



BACKYARD

FOOD — COMMUNITY — DRINK

MENU



CONNECT
WITH US!

1907 MAPLE DRIVE,
SQUAMISH BC



VEGAN



GLUTEN FREE



VEGETARIAN

APPETIZERS

| | | |
|---|---|-----------|
| CHICKEN WINGS |  | 17 |
| CHOICE OF SALT & PEPPER, HONEY GARLIC, HOT, BBQ OR CAROLINA BBQ | | |
| SIDE RANCH OR BLUE CHEESE WITH CARROT AND CELERY | | |
| TEMPURA CAULIFLOWER BITES |  | 13 |
| SIDE CHIPOTLE RANCH OR VEGAN SRIRACHA AIOLI | | |
| POUTINE |  | 13 |
| FRIES, CHEESE CURDS, GRAVY, GREEN ONION | | |
| ADD BBQ PULLED PORK +5 VEGAN CHEESE +2 | | |
| HUMMUS & TZATZIKI |  | 14 |
| HOUSE-MADE HUMMUS & TZATZIKI, CHERRY TOMATOES, CUCUMBER, OLIVES, PITA | | |
| DRAGON BOAT TUNA | | 18 |
| SEARED AHI TUNA ON CRISPY WONTONS WITH WASABI MAYO AND TOPPED WITH PONZO SLAW | | |
| SPINACH AND ARTICHOKE DIP |  | 14 |
| SOUR CREAM, GARLIC, CREAM CHEESE, PARMESAN AND SERVED WARM WITH PITA | | |
| ONION RINGS |  | 11 |
| SIDE CHIPOTLE RANCH | | |
| CHICKEN TENDERS AND FRIES | | 17 |
| 5PCS, SIDE PLUM OR HONEY MUSTARD | | |
| DAILY SOUP | | 10 |
| ASK YOUR SERVER! | | |

SALADS

(SM/LG)

| | |
|---|--------------|
| CAESAR SALAD | 9/15 |
| ROMAINE, PARMESAN, CRISPY CHICKPEAS, FRIED CAPERS, HOUSE-MADE CAESAR, LEMON | |
| GREEN SALAD | 9/15 |
| MIXED GREENS, ROASTED PUMPKIN SEEDS, PICKLED ONIONS, SHREDDED CARROTS, CUCUMBER, CHERRY TOMATOES, BALSAMIC DRESSING | |
| BEET AND GOATS CHEESE SALAD | 10/16 |
| PICKLED BEETS. CRUMBLED GOATS CHEESE, ROASTED PUMPKIN SEEDS, CHERRY TOMATO, CUCUMBER, MIXED GREENS, BALSAMIC DRESSING | |

SALAD TOPPERS

ADD GRILLED CHICKEN +8 | SEARED AHI TUNA +9
FRIED CHICKEN +8 | AGADASHI TOFU +7 | FRIED HALLOUMI +8

BURGERS

BACKYARD CHEESEBURGER

20

BEEF OR VEGGIE PATTY, BRIOCHE BUN, LETTUCE, ONION, PICKLE, TOMATO, AMERICAN CHEESE, SECRET SAUCE **MAKE IT VEGAN +5 (BUN, MAYO, CHEESE)**

BBQ BACON SWISS BURGER

23

BEEF PATTY, BRIOCHE BUN, LETTUCE, TOMATO, BACON, SWISS CHEESE, BBQ SAUCE

NASHVILLE FRIED CHICKEN SANDWICH

23

BUTTERMILK FRIED CHICKEN THIGH, BRIOCHE BUN, LETTUCE, PICKLE, CHILI OIL, PINEAPPLE SRIRACHA MAYO

SERVED WITH CHOICE OF FRIES, CURLY FRIES +2, CUP OF DAILY SOUP +3, ONION RINGS +4, MIXED GREENS +4, CAESAR SALAD +4

BOWLS

HALLOUMI CHICKPEA BOWL

20

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

BACKYARD BOWL

23

CHOICE OF: AGADASHI TOFU | GRILLED CHICKEN (+2) | FRIED CHICKEN (+2) WITH RICE, MIXED GREENS, CHERRY TOMATO, CUCUMBER, AVOCADO, PICKLED RED ONION, CARROT, SESAME SEEDS, PONZU, LOCAL MICROGREENS, CRISPY WONTONS, PINEAPPLE SRIRACHA AOILI SUB VEGAN SRIRACHA MAYO +2

SESAME CRUSTED AHI TUNA BOWL

26

RICE, MIXED GREENS, CHERRY TOMATO, CUCUMBER, AVOCADO, PICKLED RED ONION, CARROT, SESAME SEEDS, PONZU, LOCAL MICROGREENS, CRISPY WONTONS, WASABI AOILI

KIDS MENU \$14

KIDS BURGER & FRIES

BEEF OR VEGGIE PATTY, COMES PLAIN BUT CAN ADD TOPPINGS!

KIDS CHEESE PIZZA 8"

RED SAUCE, MOZZA MAKE IT A PEPPERONI OR HAWAIIAN +2

KIDS CHICKEN TENDERS (3 PCS) & FRIES



SIDE PLUM OR HONEY MUSTARD SAUCE

KIDS FISH & CHIPS (2 PCS)

SIDE TARTAR

*KIDS COMBOS INCLUDE DRINK & ICE CREAM

*SWAP FRIES FOR CARROTS AND CELERY WITH RANCH

PIZZA

OUR MARGHERITA

RED SAUCE, MOZZA, CHERRY TOMATO, BASIL, BALSAMIC REDUCTION

20

VEGGIE

RED SAUCE, MOZZA, RED ONION, OLIVES, MUSHROOM, PEPPADEW PEPPERS, ARUGULA

21

FUNGHI

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

24

NASHVILLE HAWAIIAN

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

25

PEPPERONI

RED SAUCE, MOZZA, PEPPERONI

22

CHICKEN PESTO

PESTO, MOZZA, PULLED CHICKEN, CHERRY TOMATO

24

BBQ CHICKEN

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

24

HAWAIIAN

RED SAUCE, MOZZA, BACK BACON, PINEAPPLE

24

SAUSAGE AND PEPPERS

RED SAUCE, MOZZA, ITALIAN FENNEL SAUSAGE, RED ONION, GREEN PEPPERS

24

THE ROCK

RED SAUCE, MOZZA, SPICY CAPICOLA HAM, PINEAPPLE, PEPPADEW PEPPERS

24

TROPIC THUNDER

RED SAUCE, MOZZA, BBQ PULLED PORK, PINEAPPLE, BACK BACON, PINEAPPLE-SRIRACHA AIOLI

25

DELUXE

RED SAUCE, MOZZA, PEPPERONI, BACK BACON, LOCAL MUSHROOMS, RED ONION, PEPPADEWS

25

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

FLATBREADS

THREE CHEESE PESTO SPINACH

PESTO BASE, MOZZA, PARM, GOATS CHEESE, SPINACH

18

MEDITERRANIAN VEGGIE

RED SAUCE, CARMELIZED ONION, OLIVES, PEPPADEW PEPPERS, ARTICHOKE HEARTS, GOATS CHEESE
TOPPED WITH ARUGULA AND CAPERS

18

CREAMY MUSHROOM AND ONION

SRIRACHA-DILL MARSCARPONE, MOZZA, CARMELIZED ONION, LOCAL MUSHROOMS TOPPED WITH ARUGULA

18

SMOKED SALMON

SRIRACHA-DILL MARSCARPONE, MOZZA, SMOKED SALMON, ARUGULA, PICKLED ONIONS AND CAPERS

19

CARNE MISTO

RED SAUCE, MOZZA FENNEL SAUSAGE, PEPPERONI, SPICY CAPICOLA, RED ONIONS

19

TUSCAN

HERB OLIVE OIL BASE, MOZZA, FENNEL SAUSAGE, ARTICHOKE HEARTS, OLIVES, GOATS CHEESE, RED
ONIONS

19

COCKTAILS

BLOOD MOON 🌈

BACARDI, ORANGE JUICE, GRENADINE, LIME, DENTVILLE GINGER BEER

APEROL SPRITZ

APEROL, CAVA, SODA, ORANGE

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, SMOKE BLUFFS ESPRESSO

MULLED WINE

SPICED WINE, DARK RUM, LEMON *SERVED WARM*

DARK & STORMY 🌈

GOSLINGS DARK RUM, LIME, DENTVILLE GINGER BEER

WEST COAST NEGRONI (30Z)

SHERINGHAM GIN, ESQUIMALT BITTER RED, ESQUIMALT ROSSO SWEET VERMOUTH

MOJITO

BACARDI WHITE RUM, MINT, LIME

SANGRIA

SPANISH RED, LICOR 43, OJ, PINEAPPLE

BERRY BERRY BERRY (2oz)

RAINCITY DISTILLERS LAST GARDEN GIN, LIME, BLACKBERRY STAR ANISE SYRUP, EGGWHITE OR VEGAN FOAMER

POG MAI TAI (20Z)

FROSTBITES HULA HULA SYRUP (PASSIONFRUIT, ORANGE AND GUAVA), GOSLINGS RUM, ORGEAT, LIME

PURELY BUSINESS (20Z)

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

2oz

12

13

13

13

12

14

13

11

13

12

15

WELL HIGHBALLS

1oz 2oz

POTTER'S VODKA* 7.5 10.5

BOMBAY SAPPHIRE GIN* 7.5 10.5

CAPTAIN MORGAN WHITE RUM* 7.5 10.5

GOSLINGS DARK RUM* 7.5 10.5

CANADIAN CLUB RYE* 7.5 10.5

JAMESON IRISH WHISKEY 8 11

CAZADORES REPOSADO TEQUILA 8 11

ON TAP

AXEMEN LAGER

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



14oz JUG

6 24

STEAMWORKS PILSNER

BURNABY, BC | 5%

STEAMWORKS AMBER ALE

BURNABY, BC | 5%

PARKSIDE MOTEL HAZY PALE ALE

PORT MOODY, BC | 5.8%

PHILLIPS DINOSOUR STONE FRUIT SOUR

VICTORIA, BC | 4.2%

NORTHPOINT CHEEKY ZEKE PALE ALE

NORTH VANCOUVER, BC | 5.2%

A-FRAME DRY IRISH STOUT *NITRO*

SQUAMISH, BC | 4.0%

HOYNE AMONG GIANTS WEST COAST IPA

VICTORIA, BC | 6.6%

FIELD HOUSE HAZY IPA

ABBOTSFORD, BC | 6%

DRY GOODS PILSNER *NON-ALC*

VANCOUVER, BC | NON-ALC

DENTVILLE GINGER BEER *NON-ALC*

SQUAMISH, BC | NON-ALC

CLIFFSIDE OG APPLE SEMI-DRY CIDER 🍎

SQUAMISH, BC | 5.6%

SEE CHALK BOARDS OR ASK YOUR SERVERS FOR
OUR ROTATING TAPS

NON-ALCOHOLIC

COCKTAILS

POOL CHAIR 🍎

PINEAPPLE, DENTVILLE GINGER BEER, CINNAMON

HOTEL KEYS

COCONUT, BITTERS, SODA

EAR GRAY SODA

HOUSE MADE EARLY GRAY SIMPLE SYRUP AND
SODA

ESPRESSO MARTINI *NON ALC*

NOA COFFEE LIQUEUR, SMOKE BLUFFS ESPRESSO

NEGRONI *NON ALC*

NOA GIN, NOA SWEET VERMOUTH, NOA APERITIF

BEER

GUINNESS 0%

8

CORONA CERO

7

DRY PROVISIONS PILSNER *ON TAP*

7

DENTVILLE GINGER BEER *ON TAP*

7

PHILLIPS IOTA HAZY IPA

6

WINE

WHITE

RIONDO, PINOT GRIGIO*

ITALY | 12%

5oz 1/2L BTL

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

WINE BOTTLES

WHITE

750ml

HATCH B YANCO, BLEND

KELOWNA, BC | 13%

42

CUVEE DISSENAY, CHARDONNAY

FRANCE | 13%

42

HATCH PINOT GRIS

KELOWNA, BC | 13%

46

HILLSIDE, PINOT GRIS

NARAMATA, BC | 14%

49

RED

LOS CARDOS, CABERNET MALBEC

ARGENTINA | 13.5%

38

BACKYARD, CABERNET MERLOT

LANGLEY, BC | 13.9%

40

MAISON BARBOULOT, CABERNET-SYRAH

FRANCE | 13.5%

42

HATCH BURY THE HATCHET, BLEND

KELOWNA | 13.5%

55

BUBBLES

RIONDO, EXTRA DRY PROSECCO

OKANAGAN FALLS, BC | 11%

40

BLASTED CHURCH OMG, SPARKLING

OKANAGAN FALLS, BC | 11%

52

PREMIUM HIGHBALLS

VODKA

1oz 2oz

TITO'S

9 13

KETEL ONE

9 13

GREY GOOSE

11 16

WHISKEY

DILLONS

10 16

RITTENHOUSE

11 17

SCOTCH

AUCHENTOSHEN 12YR

11 18

BOWMORE 12YR

12 20

LAGAVULIN 8YR

14 22

GIN

EMPRESS

9 14

HENDRICKS

9 14

RAINCITY LAST GARDEN

10 15

TANQUERAY 10

10 15

TEQUILA

MONTELOBOS ESPADIN

10 16

CASAMIGOS REPOSADO

12 21

CASAMIGOS MEZCAL

16 24

CANS AND BOTTLES

CHANG LAGER THAILAND

8

HOYNE APPLETON'S FINEST BRITISH ALE

9

HOYNE DARK MATTER

9

TWIN SAILS DAT JUICE CITRA PALE ALE

9

STIEGL GRAPEFRUIT RADLER

9

YELLOW DOG PLAY DEAD IPA

9

BACKCOUNTRY TRAILBREAKER HAZY PALE ALE

9

BACKCOUNTRY WIDOWMAKER HAZY IPA

9

A-FRAME OKANAGAN LAKE CREAM ALE

9

WHISTLER BREWING FORAGER LAGER



9

STRONGBOW ORIGINAL DRY CIDER

8

BANDITRY PASSIONFRUIT CIDER

9

PERSEPHONE DRY-HOPPED CIDER

10

HATCH DRY CIDER

10

EVERY DAY 3 - 5 PM

CHICKEN WINGS

10

CAULIFLOWER BITES

8

KIDS MEALS

1/2 OFF

NICELIFE MARGARITA

8

5oz HOUSE WINE*

1oz WELL HIGHBALLS

14oz BEER ON TAP

6

Happy Hour

CLIFFSIDE CIDER

8

SUNDAY BRUNCH



11AM-2PM

D R I P C O F F E E

WE PROUDLY SERVE COFFEE FROM OUR
NEIGHBOURS AT SMOKE BLUFF COFFEE.

SMOKE BLUFF ROAST THEIR BEANS RIGHT
NEXT DOOR & OPERATE A FULL SERVICE
COFFEE HOUSE. WE WELCOME &
ENCOURAGE YOU TO BRING OVER YOUR
BEVERAGES TO ENJOY WITH YOUR BRUNCH!

B O O Z Y B R U N C H C O C K T A I L S

CAESAR (2oz)

VODKA, WORCESTERSHIRE, TOBASCO, PICKLE
JUICE, LIME, CELERY SALT SPICE BLEND RIM,
PICKLE, OLIVE

BACKYARD COFFEE (2oz)

SMOKE BLUFF COFFEE, LICOR 43, GALLIANO,
KAHLUA, SUGAR RIM, WHIPPED CREAM

IRISH COFFEE (2oz)

SMOKE BLUFF COFFEE, JAMESON WHISKEY,
SUGAR RIM, WHIPPED CREAM

MARGARITA

CAZADORES BLANCO TEQUILA, TRIPLE SEC,
LIME

CLASSIC MIMOSA

CAVA AND CHOICE OF JUICE: ORANGE, MANGO,
PINEAPPLE

GRAND MIMOSA

CAVA, GRAND MARNIER, ORANGE JUICE

CITRUS MIMOSA

CAVA, LIMONCELLO, TRIPLE SEC, ORANGE
JUICE

GETAWAY MIMOSA

CAVA, CHERRY SYRUP, CHERRY LIQUEUR,
PINEAPPLE JUICE

4

O N T A P

AXEMEN LAGER

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



14OZ JUG

6 24

STEAMWORKS PILSNER

BURNABY, BC | 5%

7 26

PARKSIDE MOTEL HAZY PALE ALE

PORT MOODY, BC | 5.8%

8 28

PHILLIPS DINOSOUR STONE FRUIT SOUR

VICTORIA, BC | 4.2%

8 28

NORTHPOINT CHEEKY ZEKE PALE ALE

NORTH VANCOUVER, BC | 5.2%

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A-FRAME DRY IRISH STOUT *NITRO*

SQUAMISH, BC | 4.0%

8 28

HOYNE AMONG GIANTS WEST COAST IPA

VICTORIA, BC | 6.6%

8 28

FIELD HOUSE HAZY IPA

ABBOTSFORD, BC | 6%

8 28

HOWE SOUND VALLEY PALE ALE

SQUAMISH, BC | 5.5%

8

PHILLIPS IOTA PALE ALE *NON-ALC*

VICTORIA, BC | NON-ALC

7

DENTVILLE GINGER BEER *NON-ALC*

SQUAMISH, BC | NON-ALC

8

CLIFFSIDE OG APPLE SEMI-DRY CIDER



9

10

W I N E

W H I T E

5OZ 1/2L BTL

RIONDO, PINOT GRIGIO

8 24 34

ITALY | 12%

WITHER HILLS, SAUVIGNON BLANC

10 30 42

NEW ZEALAND | 12.5%

10

R E D

RAYMI, CABERNET SAUVIGNON

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CHILE | 12%

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SPINELLI, MONTEPULCIANO D'ABRUZZO

10 30 42

ITALY | 13%

R O S É

11

OLIVARES, ROSADO

9 28 40

SPAIN | 13%

B U B B L E S

CASTELFINO, CAVA

9 -- 44

SPAIN | 11.5%

SUNDAY BRUNCH



11AM-2PM

APPETIZERS

CHICKEN WINGS

CHOICE OF SALT & PEPPER, HONEY GARLIC, HOT, BBQ OR CAROLINA BBQ
SIDE RANCH OR BLUE CHEESE WITH VEG

17

CAULIFLOWER BITES

SIDE RANCH, HOT, OR BLUE CHEESE

12

POUTINE

FRIES, CHEESE CURDS, GRAVY, GREEN ONION
ADD BBQ PULLED PORK +5 | VEGAN +2

13

HUMMUS & TZATZIKI

HOUSE-MADE HUMMUS & TZATZIKI, CHERRY TOMATO, CUCUMBER, OLIVE, DILL, SIDE PITA

15

DRAGON BOAT TUNA

SEARED AHI TUNA ON CRISPY WONTONS WITH WASABI MAYO AND TOPPED WITH PONZO SLAW

18

CHICKEN TENDERS AND FRIES

5PCS, SIDE PLUM OR HONEY MUSTARD

17

BURGERS

BACKYARD CHEESEBURGER

20

BEEF OR VEGGIE PATTY, BRIOCHE BUN, LETTUCE, ONION, PICKLE, TOMATO, AMERICAN CHEESE, SECRET SAUCE

BBQ BACON SWISS BURGER

23

BEEF PATTY, BRIOCHE BUN, LETTUCE, TOMATO, BACON, SWISS CHEESE, BBQ SAUCE

NASHVILLE FRIED CHICKEN SANDWICH

23

BUTTERMILK FRIED CHICKEN THIGH, BRIOCHE BUN, LETTUCE, PICKLE, CHILI OIL, PINEAPPLE SRIRACHA MAYO

SERVED WITH CHOICE OF FRIES, CURLY FRIES +2, MIXED GREENS +3, OR CAESAR SALAD +4

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

19

18

10

10

BREAKFAST

EGGS BENEDICT

POACHED EGGS ON ENGLISH MUFFIN WITH HOLLANDAISE, LOCAL MICROGREENS AND A SIDE OF HASHBROWNS. CHOOSE (1) OF:

- THINLY SLICED BACK BACON
- AVOCADO WITH FRIED TOMATO
- SMOKED SALMON WITH DILL, FRIED CAPERS, PICKLED ONIONS (+3)

SIDE OF 2 BREAKFAST SAUSAGES +6

18

BREAKFAST SANDWICH

BRIOCHE, FRIED EGG, GARLIC AOILI, ARUGULA, SWISS CHEESE, TOMATO WITH HASHBROWNS. CHOICE OF:

- DOUBLE BREAKFAST SAUSAGE PATTY
- AVOCADO
- BACK BACON
- ADD 2 CHOICES (+4)
- ADD ALL 3 CHOICES (+8)

SIDE OF 2 BREAKFAST SAUSAGES +6

18

BREAKFAST BOWL

SAUTEED WILD MUSHROOM MEDLEY WITH RED ONIONS, HOT AND SWEET PEPPEDews, CHERRY TOMATOES, 2 POACHED EGGS TOPPED WITH HOLLANDAISE AND GREEN ONIONS. CHOICE OF:

1. AVOCADO
2. BREAKFAST SAUSAGE LINKS
3. THINLY SLICED BACK BACON
4. ADD 2 CHOICES (+4)
5. ADD ALL 3 CHOICES (+8)

SIDE OF 2 BREAKFAST SAUSAGES +6

19

VALLEYCLIFFE BREAKY

3 FRIED EGGS, SOURDOUGH TOAST, HASHBROWNS, GRILLED TOMATO.

CHOOSE ONE OF:

1. 2 BREAKFAST SAUSAGES
2. 3 SLICES OF THICK CUT BACON
3. HALF AVOCADO
4. ADD 2 OF 3 CHOICES (+4)
5. ADD ALL 3 CHOICES (+8)

18

10

AVOCADO TOAST

GRILLED SOURDOUGH WITH SMASHED AVACADO, FRESH LEMON JUICE. CHOICE OF ONE:

1. ROASTED PUMPKIN SEEDS
2. TOMATO, BALSAMIC REDUCTION AND FRESH BASIL (+3)
3. 2 POACHED EGGS WITH HOLLANDAISE (+7)
4. SMOKED SALMON, DILL, CAPERS, PICKLED ONIONS (+7)

KIDS BREAKFAST

CHOICE OF 1 SAUSAGE OR 2 SLICES OF BACON, 1 FRIED EGG, MARBLE RYE TOAST AND HASHBROWNS. INCLUDES A KIDS DRINK (JUICE OR POP)