


B E A R  B I S T R O

S T A R T E R S

CORN DOGS 22

Two Cornbread Battered All-Beef Hot Dogs |
Roasted Corn Salsa | Paprika & Lime Aioli |
Crispy Shallots | Cilantro

MEAT BOARD 35

Three Types of Luc's Meats | Jalapeno Chutney |
Pickles | Crostini

CHEESE BOARD 37

Three Types of Canadian Cheese | Fruit Chutney |
Fresh Fruit | Nuts | Crostini

CHARCUTERIE BOARD 60

Three Types of Canadian Cheese |
Three Types of Luc's Meats | Fruit Chutney |
Jalapeno Chutney | Nuts | Pickles | Fresh Fruit | Crostini

BEAR FRITES

full 19 / half 13
House Cut Fries | Black Garlic Aioli

S A L A D S

KALE CAESAR SALAD

full 23 / half 14
Kale | Romaine | Caesar Dressing | Crispy Capers |
Parmesan Ribbons | Grilled Focaccia

SUMMER SALAD

full 20 / half 13
Spring Mix | Summer Vegetables | Roasted Chickpeas |
Hemp Seeds | Whey Vinaigrette

TOMATO & WATERMELON SALAD 24

Whipped Ricotta | Basil | Charred Lemon Vinaigrette

OPTIONAL ADD ONS

Cajun Shrimp Skewer 14
Garlic Chicken Breast 18

H A N D H E L D S

Choice of fries or house salad

WAGYU SMASH BURGER 28

Two 3oz Wagyu Patties | Cheese Slices |
Burger Sauce | Sourdough Potato Bun
Optional: Burger Salad (Lettuce | Tomato | Onion) 5

CHICKEN KARAAGE SANDWICH 29

Marinated Chicken Breast | Sriracha Aioli | Slaw |
Sourdough Potato Bun

CRISPY TOFU MUSHROOM SANDWICH 24

Seared Black Lodge Mushrooms | Crispy Tofu |
Havarti Cheese | Black Garlic Aioli |
Sourdough Potato Bun

B O W L S

GOLDEN CRUNCH BOWL 32

Karaage Chicken Breast | Tonkatsu Sauce | Rice | Slaw |
Grilled Corn | Pickled Radish | Shredded Carrot |
Sriracha Aioli

BULGOGI BEEF BOWL 32

Beef Short Rib | Bulgogi Sauce | Rice | Kimchi |
Salted Cucumber | Shredded Carrot | Gochujang Aioli

GOLDBLOCKS BOWL 25

Quinoa | Chickpeas | Kale | Shredded Carrot & Beet |
Miso Tahini Dressing | Cured Egg Yolk | Feta Cheese |
Hemp Seeds | Roasted Carrot Hummus |
Crispy Tofu Bites

D E S S E R T

WHIPPED CHEESECAKE 12

Berry Coulis | Gluten-Free Graham Cracker

ICE CREAM SANDOS 14

Funfetti or Chocolate Peanut Butter

MINI DONUTS 12

Glazed Sour Cream Donut Holes

T A K E A H I K E S P E C I A L

BURGER + BEER SPECIAL 29

Available exclusively to *Take A Hike* participants

CHOICE OF FERNIE BREWING CO. BEER

Project 9 Pilsner | Hit the Deck Hazy IPA |
Headwall Hazy Pale Ale | What the Huck Berry Ale |
Waymark West Coast IPA | Campout West Coast Pale |
Ridgewalk Red Ale

TAKE A HIKE BURGER

6oz Patty | American Cheese | Burger Sauce |
Burger Salad | Sourdough Potato Bun
Veggie Option: Crispy Tofu Mushroom Sandwich

HOW IT WORKS

Hike our Trail of the Week, snap a photo at its Iconic Photo Spot, tag us in your post and show your server to redeem!
Learn more at islandlakelodge.com



COCKTAILS

SUNNYSIDE 15.4

Tanqueray Gin | Lavender Lemonade

BERRY MOJITO 16.5

White Rum | Berry Puree | Mint | Lime | Soda Water

WATERMELON SPRITZ 17

Watermelon Juice | Elderflower Liqueur | Prosecco | Soda Water

LODGE CAESAR 16.5

Fernie Distillers Vodka | Lodge Caesar Mix | Clamato Juice

HUCKLEBERRY GIN BRAMBLE 17

Fernie Distillers Gin | Crème de Cassis | Huckleberry Syrup | Lemon Juice

TOASTED COCONUT 19.5

Montelobos Smokey Mezcal | Coconut Rum | Coconut Syrup | Lime Juice

SPECIALTY COCKTAIL OF THE WEEK

Crafted by our Lodge Mixologist | Price Varies | Ask your server for this week's creation

MOCKTAILS

LAVENDER LEMONADE 9

Lemon Juice | Lavender Syrup | Water

THE OASIS 9

Seasonal Fruit Puree | Coconut Water | Citrus

VIRGIN CAESAR 8.5

Clamato | Lodge Caesar Mix

ICED COFFEE 8.5

Rooftop Coffee Roasters Three Bears Blend Coffee | Maple Syrup | Cream

BC HOUSE WINES

CLOS DU SOLEIL FUMÉ

Oliver, B.C. | 16.2 Glass | 72 Bottle

MEYER FAMILY VINEYARDS PINOT NOIR

Okanagan Falls, B.C. | 17.5 Glass | 79 Bottle

JOIE ROSÉ

Okanagan Valley, B.C. | 13.2 Glass | 62 Bottle

LOCAL BEERS

FERNIE BREWING COMPANY

355ml Can

Project 9 Pilsner	10.5
Hit the Deck Hazy IPA	10.5
Headwall Hazy Pale Ale	10.5
What The Huck Berry Ale	10.5
Waymark West Coast IPA	10.5
Campout West Coast Pale	10.5
Ridgewalk Red Ale	10.5

BC BEER & CIDER

355ml Can

Kokanee	9.5
Whistler Forager (GF)	10.75
Mt. Begbie Kolsch	10.5
Mt. Begbie Tall Timber	10.5
Lone Tree Apple Cider	10.75
Lone Tree Ginger Cider	10.75

IMPORTS

Heineken	11.25
Stella Artois	11.25
Corona	11.25
Coors Light	9.5
Pabst Blue Ribbon	9.5
Old Style Pilsner	9.5

TALL CANS

FBC Rotating Sour	12.75
FBC Rotating Tall Can	12.75
Guinness Stout	12.75
FHB Salted Lime Mexican Lager	12.75
Stiegl Radler	12.75
Whiteclaw	10.5

0.5% OR LESS

FBC LOGO IPA	10.5
FBC LOGO Pilsner	10.5
Guinness 0%	12.75