

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
PHILLIPS BREWING ROTATING SOUR	\$7½	\$23

BOTTLES & CANS

HOYNE DARK MATTER	\$7
BUD LIGHT	\$6½
WHISTLER FORAGER	\$7½
CORONA	\$7½
BC TREE FRUITS BROKEN LADDER APPLE CIDER	\$7½
SMIRNOFF ICE	\$7

COCKTAILS

SPICY GINGER COCONUT MOJITO Thai Chili Infused Tequila • Malibu • Mint • Ginger Beer	\$14
PASSIONFRUIT & GINGER MEZCALITA 400 Conjes Mezcal • Passionfruit • Ginger • Lime	\$14
STRAWBERRY & PEACH WHITE SANGRIA Beer Garden Feature Blend White Sangria • Peach Schnapps • Ginger Beer	GLASS \$11 JUG \$44
MINT & WATERMELON SMASH Vodka • Citrus • Mint • Watermelon • Grapefruit Bitters	\$12
SPRITZ Your Choice Of Aperol or Campari • Church & State Blanc De Gris Sparkling • Soda	\$13
LAS MARGARITAS Charred Jalapeño & Pineapple • Mango, Chamoy & Tajin • Classic Lime	\$13 JUG \$50
THE BBL Bulliet Bourbon • Lemon • Sweet Pickled Blueberry Syrup • Aromatics	\$14
RHUBARB GIN COLLINS Rhubarb Infused Gin • Citrus • Rhubarb Bitters • Soda or Tonic	\$12 JUG \$48

WINE

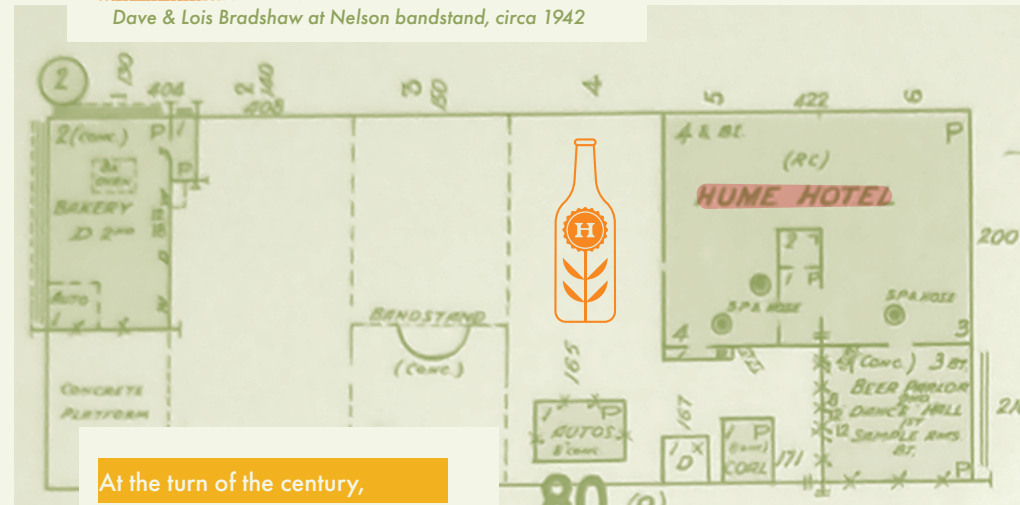
	6 OZ	9 OZ	BOTTLE
CHURCH & STATE BLANC DE GRIS SPARKLING	\$13		\$51
JACKSON TRIGGS MERLOT OR CHARDONNAY	\$8½	\$12¾	
INDIGENOUS WORLD PINOT GRIS	\$10	\$14¾	\$41
GEHRINGER BROTHERS SAUVIGNON BLANC	\$11	\$16½	\$43
BAILLIE-GROHMAN FLORENCE ROSÉ	\$12¼	\$18½	\$49
TENDERHOPE PINOT NOIR	\$12¾	\$19	\$50

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 • Red Cabbage • Pickled Turnip • Lettuce • Red Cabbage Tomato • Cucumber • Roasted Garlic Tonkasu Sauce • Hot Sauce • Parsley • Pita
With fries or salad +\$4 / Try it with greens as a shawarma bowl +\$4

100 MILE SMASH SGL \$6 DBL\$9

Hormone-Free Creston Grass Fed Beef • Cheddar • Pickles • Chopped Onions Mayo • Local Organic Sesame Brioche Bun
With fries or salad +\$4 / Add bacon +\$1 ½ / Try Vegetarian with a Beyond Meat Veg patty +\$5

CHICKEN KATSU SANDWICH \$18

Panko Breaded Chicken Breast • Crispy Bacon • Lettuce • Pickled Cucumber Ribbons Roasted Garlic Tonkatsu Sauce • Brioche Loaf
Try it Vegetarian with No Bacon + Crispy Artichokes instead *With fries or salad +\$4*

BAJA FISH TACOS (2) \$14

NBC Battered Cod • Togarashi Mayo • Chipotle Crema • Red 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 Red Cabbage • Garlic Sauce • Hummus • Flour Tortilla
Try it with greens as a falafel bowl +\$4 / With fries or salad +\$3

AHI SOBA NOODLE SALAD \$21

Seared Ahi Tuna • Buckwheat Soba Noodles • Whiskey Roasted Corn • Pickled Daikon • Edamame Carrots • Red Cabbage • Togarashi Mayo • Sesame Seeds *Try it Vegetarian with Crispy Tofu instead*

SHAWARMA FRIES \$17

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

CLASSIC POUTINE \$14

Skinny Fries • Quebecois Curds • Hume Gravy **Try it with vegetarian miso mushroom gravy + \$1 ½*

SMALL BITES + SIDES

KIMCHI RICE BALLS \$10

Kimchi Rice • Wild Mushrooms • Mozza • Panko • Togarashi Aioli

HOMEMADE JAMAICAN PATTIES \$7

Beef or Vegan with Banana Ketchup

SKINNY FRIES \$7

With Roasted Garlic Aoli Dip +\$2

PICKLE CHIPS + ROASTED GARLIC AIOLI DIP \$12

SWEET POTATO FRIES + ROASTED GARLIC AIOLI DIP \$12

TOSSED SALAD WITH DRESSING \$7

Tahini, Italian, Balsamic, Soy Ginger or Ranch

TORTILLA CHIPS + PICO DE GALLO \$6

LZ's O-RINGS \$9

PIZZA

- Sub Vegan Mozza: \$3 small / \$5 large
- Gluten-free crusts in small +\$4

We can do thin crust, just ask!

CHICKEN SHAWARMA PIZZA SM \$18 LG \$30

Marinated & Slow Cooked Chicken • Pickled Daikon • Roasted Garlic Tonkatsu Sauce Mozzarella • Tomatoes • Red Cabbage • Tajin • Tomato Sauce

THE MEATBALL SM \$18 LG \$30

Hume Meatballs • Spinach • Ricotta • Mozzarella • Tomato Base

MUSHROOM GORGONZOLA SM \$18 LG \$30

Wild Mushroom Medley • Crumbled Gorgonzola • Spinach • Mozzarella • Tomato Base

ELOTE PIZZA SM \$18 LG \$30

Whiskey Roasted Corn • Feta • Onions • Tomatoes • Jalapeños • Tajin • Clantro • Chipotle Crema Base

THE ANGRY BEE SM \$18 LG \$30

Spicy Capiccoli • Roasted Red Peppers • Mozzarella • Chili Oil • Organic Honey • Fresh Basil

THE TUSCAN SM \$18 LG \$30

Artichokes • Sundried Tomatoes • Roasted Garlic • Spinach • Onions • Mozza • Tomato Base

HERITAGE CLASSIC SM \$17 LG \$29

Pepperoni • Mushroom • Green Pepper • Mozzarella • Tomato Base

BIG KAHUNA SM \$17 LG \$29

Ham • Pineapple • Mozzarella

BIG PEPPERONI SM \$17 LG \$29

Yup...Pepperoni

THREE CHEESE SM \$15 LG \$26

Mozzarella • Edam • Parmesan

TOSTADAS 3" round. Order as many as you like.

AHI TUNA \$4ea

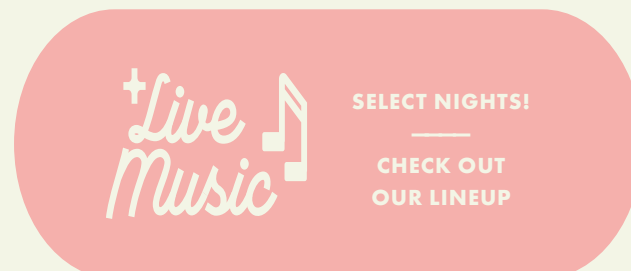
Spicy Ahi Salad • Jalapeno • Red Cabbage • Avocado • Pickled Daikon Chipotle Crema • Togarashi Aioli • Corn Tortilla

ELOTE \$4ea

Whiskey Roasted Corn • Jalapeño • Feta • Red Cabbage • Avocado Chipotle Crema • Togarashi Aioli • Corn Tortilla

SHORT RIB \$4ea

Slow Braised Beef Short Rib • Feta • Red Cabbage • Cucumber Lime Pico de Gallo Avocado • Chipotle Crema • Corn Tortilla



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

CRÈME BRÛLÉE \$10

Vanilla Bean Infused Creamy Custard • Caramelized Brown Sugar

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

WEE ONES

CHICKEN FINGERS (2) + FRIES \$11

With Dip

SMALL 10" THREE CHEESE PIZZA \$15

100 MILE SMASH \$6

With Fries add \$4

SGL \$6 DBL\$9

NON-ALCOHOLIC DRINKS

WATERMELON SPLASH \$6½

Juiced Watermelon • Mint • Soda

SPIRULINA LEMONADE \$7

Spirulina • Coconut Water • Lemon • Maple Syrup • Soda

MANGO CHAMOY SUNSET \$7

Mango Purée • Chamoy • Tajin • Gingerbeer

SPICY ZERO \$6½

Charred Jalapeño • Lime • Pineapple Juice

CORONA SUNBREW 330ml BOTTLE OR RED RACER IPA 500ml CAN \$6

SODA POP \$3

Coke • Diet Coke • Sprite • Ginger Ale • Root Beer • Tonic • Soda

JUICE \$4

Orange • Pineapple • Cranberry • Pink Grapefruit • Apple • Iced Tea