

## lions manes

<b>Turkey &amp; Bacon Meat Loaf</b>	<b>16</b>
onion gravy, whip potato	
<b>Lamb Pot Roast</b>	<b>18</b>
served with root vegetables & parsley potato	
<b>Cottage Pie</b>	<b>14</b>
traditional braised beef & vegetables, aged cheddar & potato crowned	
<b>Halibut &amp; Chips</b>	<b>18</b>
2 pieces of halibut marinated in lemon & worcestershire, dipped in our own ale batter edamame humus, sauce gribiche <b>add a piece 5</b>	
<b>Salmon Steak</b>	<b>17</b>
potato cake, cucumber dill yogurt	
<b>10oz Ribeye</b>	<b>24</b>
roast garlic butter, crispy fried onions fried potato romaine salad	
<b>Ginger Chili Fried Noodles</b>	<b>15</b>
szechuan spiced with thick wheat noodles	
<b>English &amp; Irish Bangers</b>	<b>13</b>
mash potatoes, caramelized apples & guinness gravy	

## import taps

	glass	mug
kronenbourg blanc	6	9
carlsberg lager	6	9
boston lager	6	9
guinness stout	6	9
kilkenny cream ale	6	9
smithwicks	6	9
heineken	6	9
somersby apple cider	6	9

## hops



**LIONS PUB**  
AT TERMINAL CITY CLUB

after 2 pm starters

<b>Garlic Butter Prawns</b>	<b>11</b>
sourdough baguette	
<b>Sticky Maple Bourbon Pork Ribs</b>	<b>11</b>
baked beans	
<b>Tomato, Fresh Mozzarella Flatbread</b>	<b>10</b>
marinated olives, humus	
<b>Chicken Wings</b>	<b>12</b>
sea salt, black pepper & honey	
buffalo style hot sauce	
mongolian BBQ sauce	
<b>Vegetarian Spring Rolls &amp; Gyoza</b>	<b>10</b>
sweet chili	
<b>Mushroom Braised Beef</b>	
<b>Short Rib Poutine</b>	<b>12</b>
cheese curds & quebec	
pepper gravy	

after 2 pm sharing

<b>Lions Nachos</b>	<b>10   16</b>
served with salsa & sour cream	
add guacamole	2
add spicy beef	2
extra cheese	2
jalapeño	nc
<b>Ploughman's Lunch</b>	<b>14</b>
english cold cuts & cheeses,	
mustards, pickled egg, piccalilli	
<b>Grilled &amp; Raw Veggie Platter</b>	<b>10</b>
flatbread, humus & herb yogurt dip	

**hops**

domestic taps

	glass	mug
1516 okanagan lager	5	7
granville island lager	5	7
granville island honey lager	5	7
granville island pale ale	5	7
granville island maple cream	5	7
granville island seasonal	5	7
stanley park amber ale	5	7
stanley park pilsner	5	7
lighthouse india pale ale	5	7
lighthouse lager	5	7
lighthouse pale ale	5	7
moosehead lager	5	7
canterbury	5	7
sleeman honey brown	5	7
okanagan pale ale	5	7
cariboo lager	5	7
canadian	5	7
coors light	5	7

## soups & salads

<b>Fisherman's Stew</b>	<b>7</b>
<b>Romaine &amp; Radicchio Caesar</b>	<b>7   10</b>
<b>Spinach Arugula Mushroom Bacon</b>	<b>7   10</b>
honey mustard vinaigrette	
<b>Mesclun Spicy Greens, Honey Balsamic Roasted Beets</b>	<b>7   10</b>
goat cheese crostini	
<b>add to any salad</b>	<b>6</b>
grilled chicken breast	
grill ahi tuna 4oz	
4 grilled tiger prawns	

## sandwiches & burgers

<b>Lion's Mane Burger</b>	<b>14</b>
8oz, all beef, hand formed patty guinness cheddar, english bacon onion rings, grainy mustard mayo	
<b>6oz Grilled Angus Steak Sandwich</b>	<b>18</b>
garlic buttered baguette, dipping jus	
<b>Flame Broiled Chicken BLT</b>	<b>13</b>
<b>Grilled Montreal Smoked Meat</b>	<b>13</b>
sauerkraut, gruyère cheese dark rye bread	
<b>Mongolian BBQ Pulled Pork</b>	<b>12</b>
sesame cabbage slaw crispy fried onions	
<b>Vegetarian Burger</b>	<b>11</b>
whole wheat kaiser, humus grilled portobello mushroom	
<i>served with fries, soup or salad</i>	

## dessert

<b>Apple Pie</b>	<b>6.5</b>
<b>Stout Brownie</b>	<b>6.5</b>
vanilla ice cream, berry compote	

## Get Social

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for daily drink specials, pub dishes,  
exclusive facebook giveaways!

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get details on game day promotions!

## grapes

glass 1/2 litre bottle

<b>bubble</b>	<b>freixenet cava brut</b> , spain 200 ml			<b>10</b>
	<b>blue mountain brut</b> , okanagan, bc			<b>52</b>
<b>white</b>	<b>feature white</b>	<b>5</b>		
	<b>feature rosé</b>	<b>5</b>		
	<b>tcc white</b> bc	<b>9</b>	<b>27</b>	<b>39</b>
	<b>initis sauvignon blanc</b> argentina	<b>8</b>	<b>23</b>	<b>35</b>
	<b>quail's gate gewürztraminer</b> bc	<b>10</b>	<b>31</b>	<b>40</b>
	<b>new harbor sauvignon blanc</b> new zealand	<b>10</b>	<b>31</b>	<b>40</b>
	<b>le paradou viognier</b> france	<b>11</b>	<b>35</b>	<b>45</b>
	<b>red</b>	<b>feature red</b>	<b>5</b>	
<b>jackson triggs cab sauv</b> bc		<b>8</b>	<b>23</b>	<b>35</b>
<b>emiliana eco carmenere</b> chile		<b>8</b>	<b>23</b>	<b>35</b>
<b>snap dragon cabernet sauvignon</b> california		<b>8</b>	<b>23</b>	<b>35</b>
<b>finca las moras malbec</b> argentina		<b>10</b>	<b>31</b>	<b>40</b>
<b>tcc meritage</b> bc		<b>10</b>	<b>31</b>	<b>40</b>
<b>sterling merlot</b> napa valley california		<b>10</b>	<b>31</b>	<b>40</b>
<b>le paradou grenache</b> france		<b>11</b>	<b>35</b>	<b>45</b>
<b>cocktails</b>		<b>false creek cooler</b> raspberry vodka, pineapple juice orange juice, splash of sprite		
	<b>jungle juice</b> lychee liqueur, banana liqueur pineapple juice			<b>8</b>
	<b>alaskan cruise</b> vodka, gin, tequila, rum blue curaçao, lime juice			<b>8</b>
<b>martinis</b>	<b>nate's signature martini</b> absolut raspberry vodka, raspberry sour puss, splash of cranberry			<b>11</b>
	<b>sex at sunset</b> absolut vodka, sour puss apple, splash of cranberry			<b>10</b>
	<b>iTini</b> vodka, sour apple schnapps, splash of cranberry juice			<b>10</b>
<b>scotch</b>	<b>Macallan 18 year old</b>			<b>19</b>
	<b>Talisker 10 year old</b>			<b>13</b>
	<b>Highland Park 12 year old</b>			<b>12</b>
	<b>Glendronach 12 year old</b>			<b>11</b>
	<b>Glenmorangie 10 year old</b>			<b>11</b>
	<b>Glenlivet 12 year old</b>			<b>10</b>
	<b>Glenfiddich 12 year old</b>			<b>10</b>