

DRINKS



DRAFT BEER

| | SLEEVE | JUG |
|---------------------------------------|--------|------|
| NBC LOKI LAGER 5% ABV | \$7 | \$22 |
| NBC JOYRIDE JUICY PALE ALE 4.5% ABV | \$7 | \$22 |
| FERNIE HIT THE DECK HAZY IPA 6.4% ABV | \$7 | \$22 |

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

BOTTLES & CANS

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| HOYNE DARK MATTER | \$7 |
| BUD LIGHT | \$6¾ |
| WHISTLER FORAGER GF | \$8¾ |
| CORONA | \$7¾ |
| LASS CHANCE CIDER: NEXT GEN HASKAP OR GOLDEN CHILD APPLE | \$7½ |

COCKTAILS

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|---|----------------------|
| LAZY DAISY Bulliet Bourbon • Aperol • Elderflower • Pineapple • Citrus • Bitters | \$14 |
| OSO CARAJILLO Mezcal • Licor 43 • Espresso • Cinnamon • Salt | \$14 |
| ROTATING SLUSHY Ask your server | \$13 |
| MANGO RASPBERRY MOJITO Rum • Mango Purée • Mint • Soda | \$14 PITCHER \$55 |
| CUCUMBER & CHILE MARGARITA Cucumber & Cilantro Infused Tequila • Ancho Reyes Verde • Agave • Lime • Tajin Rim | \$14 PITCHER \$55 |
| PASSION FRUIT GINGER MARGARITA Tequila • Triple Sec • Passion Fruit, Ginger & Vanilla Essence • Agave Syrup | \$14 PITCHER \$55 |
| WATERMELON & MINT SMASH Vodka • Citrus • Basil & Mint • Watermelon • Grapefruit Bitters | \$14 PITCHER \$55 |
| SUMMER SPRITZ Apricot Liqueur • Gin • Sparkling Wine • Passion Fruit Purée • Soda | \$15 |
| RHUBARB GIN COLLINS Rhubarb Infused Gin • Citrus • Rhubarb Bitters • Soda or Tonic • Rhubarb Compote | \$14 PITCHER \$55 |

WINE

| | 6 OZ | 9 OZ | BOTTLE |
|---|------|-------|--------|
| POL REMY BRUT SPARKLING France | \$10 | | \$42 |
| CAPOSALDO PINOT GRIGIO Italy | \$11 | \$16½ | \$46 |
| HESTER CREEK SAUVIGNON BLANC Oliver, BC | \$12 | \$18 | \$50 |
| CLAUDE VAL ROSÉ France | \$11 | \$16½ | \$46 |
| TAVERNELLO SANGIOVESE CABERNET Organic, Italy | \$10 | \$15 | \$42 |

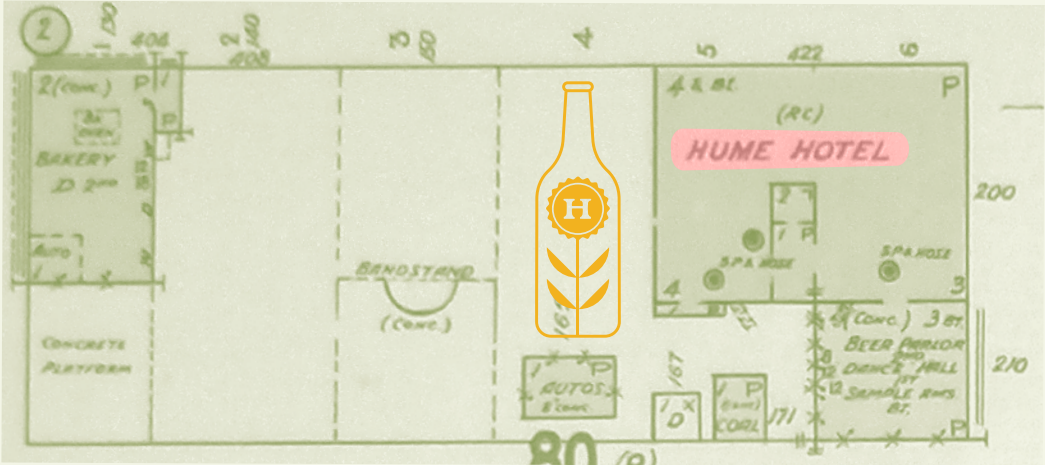
WELCOME to the GARDEN

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 would play host to live performances and theatrical productions for over three decades. It 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 entertainment on the 400 block of Vernon Street.

THANK YOU FOR VISITING!



SMALL BITES +SIDES

| | | | |
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| CHICKEN WINGS | Korean or Salt & Pepper | Served with Scallion Ginger Aioli + Hot Sauce | \$18 |
| CORN BATTERED CAULIFLOWER 'WINGS' | With Chipotle Aioli | | \$16 |
| HOME CUT FRIES | <div><div>V</div><div>GF</div></div> With Roasted Garlic Aioli Dip | | \$8 |
| CHEESE JALAPENO CROQUETTES | <div><div>V</div></div> With Spicy Tomato Salsa | | \$14 |
| SWEET POTATO FRIES + ROASTED GARLIC AIOLI DIP | <div><div>V</div></div> | | \$12 |
| WHIPPED FETA DIP | <div><div>V</div></div> | | \$14 |
| With hot honey, dukkha, garlic + lemon & served w/ za’atar flatbread (contains nuts) | | | |
| TORTILLA CHIPS w/ FIRE ROASTED SALSA | <div><div>V</div><div>GF</div></div> Add smashed avocado +\$3 | | \$7 |
| LZ's O-RINGS | <div><div>V</div></div> Add Roasted Garlic Aioli Dip +\$2 | | \$9 |

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|---|--|--|-------------------------|
| HUME POUTINE | | | \$14 |
| Home-Cut Fries • Québécois Curds • Hume Gravy | | | |
| *Try it with Miso Mushroom gravy + \$1 ½ | | | <div><div>V</div></div> |

TOSTADAS

3” round. Order as many as you like.

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| SPICY TUNA | <div><div>GF</div></div> | \$6½ea |
| Spicy Ahi Tuna • Smashed Avocado • Jalapeño • Red Cabbage | | |
| Lime Crema • Togarashi Aioli • Cilantro • Sesame Seeds • Corn Tortilla | | |
| ELOTE | <div><div>GF</div><div>V</div></div> | \$5½ea |
| Chipotle Roasted Corn • Smashed Avocado • Jalapeño • Pickled Red Cabbage | | |
| Pickled Onions • Lime Crema • Cilantro • Feta • Corn Tortilla | | |
| BIRRIA BEEF | <div><div>GF</div></div> | \$6ea |
| Braised Spicy Beef • Smashed Avocado • Pickled Onions • Jalapeño | | |
| Cilantro • Feta • Lime Crema • Corn Tortilla | | |

WEE ONES

For 12 and Under.

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| CHICKEN FINGERS [2] + FRIES | With Dip | \$11 |
| CHEESE QUESADILLA | <div><div>V</div></div> Add Fries \$4 | \$10 |
| HERITAGE SMASH BURGER | Add Fries \$4 | SGL \$8 DBL \$11 |
| KIDS SHAWARMA WRAP or BOWL | Add Fries \$4 | \$12 |
| Marinated & Cooked On Spit • Red Cabbage • Feta • Pickles • Lettuce • Cucumber • Garlic • Pita | | |

FOOD

- V

Vegetarian option available
- GF

Gluten-free

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| CHICKEN SHAWARMA | \$18 |
| Marinated & Cooked On Spit • Feta • Pickled Red Cabbage • Pickles • Sumac Onions | |
| Lettuce • Tomato • Cucumber • Garlic Tahini ‘Toum’ • Hot Sauce • Parsley • Pita | |
| Add fries or salad +\$4 / Try it with greens as a shawarma bowl +\$4 | |

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| HERITAGE SMASH BURGER | SGL \$8 DBL \$11 |
| Cheddar • Pickles • Chopped Onions • Mayo | |
| Ketchup • Local Organic Sesame Brioche Bun | |
| Add fries or salad +\$4 / Add bacon +\$1 ½ / Try with a Veg patty +\$5 | |
| <div><div>V</div></div> | |

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| KOREAN FRIED CHICKEN BURGER | \$19 |
| Crispy Fried Chicken Thighs • Gochujang • Sesame Slaw | |
| Ginger Scallion Aioli • Pickled Cucumbers • Potato Bun | |
| Try it Vegetarian with Crispy Tofu instead | |
| <div><div>V</div></div> Add fries or salad +\$4 | |

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| BAJA FISH TACOS [2] | \$16 |
| NBC Corn Battered Cod • Pico de Gallo • Lime Crema • Pickled Red Cabbage | |
| Pickled Onion • Hot Sauce • Cilantro • Flour Tortilla | |
| Add fries or salad +\$4 / Add taco +\$6 | |

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| FALAFEL WRAP | <div><div>V</div></div> | \$17 |
| Grilled Halloumi • Baba Ghanoush • Feta • Sumac Onions • Lettuce | | |
| Tomatoes • Cucumber • Red Cabbage • Garlic Tahini ‘Toum’ Sauce • Flour Tortilla | | |
| Try it with greens as a falafel bowl +\$4 / Add fries or salad +\$4 | | |

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| BIRRIA BEEF QUESADILLA | \$18 |
| Birria Style Braised Beef • Onions • Cilantro • Quesa Fresca | |
| Braising Broth • Hot Sauce • Flour Tortilla | |
| Add fries or salad +\$4 | |

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| ELOTE CORN SALAD BOWL | <div><div>V</div><div>GF</div></div> | \$17 |
| Chipotle Roasted Corn • Charred Zucchini • Smashed Avocado • Pico de Gallo • Quinoa | | |
| Lettuce • Cilantro • Feta • Lime Crema | | |

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| SHAWARMA FRIES | <div><div>GF</div></div> | \$17 |
| Marinated & Slow Cooked Chicken • Pickled Red Cabbage • Garlic Tahini ‘Toum’ | | |
| Hot Sauce • Tomatoes • Cucumbers • Parsley • Feta • Tajin | | |

DESSERT

- V

Vegetarian option available
- GF

Gluten-free

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| TURTLE CHEESECAKE | \$11 |
| Caramel • Pecans • Oreo Cookie Crust | |

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| GUINNESS DARK CHOCOLATE CAKE | \$11 |
| Chocolate Ganache • Butter Cream | |

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| WHITE CHOCOLATE CHEESECAKE | \$10 |
| Seasonal Berry Compote • Graham Wafer Crust | |

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| CRÈME BRÛLÉE | <div><div>GF</div></div> | \$10 |
| Vanilla Bean Infused Creamy Custard • Caramelized Brown Sugar | | |

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| VEGAN CASHEW CREAM CUSTARD | <div><div>GF</div></div> | \$10 |
| Burnt Miso • Almond Milk • Dark Chocolate • Vanilla Bean • Candied Pecans • Himalayan Salt | | |

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| CHOCOLATE MOUSSE | <div><div>GF</div></div> | \$10 |
| Classic Rich Chocolate • Fresh Whipped Cream | | |

NON-ALCOHOLIC DRINKS

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| WATERMELON ZERO | Juiced Watermelon • Mint • Basil • Soda | \$7 |
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| MANGO SUNSET | Mango Purée • Ginger Beer • Raspberry Syrup • Lime | \$7 |
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| RASPBERRY NO-JITO | Raspberries • Mint • Raspberry Syrup • Soda • Lemon | \$7 |
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| WILD FOLK HERBAL MOCKTAILS | 250ml Can - Ask Your Server | \$9½ |
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| CORONA SUNBREW | 330ml BOTTLE | \$7 |
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| LOGO HAZY IPA 0.5% | 355ml CAN | \$7 |
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| SODA POP | Coke • Diet Coke • Sprite • Ginger Ale • Root Beer • Soda • Iced Tea | \$3 |
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| JUICE | Orange • Pineapple • Cranberry • Pink Grapefruit • Apple | \$4 |
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Live Music

SELECT NIGHTS!

CHECK OUT OUR LINEUP

SUNDAY FUNDAY

GAMES NIGHT

BIG JENGA, CORNHOLE, CONNECT 4 & MORE!

Tropical Tuesdays

FOOD & DRINK SPECIALS LIVE DJ

Music BINGO

SELECT MONDAYS THROUGH SUMMER