

THE BULLDOG GRAND CAFE MENU



GRAND CAFE PUB GRUB

The Bulldog Nachos 24
Corn tortilla chips, shredded cheese, bell pepper, green onion, avocado cream, tomatoes, sliced black olives, jalapenos, sour cream & fire roasted tomato salsa

Add ons

Spicy beef 170g 8
Roasted pulled chicken 170g 8

Dry Ribs 16
Lightly marinated pork, thyme, salt & lemon

Bitterballen 15
A favourite from Holland! Thickened beef ragout breaded and fried, house made Dutch mustard

Lumpia 2 pieces 10
Indonesian spring rolls: rice noodles, shaved green cabbage, grated carrot, spring onion, roasted chicken, Indo sweet chili reduction

Indonesian Satay 4 pieces 18
Marinated beef & chicken skewers, Indonesian peanut sauce, warm naan bread

Chicken Fingers & Fries 16
4 lightly battered chicken tenders, crispy fries & plum sauce

Chicken Wings - 1/2 Kg 18
Sauces include: Salt & pepper, hot, The Bulldog BBQ, Indo sweet chilli

FRIETS

Fries & Mayo sm 8 | lg 10

Garlic-Asiago Truffle Fries 15

Canadian Poutine 16

Patatje Oorlog "Dutch Poutine" 16

Add ons to Poutine

Spicy beef 8

SALADS

Grand Cafe House Salad 16
Artisan baby greens, cherry tomatoes, cucumber, shaved carrot, roasted almonds
Your choice of: White balsamic vinaigrette, peppercorn ranch or citrus vanilla vinaigrette

The Bulldog Caesar Salad 19
Classic Caesar salad, romaine hearts, shaved asiago, bacon crisps, caper blossoms, creamy garlic vinaigrette, grilled bread

Chicken Taco Salad 20
Roasted chicken, cherry tomato, peppers, jalapeno, red onion, black olives, avocado, shredded cheddar & mozzarella, Cajun vinaigrette

Blackened Tuna Salad 21
Yellowfin tuna steak blackened rare, artisan greens, shaved red onion, fresh cilantro, avocado, chilli lime vinaigrette

Butcher Block Beef Salad 22
Grilled striploin (170g) artisan greens, candied pecan, cherry tomato, raisins, goat cheese, roasted shallot vinaigrette

Add ons

Marinated tofu 6
Chicken breast 8
Sautéed prawns 8
Yellow fin tuna 10
8oz NY striploin 15

SOUPS

Daily Soup cup 6 | bowl 9
Fresh ingredients, seasonally inspired, locally sourced

 Gluten free option available

THE BULLDOG GRAND CAFE MENU



SANDWICHES

Served with soup, salad or fries

Upgrade your side to: Caesar salad - poutine - truffle fries 3

The Bulldog Burger 21

Signature beef patty, sautéed mushrooms, smoked gouda, Indo peanut sauce, lettuce, tomato, pickle, onion, sesame seed bun

The Amsterdam Burger 19

Signature beef patty, lettuce, tomato, pickle, onion, sesame seed bun

Mile High Chicken Club 19

Grilled chicken breast, side bacon, avocado puree, sliced cheddar, lettuce, tomato, chipolte aioli, toasted ciabatta

Wild Mushroom & Quinoa Wrap 16

House-made organic quinoa & mushroom patty, artisan greens, goat cheese, roasted cherry tomatoes, white balsamic reduction

The Bulldog Steak Sandwich 24

8oz NY striploin, sautéed mushrooms, beef gravy, crispy shallots, grilled focaccia

Add ons

Cheddar
Smoked gouda
Side bacon
Sautéed mushrooms
Sautéed onions

Substitute beef for chicken breast on any burger 3

MAIN COURSE

Available after 5pm

Grilled NY Striploin 35

225g cut New York striploin, young potatoes, local vegetables, herb compound butter

Fired Fettuccine 27

Chili cream reduction, grilled focaccia, fresh tomatoes & scallions. Your choice of: prawns, chicken or vegetable

Oven Roasted Chicken Supreme 32

190g free-range chicken breast, crispy shallot basmati rice, local vegetables, pan jus

INDONESIAN EXPERIENCE

Available all day

Nasi Goreng 26

Fried rice, beef satay, sunny side egg, satay sauce, prawn crackers & pickled vegetables

Indonesian Rendang 24

House made coconut curry, fresh lemongrass, lime leaves & toasted spices, kaffir lime basmati
Your choice of: Beef - chicken - prawns - vegetables

Add ons

Vegetables 6
Beef - chicken - prawns 10

Babi Kefjap 28

Indonesian brazed pork ribs, coconut & turmeric basmati, local vegetables

Bali Beef Salad 21

Sweet soy & ginger marinated beef, shredded green cabbage, artisan greens, cucumbers, tomatoes, red bell pepper, shaved onion, fresh mint & cilantro, nouc cham dressing

Soto Ayam 20

A traditional Indonesian chicken soup with rice noodles, cabbage, tomatoes, poached potatoes & soft cooked egg, chili soy sauce

Lumpia & Salad 24

Two Indonesian spring rolls, smaller portion of our Bali Beef Salad, sweet chilli reduction

Dessert

Warm Apple Crumble & Ice Cream 14

Fresh apples, cinnamon butter, demerara & oat crumble

Tiramisu A La Roma 12

Mascarpone cream, espresso, amaretto, lady fingers, coco powder, shaved chocolate

Vanilla Ice Cream 8

Two scoops, choice of chocolate or caramel sauce

 Gluten free option available

BAR MENU



PRIVATE STOCK COCKTAILS (2oz)

Long Holland Iced Tea	12
Stoli Vodka, Limoncello, lemonade, lemongrass infused tea	
Negroni (3oz)	13
Hendrik's Gin, Campari, Martini Rosso sweet vermouth, fresh orange peel	
Swift Kick in the Coconuts	12
Stoli Vanilla, Giffard Limon Giallo, Creme de Cacao, pineapple, cream	
Purple Haze Evolution	15
Okanagan Spirits Evolve Gin, fresh blackberries, mint, lime & Fentimans tonic	
Perfect Kiss	12
Havana 7 yr old Rum, Giffard Creme du Peche, 7-Up, strawberry puree	
Mojito	13
Havana 7 yr old Rum, muddled mint and lime, sugarcane, soda	
Queen B	12
Jack Daniels Honey, Ginger of the Indies, ginger ale, grapefruit & hops bitters	
Moscow Mule	12
Stoli Vodka, lime juice, fresh lime, ginger beer	
Screaming Viking	13
Bombay Sapphire Gin, fresh cucumber, soda, fresh mint, cracked pepper	
The Bulldog Euro-Mojito	13
Stoli Vodka, St Germain Elderflower Liqueur, muddled lime, fresh mint, soda and fresh strawberry puree	
Blueberry Mojito Lemonade	13
Stoli Blueberry Vodka, Okanagan Spirits Blueberry Liqueur, Limoncello, fresh lemon, mint and soda	
Star of Bombay	15
Bombay Sapphire Gin, Wild English Elderflower Soda, grapefruit hops bitters & fresh orange slice	
The Van Gogh	15
Hendrick's Gin, Fentiman's Wild English Elderflower soda, star anise, a splash of 'Taboo Absinthe' & fresh orange	
Sexy-Time With Consent	15
Okanagan Spirits Bourbon, Ginger of the Indies, Limoncello, fresh mint, muddled fresh lemon, Fentiman's Rose Lemonade	

Drunken Master-Bather	13
Okanagan Spirits Rye, splash of Absinthe, sugarcane syrup, muddled fresh orange & Malagasy Chocolate Bitters, topped w/a drunken cherry	
Pink Tulips Pleaser	15
Stoli Vodka, Okanagan Spirits Cranberry Liqueur, lemonade, fresh muddled lemon, Fentiman's Wild English Elderflower soda	
The Perfect G&T	15
Bombay Sapphire Gin, Fentiman's Tonic, fresh cucumber, mint and lime	
The No. 90	15
Bombay Sapphire Gin, Fentiman's Wild English Elderflower soda, fresh strawberry, fresh mint, a hint of apple	
The Royale	15
Bombay Sapphire Gin, Fentiman's Wild English Elderflower soda, dash of St. Germain Liqueur, fresh muddled berries, fresh mint & lime	
Haarlem Jazz	13
Okanagan Spirits Bourbon, Sweet Vermouth, fresh muddled orange, shaken & topped w/Kensington Bitters & a drunken cherry	



PRIVATE STOCK MARTINIS (2 oz)

Lycheeplein	12
Absolut Citron, Giffard Lichi-li Liqueur, Ruby Red Grapefruit	
The Bulldog Lemon Drop	12
Absolut Citron, Limoncello, fresh Lemon, lemonade w/sugared rim	
Permata Ayung	12
Bombay Sapphire Gin, Giffards Creme du Peche, St Germain Elderflower Liqueur, lemongrass infused iced tea, topped with lemonade & fresh mint	
Espresso Martini	15
Van Gogh Espresso Vodka, White Godiva chocolate liqueur, Creme de Cacao, Cream, espresso shot	
The Bulldog 420	15
Bombay Sapphire Gin, Taboo Absinthe, Sake, Muddled fresh cucumber & mint	
The Bulldog Chai-Tini	13
Stoli Vanilla Vodka, Butter Apple Schnapps, Ginger of the Indies, cream, chai mix, cinnamon & star anise	
Ginger Lemongrass Martini	13
Okanagan Spirits Evolve Gin, Ginger of the Indies, Limoncello, lemonade, fresh lemon, lemongrass & mint	

WINE LIST



SPARKLING & OTHER

Henkell Piccolo 200ml (Ger)	13
Henkell Troken 750ml (Ger)	32
Essensia Muscat, 2005 375ml (CAL)	48
Orofino Moscato 750ml (BC)	56
Blue Mountain Brut 750ml (BC)	58
Veuve Clicquot Brut 750ml (France)	130
Dom Perignon, 1998 750ml (France)	280

WHITE WINES

* - Glass 6oz

Wine O'Clock Chardonnay (BC) Citrus and floral notes	Glass* 10 Half 24 Bottle N/A
Quails' Gate Chardonnay (BC) Fragrances and notes of lemon, yellow flower, pear and lime zest	Glass 13 Half 32 Bottle 52
50th Parallel Pinot Gris (BC) Round and ripe with peach, nectarine and citrus notes	Glass 13 Half 32 Bottle 52
Larch Hills "Mad Angie" (BC) French Varietal, delicate flavour and fruity aroma	Glass 13 Half 32 Bottle 52
Mission Hill Reserve Sauv. Blanc (BC) Intense aromas of passion fruit, nettle, grapefruit, lemon and lime	Glass 13 Half 32 Bottle 52
Black Hills Viognier (BC) Nicely aromatic with apricot and lemon custard undertones	Bottle 56
Burrowing Owl Chardonnay (BC) Aromas of tangerine and toasty oak with citrus and buttery notes	Bottle 62
Burrowing Owl Sauvignon Blanc (BC) A combination of peach, pear and cantaloupe with vanilla, oak and hazelnut undertones	Bottle 62
Chateau de Sancerre 2005 (FR) Typical nose of a sauvignon with fruit and citrus notes	Bottle 64
Domaine Weinbach Gewertz Cuvee Theo 2004 (FR) A beautiful gewurztraminer, floral and aromatic	Bottle 80

RED WINES

Wine O'Clock Shiraz (BC) Red berries with a well balanced round finish	Glass 10 Half 24 Bottle N/A
Mt. Boucherie Cabernet Merlot (BC) Aromas of black raspberry, cedar, clove, and mocha flavors	Glass 13 Half 32 Bottle 52
Stag's Hollow Simply Noir (BC) Pie cherries and red berry fruit with a dash of black pepper	Glass 13 Half 32 Bottle 52
Dirty Laundry Vineyards Cab. Sauv. (BC) Flavours of blackberry, cherry, herbal and green olive notes	Glass 13 Half 32 Bottle 52
Cassini Cellars Pinot Noir (BC) Aromas of cherry, anise vanilla, blackcurrant with a red berry and toffee finish	Glass 13 Half 32 Bottle 52
J. Lohr Cabernet Sauvignon (CAL) Fruit aromas of cherry and plum, bouquet of hazelnut and dark chocolate	Bottle 54
Quinta Ferreira Cabernet Sauvignon (BC) Dark berry, chocolate, exotic spices and plum, black pepper and smooth tannins	Bottle 62
Quinta Ferreira Malbec (BC) Smooth dark cherry and blackberry notes	Bottle 62
Burrowing Owl Cabernet Franc (BC) Dark in colour with aromas of currents, blackberries and chocolate	Bottle 70
Black Hills Syrah (BC) Aromas of blueberry and blackberry, sweet spice and smoky undertones	Bottle 82
Black Hills Nota Bene (BC) Full bodied with plum, dark cherry, violet and cassis	Bottle 140
Chateau Pape Clement 2003 (FR) Intense aromas of berry, smoke and oak	Bottle 180

All beverage alcohol products are subject to 10% PST and 5% GST

BULLDOG BREWS



BOTTLED BEER

IMPORTED BEER

Heineken (330ml)	7
New Grist (gluten free) (355ml)	7
Corona (330ml)	7
Grolsh (450ml)	8.95
Erdinger (500ml) non-alcoholic	8

DOMESTIC BEER

Kokanee (341 ml)	6.25
Molson Canadian (341ml)	6.25
Budweiser (341ml)	6.25
Labbats Blue (341ml)	6.25
Miller Genuine Draft (341ml)	6.25
Coors Light (341ml)	6.25
Alexander Keith's (341ml)	6.25
Pilsner (341ml)	6.25

CRAFT BEER

Parallel 49 Jerkface 9000 Wheat Ale (355ml)	6.75
Parallel 49 Ruby Tears Red Ale (355ml)	6.75
Parallel 49 Filthy Dirty IPA (355ml)	6.75
Okanagan Springs Porter (355ml)	6.75
Sleemans Honey Brown (355ml)	6.75
Phillips Blue Buck Ale (355ml)	6.75
Red Truck Northwest IPA (355ml)	6.75
Red Truck Amber Ale (355ml)	6.75
Belgian Moon Mango Wheat Ale (473ml)	8.75
Vancouver Island Beachcomber Hefeweizen (473ml)	8.75
Seasonal Craft (ask your server)	355ml 6.75 473ml 8.75

BEER ON TAP

IMPORTED BEER

20oz 9.25 | 12oz 6.25 | Fluitje 4.25

Heineken
Stella Artois
Guinness
Strongbow
Somersby Premium Apple Cider

DOMESTIC BEER

20oz 8 | 16oz 6.50 | 12oz 4.75 | Fluitje 3.75

Fernie IPA
Okanagan Springs 1516 Bavarian Lager
Pabst Blue Ribbon 20oz 7.00 16oz 5.50 12oz 4.50 Fluitje 3.50
Seasonal Craft (ask your server)

COOLERS & CIDERS

Smirnoff Ice (330ml)	7
Mike's Hard Lemonade (355ml)	7
Okanagan Apple (355ml)	7
Okanagan Peach (355ml)	7
Okanagan Pear (355ml)	7
Somersby Blackberry (473ml)	8.50

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BAR MENU



BLEND & HANDCRAFTED

Seasonal Fruit Smoothie 8
Banana, Yogurt, OJ & Seasonal Fruit

Milkshakes 8
Chocolate, Strawberry, Caramel or Vanilla

Lemongrass Infused Iced Tea 5
Green tea, lemongrass, ginger, fresh muddled lemon & mint, sugarcane syrup

SOFT DRINKS 3.25

Iced Tea, Coca-Cola, Diet Coke, 7-up, Ginger Beer, Ginger Ale, Tonic Water, Soda, Root Beer

FENTIMANS SODA 5

Ginger Beer, Eldeflower Soda, Tonic, Rose Lemonade

JUICES 4

Apple, Pineapple, Grapefruit, Orange, Cranberry, Tomato, Clamato, Lemonade, Lime

MOCKTAILS 4.50

Caesar, Margarita, Pina Colada, Shirley Temple, Lemon-Lime Bitters

SPECIALTY TEA & COFFEE

Artisan Leaf Tea 3.50

Brewed Coffee 3.50

Espresso Single 3.50 | Double 4.25

Americano 4.00

Cappuccino 4.75

Latte 5.25

Flat White 5.25

Chai Latte 5.25

Hot Apple Cider 4.95

Hot Chocolate 4.95

Mocha 5.25

Caramel Macchiato 5.25

Flavor Shot: Peppermint, Vanilla 0.50

BOTTLED WATER

San Pellegrino Sparkling Mineral Water 250ml 3.95 | 750ml 10.50

*The livingroom
of Silver Star*

The Bulldog™ Hotel and Grand Cafe

Established in 1975 - Amsterdam, Netherlands

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