Our Signature Cocktail

The 1862 Overlander $14
Pendleton whiskey cocktail, expertly crafted and presented table-side under smoke. Delivering bold flavors with a smooth smoky finish

Timeless Classics

Old-Fashioned $12
Bare-faced whiskey, Angostura bitters, simple syrup, orange peel and cherry.

Manhattan $12
Rye whiskey, sweet vermouth and bitters. Rich, smooth and sophisticated.

Cosmopolitan $12
Vodka, triple sec, cranberry juice and fresh lime. Crisp, tart and refreshing.

Margarita $12
Tequila, triple sec and fresh lime. Bright, citrus-forward and refreshing.

Whiskey Sour $12
Pendleton whiskey, fresh lemon juice, sugar and egg white. A smooth balance of sweet and tart.

Club Classics Spirits

Alberta Pure Vodka $6

Captain Morgan Spiced Rum $6

Gordons London Dry Gin $6

Alberta Canadian Rye $6

Jose Cuervo Especial Gold $6

Premium Spirits

Belvedere Organic Vodka $8

Appleton Estate 12 YO $8

Hendrick's Gin $8

Luksusowa Vodka $8

Martinis

Lemon Drop Martini $12
Vodka, fresh lemon juice, limoncello and simple syrup, served with a sugared rim. Bright, zesty and refreshing.

Espresso Martini $12
Crafted with vodka and Nespresso Espresso and Kahlua, shaken to a rich froth.

Classic Dry Martini $12
Premium gin or vodka and dry vermouth, served chilled with an olive. Crisp, clean and always a favourite.

Dirty Martini $12
Premium gin or vodka, dry vermouth and olive brine. Savoury and bold.

Bee's knees $12
Hendrix's gin, a smooth mix of gin honey syrup and fresh lemon juice,

1862 House Specials

1862 House Caesar $8
Vodka, Clamato, Worcestershire, Tabasco and fresh lime, served with a seasoned rim.

Klondike Caesar $12
Taynton Bay pickled vodka, clamato Worcestershire, tabasco, fresh lime and house seasoned rim. A true Canadian favourite.

Paralyzer $12
Vodka, coffee liqueur, cola and milk, served over ice. Smooth, creamy and refreshingly indulgent.

Whiskey and Scotch

Jameson Irish Whiskey $8

Glenfiddich 12 Scotch $10

Tamnavulin Scotch $12

Wine Cocktails

Winter Apple and Cranberry Sangria

**House wine, brandy and spiced apple syrup, topped with soda and garnished with fruit.
A festive, fruit-forward seasonal favourite.
Available in red or white wine.
$10 glass, $34 pitcher**

Elderflower White Wine Spritz $10

**Sauvignon Blanc and Saint
Germain Elderflower liqueur, topped
with soda water, lemon and mint.**

Mimosa

**Prosecco topped with orange juice.
A classic brunch favourite.
$11 (5oz) $42 bottle**

House White Wines

Jackson Triggs Sauvignon Blanc

**Crisp and refreshing with bright citrus and green apple notes, a clean zesty finish.
6oz $6 | 9oz $9 | 16oz $15 | 32oz $30**

Jackson Triggs Chardonnay

**Crisp apple and citrus flavours. Hints of vanilla, toasted oak.
6oz $6 | 9oz $9 | 16oz $15 | 32oz $30**

Jackson Triggs Pinot Grigio

**Crisp white wine with refreshing notes of fresh citrus, green apple, pear and melon.
6oz $6 | 9oz $9 | 16oz $15 | 32oz $30**

House Red Wines

Jackson Triggs Cabernet Sauvignon

**Rich and bold. Notes of black current and subtle oak.
6oz $6 | 9oz $9 | 16oz $15 | 32oz $30**

Jacksons Triggs Merlot

**Fruity and smooth. Notes of black cherry and ripe raspberry.
6oz $6 | 9oz $9 | 16oz $15 | 32oz $30**

Premium Okanagan Wines

Hester Creek Pinot Gris

**Fresh and vibrant white wine with bright refreshing notes of pear, green apple, and stone fruit with aromas of apricot and peach, flavours and a light mineral finish.
6oz $10 | 9oz $16 | Bottle $38**

Hester Creek Merlot

**A rich velvety red wine offering ripe blackberry, plum and dark cherry flavours.
6oz $12 | 9oz $18 | Bottle $36**

Monte Creek “Hands Up” White

**A lively white blend, with flavours of mango, pineapple, pear and citrus. Finished with crisp acidity and a smooth, refreshing finish.
6oz $12 | 9oz $16 | Bottle $32**

Monte Creek Cabernet Merlot

**A smooth, medium-bodied red, with notes of blackberry, plum and subtle spice, balanced by soft tannins and a rounded finish.
6oz $14 | 9oz $20 | Bottle $40**

Monte Creek Living Land Rosé

**A crisp and refreshing rosé with bright strawberry, raspberry and watermelon notes, finishing clean and dry.
6oz $12 | 9oz $18 | Bottle $44**

50th Parallel Pinot Gris

**A vibrant, fruit forward white wine, with refreshing notes of pear, peach and melon.
6oz $12 | 9oz $18 | Bottle $38**

50th Parallel Mix and Mingle

**A bright aromatic white blend, made with Gewurztraminer, Riesling and Auxerrois grapes.
6oz $14 | 9oz $18 | Bottle $40**

Ice Cold Beers on Tap

7th Heaven – Cannery Brewing
16oz $6 - 20oz $7.25

Okanagan Springs Pale Ale
16oz $6 - 20oz $7.25

Okanagan Springs 1516
Canned $5, 16oz $6 - 20oz $7.25

Okanagan Springs Honey Brown
16oz $6 - 20oz $7.25

Fernie Brewing IPA
Canned $5, 16oz $6 - 20oz $7.25

Canned Beer

Kokanee Original $5

Coors Original $5

Coors Light $5

Budweiser $5

Pabst Blue Ribbon (PBR) $5

Sleemans Clear 2.0 $5

Fernie What the Huck $6

Fernie Slingshot IPA $6

Back Hand of God $10

Guinness Draught $10

Corona (bottled) $6

Non-Alcoholic beer

Corona Zero $6

Budweiser Zero $6

Blue Moon $6

Mocktails

Espresso Mocktini $8
Freshly brewed espresso, vanilla syrup, chocolate syrup and milk.
Shaken and served in a martini glass.

DaMingo Sunrise $6
Orange and mango juice, fresh lime and grenadine, finished with soda water. Bright and refreshing.

Strawberry Lemonade $6
Strawberry purée and lemonade, topped with soda water.

Classic Shirley Temple $6
7-Up, grenadine and orange juice, Garnished with a maraschino cherry.

Roy Rogers $6
The original cola mocktail with grenadine, served over ice with a maraschino cherry.

Golden Pineapple Fizz $6
Pineapple juice, fresh lime and ginger ale, served over ice. Bright, tropical and gently spiced.

Canned Cocktails

Strongbow $8
Crisp English apple cider with bright orchard fruit flavour and a refreshing dry finish.

Hey Y'all $6
A refreshing southern inspired blend of iced tea, lemonade and vodka

Smirnoff Ice $6
Crisp, citrusy and refreshingly smooth bright lemon-lime flavour

Verve Vodka Soda $6
Vodka soda water and natural fruit flavours include. Wild Strawberry-Lemon, Peach-blackberry, Watermelon-Raspberry Grapefruit-Elderflower.

Okanagan Cider $6
Inspired by the orchards of the Okanagan Valley sweet to semi-sweet available flavors: Pear and Peach

STARTERS

Chef's Daily Soup

Large bowl with bread $9 Small bowl with bread $6

Daily Soup and Sandwich Special $16.00

Available between 11 a.m. and 4 p.m.

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House-made French Onion Soup - House Specialty

Slow-caramelized onions in a rich, savoury broth, with seasoned bread and Gruyère cheese. A comforting classic. $15

Korean BBQ Dry Ribs

Crispy tender pork ribs, served with a sweet and savoury Korean BBQ glaze. Finished with sesame seeds. $18

Chicken Wings

Breaded chicken wings, fried crisp and served with cool ranch dressing, with carrot and celery. $19
Available sauces: Hot Honey Garlic - Korean Barbecue - Buffalo - Cajun Dry Rub - Southern Barbecue Honey Garlic - Salt and Pepper

Pub Nachos

Fresh house-made tortilla chips layered with melted cheese, jalapeños, tomato, green onion, peppers and black olives. Fully loaded and served with salsa and sour cream. $16 single, $22 double.
Add: Beef or Pulled Pork $6

The Squeak Poutine

Crispy fries topped with cheese curds and roasted garlic gravy. $15
Add Pulled Pork $6

Deep-fried Brussels Sprouts (VG) *

Crisp, fried Brussels sprouts served with vegan chipotle mayo. Full size $16 - Sample size $10

Pulled Pork Sliders - House Specialty *

We smoke our pork in-house, then pile it onto three slider buns with tangy pickled jalapeños, coleslaw. $16

Chicken Fingers and Fries *

Juicy, tender chicken fingers served with French fries, honey mustard and coleslaw. $18

Pub Fries

A generous portion of golden pub-style fries, cooked crisp $6

Yam Fries *

Deliciously crisp on the outside and tender inside, these naturally sweet yam fries are served piping hot with chipotle mayo. $9

Onion Rings

Deep fried until perfectly crisp. Served with chipotle mayo dipping sauce $8

* New menu item

V = Vegetarian | VG = Vegan-friendly

FROM THE GARDEN

Roasted Beet Salad (V) *

Roasted beets over fresh greens with caramelized orange vinaigrette, sunflower seeds, feta cheese and dried cranberries. $20

Caesar Salad

Crisp romaine tossed with our own traditional Caesar dressing, crispy bacon bits, Parmesan cheese and house-made croutons $17 Add chicken $6 - Prawns $6 - Crispy tofu $5

Caesar Salad Half Order $9 - Add chicken $6 - Prawns $6 - Crispy tofu $5

House Salad (VG)

Fresh mixed greens with cucumber, tomato and carrot. Your choice of Caramelized Orange Vinaigrette, Thousand Island or Ranch. Full size $14 – half order $8 Add chicken $6 - Prawns $6 - Crispy tofu $5

Asian Sesame Noodle Salad (VG) *

Tender noodles tossed with crisp cabbage, fresh greens, shredded carrots, cucumber and sweet peppers in a tangy sesame-ginger dressing. Finished with toasted sesame seeds and crunchy wonton strips. $20
Add chicken $6 - Prawns $6 - Crispy tofu $5

FLATBREADS

Mediterranean Flatbread (V) *

Basil pesto brushed flatbread topped with tomatoes, onions, peppers, mozzarella, feta and olives. $18

Barbecue Chicken and Bacon Flatbread *

Smoked chicken, Southern barbecue sauce, melted mozzarella, crisp bacon, red onion and pickled jalapeños on baked flatbread, finished with a cool ranch drizzle. $20

Classic Pepperoni Flatbread

Flatbread topped with zesty pepperoni, rich tomato sauce, melted mozzarella cheese.
Baked until bubbling and golden $18

Cheeseburger Flatbread

Baked flatbread, layered with seasoned ground beef, melted cheese, pickles and house-made burger sauce, for a fun twist on the classic cheeseburger $18

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BETWEEN THE BUNS

Comes with your choice of fries, house salad or soup.
Caesar salad, yam fries or onion rings - add $3
Poutine - add $5 | Gravy - add $3

1862 Smash Burger

Juicy burger with two smashed all-beef patties, double cheese and house-made burger sauce, lettuce, tomato, onions and pickles on a brioche bun $22 Add bacon $2

Patty Melt

Two juicy seasoned beef patties, topped with melted cheese and caramelized onions. Served on grilled marble rye bread, for a rich and savoury pub-style classic $20

Pulled Pork Sandwich - House Specialty

House-smoked pulled pork with pickled onions, coleslaw and our own recipe “Southern Barbecue” sauce, served on a brioche bun. $19

Chicken Schnitzel Sandwich *

Crisp, golden chicken schnitzel with Swiss cheese, shredded lettuce and creamy Dijon mayonnaise, served on a ciabatta bun. $18

Chicken Club Wrap *

A fresh take on the classic clubhouse: tender chicken breast, crisp bacon, lettuce, tomato, cheese and creamy aioli, tucked into a wrap. $18

Steak Sandwich

Juicy 6 oz AAA sirloin steak, grilled and served open-faced on toasted garlic bread, topped with savoury mushrooms and crisp, golden onion rings. $25

Classic Beef Dip

Thinly sliced tender roast beef, horseradish aioli and melted cheese, served on a grilled ciabatta bun, accompanied by rich flavourful au jus for dipping $21

Veggie Burger (V)

A hearty bean and veggie burger, topped with lettuce, tomato, onion and garlic aioli, served on a toasted bun $18 | Gluten-free bun +$2

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MAIN COURSE

Chicken Pot Pie *

Tender chicken breast and garden vegetables in a rich, creamy thyme sauce, topped with golden puff pastry. Served with a side salad or fries. $18

Fish & Chips

House battered cod loins, fried golden and crisp. Served with fries, house-made tartar sauce and freshly made coleslaw. 2-piece fish $24, 1-piece fish $19

8 oz AAA Sirloin Steak *

A tender 8 oz AAA sirloin steak finished with vibrant chimichurri, paired with savoury sautéed mushrooms, garlic fingerling potatoes and a colourful medley of winter vegetables. $36

Butternut Squash Ravioli (V) *

Butternut squash ravioli tossed in sage brown butter with toasted almonds, diced tomatoes, red onions and garlic, finished with Grana Padano cheese. Served with garlic toast. $22

Grilled Chicken Linguine with Alfredo Sauce

**Grilled chicken breast, served over linguine pasta tossed in a rich,
creamy Parmesan Alfredo sauce. Served with garlic toast. $22**

Prawn linguine with Rosé Sauce

Prawns simmered in a rosé sauce with sweet peppers and served over tender linguine pasta. Served with grated Grana Padano cheese and garlic toast. $24

Chicken Schnitzel - House Specialty

Two golden chicken schnitzels served with a rich hunter-style mushroom wine sauce, served with buttered egg noodles or a side of fries, and German-style braised red cabbage. $24
For a smaller appetite, one piece of schnitzel is available for $20

Mac and Cheese (V) *

A generous portion of macaroni smothered in a velvety, rich cheese sauce, baked with golden toasted breadcrumbs for a delicious crunch. Pure comfort in every creamy bite. $16

Vegetarian Quesadilla (V) *

A golden, grilled flour tortilla filled with melted cheese, sweet peppers, red onions and diced tomatoes. Served with salsa and sour cream. $15
Add chicken or ground beef for $6

Roasted Half Chicken - House Specialty *

Tender, juicy half chicken, roasted in-house and served with chicken gravy and savory fingerling potatoes and colourful roasted vegetables. A hearty, comforting classic. $26

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SWEET INDULGENCE

Sticky Toffee Pudding

Warm sticky toffee pudding, topped with caramel icing, for a perfectly sweet and indulgent finish $12

Chocolate Brownie Sundae

A rich fudgy chocolate brownie served warm and topped with a scoop of creamy vanilla ice cream. Finished with a generous drizzle of chocolate sauce. Deeply satisfying for any chocolate lover $12

Strawberry Shortcake

Light sponge cake layered with sweet strawberries and whipped cream. Finished with a fresh strawberry topping for a classic dessert favourite $12

Dessert Sampler Trio

A decadent trio, perfect for sharing (or not). Enjoy a rich chocolate brownie with vanilla ice cream and chocolate drizzle, a classic strawberry shortcake layered with fresh berries and whipped cream, and warm sticky toffee pudding finished with caramel sauce. A little taste of everything sweet, and irresistible $12

Carrot Cake (VG)

Moist and flavourful carrot cake, blended with warm spices and topped with smooth cream cheese icing. A perfectly comforting dessert $12

Cheesecake" Tower of Power"

Creamy cheesecake on a buttery graham crust, topped with your choice of house-made strawberry or blueberry compote, for a sweet classic finish $12

Kids Vanilla Ice Cream

Choice of strawberry, chocolate or caramel drizzle $3 Free with the kid's meal.

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