

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

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

WINE

	6 OZ	9 OZ	BOTTLE
CHURCH & STATE BLANC DE GRIS SPARKLING	\$13		\$51
JACKSON TRIGGS 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!



SMALLBITES + SIDES

KIMCHI RICE BALLS Kimchi Rice•Wild Mushrooms•Mozza•Panko•Togarashi Aioli	\$10
HOMEMADE JAMAICAN PATTIES Beef or Vegan with Banana Ketchup	\$7
SKINNY FRIES V GF With Roasted Garlic Aoli Dip +\$2	\$7
PICKLE CHIPS + ROASTED GARLIC AIOLI DIP V	\$12
SWEET POTATO FRIES + ROASTED GARLIC AIOLI DIP V	\$12
TOSSED SALAD WITH DRESSING V Tahini, Italian, Balsamic, Soy Ginger GF or Ranch	\$7
TORTILLA CHIPS + PICO DE GALLO V GF	\$6
LZ's O-RINGS V	\$9

FOOD

V Vegetarian option available
GF Gluten-free

CHICKEN SHAWARMA 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 GF	\$17
100 MILE SMASH Hormone-Free Creston Grass Fed Beef • Cheddar • Pickles • Chopped Onions Mayo • Ketchup • Local Organic Sesame Brioche Bun With fries or salad +\$4 / Add bacon +\$1½ / Try Vegetarian with a Beyond Meat Veg patty +\$5 V	SGL \$6 DBL \$9
NASHVILLE SPICY CHICKEN SANDWICH Crispy Buttermilk Chicken Thighs • House-made Coleslaw • Pickles Chipotle Aioli • Sweet & Sticky Hot Sauce • Pretzel Bun Try it Vegetarian with Crispy Artichokes instead V With fries or salad +\$4	\$18
BAJA FISH TACOS (2) NBC Battered Cod • Togarashi Mayo • Chipotle Crema • Red Cabbage Pickled Onion • Cucumber Lime Pico De Gallo • Cilantro • Flour Tortilla With fries or salad +\$4 / Add taco +\$6	\$14
FALAFEL WRAP V Grilled Halloumi Cheese • Pickled Turnip • Shredded Beets • Carrots • Tomatoes • Sprouts Spring Mix Greens • Banana Peppers • Red Cabbage • Garlic Sauce • Hummus • Flour Tortilla Try it with greens as a falafel bowl +\$4 / With fries or salad +\$3	\$17
AHI SOBA NOODLE SALAD 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 V	\$21
SHAWARMA FRIES GF Marinated & Slow Cooked Chicken • Pickled Turnip • Garlic Sauce • Hot Sauce Tomatoes • Cucumbers • Parsley • Feta • Tajin	\$17
CLASSIC POUTINE Skinny Fries • Quebecois Curds • Hume Gravy *Try it with vegetarian miso mushroom gravy +\$1½ V	\$14

PIZZA

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

CHICKEN SHAWARMA PIZZA Marinated & Slow Cooked Chicken • Pickled Daikon • Roasted Garlic Tonkatsu Sauce Mozzarella • Tomatoes • Red Cabbage • Tajin • Tomato Sauce	SM \$18 LG \$30
THE MEATBALL Hume Meatballs • Spinach • Ricotta • Mozzarella • Tomato Base	SM \$18 LG \$30
MUSHROOM GORGONZOLA V Wild Mushroom Medley • Crumbled Gorgonzola • Spinach • Mozzarella • Tomato Base	SM \$18 LG \$30
ELOTE PIZZA V Whiskey Roasted Corn • Feta • Onions • Tomatoes • Jalapeños • Tajin • Clantro • Chipotle Crema Base	SM \$18 LG \$30
THE ANGRY BEE Spicy Capicollì • Roasted Red Peppers • Mozzarella • Chili Oil • Organic Honey • Fresh Basil	SM \$18 LG \$30
THE TUSCAN V Artichokes • Sundried Tomatoes • Roasted Garlic • Spinach • Onions • Mozza • Tomato Base	SM \$18 LG \$30
HERITAGE CLASSIC Pepperoni • Mushroom • Green Pepper • Mozzarella • Tomato Base	SM \$17 LG \$29
BIG KAHUNA Ham • Pineapple • Mozzarella	SM \$17 LG \$29
BIG PEPPERONI Yup...Pepperoni	SM \$17 LG \$29
THREE CHEESE V Mozzarella • Edam • Parmesan	SM \$15 LG \$26

TOSTADAS

3" round. Order as many as you like.

AHI TUNA GF Spicy Ahi Salad • Jalapeno • Red Cabbage • Avocado • Pickled Daikon Chipotle Crema • Togarashi Aioli • Corn Tortilla	\$4ea
ELOTE GF V Whiskey Roasted Corn • Jalapeño • Feta • Red Cabbage • Avocado Chipotle Crema • Togarashi Aioli • Corn Tortilla	\$4ea
SHORT RIB GF Slow Braised Beef Short Rib • Feta • Red Cabbage • Cucumber Lime Pico de Gallo Avocado • Chipotle Crema • Corn Tortilla	\$4ea



DESSERT

V Vegetarian option available
GF Gluten-free

TURTLE CHEESECAKE Caramel • Pecans • Oreo Cookie Crust	\$11
GUINNESS DARK CHOCOLATE CAKE Chocolate Ganache • Butter Cream	\$11
WHITE CHOCOLATE CHEESECAKE Seasonal Berry Compote • Graham Wafer Crust	\$10
CRÈME BRÛLÉE GF Vanilla Bean Infused Creamy Custard • Caramelized Brown Sugar	\$10
VEGAN CASHEW CREAM CUSTARD GF Burnt Miso • Almond Milk • Dark Chocolate • Vanilla Bean Candied Pecans • Himalayan Salt	\$10
CHOCOLATE MOUSSE GF Classic Rich Chocolate • Fresh Whipped Cream	\$10

WEE ONES

CHICKEN FINGERS (2) + FRIES With Dip	\$11
SMALL 10" THREE CHEESE PIZZA V	\$15
100 MILE SMASH With Fries add \$4	SGL \$6 DBL \$9

NON-ALCOHOLIC DRINKS

WATERMELON ZERO Juiced Watermelon • Mint • Basil • Soda	\$6½
SPIRULINA LEMONADE Spirulina • Coconut Water • Lemon • Maple Syrup • Soda	\$7
MANGO CHAMOY SUNSET Mango Purée • Chamoy • Tajin • Gingerbeer	\$7
SPICY ZERO Charred Jalapeño • Lime • Pineapple Juice	\$6½
CORONA SUNBREW 330ml BOTTLE or RED RACER IPA 500ml CAN	\$6
SODA POP Coke • Diet Coke • Sprite • Ginger Ale • Root Beer • Tonic • Soda	\$3
JUICE Orange • Pineapple • Cranberry • Pink Grapefruit • Apple • Iced Tea	\$4