

BREAKFAST

Served Saturdays, Sundays + Holidays from 9am to 1pm
Monday to Friday from 9am to 11:30am

The Biggie Breakfast 18
Two eggs any style, two sausages, two slices of bacon, + two slices of
sourdough toast

Breakfast Wrap 16
Two scrambled eggs with mixed cheese, bacon, tomato + lettuce
wrapped in a tortilla

Pork Belly Breakfast Sandwich 16
Pork belly, fried egg, caramelized onions, braised cabbage
+ mayo on toasted sourdough

Eggs Benny 16
Two poached eggs, Canadian back bacon + hollandaise on
filoncini bread

Blackstone Benny 16
Two poached eggs, bacon, tomato, spinach + hollandaise on
filoncini bread

Smoked Salmon Benny 16.25
Two poached eggs, smoked salmon, dill cream cheese + hollandaise
on filoncini bread

Crab Cake Benny 17.5
Two poached eggs on house made crab cakes, with hollandaise

The Beaver Hash 17
Two poached eggs, chorizo sausage, mixed cheese, tomatoes + onions
with hollandaise over house made hash browns + sourdough toast

Crab Florentine Omelette 17
Three egg omelette with Dungeness crab, spinach, mushrooms
+ goat cheese with sourdough toast

Beaver Omelette 16
Three egg omelette with bacon, mixed cheese, avocado + green
onions, served with sourdough toast

Wake + Steak 19
4oz AAA Sirloin steak, two eggs any style, house made hash browns +
sourdough toast

Short Rib Skillet 18
Two poached eggs, pulled short rib, onions, red peppers, mushrooms,
mixed cheese with hollandaise over house made hash browns +
sourdough toast

Veggie Frittata 16
Three eggs with peppers, onions, mushrooms, spinach + feta, baked in
a skillet + served with sourdough toast

Belgian Waffles 16
Three oven baked waffles, with strawberries, syrup + whipped cream

All breakfasts come with hash browns except Waffles

COCKTAILS

Classic or Raspberry Mojito 8.25
Lamb’s Rum, fresh mint + lime

Beaver Breeze 8.50
Raspberry infused Polar Ice Vodka, Lemonade + beer!

Strawberry Fields 8.25
Polar Ice Vodka, fresh lime, strawberries + soda water

The Classic or Jalapeno Caesar 8.25
Made with Polar Ice vodka

Beezer 8.75
Our classic Caesar mixed with Red Truck Lager

Mimosa 7.50
Sparkling wine with orange juice + fresh strawberries

Radler 7.25
Grapefruit juice + beer = deliciousness

Dark + Stormy 8
Lamb’s spiced rum with ginger beer

Old Fashioned 12.50
Wild Turkey bourbon, brown sugar + bitters (2oz)

The Sunset Cocktail 8
Polar Ice vodka infused with raspberries + mixed with 7up

Negroni 12.50
Beefeater gin, Campari + sweet Vermouth (2oz)

Aperol Spritz 10
Aperol orange liqueur, bubbly + soda water

The Smashed Mule 8
Crushed ice, Polar Ice vodka, ginger beer + fresh lime

Raz Arnold Palmer 8
Raspberry infused Polar Ice vodka with iced tea + lemonade

Margaritas 9.25
Lime, Strawberry or Mango. Made with Olmeca tequila + Triple sec
Make it a BULLDOG– Add a Coronita 4.25

BEER

Draft Beer 7.25
Red Truck Ale, Red Truck Lager, Red Truck Paloma Wheat,
Red Truck Hazy IPA, Sleeman Honey Brown Lager, Steamworks Pilsner,
Blanche De Chambly, Sapporo

Domestic Bottle Beer			
Budweiser	7.25	Miller Genuine Draft	7.5
Bud Light	7.25	Alexander Keiths IPA	7.5
Canadian	7.25	Lucky Lager (355ml can)	6.25
Coors Light	7.25		

Import Bottle Beer			
Corona	8	Guinness (440ml can)	9
Stella Artois	8		

Craft Bottle Beer			
Hoyne Pale Ale, Pilsner or Dark Matter			7.5
33 Acres of Sunshine Blanche			7.5
Steamworks Northwest IPA (473ml can)			7.5

WINE

White	5oz	8oz	Btl.
Sawmill Creek Chardonnay, (BC)	7.75	10.50	
See Ya Later Ranch Chardonnay, (BC)	11.50	16.50	46.00
Jackson-Triggs Pinot Grigio, (BC)	10	13.50	39.00
See Ya Later Ranch Pinot Gris, (BC)	11.50	16.50	46.00
Sumac Ridge Sauvignon Blanc, (BC)	10	13.50	39.00
Jackson-Triggs Reserve Rose, (BC)	10	13.50	39.00
Cedar Creek Pinot Gris, (BC)			48.00
Dirty Laundry Hush Rose, (BC)			49.00
Blasted Church Hatsfield Fuse, (BC)			52.00
Stoneleigh Sauvignon Blanc, (NZ)			50.00
Kim Crawford Sauvignon Blanc, (NZ)			50.00

Red	5oz	8oz	Btl.
Sawmill Creek Merlot, (BC)	7.75	10.50	
Sumac Ridge Cabernet Merlot, (BC)	11.50	16.50	46.00
Inniskillin Cabernet Sauv, (BC)	11.50	16.50	46.00
See Ya Later Ranch Pinot Noir, (BC)	12	17	48.00
Meiomi Pinot Noir, (Cal)			62.00
Mission Hill Merlot, (BC)			56.00
Cannonball Cabernet Sauvignon, (Cal)			56.00

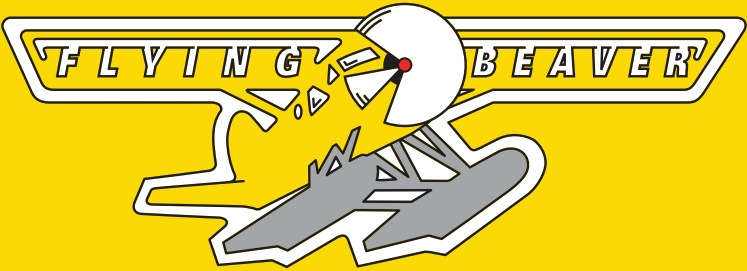
Bubbly

Freixenet Cordon Negro Brut, (Spain)(200ml Btl)	13.50
Villa Teresa Organic Rose, (Italy)	46.00
Steller’s Jay Brut, (BC)	50.00
Veuve Clicquot Brut, (France)	150.00

CIDERS

Strongbow Apple Cider (440ml can) 8.25
No Boats Pear Cider (473ml can) 9
Remix Vodka Sodas (355ml can) 7.25
Lemon Lime or Mango Passion Fruit

- 5% GST will be added to all items. In addition, 7% PST will be added to all soda beverages + 10% PST will be added to all alcoholic beverages
- An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more



DAILY FEATURES
House rules apply for each daily special

MONDAY
Appy Mondays – buy 1 appetizer, get the 2nd for 50% off(5pm ‘til 9:30pm)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

TUESDAY
Taco Tuesday – Choose from 6 different street tacos.
\$5 each or 4 for \$17 (3pm ‘til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

WEDNESDAY
Wing Wednesday – 89 cents each (5pm ‘til close)
Happy Hour (3pm-5pm) Cheap Wine, Tacos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

THURSDAY
6 oz AAA Sirloin Steak Dinner with 6 sautéed prawns,
scalloped potatoes + Szechuan green beans only \$20.95 (5pm ‘til 9:30)
Happy Hour (3pm-5pm) Cheap Wine,T acos + Featured Draft
2 for 1 APPETIZERS (9:30pm ‘til close)

FRIDAY/SATURDAY
2 for 1 APPETIZERS (9:30pm ‘til close)

SUNDAY
\$12.99 Pizzas (5pm ‘til close)
2 for 1 APPETIZERS (9:30pm ‘til close)

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Richmond, B.C., Canada V7B 1W4
604-273-0278
www.mjg.ca
@theflyingbeaverbar
wifi - HA guest pw - haguest99

APPETIZERS

Short Rib Poutine 15.75
Fries, cheese curds, pulled braised short rib, house made gravy + shoestring onions

Fish Tacos (3) 18.5
Grilled cod tacos topped with coleslaw, mango salsa + chipotle aioli.

Yam Fries Vg 9.5
With chipotle aioli

Garlic Fries Vg 9.5
Fresh minced garlic, parsley + parmesan dip

Seared Tuna GA 18.75
Seared + sliced sesame crusted tuna with avocado + soy sauce

Wok Style Calamari GA 17.75
Topped with pureed jalapenos, garlic + ginger. Served with a sweet ginger aioli

Fully Loaded Potato Skins GA V 17.5
Cheddar, Mozzarella, green onions + sour cream with your choice of bacon OR pulled pork

Our WORLD FAMOUS Chicken Wings 10 wings 17
Hot, honey garlic, teriyaki, BBQ, Thai Chili, salt + pepper or lemon pepper. Served with your choice of blue cheese or ranch dip

Big ol’ plate of Nachos GA V 21
Jalapenos, black olives, tomatoes, green onions, sour cream, house-made salsa +guacamole
Add extra cheese, seasoned beef, OR pulled pork Each 4
Add grilled chicken 6

Steak Bites GA 17.5
With a pineapple soy marinade, cracked-pepper, sea salt + chipotle aioli

Chicken Fingers 16.75
Tender chicken strips with honey mustard sauce + fries

STONE OVEN PIZZAS

Beaver Margherita Pizza V 17
Mozzarella cheese, fresh basil, Roma tomatoes + tomato sauce

The Redneck Pizza 18.75
Spiced beef, pepperoni, ham, bacon, Mozzarella cheese + tomato sauce

Pesto Shrimp Pizza 18
Shrimp, spinach, sundried tomatoes, Feta + Mozzarella cheese with pesto sauce

The Hawaiian 18
Ham, bacon, grilled pineapple, Mozzarella cheese + tomato sauce

Calabrese Pizza 18.5
Prosciutto, artichokes, sundried tomatoes, arugula, Mozzarella cheese + tomato sauce

SOUPS + SALADS

Chef’s Soup 7.5

Clam Chowder 8.5
New England style with clams, potatoes, sweet corn + our own blend of spices

House Salad GA Vg full 13 / half 10
Mesclun greens, feta cheese, cherry tomatoes, edamame beans, craisins, pumpkin seeds + croutons in a house-made honey-dijon vinaigrette dressing

Caesar Salad GA V full 13 / half 10
Add grilled chicken \$6 / Add sautéed prawns \$6 / Add salmon \$9

Cobb Salad GA 21
Chopped romaine lettuce, grilled chicken, bacon, cherry tomatoes, edamame beans, candied walnuts, Danish blue cheese, hard-boiled egg, craisins + house made ranch dressing

West Coast Salmon Salad GA 22
Grilled wild BC salmon fillet, with fresh arugula, spinach, goat cheese, edamame beans, cherry tomatoes, roasted pears + pine nuts, in a honey-dijon vinaigrette

Sesame Crusted Tuna Salad GA 24
Seared tuna, avocado, articoke, edamame beans, wonton crisps, with sesame seeds + pickled ginger on mesclun greens in a cilantro-ginger vinaigrette

PLATES

Fish + Chips 2 piece 22.75 / 1 piece 17.5
Crispy beer battered cod with tartar sauce, fries + coleslaw

Butter Chicken 20
Tender strips of chicken, white onions, savoury butter chicken sauce, + almonds served with jasmine rice + naan bread

Pad Thai GA 21
Rice noodles, eggs, Szechuan vegetables, almonds + Thai sauce with your choice of chicken or prawns or tofu

Seafood Grill 25.5
Two seafood skewers with salmon, cod, + prawns in a ginger-soy glaze. Served with jasmine rice + Szechuan green beans

Blackened Chicken 26
Spice rubbed chicken breast drizzled in BBQ sauce. Served with scalloped potatoes + Szechuan green beans

Baked Macaroni + Cheese V 22
House-made 4 cheese sauce, with your choice of pulled pork OR spicy chorizo sausage. Served with Caesar salad + garlic toast

Cajun Prawn Linguini 22
Cream sauce, sundried tomatoes, artichokes, spinach, + garlic toast

The Happy Sunshine Bowl Vg 20
Seasoned grilled chicken or seared tofu, braised red cabbage + Szechuan vegetables, frolicking in spicy yogurt + teriyaki hoisin sauce. Served over coconut rice with a side of naan bread.

Tuna Poke Rice Bowl GA 21
Jasmine rice, tuna poke, cucumber, avocado, radish, edamame beans, spicy yogurt, pickled ginger

Surf + Turf GA 32
Grilled 8oz AAA sirloin steak, 8 sauteed garlic prawns, scalloped potatoes + Szechuan green beans

BURGERS & SANDWICHES

All burgers and sandwiches come with your choice of fries, house OR Caesar salad. Substitute beef patty for chicken or veggie at no charge.

Cheese Burger 18.25
All beef, 6oz chopped steak burger with cheddar cheese + the usual fixings

Bad Boy Burger 22
The full load... cheese, bacon, mushrooms + caramelized onions

Black + Blue Burger 20
Spice rubbed burger patty topped with crumbled blue cheese + onion rings

Grilled Chicken Sandwich GA 20.5
Bacon, cheddar cheese, arugula, tomato, grilled onions + dijon mayo on a ciabatta bun

Blackened Chicken Burger 20
Spice rubbed chicken, goat cheese, avocado, pesto mayo + the usual fixings

Veggie Burger Vg 18.5
Mushroom veggie patty, goat cheese, guacamole + pesto mayonnaise

Wild BC Salmon Burger GA 21
Our famous salmon burger in a hoisin ginger glaze + topped with seaweed salad

Pulled Pork Sandwich 18.5
Delicious slow roasted pork, with BBQ sauce, + coleslaw on a brioche bun

Beef Dip 20
Fresh ciabatta baguette with shaved sirloin, Monterey jack cheese, crispy onion rings, horseradish aioli + house made au jus

Steak Sandwich 23
6oz AAA sirloin with horseradish aioli, mushrooms + crispy onion rings

Seafood & Avocado Salad Sandwich GA 18.5
Shrimp, salmon, cod, tuna, bacon + avocado, on a croissant

Buffalo Chicken Wrap 18.25
Crispy seasoned strips of chicken, hot sauce, ranch dressing, lettuce, tomatoes + mixed cheese, wrapped in a tortilla

Add cheese OR bacon \$2
Add mushrooms OR grilled onions \$1.50/each
½ fries & ½ salad add \$2/sub yam fries OR garlic fries \$3/sub poutine \$4
sub side mac & cheese \$3/sub onion rings \$3
sub a gluten free ciabatta bun \$2

DESSERTS

Apple Pie 9.25
Just like mama makes it, warmed up with caramel sauce + vanilla ice cream

New York Cheesecake 9.25
Served with raspberry coulis, whipped cream + chocolate sauce

Sticky Toffee Pudding Cake 9.25
Oven baked, topped with vanilla ice cream, caramel coulis + whip cream

Happy Hour Street Taco Menu
Available **only** from 3pm-5pm Monday – Thursday, & on Taco Tuesdays from 3pm ‘til close. **\$5 each or 4 for \$17**

Braised Short Rib – red cabbage, salsa verde, pickled radish, queso fresco + lime crema

Blackened Cod – chipotle aioli, seaweed slaw, mango salsa

Chipotle Chicken – shredded lettuce, chimichurri sauce, pineapple salsa, queso fresco, lime crema

Tuna Poke – seaweed salad, pickled radish, pickled cucumber, sweet ginger aioli

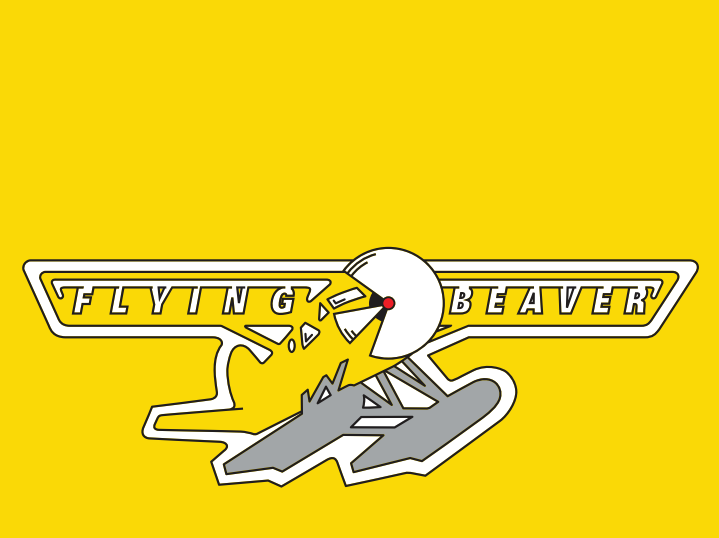
Pork Belly – braised red cabbage, chimichurri sauce, pickled cucumber, queso fresco, lime crema

Steak – arugula, shoestring onions, blue cheese dressing, pickled radish, salsa verde

All tacos are served on a 5” flour tortilla + garnished with fresh cilantro
Substitute tofu on any of the tacos at no charge

KIDS MENU (for ages 12 and under)
All meals are \$11.99 each and include a small pop, juice or milk as well as a scoop of vanilla ice cream with chocolate sauce for dessert.

1 Piece Cod + Chips with tartar sauce
Chicken Fingers + Fries
Cheese Pizza
Grilled Cheese + Fries
Macaroni + Cheese



5% GST will be added to all food items

An 18% (post tax) gratuity will be added to all reservations + walk-in groups of 6 or more

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES YOU MAY HAVE
GA denotes gluten-aware, **V** denotes vegetarian + **Vg** denotes vegan options. Modifications not specified on the menu may be necessary in order to comply. Please inform your server if you require your meal gluten-aware, vegetarian, or vegan.