

# 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 6oz 8  
Roasted pulled chicken 6oz 8

### Babi Ketjap 16

Braised pork ribs, Indonesian aromatics and spices, Ketjap manis, sesame seeds, scallions

### 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, Indonesian 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

### 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 24

Grilled striploin (8oz) 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

### Dutch Pea Soup cup 6 | bowl 9

Smoked ham hocks, fresh vegetables, split peas

 Gluten free option available

# THE BULLDOG GRAND CAFE MENU



## SANDWICHES

Served with soup, salad or fries

Upgrade your side to: poutine or 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

### Veggie Wrap 16

Flour tortilla loaded with fresh veggies, toasted almonds, Okanagan goat cheese, roasted shallot vinaigrette

### 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 each 2

Substitute beef for chicken breast on any burger 3

## 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

## 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

### 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

## MAIN COURSE

Available after 5pm

### Grilled NY Striploin 35

8oz 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

### Maple Bourbon Salmon 32

Fresh Atlantic salmon fillet, Canadian maple & bourbon glaze, roasted garlic quinoa, seasonal local vegetables

### Babek Goreng 36

Seared duck breast, Indonesian spice rub, lemongrass & ginger risotto, seasonal local vegetables

# BAR MENU



## PRIVATE STOCK COCKTAILS (2oz)

### Long Holland Iced Tea 12

Vernon Craft Vodka, Limoncello, lemonade, lemongrass tea

### Negroni (3oz) 13

Hendrik's Gin, Campari, Cinzano, 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 & lime, sugarcane, soda

### Queen B 12

Jack Daniels Honey, Ginger of the Indies, ginger ale, grapefruit & hops bitters

### Moscow Mule 12

Vernon Craft Vodka, lime juice, fresh lime, ginger beer

### The Bulldog Euro-Mojito 13

Vernon Craft Vodka, St Germain Elderflower Liqueur, muddled lime, fresh mint, soda & fresh strawberry puree

### Blueberry Mojito Lemonade 13

Stoli Blueberry Vodka, Okanagan Spirits Blueberry Liqueur, Limoncello, fresh lemon, mint & soda

### Star of Bombay 15

Bombay Sapphire Gin, Wild English Elderflower Soda, grapefruit hops bitters & fresh orange slice

### Maker Drunken Sour 15

Maker's Mark Bourbon, fresh lemon juice, simple syrup, egg white, orange bitters, drunken cherry

### 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 & 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 & floral notes	Glass* 10   Half 24   Bottle N/A
Quails' Gate Chardonnay (BC) Fragrances & notes of lemon, yellow flower, pear & lime zest	Glass 13   Half 32   Bottle 52
50th Parallel Pinot Gris (BC) Round & ripe with peach, nectarine & citrus notes	Glass 13   Half 32   Bottle 52
Larch Hills "Mad Angie" (BC) French Varietal, delicate flavour & fruity aroma	Glass 13   Half 32   Bottle 52
Mission Hill Reserve Sauv. Blanc (BC) Intense aromas of passion fruit, nettle, grapefruit, lemon & lime	Glass 13   Half 32   Bottle 52
Quails' Gate Rose Gamay & Pinot Noir grapes, hints of watermelon, raspberry & guava	Glass 13   Half 32   Bottle 52
Black Hills Viognier (BC) Nicely aromatic with apricot & lemon custard undertones	Bottle 56
Burrowing Owl Chardonnay (BC) Aromas of tangerine & toasty oak with citrus & buttery notes	Bottle 62
Burrowing Owl Sauvignon Blanc (BC) A combination of peach, pear & cantaloupe with vanilla, oak & hazelnut undertones	Bottle 62
Chateau de Sancerre 2005 (FR) Typical nose of a sauvignon with fruit & citrus notes	Bottle 64
Domaine Weinbach Gewertz Cuvee Theo 2004 (FR) A beautiful gewurztraminer, floral & 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 Merlot (BC) Aromas of black raspberry, cedar, clove, & mocha flavors	Glass 13   Half 32   Bottle 52
Stag's Hollow Simply Noir (BC) Pie cherries & 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 & green olive notes	Glass 13   Half 32   Bottle 52
Cassini Cellars Pinot Noir (BC) Aromas of cherry, anise vanilla, blackcurrant with a red berry & toffee finish	Glass 13   Half 32   Bottle 52
Rust Wine Co. Cabernet Franc (BC) Medium body, black raspberry & spice with hint of oak	Glass 13   Half 32   Bottle 52
J. Lohr Cabernet Sauvignon (CAL) Fruit aromas of cherry & plum, bouquet of hazelnut & dark chocolate	Bottle 54
Quinta Ferreira Cabernet Sauvignon (BC) Dark berry, chocolate, exotic spices & plum, black pepper & smooth tannins	Bottle 62
Quinta Ferreira Malbec (BC) Smooth dark cherry & blackberry notes	Bottle 62
Burrowing Owl Cabernet Franc (BC) Dark in colour with aromas of currants, blackberries & chocolate	Bottle 70
Black Hills Syrah (BC) Aromas of blueberry & blackberry, sweet spice & smoky undertones	Bottle 82
Black Hills Nota Bene (BC) Full bodied with plum, dark cherry, violet & cassis	Bottle 140
Chateau Pape Clement 2003 (FR) Intense aromas of berry, smoke & 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

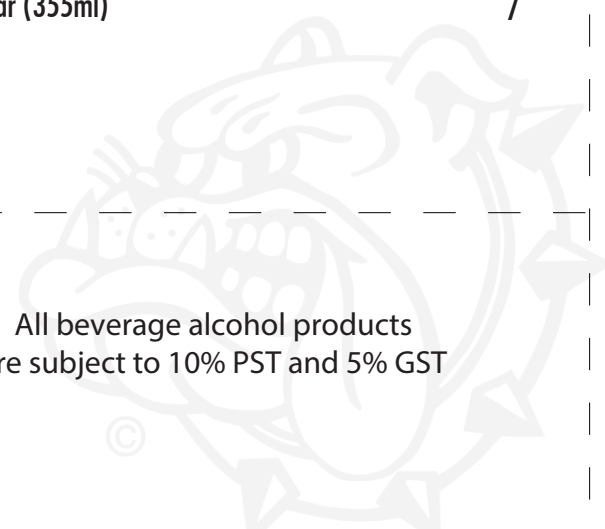
20oz 8 | 16oz 6.50 | 12oz 4.75 | Fluitje 3.75

Fernie IPA
Fernie "Java the Hut" Coffee Milk Stout
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

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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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