

1862

SOCIAL HOUSE

— ARMSTRONG, BC —

RELISHES AND SAVOURIES

Pico & Guac – \$14 (V)(GF)

Freshly smashed avocado seasoned with lime and sea salt, topped with house-made Pico de Gallo and served with warm house-fried tortilla chips.

Pairing: Homestead Spritz – light citrus bubbles complement the freshness of lime and avocado.

Korean BBQ Dry Ribs – \$17 (GF)

Crispy tender pork bites served with a sweet and savoury Korean BBQ glaze finished with sesame seeds and green onions.

Pairing: Fernie Slingshot IPA – Hop bitterness balances the sweetness of the glaze.

Chicken Wings – \$19 (GF)

From the Fraser Valley, our house breaded wings fried crisp and served with ranch.

- Choose Salt & Pepper
- Korean BBQ
- Buffalo
- Honey Lime

Pairings: Buffalo – 1516 Lager | Honey Lime – Strawberry Field Mule | Korean BBQ – Monte Creek Cabernet Merlot | Salt & Pepper – Gin & Tonic

Pub Nachos – \$20 single | \$24 double (VEG option) (GF option)

House tortilla chips layered with melted cheese, jalapeños, tomato, onion and peppers with beef or pulled pork

Pairing: Classic Caesar – A savoury cocktail that matches bold nacho flavours.

The Squeak Poutine – \$15 (VEG option)

Crisp fries topped with local Armstrong Village Dairy local cheese curds and roasted garlic gravy finished with green onions.

Pairing: Okanagan Springs Pale Ale – balanced malt complements the rich gravy.

Pulled Pork Carnita Tacos – \$18

Three flour tortillas filled with slow braised pork, honey lime slaw and fresh Pico.

Pairing: Margarita – bright lime and tequila enhance taco flavours.

Cauliflower Wings – \$18 (V)

Golden battered cauliflower florets, tossed crisp with smoky vegan chipotle mayo.

Pairing: Monte Creek “Hands Up” white – crisp acidity balances the smoky sauce.

Friendship Soup AKA Stone Soup – \$9 (GF option)

Slow simmered chicken tortilla soup topped with crispy tortilla strips.

Pairing: Frontier Lemonade – fresh citrus lifts the warm spices.

19th Hole Board – \$20

Chef's selection of cured meats and local cheeses with warm bread, fruit, bacon jam and Dijon.

Pairing: Hester Creek Merlot – Smooth red ideal with charcuterie.

FROM THE GARDEN

Overlander Prawn Berry Salad – \$22 (GF)

Mixed greens with berries, feta cheese and sautéed prawns finished with raspberry vinaigrette.

Pairing: Hester Creek Pinot Gris – Bright fruit and acidity complement prawns and berries.

Caesar Salad Half Order – \$9 – add chicken \$5

Crisp romaine tossed with Caesar dressing, bacon bits and parmesan

Grilled Chicken Caesar – \$21 (GF option)

Crisp romaine tossed with Caesar dressing, bacon bits and parmesan topped with grilled chicken.

Pairing: Munich Wheat Ale – smooth wheat beer complements creamy dressing.

Apple Cheddar Salad – \$19 (VEG)(GF)

Mixed greens with apple, cheddar, cranberries and candied walnuts.

Pairing: Monte Creek “Hands Up” White – Fresh fruit notes echo the apple.

House Salad – \$9 | \$14 (V)(GF) – add chicken \$3

Fresh mixed greens with cucumber, tomato and carrot.

Your choice of 1000 Island, Ranch, Honey Lime Vinaigrette or Raspberry Vinaigrette.

Pairing: Prosecco – light sparkling wine keeps the dish refreshing.

FLATBREADS

Vegetarian Flatbread – \$18 (VEG) (V option)

Pesto brushed flatbread topped with vegetables, mozzarella and arugula finished with balsamic glaze.

Pairing: Monte Creek Living Land Rosé – fresh berry notes complement vegetables.

Bacon Blue Cheese Apple Flatbread – \$20

Garlic butter flatbread layered with bacon, apple slices, bacon jam and blue cheese.

Pairing: Monte Creek Cabernet Merlot – bold red balances rich flavours.

BETWEEN THE BREADS

Your choice of fries, soup or house salad

Pulled Pork Sandwich – \$19

Slow braised pulled pork in BBQ sauce served on brioche bun with honey mustard slaw.

Pairing: Peach Gold Rush – Bourbon and peach complement BBQ sweetness.

Patty Melt – \$19

Classic all American sandwich. two ground beef patties, melted cheese, onion jam on rye bread.

Pairing: Old Fashioned – Classic whiskey cocktail with rich beef.

Homemade Veggie Burger – \$18 (VEG) (V option)

House pressed black bean veggie patty with garlic aioli, lettuce, tomato and onion.

Pairing: Monte Creek Living Land Rosé – fresh and balanced.

1862 Chicken Burger – \$20

Crispy chicken thigh with honey mustard slaw and pickles served on brioche bun.

Pairing: Strawberry Field Mule – bright strawberry and ginger refresh fried chicken.

63 Acres Smash Burger – \$21

From Enderby comes two smashed beef patties with cheddar, burger sauce, lettuce and tomato.

add bacon \$2

Pairing: Fernie Slingshot IPA – Hops cut through rich beef.

Striploin Ciabatta – \$23

New York striploin with garlic aioli, mushrooms, onions, arugula and provolone.

Pairing: Hester Creek Merlot – classic steakhouse pairing.

California Chicken Club – \$20

Grilled chicken breast with bacon, guacamole, lettuce and tomato on ciabatta.

Pairing: Hester Creek Pinot Gris – crisp and refreshing with avocado.

CHUCK TIME

Fish & Chips – \$22

House battered cod fried golden served with tartar sauce and fries.

Pairing: 7th Heaven Lager – Crisp lager complements fried fish.

New York Striploin – \$34 (GF)

8oz grilled striploin with seasonal vegetables and choice of side salad, soup or potato plank fries.

Pairing: Monte Creek Cabernet Merlot – Full bodied red enhances steak.

Sockeye Salmon Risotto – \$30 (GF)

Lemon butter salmon served over parmesan pea risotto with accompanied dinner vegetables.

Pairing: Hester Creek Pinot Gris – bright acidity balances creamy risotto.

Bacon Carbonara – \$24

Linguine tossed with bacon, peas and egg parmesan cream sauce and garlic toast.

Pairing: Hester Creek Merlot – smooth red balances richness.

SWEETS & PUDDINGS**Sticky Toffee Pudding – \$12**

Warm date sponge cake drenched in rich toffee sauce.

Pairing: Campfire Coffee – Coffee cocktail complements caramel notes.

Chocolate Brownie Sundae – \$12

A rich, fudgy chocolate brownie served warm and topped with a scoop of Dutchman Dairy creamy vanilla ice cream, finished with a generous drizzle of silky chocolate sauce. Decadent, comforting, and deeply satisfying for any chocolate lover.

Pairing: perfectly with a robust coffee or espresso

Strawberry Shortcake – \$12

Sweet, sun-ripened strawberries layered over a warm, buttery shortcake, finished with a light and tangy cream cheese whipped cream. Balanced with just the right touch of sweetness, this classic dessert is fresh, comforting, and irresistibly smooth.

Pairing: beautiful with a glass of Prosecco

Dessert Sampler Trio – \$12

A decadent trio of house-made favourites, 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 cream cheese whipped cream, and a warm, indulgent sticky toffee pudding finished with luscious toffee sauce. A little taste of everything sweet, comforting, and irresistible.

Pairing: 1862 Sangria – Fruit forward and refreshing.

Kids Vanilla Ice Cream – \$2.99

Choice of strawberry, chocolate or caramel drizzle