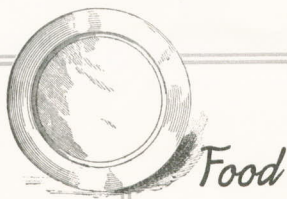




CANADA	
RYE	
CANADIAN CLUB 10 <sup>YR</sup> RES.	\$6
CANADIAN CLUB 12 <sup>YR</sup>	\$6
CANADIAN CLUB 100 PROOF	\$6
CENTURY RESERVE 15 <sup>YR</sup>	\$7
MCLOUGHLIN & STEELE	\$7
CROWN ROYAL BLACK	\$8
CROWN ROYAL LIMITED ED.	\$6
CROWN ROYAL SPEC. RES.	\$9
CROWN ROYAL CASK NO. 16	\$14
CROWN ROYAL EXTRA RARE	\$25
FORTY CREEK DBL BARREL	\$10
FORTY CREEK JOHN'S PRIVATE CASK	\$11
FORTY CREEK CONFEDERATION OAK	\$11
WISER'S LEGACY	\$8
WISER'S SPECIAL BLEND	\$6
WISER'S SMALL BATCH	\$6
WISER'S VERY OLD 18 <sup>YR</sup>	\$8
WISER'S RED LETTER	\$21
CENTENNIAL	\$6
ROYAL CANADIAN	\$10
CARIBOU CROSSING	\$12
PENDLETON	\$8
PENDLETON 12 <sup>YR</sup>	\$18
SINGLE MALT	
GLEN BRETON "BATTLE OF THE GLEN"	\$21
GLEN BRETON RARE	\$14



# THE IRISH HEATHER GASTROPUB



## STARTERS

FRESH BAKED BREAD FROM OUR BAKERY (V) <i>with herb butter</i>	\$3
MARINATED OLIVES (V) <i>seasonally sourced</i>	\$5
SALOON NUTS (V) <i>sugar &amp; spice almonds, pistachios, hazelnuts &amp; cashews</i>	\$5
CHEESEPLATE (V) <i>from the vaults of our brother restaurant Salt</i>	\$16
CHARCUTERIE PLATE <i>locally sourced cured meats with traditional condiments</i>	\$15
POTTED SALMON <i>our riff on the English potted shrimp poached &amp; smoked wild salmon preserved under a layer of salted butter Served with sliced baguette</i>	\$9
HOUSE SMOKED MACKEREL FILLET <i>pickled radish, celery, tarragon aioli</i>	\$9
MUSSELS <i>braised in beer served with heather fries</i>	\$14
PORK RILLETTE <i>classic French beer food served with sliced baguette</i>	\$8
DAILY SOUP <i>seasonally inspired, vegetarian option available</i>	\$6
ARUGULA SALAD (V) <i>croutons, black olives, lemon vinaigrette</i>	\$8
HEATHER FRIES (V) <i>hand cut, skin on, twice fried, served with curry sauce</i>	\$6

## SANDWICHES (SERVED UNTIL 5PM)

*served with your choice of fries, daily soup or salad*

FRASER VALLEY TURKEY BREAST <i>cranberry gastrique, crispy bacon, arugula, provolone</i>	\$12
ALBACORE TUNA MELT <i>olive oil poached tuna, black olive, citrus and cheddar</i>	\$12
HOUSE MADE MEATLOAF <i>HP sauce, banana peppers, red onion, and cheddar</i>	\$12
VEGETARIAN WRAP (V) <i>wrap of vegetable &amp; almond pate with grilled zucchini and shaved onions</i>	\$12

## ENTREES

STEAK & GUINNESS POT PIE <i>our classic, on the menu for 10 years served with choice of fries, mashed potato or salad</i>	\$15
VEGAN POT PIE <i>vegan dough from our bakery with mixed vegetable filling served with choice of fries, mashed potato or salad</i>	\$14
SLOW COOKED BEEF CHEEKS <i>potato and leek pancake, horseradish cream</i>	\$19
FISH AND CHIPS <i>line caught ling cod served with house tartar, pea puree and hand cut fries</i>	\$15
BEER BURGER <i>served with hand cut fries ground chuck &amp; brisket patty flavored in Blue Buck Ale topped w Irish cheddar</i>	\$15
OVEN ROASTED CHICKEN <i>garnished with balsamic confit mushrooms served over nugget potato salad with green onion dressing</i>	\$18
BANGERS & MASH <i>JN&amp;Z Deli pork bangers, mashed russet potatoes, and onion gravy</i>	\$15
FEATURE PASTA (V) <i>delicious pasta created daily, always vegetarian, ask your server for details</i>	\$14
STEELHEAD TROUT <i>pan seared and served with spiced potatoes and spinach cucumber yoghurt</i>	\$17

## DESSERT

FEATURE DESSERT FROM OUR BAKERY – ASK YOUR SERVER



## LONG TABLE SERIES

### WELCOME TO THE LONG TABLE SERIES!

The Long Table Series is an intimate gathering of friends, old and new, along our 40 foot communal table. Like coming home to “Sunday Dinner,” but without the clean up.

Hearty home-cooked meals, good people, and great value.  
\$18 *(plus tax and gratuity)* Includes artisan beer/beverage. Come alone or with friends.

And if you don't finish up, someone else will.

Sunday to Wednesday

For reservations, please email: [sean@irishheather.com](mailto:sean@irishheather.com)

For a complete list of upcoming menus, please visit [www.ltsmenublogspot.com](http://www.ltsmenublogspot.com)

Cheers,  
*Sean Heather*

# THE IRISH HEATHER GASTROPUB



## DRAUGHT

STOUT	GUINNESS	\$6.47 PINT
CREAM	KILKENNY	\$6.47 PINT
ALE	A WEE ANGRY SCOTCH ALE	\$6.47 PINT
BITTER	BLOOD ALLEY BITTER	\$6.47 PINT
PALE ALE	BLUE BUCK	\$6.47 PINT
STRONG ALE	INNIS & GUNN	\$8.47 PINT
ALE	DRIFTWOOD	\$6.47 PINT
IPA	HOWE SOUND IPA	\$6.47 PINT
CIDER	ORCHARD HILL APPLE CIDER	\$6.47 PINT
LAGER	KRONENBOURG	\$6.47 PINT
DUBBEL	GRIMBERGEN	\$7.47 PINT
CASK ALE	R & B RED DEVIL (CASK ALE)	\$6.92 PINT

## MIXED BEER DRINKS

### BLACK VELVET

This is actually a “poor man’s” Black Velvet. The genuine article is made with champagne and not cider as with this rendition. It is comprised of equal parts Guinness and cider with the Guinness floating on top.

\$6.92

### BLACK & BLUE

Equal parts Guinness and Blue Buck Ale with the Guinness layered on top. It is a take on a popular, classic beer ‘cocktail’ but we put the ‘local’ touch on ours.

\$6.92

### HALF ‘N’ HALF

The stark contrast of dark Guinness and blonde lager makes this a real eyecatcher.

\$6.92

### SNAKEBITE

This is a lethal mix of 3/4 lager and 1/4 cider. It was allegedly temporarily banned in the United Kingdom.

\$6.92

### SHANDY

A very refreshing mix of 2/3 lager and 1/3 lemonade. This is the perfect way to quench your thirst, ensuring that you can enjoy your first pint having to gulp it back.

\$6.92

### LAGER & LIME

A cold pint of lager with an ounce of “Roses” lime cordial.

\$6.92

### GUINNESS & BLACK

Our perfect pint of Guinness with an ounce of “Ribena” blackcurrent cordial.

\$6.92

## BOTTLES

PILSNER	STEAM WHISTLE 341 ML	\$6.25
PILSNER	CZECHVAR 500 ML	\$7.75
LAGER	PHILLIPS PHOENIX GOLD LAGER 341 ML	\$7
LAGER	MILL ST. ORGANIC LAGER 341 ML	\$6.25
DARK LAGER	VIB HERMANN'S DARK LAGER 341 ML	\$5.50
HEFEWEIZEN	SCHNEIDER WEISS 500ML	\$10
WHEAT/FRUIT	ST. AMBROISE APRICOT 355 ML	\$6.50
DUNKEL	WEIHENSTEPHAN HEFEWEISSBIER 500 ML	\$9.50
ALE	MILL ST. TANKHOUSE 341 ML	\$6.25
ALE	YUKON RED 341 ML	\$6
SUMMER ALE	VIB 'BEACHCOMBER' 355 ML	\$6.50
PALE ALE	DESCHUTES MIRROR POND 355 ML	\$7.50
IPA	PYRAMID THUNDERHEAD 355 ML	\$7.50
FRUIT	WHISTLER GRAPEFRUIT 330ML	\$6
BITTER	PROPELLER BITTER 341 ML	\$6.25
GLUTEN FREE	BARD'S 355 ML	\$8
GLUTEN FREE	NEW GRIST 355 ML	\$7
NON ALCOHOLIC	WARSTEINER PREMIUM FRESH 330 ML	\$5

## WINE

PINOT NOIR	INNISKILLIN, B.C. 2010	\$7 GL   \$35 BTL
CABERNET	SIGNORELLO 'TRIM', USA 2009	\$10 GL   \$49 BTL
MALBEC	LAS PERDICES, ARGENTINA 2009	\$9 GL   \$45 BTL
MERLOT	ONE TREE, NEW ZEALAND 2008	\$9 GL   \$45 BTL
GEWURZTRAMINER	KETTLE VALLEY, BC 2010	\$10 GL   \$49 BTL
CHARDONNAY	NK'MIP, BC 2010	\$9 GL   \$45 BTL
SAUVIGNON BLANC	JACKSON TRIGGS, BC 2010	\$8 GL   \$41 BTL
PINOT GRIS	CEDAR CREEK, BC 2011	\$9 GL   \$44 BTL
ROSE	STAGS HOLLOW, BC 2011	\$9 GL   \$44 BTL
TAWNY PORT	TAYLOR FLADGATE 10 <sup>YR</sup>	\$8 GL   N/A
SPARKLING WINE	FREIXENET BRUT (200ML BTL)	NA   \$12 BTL

EXECUTIVE CHEF – PAUL HALDANE

THE IRISH HEATHER GASTROPUB – 212 CARRALL STREET, VANCOUVER BC CANADA V6B 2J1  
[WWW.IRISHHEATHER.COM](http://WWW.IRISHHEATHER.COM)