOYNE AMONG GIANTS WEST COAST IPA 8 28
VICTORIA, BC | 6.6%

BACKCOUNTRY WIDOWMAKER HAZY IPA 8 28
SQUAMISH, BC | 6%

CLIFFSIDE OG APPLE SEMI-DRY CIDER 9
SQUAMISH, BC | 5.6%

SEE CHALK BOARDS OR ASK YOUR SERVERS FOR OUR ROTATING TAPS

CIDER CANS

BANDITRY CHEEKY PASH CIDER 9
355ML, GIBSONS, BC, 6%

HATCH BAPTISM BY FIRETRUCK DRY CIDER 10
473ML, KELOWNA, BC, 6.6%

MERRIDALE COWICHAN DRY CIDER 10
473ML, COWICHAN VALLEY, BC, 6.5%

MERRIDALE APPLE PIE CIDER 10
473ML, COWICHAN VALLEY, BC, 6.5%

NON-ALCHOLIC

GUINNESS 0% 8
CAN

CORONA CERO 7
BOTTLE

STEAMWORKS HAZY IPA 6
CAN

NORTHPOINT PALE ALE 7
ON TAP

DENTVILLE GINGER BEER 7
ON TAP

<u>BREAKFAST</u>	
EGGS BENEDICT	18
2 MEDIUM POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE, HASHBROWNS. CHOICE OF:	
<ul style="list-style-type: none"> • SMOKED HAM • THICK CUT STRIP BACON • AVOCADO AND TOMATO • SMOKED SALMON, PICKLED ONION, CAPERS (+2) 	
FRIED EGG SANDWICH	16
BRIOCHE BUN, 2 FRIED EGGS, TOMATO, CHEDDAR, BACON OR AVOCADO, HASHBROWNS	
BREAKFAST BOWL	19
SAUTEED MUSHROOMS, RED ONIONS, ROASTED RED PEPPER, CHERRY TOMATOES, 2 MEDIUM POACHED EGGS, HOLLANDAISE, MIXED GREENS, HASHBROWNS, CHOICE OF:	
<ul style="list-style-type: none"> • AVOCADO • BREAKFAST SAUSAGE • THICK CUT STRIP BACON • SMOKED SALMON (+3) 	
AVOCADO TOAST	9
GRILLED CIABATTA WITH SMASHED AVOCADO	
ADD-ONS:	
<ul style="list-style-type: none"> • SMOKED SALMON, CAPERS, PICKLED ONIONS (+5) • POACHED EGG AND HOLLANDAISE (+5) 	

<u>HANDHELDS</u>	
<i>SERVED WITH FRIES OR MIXED GREENS (+3)</i>	
BACKYARD CHEESEBURGER	20
BRIOCHE, BEEF CHUCK PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE BACON +4 FRIED EGG +3	
VEGGIE BURGER	20
BRIOCHE, MIXED VEGGIE PATTY, LETTUCE, ONION, PICKLE, TOMATO, CHEDDAR, BURGER SAUCE	
BRIE AND CARAMELIZED ONION BURGER	22
BRIOCHE, BEEF CHUCK PATTY, BRIE, CARAMELIZED ONIONS, ARUGULA, GARLIC MAYO	
BBQ BACON SWISS BURGER	24
BRIOCHE, BEEF CHUCK PATTY, LETTUCE, TOMATO, BACON, SWISS CHEESE, BBQ SAUCE	
AHI TUNA BURGER	24
BRIOCHE, SEARED AHI TUNA, WASABI MAYO, LETTUCE, PICKLED ONIONS, CRISPY WONTONS	

KIDS BREAKFAST (0-12)	10
1 EGG, CHOICE OF BACON, SAUSAGE OR AVOCADO, HASHBROWNS	

<u>PIZZA</u> *GLUTEN AND DAIRY FREE OPTIONS AVAILABLE	
PEPPERONI	20
RED SAUCE, MOZZA, PEPPERONI	
CHICKEN PESTO	24
PESTO, MOZZA, PULLED CHICKEN, CHERRY TOMATO	
BBQ CHICKEN	24
BBQ SAUCE, MOZZA, PULLED CHICKEN, RED ONION, CILANTRO	
SPICY HAWAIIAN	24
RED SAUCE, MOZZA, SPICY CAPICOLA HAM, PINEAPPLE, BANANA PEPPERS	
TROPIC THUNDER	25
RED SAUCE, MOZZA, PULLED PORK, PINEAPPLE, HAM, PINEAPPLE-SRIRACHA AIOLI	
DELUXE	25
RED SAUCE, MOZZA, PEPPERONI, HAM, MUSHROOM, RED ONION, BANANA PEPPERS	
CARNE MISTO	25
RED SAUCE, MOZZA, SAUSAGE, PEPPERONI, CAPICOLA, RED ONION	
OUR MARGHERITA	20
RED SAUCE, MOZZA, CHERRY TOMATO, BASIL, BALSAMIC REDUCTION	
FUNGI	23
HERB OLIVE OIL, MOZZA, MUSHROOM MEDLEY, ARUGULA, HOT HONEY	

<u>APPETIZERS</u>	
CHICKEN WINGS	17
SALT & PEPPER, HONEY GARLIC, HOT, BBQ, MANGO HABANERO OR CAROLINA BBQ SIDE RANCH OR BLUE CHEESE	
TEMPURA CAULIFLOWER BITES	18
CHIPOTLE RANCH	
POUTINE	13
FRIES, CHEESE CURDS, GRAVY, GREEN ONION PULLED PORK +4 BACON +3 FRIED CHICKEN +8	
HUMMUS & TZATZIKI	12
CUCUMBER, BLACK OLIVES, PITA	
DRAGON BOAT TUNA	17
SEARED AHI TUNA (5PCS), CRISPY WONTONS, WASABI MAYO, PONZU SLAW	
CHICKEN TENDERS WITH FRIES	17
PLUM SAUCE OR HONEY MUSTARD	

PLEASE NOTE: WE MAY BE UNABLE TO ACCOMODATE MODIFICATIONS DURING PEAK TIMES EXCEPT IN THE CASE OF ALLERGIES