

DRINKS

DRAFT

Sleeve 14oz | Pint 20oz

Bellzy’s House Lager 5% • American Lager • Crisp, Refreshing, Unfussy	6 8
Bellzy’s House Ale 5% • NW Pale Ale • Amber, Hoppy, Unfussy	6 8
Bud Light 4.2% • American Lager • Clean, Light, Sessionable	7 9.50
Parallel 49 Craft 5% • Munich Helles Lager • Crisp, Clean, Refreshing	7 9.50
Okanagan Spring ‘1516’ 5% • Bavarian Lager • Crisp, Golden, Refreshing	7 9.50
Alexander Keith’s 5% • IPA • Light, Hoppy, Clean	7 9.50
Banded Peak ‘Mt Crushmore’ 4.4% • Pilsner • Dry, Clean, Refreshing	7 9.50
Alley Kat Aprikat 5% • Apricot Wheat • Fruity, Juicy, Balanced	7 9.50
Zero Issue ‘Innsmouth’ 4.8% • Mango Passionfruit Sour • Tropical, Tart, Clean	7 9.50
Lonetree 5.5% • Apple Cider • Light, Dry, Crisp	7.75 10.25
Red Truck ‘Round Trip’ 5.2% • Amber Ale • Caramel, Smooth, Balanced	7 9.50
Cabin ‘Retrospectrum’ 5.2% • Pale Ale • Tropical, Citrus, Caramel	7 9.50
Last Best 6.5% • IPA • Citrus, Piney, Balanced	7 9.50
Parallel 49 ‘Trash Panda’ 5.5% • IPA • Tropical, Juicy, Fruit	7 9.50
Guinness 4.2% • Nitro Stout • Distinctive, Dark, Roasty	Pint 10.50

ASK ABOUT OUR ROTATING TAPS
Always changing with local brews and seasonal crafts!

NOT DRAFT

BEER, ETC.

Pabst Blue Ribbon 5% • 355ml	6
Coors Light 4.2% • 355ml	6.75
Bud Light 4.2% • 355ml	6.75
Kokanee 5% • 355ml	6.75
Corona 4.5% • 330ml	7.50
Pilsner Urquell 4.4% • 500ml	9
Stella Artois 5% • 355ml	7.50
Steam Whistle Pilsner 5% • 355ml	7
Glutenberg Pale Ale [GF] 5.5% • 473ml	10
Lonetree Cider 5.5% • 473ml	9.50
Hey Y’All Hard Iced Tea 5% • 341ml	7
Bud Light Seltzer 5% • Mango / Strawberry, 355ml	7.50

COCKTAILS

CRUSHED

Aperol Crush 2oz Aperol, citrus, bubbles, and peach [almond]. Inspired by the Spritz	9.50
Blue Crush 1.5oz Captain Morgan White Rum, blue curaçao, pineapple, lemon and aloha	9.50
Sassy Sangria Crush 3.25oz Red and white wine, guava, ginger beer, cucumber, and Fireball	9.50

SIGNATURE

Pink Spritz 1.5oz Absolut Strawberry, rosé wine, watermelon, guava, peach (almond) and Brut	10
Apple Bottom Mule 1.5oz Smirnoff Green Apple, lime, ginger beer and the boots with the fur	11.25
El Caesar 2oz Vodka, clamato, signature seasoning, spice and snacks	11.75
Gin Refresher 2oz Gin, Campari, elderflower, lime and fresh mint	11.75
Italian Margarita 2oz Tradicional Plata Tequila, Aperol, grapefruit and lime	11.75
Barclay Sour 2oz Jack Daniel's, passionfruit, orgeat [almond], lemon, lime, and red wine	13
Old Fashioned 1.5oz Bulleit Bourbon, cane syrup and aromatic bitters	11.25
Start Me Up 2oz Baileys, Kahlua, vodka and coffee on ice	11.25

WINE

BUBBLES

Cava Freixenet Cava, SP	200ml Bottle	12.75
Prosecco Zonin, IT		41
California Bub Chandon, CAL		66
Pinkies Up Champagne Möet & Chandon, FR		124
Pink Bubbles Cuvée Jean Louis, FR		38

ROSÉ

Light Pink La Vieille Ferme, FR	10 40
Fancy Pink Saint Sidoine, FR	53

WHITE

Classic La Chablisienne Chablis, FR	64.50
Vibrant Cuvée Jean Paul Blanc, FR	9 36
Aromatic Riverlore Sauvignon Blanc, NZ	52
Fruity Seven Terraces Sauvignon Blanc, NZ	12.75 51.25
Refreshing Burrowing Owl Pinot Gris, BC	61.50
Smooth Whatchamacallit Chardonnay, CAL	11.25 38
Rich Cakebread Chardonnay, CAL	131.25

RED

Juicy Cuvée Jean Paul Rouge, FR	9 36
Elegant Mudhouse Pinot Noir, NZ	67.75
Classic Gabbiano Chianti Classico, IT	59.50
Savoury I'tajia Rosso, IT	10 40
Juicy Alamos Malbec, ARG	51.25
Bold El Petit Bonhomme Spanish Blend, SP	10.50 42
Full Throttle Beringer 'Knights Vly' Cab Sauv, CAL	94.25
Icon Stag's Leap 'Artemis' Cabernet Sauvignon, CAL	186.50

MYSTERY

Red or White 6oz	6
-------------------------	---

ZERO PROOF

Spritzing Image Watermelon, cucumber, peach [almond] and ginger beer	7.25
Bramble On Ribena Blackcurrant, grapefruit, lemon, soda	7.25
UnderGround KomBucha ‘Hip Hops’ Wild rose hips and tropical notes	6.50
Red Bull Regular/ Sugar-Free / Red	6.25
Budweiser Zero Crisp, clean and refreshing [non-alcoholic]	6
Partake Pale Ale Light citrus hops and a malty backbone [non-alcoholic]	6
S.Pellegrino / Acqua Panna	8

HAPPY HOUR

DRINKS: Monday to Friday 2 - 5PM
Saturday, Sunday and Holidays 11AM - 2PM

WINE	Mystery Wine 6oz Red / White	5.50
	Feature Wine 6oz Red, White, Rosé	8.50
	La Vieille Ferme Bottle Rosé	30
BEER	Bellzy's House Lager / Ale	
	14oz Sleeve	4
	20oz Sleeve	6
	Okanagan Spring '1516'	
	Alley Kat Aprikat	
	Parallel 49 'Trash Panda' IPA	
	14oz Sleeve	5
	20oz Sleeve	7.50

COCKTAILS AND HIGHBALLS	
Rail Highballs 1oz	4.50
Aperol Crush	6
Old Fashioned	9

FOOD: Monday to Friday* 2 - 5PM

Fully Loaded Crispy Potatoes	9
Cheese Perogies	9
Pinche Beef Tacos	9
Chinatown Shrimp Dumplings	12
LOCAL Fried Chicken (LFC)	12
Hot Wings	12
Nachos	15
The LOCAL Burger with Fries	15
Mexican Fish Tacos with Fries	15
Truffle Cheeseburger with Fries	18

*Excludes Holidays

LOCAL PUBLIC EATERY

FOOD

STARTERS

- Prawn Cóctel15.50

Prawns, avocado, cucumber and celery, sinaloa-inspired with lime, tajin and a kick of heat, served with tortilla chips
- Fully-Loaded Crispy Potatoes11.50

Parmesan horseradish aioli, bacon, jalapeños and shaved grana padano [V*,GF]
- Chinatown Shrimp Dumplings14.75

Six steamed dumplings with ginger and garlic chili sauce, spicy mayo, sliced green onion and cilantro
- LOCAL Fried Chicken [LFC]15.50

Southern-style crispy chicken with hot honey and pickles
- Nachos17

Fresh tortilla chips, spiced ground beef, melted cheese, pico de gallo, jalapeños, pickled onion and sour cream [GF]
Add Guac +6
- Pinche Beef Tacos11.25

Three slow-cooked beef tacos, shredded cabbage, feta and cilantro [GF]
- Cheese Perogies11.50

Potato and cheddar cheese, bacon and caramelized onions [V*]
- Hot Wings15.50

With blue cheese [GF]
Add Celery +1.25

MAINS

- #1 Ahi Tuna Poké Rice Bowl20.50

Roasted garlic and ginger soy, edamame, crispy Korean tofu, avocado and seasoned cucumbers on rice, with miso mayo
- BBQ Rice Bowl19

Korean BBQ-style pork in ginger, garlic and soy sauce, fried egg, pickled onion, citrusy cabbage, cilantro and spicy mayo
- Steak & Fries26

Grilled 7oz sirloin with dijon peppercorn sauce and fries [GF]
- Enchiladas15.25

Black beans, cheddar, house-made tomatillo and mole sauces, avocado crema, feta and cilantro [V]
Add:
Mole Braised Beef +6
Blackened Chicken +6
Blackened 7oz Sirloin +11
- Fried Chicken Ramen19.50

Southern fried chicken, miso sesame broth, charred corn and a soft-boiled egg

PRESS BURGERS

- HOLD THE FRIES!

Caesar / Greek Salad +1.50 | Yam Fries +2 | Onion Rings +2
- The LOCAL Burger17

Two grilled patties, melted american cheese, caramelized onions, tomato, shredded lettuce and secret house sauce [GF*]
- Truffle Cheeseburger20

Swiss cheese, truffle jam, shaved red onion and arugula
- Deluxe Burger19.50

Smoked bacon and aged cheddar cheese ...the classic way! [GF*]
- The Diablo18

Cheddar, jack cheese, hot sauce, pickled jalapeños and onions [GF*]

SANDWICHES / HANDHELDS

- HOLD THE FRIES!

Caesar / Greek Salad +1.50 | Yam Fries +2 | Onion Rings +2
- The Breakfast Sandwich16.50

Two fried eggs, double-the-bacon, american cheese, and secret house sauce [GF*]
Add a Burger Patty +3.25
- That Crispy Chicken Sandwich18.50

Crispy chicken with dill slaw, pickles and house BBQ mustard sauce
- House-Made Veggie Burger18.50

Brown rice, arugula, almonds, and melted swiss cheese [V,PF*]
- Blackened Chicken Sandwich18

Bacon aioli, avocado, cheddar cheese, tomato, shredded lettuce, and pickled red onions [GF*]
- Mexican Fish Tacos17

Two beer-battered fish tacos, garlic aioli, and pico de gallo [GF*]
Add a Taco +6.50

DESSERT

- Cinnamon Sugar Donuts6.50

Four warm donut balls rolled in cinnamon sugar served on hazelnut chocolate sauce

BRUNCH

10AM-3PM

Saturday, Sunday and Holidays

- FEELING EXTRA?

Free Run Egg +2

Grilled Avocado +3

Bacon +3

Hollandaise +2

Crispy Potatoes +3

- Fried Egg Enchiladas17.75

Fried egg, black beans, cheddar, tomatillo and mole sauces, avocado crema, feta and cilantro [V]
Add:
Mole Braised Beef +6
Blackened Chicken +6
Blackened 7oz Sirloin +11
- Braised Beef & Bacon Hash16.25

Fried egg, braised beef, caramelized onions, bacon and pickled peppers on crispy potatoes [GF]
- The Breakfast Sandwich16.50

Two fried eggs, double-the-bacon, american cheese, and secret house sauce, with fries
Add a Burger Patty +3.25
- Avocado Eggs Benedict16.50

Poached eggs, grilled avocado, pico de gallo and hollandaise with crispy potatoes [V]
- Classic Eggs Benedict16.50

Poached eggs, back bacon, and hollandaise with crispy potatoes

DRINK SPECIALS

- Beermosa4.75

Bellzy's House Lager with your choice of orange, grapefruit, pineapple or guava
- Beer‘N Clam4.75

Bellzy's House Lager and clamato, classic or michelada style
- El Caesar8.50

2oz Vodka, clamato, signature seasoning, spice and snacks
- Mimosa8

4oz Choose your juice: orange, grapefruit, pineapple or guava

SIGNATURE DRINKS

- Aperol Crush9.50

2oz Aperol, citrus, bubbles, and peach [almond]. Inspired by the Spritz
- Start Me Up11.25

2oz Baileys, Kahlua, vodka, coffee on ice
- Apple Bottom Mule11.25

1.5oz Smirnoff Green Apple, lime, ginger beer and the boots with the fur
- Gin Refresher11.75

2oz Gin, Campari, elderflower, lime and fresh mint
- Italian Margarita11.75

2oz Tradicional Plata Tequila, Aperol, grapefruit and lime
- Bottle of Bubbles41

Zonin Prosecco, IT

ZERO PROOF

- Spritzing Image7.25

Watermelon, cucumber, peach [almond], and ginger beer
- Bramble On7.25

Ribena blackcurrant, grapefruit, lemon, and soda
- Budweiser Zero6

Crisp, clean and refreshing [non-alcoholic]
- Partake Pale Ale6

Light citrus hops and a malty backbone [non-alcoholic]
- UnderGround KomBucha ‘Hip Hops’6.50

Wild rose hips and tropical notes

 @localpubliceatery

 localpubliceatery.com