

DRINKS



DRAFT BEER

	SLEEVE	JUG
NBC LOKI LAGER 5% ABV	\$7½	\$22
BACKROADS EL DORADO GOLDEN ALE 5.3% ABV	\$7½	\$22
FERNIE HIT THE DECK HAZY IPA 6.4% ABV	\$7½	\$22

ROTATING TAP Ask your server Add a Slushy Topper to Draft Beer! +3

BOTTLES & CANS

HOYNE DARK MATTER	\$7½
BUD LIGHT	\$7
WHISTLER FORAGER GF	\$8¾
CORONA	\$8
LASS CHANCE CIDER: NEXT GEN HASKAP OR GOLDEN CHILD APPLE	\$7½

COCKTAILS

ROTATING SLUSHY Ask your server	\$14
STRAWBERRY WHISKY FIZZ Pike Creek Whisky • Strawberries • Lemon • Ginger Beer • Bitters	\$14
PEACH BASIL SANGRIA Peach Schnapps • Pinot Grigio • Pol Rémy Brut • Peach Purée • Basil	\$15
TROPIC LIKE IT'S HOT Coconut-Washed Tanqueray • Malibu Rum • Lemon • Mint • Simple Syrup	\$14
WATERMELON MINT SMASH Absolut Vodka • Citrus • Basil & Mint • Watermelon • Grapefruit Bitters	\$14
CUCUMBER CHILE MARGARITA Cucumber + Cilantro-Infused Tequila • Ancho Reyes Verde • Agave • Lime	\$15
BLOOD ORANGE MARGARITA Altos Tequila • Aperitivo • Blood Orange • Lime • Agave Syrup • Citrus Salt Rim	\$15
WATERMELON LIME MARGARITA Altos Tequila • Triple Sec • Watermelon • Lime Juice • Citrus Salt Rim	\$15
TERRY'S ESPRESSO MARTINI Absolut Vodka • Kahlua • Triple Sec • Espresso • Cream • Chocolate Bitters	\$15

WINE

	6 OZ	9 OZ	BOTTLE
LEMSECCO SPRITZ Australia	\$11	\$16½	\$46
POL RÉMY BRUT SPARKLING France	\$10		\$42
CAPOSALDO PINOT GRIGIO Italy	\$11	\$16½	\$46
CLAUDE VAL ROSÉ France	\$11	\$16½	\$46
CUVÉE DISSENAY PINOT NOIR France	\$11	\$16½	\$46
VEUVE CLICQUOT France			\$120

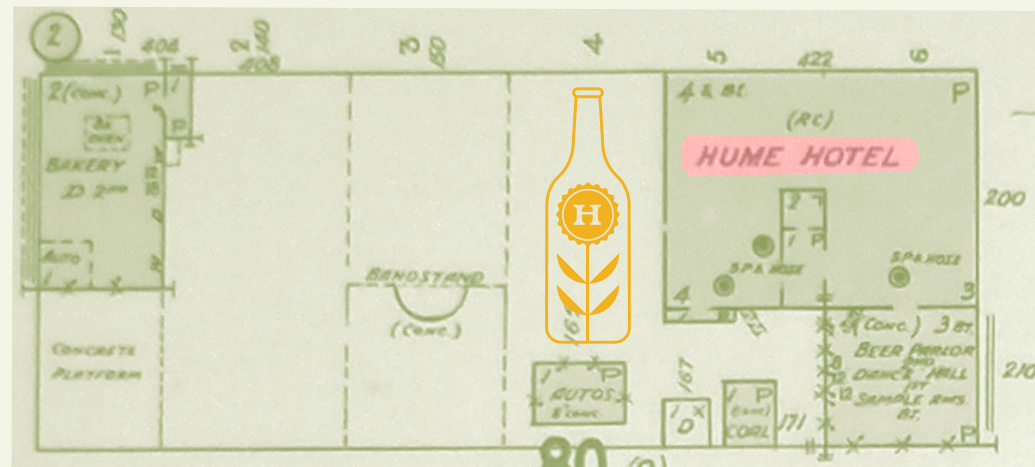
WELCOME to the GARDEN

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.



Dave & Lois Bradshaw at Nelson bandstand, circa 1942



This bandstand played host to live performances and theatrical productions for over three decades. It was ultimately dismantled sometime in the early 1960s to make way for the Parkade.

When the province banned indoor dining in March 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 entertainment on the 400 block of Vernon Street.

THANK YOU FOR VISITING!



SMALL BITES +SIDES

CHICKEN WINGS OR CAULIFLOWER 'WINGS' Korean, Jamaican Jerk or Salt & Pepper **\$18**
Served with House Buttermilk Ranch Add Abbrucia Hot Sauce \$2

HUME SPICE BAG **V** **GF** House-cut fries with Szechuan salt, peppers, onions, chilies, curry dip **\$16**
+ buttermilk ranch dip Add Gochujang Fried Chicken or Fried Calamari \$8 Add Szechuan Tofu \$5

WHIPPED MACEDONIAN FETA DIP **V** **GF** Salsa Macha honey, roasted garlic, **\$15**
parsley, spiced walnut crumble, Za'atar rubbed na'an bread

QUESO CHORIZO FRITTERS (5) Crispy-Fried Cheese, salsa roja **\$14**

SWEET POTATO FRIES + ROASTED GARLIC AIOLI DIP **V** **\$13**

TORTILLA CHIPS **V** **GF** House-cooked with smashed avocado, warm refried beans, salsa roja **\$15**

HOUSE-CUT FRIES **V** **GF** **\$8**

TOSTADAS

3-inch round. Order as many as you like.

SPICY TUNA **GF** **\$7ea**
Ahi Tuna • Smashed Avocado • Jalapeño • Radish • Cilantro • Sesame Seeds
Salsa Macha Aioli • Tajin • Szechuan Chili Oil • Corn Tortilla

ELOTE **GF** **V** **\$6ea**
Chipotle Roasted Corn • Smashed Avocado • Friulano Cheese • Cilantro
Jalapeño • Pickled Onions • Tajin • Lime Crema • Corn Tortilla

CITRUS ACHIOTE PULLED PORK **GF** **\$6½2ea**
Smashed Avocado • Friulano Cheese • Pickled Onions • Jalapeño
Cilantro • Spiced Pumpkin Seeds • Tajin • Lime Crema • Corn Tortilla

WEE ONES

For 12 and Under.

CHICKEN FINGERS + FRIES (2) With Dip **\$12**

CHEESE QUESADILLA **V** Add Fries \$4 **\$10**

HERITAGE SMASH BURGER Add Fries \$4 **SGL \$8 DBL \$11**

KIDS SHAWARMA WRAP OR BOWL Add Fries \$4 **\$12**
Spit-Roasted Marinated Chicken • Pickled Red Cabbage • Sumac Onions • Greens
Tomato • Cucumber • Pickles • Garlic Sauce • Parsley • Pita

FOOD

V Vegetarian option available

GF Gluten-free

CHICKEN SHAWARMA **\$18**

Spit-Roasted Marinated Chicken • Pickled Red Cabbage • Sumac Onions • Greens
Tomato • Cucumber • Pickles • Garlic Sauce • Hot Sauce • Parsley • Pita
Add house-cut fries or salad +\$4 • Try it with greens as a shawarma bowl +\$3

HERITAGE SMASH BURGER **SGL \$8 DBL \$11**

Angus Beef Patty • Cheddar • Onions • Pickles • Garlic Aioli
Ketchup • Local Organic Sesame Brioche Bun
Add house-cut fries or salad +\$4 • Add bacon +\$1½ • **V** Try with a Veg Patty +\$5 • **GF** Sub GF bun \$2

JERK CHICKEN SANDWICH **\$19**

Marinated + Fried Chicken Thighs • House Jerk Sauce • Pickles • Buttermilk Ranch
Cheddar • Cilantro • Cabbage Slaw • Jalapeño Jam • Brioche Bun
V Vegetarian option with fried Enoki Mushrooms • Add house-cut fries or salad +\$4

BAJA FISH TACOS **\$18**

(3) NBC Crispy Corn-Battered Cod • Pico de Gallo • Pickled Red Onions
Cilantro • Salsa Verde • Chipotle Aioli • Hot Sauce • Flour Tortillas
Add house-cut fries or salad +\$4

FALAFEL **V** **\$17**

Grilled Halloumi • Baba Ghanoush • Sumac Onions • Greens • Tomato
Cucumber • Pickled Red Cabbage • Garlic 'Toum' Sauce • Parsley • Pita
Try with greens as Falafel Bowl +\$3 • Add house-cut fries or salad +\$3 • Vegan without halloumi + garlic sauce

ACHIOTE PULLED PORK QUESADILLA **\$18**

Refried Beans • Three Cheese Blend • Peppers • Onions • Cilantro • Roasted Jalapeño Salsa • Pico de Gallo
Sour Cream • Flour Tortilla Add house-cut fries or salad +\$4 **V** No Pulled Pork \$15

CALAMARI SALAD **GF** **\$19**

Karaage Crispy Calamari • Mango • Kimchi-Pickled Carrots • Cabbage Slaw • Cilantro • Crispy Shallots
Sesame Seeds • Green Onions • Mixed Greens • Szechuan Chili Oil • Sesame Soy Vinaigrette
V Vegetarian with fried Enoki Mushrooms • Vegan with Tofu

SHAWARMA FRIES **GF** **\$18`**

Marinated & Slow Cooked Chicken • House-Cut Fries • Pickled Red Cabbage • Tomatoes
Cucumber • Sumac Onions • Parsley • Feta • Tajin • Garlic Sauce • Hot Sauce

DESSERT

V Vegetarian option available

GF Gluten-free

TURTLE CHEESECAKE **\$12**
Caramel • Pecans • Oreo Cookie Crust

GUINNESS DARK CHOCOLATE CAKE **\$12**
Chocolate Ganache • Butter Cream

LAYERED LEMON MOUSSE **\$11**
Lemon Curd • Mascarpone Cream • Pistachio • Cardamom Crumb

STICKY TOFFEE PUDDING **\$11**
Vanilla Ice Cream • Wafer Crust

CRÈME BRÛLÉE **GF** **\$12**
Vanilla Bean Infused Creamy Custard • Caramelized Brown Sugar

VEGAN CASHEW CREAM CUSTARD **GF** **\$11**
Burnt Miso • Almond Milk • Dark Chocolate • Vanilla Bean • Candied Pecans • Himalayan Salt

CHOCOLATE MOUSSE **GF** **\$11**
Classic Rich Chocolate • Fresh Whipped Cream

NON-ALCOHOLIC DRINKS

WATERMELON ZERO Juiced Watermelon • Mint • Basil • Soda **\$7**

PEACH BASIL SPRITZ Peach Purée • Basil • Soda **\$7**

BLOOD ORANGE GINGER FIZZ Blood Orange Purée • Ginger Beer • Lime **\$7**

WILD FOLK HERBAL MOCKTAILS 250ml Can - Bees Knees **\$9**

CORONA SUNBREW 330ml Bottle **\$7**

GUINNESS ZERO 440ml Can **\$9**

LOGO HAZY IPA 0.5% 355ml Can **\$7**

KOOTENAY KOMBUCHA Blue Magik **\$7**

JUICE Orange • Pineapple • Cranberry • Pink Grapefruit • Apple **\$4**

+Live Music

SELECT NIGHTS!

CHECK OUT OUR LINEUP

SUNDAY FUNDAY
GAMES NIGHT

BIG JENGA, CORNHOLE,
CONNECT 4 & MORE!

+JAM SESSIONS

ONE THURSDAY
PER MONTH

Tropical Tuesdays

FOOD & DRINK SPECIALS
LIVE DJ