

DRINKS



DRAFT BEER

	SLEEVE	JUG
NBC LOKI LAGER 5% ABV	\$7	\$22
TWIN SAILS DAT JUICE 5.5% ABV	\$7½	\$23
NBC BENT POLE 6% ABV	\$7	\$22
ROTATING CRAFT TAP	\$7½	\$23

BOTTLES&CANS

HOYNE DARK MATTER	\$7
NEIGHBORHOOD PASSIONFRUIT WHEAT ALE	\$8
BUD LIGHT	\$6½
WHISTLER FORAGER ☉	\$7½
CORONA	\$7½
LONETREE GINGER APPLE CIDER	\$7
STRONGBOW DRY CIDER	\$7½

COCKTAILS

SPICY GINGER COCONUT MOJITO Thai Chili Infused Tequila•Malibu•Mint•Ginger Beer	\$14
SHAKEN MARGARITA Hibiscus Raspberry, Pineapple Passionfruit or Classic Lime	\$14
WHITE PEACH & BASIL SANGRIA Sauvignon Blanc•Sparkling Pinot Gris•Peach Schnapps•Soda•Basil•White Peach Purée	GLASS \$14 JUG \$54
CILANTRO JALAPEÑO PISCO SOUR Cilantro & Jalapeño Infused Pisco•Lime•Angostura Bitters•Simple Syrup	\$14
SPRITZ Your Choice Of Aperol or Campari • Church & State Sparkling Pinot Gris • Soda	\$14
BLACKBERRY MINT BOURBON SMASH Bulliet Bourbon•Lime•Mint•Blackberry Preserves•Ginger Beer•Soda	\$14
BREAKFAST SOUR Driftwood Citrus Gin•Lemon•Angostroua Bitters•Orange Marmalade	\$14
THE REAL DILL CAESAR Cucumber & Dill Infused Stoli Vodka • Clamato • Tabasco	SINGLE \$10 DOUBLE \$14

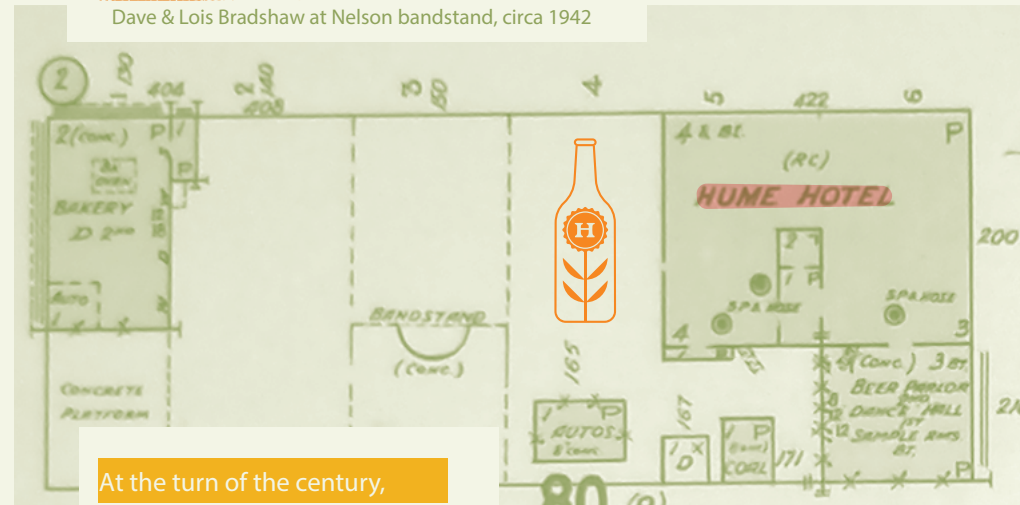
WINE

	6 OZ	9 OZ	BOTTLE
CHURCH & STATE SPARKLING PINOT GRIS	\$13		\$51
INDIGENOUS WORLD WINERY PINOT GRIS	\$11½	\$17¼	\$45
GEHRINGER BROTHERS SAUVIGNON BLANC	\$11	\$17¼	\$43
BAILLIE-GROHMAN FLORENCE ROSÉ	\$12¼	\$18½	\$49
OAK BAY PINOT NOIR	\$12½	\$18¾	\$50
RUST CABERNET FRANC	\$12	\$18	\$47

WELCOME to the GARDEN



Dave & Lois Bradshaw at Nelson bandstand, circa 1942



At the turn of the century,

this space served as the Hume Hotel's garden which grew various herbs and vegetables each summer. In August of 1929, long before the adjacent Parkade arrived, the City had built a bandstand with public gardens in what was known as War Memorial Park since the cenotaph was on the boulevard opposite it outside the Hume. This bandstand would play host to live performances and theatrical productions for over three decades. The bandstand was ultimately dismantled sometime in the early 1960's to make way for the Parkade.

When the province banned indoor dining in March of 2021, we looked at this space in a different light and the Beer Garden was born. We are pleased to continue the tradition of 'gardens' and live music on the 400 block of Vernon Street.

Thank you for visiting!



FOOD

- Vegetarian option available
- Gluten-free

CHICKEN SHAWARMA \$17

Marinated & Slow Cooked Chicken • Purple Cabbage • Pickled Turnip • Lettuce
Cabbage • Tomato • Cucumber • Garlic Sauce • Hot Sauce • Parsley • Pita
With fries or salad +\$4 / Try it with greens as a shawarma bowl +\$3

THE LOT BURGER \$18

Hormone-Free Creston Grass Fed Beef • Spring Mix Greens • Tomato
Pickles • Garlic Aioli • Local Organic Sesame Brioche Bun
With fries or salad +\$4 / Add bacon +\$1½ / Add cheese +\$1½ / Try Garden Grazer with veg patty

NASHVILLE SPICY CHICKEN SANDWICH \$18

Crispy Buttermilk Chicken Thighs • House-made Coleslaw • Pickles
Smoked Paprika Aioli • Sweet & Sticky Hot Sauce • Pretzel Bun
Try it Vegetarian with King Oyster Mushroom instead With fries or salad +\$4

BAJA FISH TACOS (2) \$14

NBC Battered Cod • Togarashi Mayo • Avocado Crema • Purple Cabbage
Cucumber Lime Pico De Gallo • Cilantro • Flour Tortilla
With fries or salad +\$4 / Add taco +\$6

FALAFEL WRAP \$17

Grilled Halloumi Cheese • Pickled Turnip • Spring Mix Greens
Purple Cabbage • Garlic Sauce • Hummus • Flour Tortilla
Try it with greens as a falafel bowl +\$4 / With fries or salad +\$3

WATERMELON FENNEL SALAD \$18

Seared Marinated Watermelon • Arugula • Spiced Cucumber • Shaved Fennel
Goji Berries • Pistachios • Cotija Cheese

CORN RIBLETS \$12

Cotija Cheese • Tajin • Jalapeño • Cilantro • Smoked Paprika Aioli Dip

CLASSIC POUTINE \$14

Home-cut Fries • Quebecois Curds • Hume Gravy
Try it with vegetarian miso mushroom gravy + \$1½

SHAWARMA FRIES \$17

Marinated & Slow Cooked Chicken • Garlic Sauce • Hot Sauce
Tomatoes • Cucumbers • Parsley • Feta • Sumac Spice

SIDES

HOUSE-CUT FRIES \$7

SWEET POTATO FRIES + SMOKED PAPRIKA AIOLI DIP \$12

TOSSED SALAD WITH DRESSING \$7

Tahini, Italian, Balsamic, Soy Ginger or Ranch

PICKLE CHIPS + SMOKED PAPRIKA AIOLI DIP \$12

CHICKEN FINGERS (3) With Honey Mustard, Plum or Lemon Caper Tartar Sauce \$12

PIZZA

- Sub vegan mozza: \$3 small / \$5 large
 - Gluten-free crusts in small +\$4
- We can do thin crust, just ask!

FEATURE PIZZA SM \$18 LG \$30

Ask your server for our current creation.

CHICKEN SHAWARMA PIZZA SM \$18 LG \$30

Shawarma Chicken•Garlic Sauce Base•Red Onion •Tomato • Feta•Cucumber •Hot Sauce

THE ULTIMATE SM \$18 LG \$30

Mushroom • Ham • Onions • Shrimp • Green Pepper •Capicolli • Pineapple

THE TUSCAN SM \$18 LG \$30

Artichokes • Sundried Tomatoes • Roasted Garlic • Spinach • Onions

KOOTENAY HERBIVORE SM \$17 LG \$29

Mushrooms • Red Onions • Kalamatas • Green Pepper Tomato • Pesto Base

MEDITERRANEAN SPECIAL SM \$18 LG \$30

Chorizo Sausage • Green Pepper • Olives • Tomato • Onions • Feta

CHICKEN FIESTA SM \$17 LG \$29

Chicken Breast • Pineapple • Green Pepper • Onions • BBQ Sauce

THE ANGRY BEE SM \$18 LG \$30

Spicy Capicolli • Roasted Red Peppers • Chili Oil • Organic Honey • Fresh Basil

THE FOREST FLOOR SM \$18 LG \$30

Shimeji Mushrooms • Pine Nuts • Pesto Base • Truffle Oil

HERITAGE CLASSIC SM \$17 LG \$29

Pepperoni • Mushroom • Green Pepper

'55 VETTE WITH BC PLATES SM \$18 LG \$30

A Serious Meat Lover's Pizza • Capicolli • Chorizo • Pepperoni • Ham

BIG PEPPERONI SM \$17 LG \$29

Yup...Pepperoni

THREE CHEESE SM \$15 LG \$26

Mozzarella • Edam • Parmesan

POPEYE THE GREEK SM \$17 LG \$29

Spinach • Feta

THE BIG KAHUNA SM \$17 LG \$29

Ham • Pineapple

THE HOUSE SPECIAL SM \$17 LG \$29

Pepperoni • Ground Beef • Onions • Feta

+Live
Music

MOST NIGHTS!

CHECK OUT
OUR LINEUP

DESSERT

- Vegetarian option available
- Gluten-free

TURTLE CHEESECAKE \$11

Caramel • Pecans • Oreo Cookie Crust

GUINNESS DARK CHOCOLATE CAKE \$11

Chocolate Ganache • Butter Cream

WHITE CHOCOLATE CHEESECAKE \$10

Seasonal Berry Compote • Graham Wafer Crust

FIVE FRUIT CRISP \$10

Peaches • Berry Mix • Salted Caramel • Crisp Oatmeal Crumble • Vanilla Ice Cream

VEGAN CASHEW CREAM CUSTARD \$10

Burnt Miso • Almond Milk • Dark Chocolate • Vanilla Bean
Candied Pecans • Himalayan Salt

CHOCOLATE MOUSSE \$10

Classic Rich Chocolate • Fresh Whipped Cream

CRÈME BRÛLÉE \$10

Vanilla Bean Infused Creamy Custard • Caramelized Brown Sugar

LEMON MERINGUE PIE \$10

Tangy Lemon Custard • Buttery Crust • Fluffy Meringue

PIE SPECIAL \$9

Ask Your Server • A La Mode +\$2½

ICE CREAM \$6

Vanilla

NON-ALCOHOLIC DRINKS

HIBISCUS SMASH Hibiscus Tea Syrup•Muddled Raspberries•Soda \$6½

SPIRULINA LEMONADE Spirulina•Coconut Water•Lemon•Maple Syrup •Soda \$6½

MANGO MINT NO-JITO Mango Purée•Mint•Lime•Soda \$6½

RED RACER IPA 500 ml can \$6

CORONA SUNBREW 330 ml BOTTLE \$6

OSO NEGRO COFFEE \$3¾

VIRTUE TEA \$4¾

Earl Grey, English Breakfast, Sencha Kokicha Green, Lavender Mint,
Zesty Rooibos, Chamomile Rose