

## SNACKS



deep fried cheese curds with jalapeño\* 8



soup of the day\* 4



smoked pickled egg\* 3



duck and turkey pot pie, with arugula apple salad 12



pepperoni stick\* 4



house chips\* 4



roasted Brussels sprouts, caesar dressing, Alpindon cheese\* 8

**Snacks with one of these\*\* are half price during happy hour 3-6pm everyday!**

## CANADIAN COMFORT FOOD

Humboldt calamari, tzatziki, chili aioli, sweet pickled cucumber, chorizo 'bits' 14

chicken wings, choice of: salt and pepper, or sticky chili 12  
*want to add a dip for \$2? choose from below: blue cheese, ranch, spicy mayo, fermented cayenne*

cauliflower & Golden Ears cheddar dip, brioche, endive, tater skins 14

Canadian shore lunch; fried market Ocean Wise fish, Timber x Main Street Brewing Pilsner batter, fries, tartar sauce 19

buttermilk fried sweet & spicy chili chicken sandwich, coleslaw, cucumber pickle, soft bun 16  
*- comes with fries OR salad*

bison burger, smoked jalapeño burger sauce, aged cheddar, lettuce - *comes with fries OR salad* 19  
*add Gelderman Farms bacon \$2*  
*add Poplar Grove Tiger Blue Cheese \$5*  
*double up the meat \$8*

**CLASSIC CANADIAN SUPPER**  
beer + cheese curds + burger + poutine! 30  
*See back for more info...*

baked potato, butcher's choice sausage, sauerkraut, cheddar cheese, sour cream 14

mac and cheese, sriracha ketchup, crispy panko 16

poutine, smoked pork gravy, cheese curds 12

kale and endive salad with roasted squash, apples, candied pumpkin seeds, whisky soaked raisins, Neufchatel cheese, maple vinaigrette 15  
*add smoked salmon \$5*  
*add house chorizo \$4*

## SUGAR

maple pecan tart, brandy caramel sauce, maple walnut ice cream 8

warm chocolate brownie sundae with vanilla ice cream and sprinkles 8

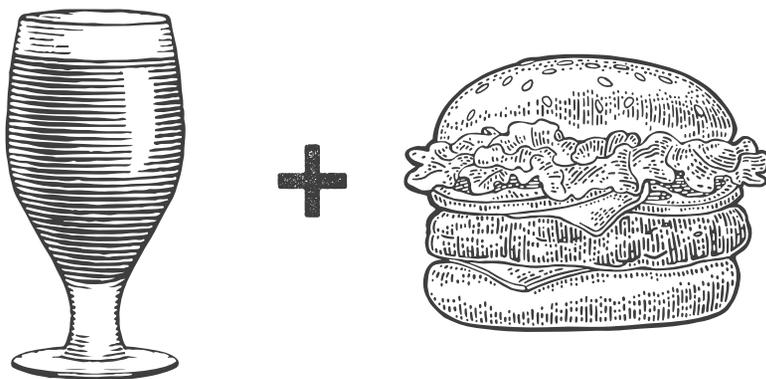


# some information about **OUR FOOD**

#notyourveragesportsbar  
#canadiantraditions  
#canadiancomfortfood



## CLASSIC CANADIAN SUPPER - \$30



Start off with a cold sleeve of a local craft beer from any of our selections on tap and gooey deep fried cheese curds.

Then finish with a juicy Canadian bison burger on a soft bun with side of poutine, Canada's favourite dish.

## OUR BISON BURGER

**Patty:** 100% Canadian bison chuck, sirloin and brisket with no other seasoning or filler

**Sauce:** pickled house smoked jalapeño, horseradish, hot sauce, mayo, house ketchup

**Cheese:** thick cut aged orange cheddar

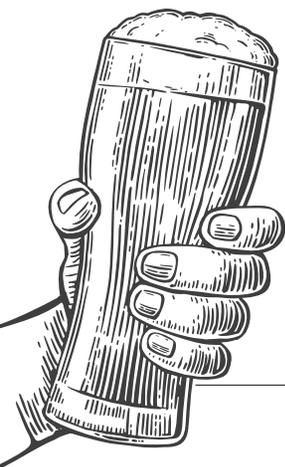
**Bun:** sesame brioche buns, baked fresh everyday.  
(This is why there's only a limited supply everyday.)

**Lettuce:** iceberg

### ADD ONS:

**Blue cheese:** Poplar Grove Tiger blue, 1 oz  
([poplargrovecheese.ca/tiger-blue](http://poplargrovecheese.ca/tiger-blue))

**Bacon:** Gelderman Farms thick cut bacon



## BEER PROGRAM

Timber, because of its craft beer program, has strongly established itself as the place to come for quality and unique craft beer in the West End. With half of our taps rotating regularly you can be guaranteed to try something new every time you come to Timber. At Timber you can find 'off the beaten path', one off, collab, and experimental beer. Even though we pride ourselves on finding unique beers, we love the classics. Being able to anchor the beer program with gold medal winners like: Off The Rail Brewing's Classic Pale Ale and Dageraad Brewing's Blonde Ale, means you can find your faves.

Share your comments and photos of your dinner via Twitter, Facebook and Instagram @timbervancouver #timberhacks

