

ISLAND LAKE LODGE

BEAR BISTRO



STARTERS

CALAMARI BRAVA 22

crispy squid | peppers | jalapenos | herbs | tzatziki |
brava salt | lemon (GF)

CRISPY CHICKEN TENDERS 20

butter milk marinated | choice of spicy honey mustard or ranch

LETTUCE WRAPS 23

choice of shredded short rib or roasted mushroom | pickled
vegetables | cilantro | steamed rice | sriracha aioli



SHARE

BEAR FRITES

full 18 / half 11
brava salt | aioli

CHEESE PLATE 36

trio of local cheeses | preserves |
fresh fruit | crackers (2 people)

MEAT BOARD 34

selection of local cured meats | preserves |
pickles | crackers (2 people)

CHARCUTERIE PLATTER 59

selection of local cured meats | trio of local cheeses |
dried fruit | preserves | pickles, crostini (3-4 people)



SALADS

BEAR SUMMER SALAD

meal 19 / starter 11

local greens | seasonal vegetables | herbs |
preserved lemon dressing (V, GF)

LODGE CAESAR

meal 19.75 / starter 12

baby romaine | lodge-made caesar dressing |
grilled focaccia | bacon | parm crisps | grilled lemon

TOMATO SALAD 25

homestead tomatoes | whipped feta | croutons | basil |
preserved lemon balsamic dressing (V)

OPTIONAL ACCOMPANIMENTS

blackened chicken breast 9.5
garlic shrimp skewer 8

“TAKE A HIKE”

BURGER + BEER SPECIAL 27

available exclusively to “Take A Hike” participants

Choice of Fernie Brewing Co. 355ml:

P9 | Hit the Deck | Headwall | What the Huck | Campout |
Waymark West Coast Pale Ale | LOGO 0.5% Pilsner |
LOGO 0.5% Hazy IPA

Choice of Burger:

wagyu burger | american cheddar | onion |
lettuce | tomato | burger sauce bun
veggie option: mushroom burger + swiss cheese

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.islandlakelodge.com/iconic-photo-spots>



MAINS

YELLOWFIN TUNA POKE 29

red cabbage | pickled vegetables | edamame | herb salad |
avocado | soy sauce egg | sushi rice |
sriracha mayo | wonton crisps

SMASH BURGER 26

two 3oz beef patties | american cheddar |
burger sauce | brioche bun

MUSHROOM SWISS BURGER 24

miso-chipotle marinated portobello mushroom |
crispy tofu | swiss cheese | burger sauce |
red onion | lettuce | brioche bun (V)

CRISPY CHICKEN SANDWICH 29

chicken karaage | sriracha aioli | house slaw |
pickled red onion | brioche bun

MISO RAMEN 22

miso broth | ramen noodles | soy egg | charred corn |
green onion | sautéed spinach | wakame | pork belly



DESSERT

HOMEMADE

ICE CREAM SANDWICH 17

triple-chocolate or salted caramel | chocolate chip cookie

ANGEL FOOD CAKE 14

raspberry coulis | whipped mascarpone cream cheese (GF)

BACKCOUNTRY

“CAKE-IN-A-JAR” 15

a signature, weekly special from our pastry chefs

COCKTAILS

SUNNYSIDE 14

Tanqueray Gin | lavender lemonade

SUMMER BERRY MOJITO 15

Bacardi White | lime juice | mixes summer berries | mint | soda

LODGE CAESAR 14

Absolut Vodka | lodge caesar mix | clamato | pickled bean

STRAWBERRY APEROL SPRITZ 16

Aperol | strawberry syrup | sparkling brut | soda

HOT HONEY PALOMA 16

Jose Tradicional Tequila | hot honey | lime juice | grapefruit juice | soda

CUBA LIBRE 14

Sailor Jerry Spiced Rum | pepsi | lime juice | fresh limes

EARL GREY ICED TEA 15

Fernie Fog Liqueur | apple juice | lemon juice



MOCKTAILS

LAVENDER LEMONADE 7

made in-house and a crowd favourite

VIRGIN CAESAR 8

Clamato | lodge caesar mix | pickled bean

ICED COFFEE 8

Musica coffee | cream | maple syrup

FIRE BELLY ICED TEA 8

iced herbal tea with tropical fruit infusion | lemon | mint



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

FERNIE BREWING COMPANY

355ml can

| | |
|--------------------------|------|
| 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

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|------------------------|------|
| 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 |
| Old Style Pilsner | 8.75 |



IMPORTS

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|---------------|-------|
| Heineken | 10.25 |
| Stella Artois | 10.25 |
| Coors Light | 8.75 |
| Corona | 10.25 |
| Pabst | 8.75 |

COOLERS

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| White Claw | 9.55 |
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TALL CANS

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|-------------------|-------|
| FBC Rotating Sour | 11.50 |
| Guinness Stout | 11.50 |
| Stiegl Radler | 11.50 |

0.5% OR LESS

| | |
|------------------|-------|
| FBC LOGO IPA | 9.55 |
| FBC LOGO Pilsner | 9.55 |
| Guinness 0% | 11.50 |