

Gigglin' Grizzly Pub

Welcome to McBride's Gigglin' Grizzly Neighbourhood Pub.

When acquiring the Pub in 2012, we wanted to continue the casual neighbourhood pub concept that Jocelyn Monroe had in 1992 when she built The Old Powerhouse Pub.

Please take a moment to enjoy the historical photographs on our walls, the piston on our deck, and read the captions to learn a little of McBride's rich history.

We source quality food including our hand formed sirloin beef burger patties and brioche buns. We use BC roasted coffee beans ground for each pot. We carefully source our meats and seafood for quality and use only Sterling Silver fresh steaks. Soups and desserts are prepared in house.

We are committed to following sustainable environmental practices wherever possible. Please let your server know if you want us to hold the onions, tomatoes, croutons (or anything else) when ordering. Condiments and sauces are provided only when requested. We want to do our part with your help to reduce food waste.

This is a family business offering family service in a comfortable, relaxed setting, but we are primarily a Pub. Please be considerate of our patrons and staff with your language and behaviour. Children must be seated, and always supervised by a responsible adult. Please keep those too young to play responsibly from the pool table.

We want to create great tasting food for your dining pleasure, and it takes time to prepare. Please savour your meal, the atmosphere, the views, and the history of our community.

Menu items can be modified to accommodate some dietary needs. Gluten sensitive choices include cavendish fries, garden or Greek salad, Caesar salad without croutons, shrimp, plain or grilled chicken breast and our Sterling steak without garlic baguette. Our facilities may not be able to accommodate those with sensitive celiac diets. Please ask your server about modifications to other menu choices.

Sorry we do not take reservations.

STARTERS, SMALLS & SHARABLES

Cavendish Fries 8

Perfectly seasoned golden-brown fries
Add gravy +2

Garden Rolls 12

Six crispy spring rolls
Sweet & sour or sweet chili sauce on request

Wings 22

One pound of crispy wings – Naked, Buffalo,
Salt & Pepper, Honey Garlic, Forty Creek BBQ,
Sweet Chili, or Hot

Moza Sticks 12

Six crispy pieces with marinara

Sausage Rolls 9

Two warm house baked savory rolls

Chicken Filets 13

Four crispy breaded chicken filet strips with
one dipping sauce

Dill Pickle Spears 12

Six crispy spears with ranch

Nachos 19

Oven baked corn chips layered with nacho
cheese, diced peppers, onion, tomato,
black olives

Served with salsa and sour cream

Add banana peppers +2

Add nacho beef, pulled pork or diced chicken
+8

Calamari 19

Lightly seasoned crispy tubes & tentacles
Served with garlic aioli

Poutine 12

Cavendish fries, moza cheese, gravy

Add ground beef or chicken breast +8

Add bacon bits or caramelized onion +2

Reduce waste by requesting sauces & dips

APPY PLATTER 50

Crispy Wings, Garden Rolls, Country Sausage Rolls, Crispy Moza Sticks with two dipping sauces

Soup 8

ask your server for today's flavor, always made in house

House Salad Side 8 Full 12

house greens, cucumber, and tomato. Ranch, Mango, or Balsamic dressing

Caesar Salad Side 10 Full 16

house greens, asiago cheese, bacon bits, house made croutons

Greek Salad Side 10 Full 16

tomato, cucumber, onion, green pepper, black olives, and feta on house greens with balsamic

Full size salads come with garlic baguette. Add grilled chicken breast, crispy chicken or garlic shrimp +8

Garlic Baguette 3 Garlic Cheese Baguette 6

HAND HELDS

Served on a brioche bun with fries or house salad

make it poutine +4

substitute Caesar Salad +4

add mushrooms, bacon, cheese, caramelized onion, gravy +2 each

reduce food waste by requesting dressings, sauces, and dips

BLT 18

Crispy bacon, lettuce, and tomato with our garlic aioli

Club 20

Sliced chicken breast, lettuce, bacon, and tomato with our garlic aioli

Pulled Pork 22

Tender slow-cooked seasoned pork tossed with Forty Creek BBQ sauce, topped with house made slaw and crispy onions

Bacon Cheddar 25

6 oz grilled beef sirloin burger, melted cheddar, bacon, lettuce, tomato, onion, garlic aioli

Old Fashioned 21

6 oz grilled beef sirloin burger with lettuce, tomato, onion, garlic aioli

Grilled Chicken 24

Grilled chicken breast with lettuce, tomato, onion, garlic aioli

Crispy Chicken 24

Buttermilk breaded crispy fried chicken breast with lettuce, tomato, onion, garlic aioli

Cod 23

Pub House Battered Pacific Cod with lettuce, tomato, onion, tartar sauce

Train Wreck 32

Our Bacon Cheddar burger piled with mozza sticks, crispy chicken, marinara sauce, mozza cheese

Wraps 24

Crispy Chicken or Grilled chicken – Ranch, Buffalo, or Caesar

FORK'N THINGS



Sterling Silver Premium 8 oz Striploin Steak 34
with fries or house salad and garlic baguette
Add sautéed mushrooms or onions **+2 each**
Add garlic shrimp, crispy chicken or grilled chicken **+8 each**

Pub House Fish & Fries

Alaska Cod pieces on Cavendish fries with tartar sauce and house made coleslaw
one piece 16 * two piece 21 * extra fish +5

Chicken Filets

Breaded crispy chicken filet strips on Cavendish fries with one dipping sauce
one piece 11 * two piece 14 * three piece 17 * extra filet +3
substitute Caesar or Poutine +4

Pasta 23

Penne pasta with choice of alfredo, marinara, or creamy tomato sauce and garlic baguette
Add sautéed mushrooms &/or onions **+2 each**
Add garlic shrimp, crispy chicken or grilled chicken breast **+8 each**

To reduce food waste, please request dressings, sauces, and dips

PIZZA

hand stretched 15" crust with mozzarella cheese
assembled to order in house and oven baked 15 minutes

Ham and pineapple on marinara sauce 26
Pepperoni, mushroom, onion, green pepper on marinara sauce 26
Nacho beef, feta cheese, onion, fresh tomato on marinara sauce 26
Mostly Meat pepperoni, ham, bacon bits on marinara sauce 30
Just cheese on marinara sauce 23
Vegetarian mushroom, tomato, black olives, onion, green pepper on marinara sauce 26
White Garlic Chicken & mushroom (on white garlic sauce) 26
Forty Creek Chicken & onion (on Forty Creek BBQ sauce) 26

DRINKS

Coffee/Tea 4

Fountain Drinks 4

Pepsi, Root Beer, 7-up, Ginger Ale, Cranberry Juice, Iced Tea

DIPPING SAUCES 2

Forty Creek BBQ, Honey Garlic, Honey Mustard, Sweet & Sour, Sweet Chili, Buffalo, Hot, Ranch, Garlic Aioli, Marinara
Salsa, Sour Cream

At the Gigglin' Grizzly we love and welcome children and patrons under 19 but only when accompanied and supervised by a responsible adult.



THUNDER VALLEY TOMAHAWK

Custom cut bone-in steak sizes range from two to three pounds – that's 32 to 48 ounces of Sterling Silver premium beef rib steak suitable for sharing. Cooked to order, topped with our signature compound butter, served with salad, choice of potato, seasonal veggies, sautéed mushrooms, caramelized onions, and garlic baguette.

Priced to size – ask your server what is available.

requires advance notice and \$100 deposit

LOCAL CRAFT BEER ON TAP

Proudly serving local craft beers and ales from Three Ranges Brewing Company of Valemount BC

12 oz 6 16 oz 8 22 oz 10 48 oz Pitcher 21

Try our flight board serving a 4 oz sampler of each of the four craft beer and ale on tap

Flight Board 13

Domestic Bottled Beer 341 ml 7

Imported Bottled Beer 330 ml 8

Coolers & Ciders 355 ml 8

Non-Alcohol Beer 355 ml 5

1 oz Highballs 7

6oz Copper Moon Wine 8

½ litre 21

Pinot Grigio, Malbec, Shiraz

PUB-HOUSE COFFEE 10

Fresh brewed coffee, 1 oz of your favorite liqueur, sugared rim, whipped topping

OR

Affogato with hot coffee, a scoop of vanilla ice cream, 1oz of your favorite liqueur

PUB-HOUSE SUNDAE 10

A scoop of vanilla ice cream, 1 oz of your favorite liqueur, whipped topping

may we suggest Disaronno, Baileys, Butter Ripple, Kahula, Frangelico, Crème De Menthe

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