

ISLAND LAKE LODGE

BEAR BISTRO

START / SHARE

CRISPY CHICKEN TENDERS 20
buttermilk marinade | choice of hot honey
mustard or parmesan garlic dip

BEAR FRITES
full 18 / half 12
house-cut fries | brava salt | parmesan garlic dip

CHEESE BOARD 36
Canadian cheeses | fruit chutney |
dried fruit | nuts | crostini

BUTCHER'S BOARD 34
Luc's house-cured meats | tomato
chutney | pickles | crostini

CHARCUTERIE BOARD 59
Luc's house-cured meats | Canadian cheeses |
tomato chutney | fruit chutney | pickles |
dried fruit | crostini

SALADS

BEAR SUMMER SALAD
meal 19 / starter 12
greens | seasonal vegetables | roasted
chickpeas | citrus herb dressing (V, GF)

LODGE CAESAR
meal 21 / starter 13
romaine | lodge-made caesar dressing |
sliced focaccia | bacon | parmesan ribbons

**WATERMELON &
TOMATO SALAD 23**
heirloom tomatoes | watermelon | whipped feta |
prosciutto | sliced focaccia | citrus dressing

OPTIONAL ACCOMPANIMENTS
garlic chicken breast 10
garlic shrimp skewer 8

HANDHELDS

WAGYU SMASH BURGER 27
two 3oz Wagyu patties | American cheddar |
house-made burger sauce | brioche bun

CHICKEN KARAAGE SANDWICH 28
marinated chicken | chili garlic aioli |
house slaw | brioche bun

CRISPY TOFU MUSHROOM SANDWICH 23
miso and tahini marinated tofu | roasted
Portobello mushroom | gochujang aioli |
Havarti cheese | house slaw (V)

BOWLS

GOLDEN CRUNCH BOWL 29
marinated Karaage chicken breast | tonkatsu
sauce | rice | shredded cabbage | grilled corn |
shredded carrot | chili garlic aioli

GOLDBLOCKS BOWL 24
quinoa | chickpeas | kale | shredded carrot + beet |
miso tahini dressing | soft boiled egg | feta cheese |
roasted sunflower seeds | purple beet hummus (GF) (V)

MISO RAMEN 22
miso broth | egg noodle | chashu | soy egg | sautéed
spinach | wood ear mushroom | bamboo shoots

DESSERT

WHIPPED CHEESECAKE 12
berry coulis | graham cracker (GF)

ELEVATED "JOS LOUIS" 12
moist chocolate cake | soft marshmallow

**HOUSEMADE
ICE CREAM SANDWICH 15**
choice of salted caramel or cookies 'n' cream

"TAKE A HIKE"
BURGER + BEER SPECIAL 27

available exclusively to "Take A Hike" participants

Choice of Fernie Brewing Co. Beer:
P9 | Hit the Deck | Headwall | What the Huck | Campout |
Waymark IPA | LOGO 0.5% Pilsner | LOGO 0.5% Hazy IPA

Take A Hike Burger:
6oz beef patty | American cheddar | lettuce | tomato | burger sauce
Veggie option: Lion's Mane Mushroom Burger

How It Works:

Hike this week's trail, snap a photo at the "iconic photo spot", tag us in your post on Instagram & show your server to redeem!
<https://www.islandlodelodge.com/iconic-photo-spots>

COCKTAILS

SUNNYSIDE 14
Tanqueray Gin | Lavender Lemonade

SUMMER BERRY MOJITO 15
Bacardi White Rum | berry puree | mint | lime | soda water

LODGE CAESAR 15
Absolut Vodka | lodge Caesar mix | Clamato

ELDERFLOWER SPRITZ 16
Elderflower liqueur | prosecco | soda water

PIMM'S CUP 14
Pimm's | lemon juice | 7-up | seasonal fruit garnish

ZEN FIZZ 16
Lychee liqueur | Absolut Vodka | Tazo "Zen" tea | yuzu | prosecco

SPECIALTY COCKTAIL OF THE WEEK \$MP
crafted by our lodge mixologist - ask your server for this week's creation



MOCKTAILS

LAVENDER LEMONADE 8
made in-house and a crowd favourite

VIRGIN CAESAR 8
Clamato | lodge Caesar mix

ZEN FIZZ 8
Lychee syrup | Tazo "Zen" tea | yuzu | soda water

ICED COFFEE 8
Muisca caturra coffee | maple syrup | cream



BC HOUSE WINES

WINEMAKERS CUT SAUVIGNON BLANC
Oliver, B.C. | 15.60 glass 69 bottle

MEYER FAMILY VINEYARD PINOT NOIR
Okanagan Falls, B.C. | 16.50 glass 72 bottle

BARTIER BROS ROSE
Oliver, B.C. | 12 glass 60 bottle



LOCAL BEERS

355ml Can	
FERNIE BREWING COMPANY	
Project 9, Pilsner	9.55
Hit the Deck, Hazy IPA	9.55
Headwall, Hazy Pale Ale	9.55
What The Huck, Berry Ale	9.55
Waymark West Coast, IPA	9.55
Campout, West Coast Pale	9.55

B.C. BEER & CIDER

355ml Can	
Kokanee	8.75
Whistler Forager (GF)	9.75
Mt. Begbie Kolsch	9.55
Mt. Begbie Tall Timber	9.55
Lone Tree Apple Cider	9.75
Lone Tree Ginger Cider	9.75



IMPORTS

Heineken	10.25
Stella Artois	10.25
Coors Light	8.75
Corona	10.25
White Claw	9.55

TALL CANS

FBC Rotating Sour	11.50
FBC Straight Line White	11.50
Guinness Stout	11.50
FHB Salted Lime Mexican Lager	11.50
Stiegl Radler	11.50

0.5% OR LESS

FBC LOGO IPA	9.55
FBC LOGO Pilsner	9.55
FBC LOGO Citrus	9.55
Guinness 0%	11.50