

small & share  
**BITES**

**DUCK CONFIT CORN DOG · 14**

Duck & Pork dipped in Beer Batter + House Mustard.

**BW JUMBO WINGS · 14**

IPA BBQ, Chipotle Hot, Peking BBQ,  
Honey Truffle & Lime, w/ranch.

**CHARCUTERIE BOARD · 22**

Selection of Artisan Charcuterie & Cheeses.

**RED CURRY PRAWNS · 16**

Mild Coconut Red Curry, Three Jumbo  
Prawns, Cilantro, Peanuts & Arugula.

**BW BRUSCHETTA · 13**

Wild BC Mushrooms, Goat Cheese, Arugula &  
House Made Zucchini Relish.

**ARANCINI RISOTTO BALLS · 12**

Stuffed with Applewood Smoked Cheddar,  
Smoked Tomato Sauce.

**BLUE COLLAR SHORT RIB POUTINE · 14**

Fries + Braised Short Rib + Cheese Curds +  
Blue Collar Pale Ale Au Jus.

**CRISPY CRUSTED PRAWNS · 14**

Beer Battered + Panko Crusted Prawns.

**FRENCH ONION SOUP · 9**

Blue Collar French Onion Soup + Cheese Blend Crostini.

**GREENS**

**Spring Salad · 14**

Spinach, Quinoa, Tomato Vinaigrette,  
Grilled Courgette, Cannellini Beans.

**Summer Greens · 13**

Mesclun Greens, Fresh Herbs, Tomato, Cucumber,  
Sprouts, Shaved Cheddar.

**Fall Salad · 13**

Spinach, Roasted Beets,  
Candied Pecans, Goat Cheese,  
White Balsamic Vinaigrette.

**Caesar · 15**

Romaine, Toasted Croutons,  
Cured Meats, Egg, Creamy  
Bacon Vinaigrette.

**Winter Greens · 14**

Iceberg, Romaine, Apples, Blue Cheese, Smoked Nuts,  
Creamy Buttermilk Dressing.

**DINNER  
MENU**



*Signature*

**ARCTIC CHAR · 19**

Peanut Crusted Seared Char + Red Curry Broth.

**PEKING CRISPY DUCK · 20**

Two Confit Duck Legs + Peking BBQ Glaze.

**BEER PAN CHICKEN · 19**

Locally Sourced 1/2 Chicken + Wheat Ale Gravy.

**BONE IN PORK LOIN · 21**

Brown Sugar Rubbed Pork Loin  
+ Seasonal Mustard.

**PORK BELLY & SEAFOOD · 22**

Truffle Lime & Honey Glaze + Giant Prawn + Scallops.

ALL OF THE ABOVE SERVED WITH SEASONAL  
VEGETABLES + DUCK FAT POTATOES.

**LING COD · 21**

Seared Ling Cod + Vanilla Saffron Broth +  
Honey Roasted Nut Crust + Crispy Polenta +  
Seasonal Vegetables.

**BRAISED SHORT RIB · 22**

Blue Collar Demi + Onion Jam + Blue Cheese + Arugula.  
Crispy Polenta + Seasonal Vegetables.

**RICOTTA GNOCCHI · 22**

House Made Gnocchi + Wheat Ale Cream Sauce +  
BC Wild Mushrooms + Blue Cheese + Roasted Nuts  
+ Bacon Jam. Veggie Option Available.

**BIG BITES**

**PULLED PORK SANDWICH · 15**

Crispy Pulled Pork Patty, Lonetree Cider Apple Slaw,  
BBQ Sauce, Crispy Pickle, Fries.

**THE BURGER · 18**

House Made Beef Patty + Pork Belly + Wild BC Mushrooms  
+ Brie Cheese + House Made Relish.

**BUTTERMILK CRISPY  
CHICKEN SANDWICH · 17**

Buttermilk Crispy Chicken + Goat Cheese + Red Pepper Jam + Fries.

**BAKED CHEESE PASTA · 17**

Roasted Veggies + Orzo + Cheese Sauce + Toasted Breadcrumbs.

**STEAK SANDWICH · 18**

Garlic Buttered Baguette + Arugula + Copper Ale  
Onion Jam + Zucchini Relish + Fries.

**GOURMET GRILLED CHEESE · 16**

Toasted Baguette + Cheese Blend + Prosciutto + Truffle Salami  
+ Soppressata + Creamy Tomato Soup.

add \$2 each - Egg | Goat Cheese | Blue Cheese

add \$4 each - Pulled Pork | Chicken | Crispy Prawns

VEGETARIAN

GLUTEN AWARE