

THE BULLDOG GRAND CAFE MENU



GRAND CAFE PUB GRUB

The Bulldog Nachos	26
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
Grilled chicken 6oz	8
Sesame Crusted Tuna Tacos	18
Lightly marinated yellow-fin tuna, lime, toasted sesame, wasabi & ginger mayo, cabbage slaw	
Dry Ribs	16
Lightly marinated bone-in pork ribs, thyme, salt, lemon	
Bitterballen	15
A favourite from Holland! Thickened beef ragout breaded & 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 - ½ Kg	18
Sauces include: Salt & pepper, hot, The Bulldog BBQ, Indo sweet chill	

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	17
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	18
Classic Caesar salad, romaine hearts, shaved asiago, bacon crisps, caper blossoms, creamy garlic vinaigrette, grilled bread	
Chicken Taco Salad	22
Roasted chicken, cherry tomato, peppers, jalapeno, red onion, black olives, avocado, shredded cheddar & mozzarella, cajun vinaigrette	
Blackened Tuna Salad	22
Yellowfin tuna steak blackened rare, artisan greens, shaved red onion, avocado, chilli lime vinaigrette	
Butcher Block Beef Salad	26
Grilled striploin (8oz) artisan greens, candied pecan, cherry tomato, raisins, goat cheese, roasted shallot vinaigrette	
Add ons	
Marinated tofu	8
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: poutine or truffle fries, caesar 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

each 2

- Cheddar, smoked gouda, side bacon, sautéed mushrooms
- Substitute beef for chicken breast on any burger 4

Dessert

- Warm Apple Crumble & Ice Cream** 14
Fresh apples, cinnamon butter, demerara & oat crumble
- Brownie Sundae** 12
Local vanilla ice cream & decadent brownie
Choice of Caramel, Chocolate or Strawberry 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, 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
- Maple Bourbon Salmon** 32
Fresh Atlantic salmon fillet, Canadian maple & bourbon glaze, roasted garlic quinoa, seasonal local vegetables
- Fired Fettuccine** 27
Chili cream reduction, grilled focaccia, fresh tomatoes & scallions. Your choice of: Prawns - chicken - vegetables
- Ginger Beef Pasta** 26
Lightly marinated beef, julienne red pepper, soy cream reduction, asiago cheese, fresh tomato & spring onion, grilled focaccia bread

BAR MENU



PRIVATE STOCK COCKTAILS (2oz)

Long Holland Iced Tea	13
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	16
Okanagan Spirits Evolve Gin, fresh blackberries, mint, lime & Fentimans tonic	
Perfect Kiss	13
Havana 7 yr old Rum, Giffard Creme du Peche, 7-Up, strawberry puree	
Mojito	14
Havana 7 yr old Rum, muddled mint and lime, sugarcane, soda	
Queen B	13
Jack Daniels Honey, Ginger of the Indies, ginger ale, grapefruit & hops bitters	
Moscow Mule	13
Vernon Craft Vodka, lime juice, fresh lime, ginger beer	
The Bulldog Euro-Mojito	14
Vernon Craft Vodka, St Germain Elderflower Liqueur, muddled lime, fresh mint, soda & fresh strawberry puree	
Blueberry Mojito Lemonade	14
Stoli Blueberry Vodka, Okanagan Spirits Blueberry Liqueur, Limoncello, fresh lemon, mint & soda	
Star of Bombay	16
Bombay Sapphire Gin, Wild English Elderflower Soda, grapefruit hops bitters & fresh orange slice	
Maker Drunken Sour	16
Maker's Mark Bourbon, fresh lemon juice, simple syrup, egg white, orange bitters, drunken cherry	
The Van Gogh	16
Hendrick's Gin, Fentiman's Wild English Elderflower soda, star anise, a splash of 'Taboo Absinthe' & fresh orange	
Sexy-Time With Consent	16
Okanagan Spirits Bourbon, Ginger of the Indies, Limoncello, fresh mint, muddled fresh lemon, Fentiman's Rose Lemonade	

Drunken Master-Bather	14
Okanagan Spirits Rye, splash of Absinthe, sugarcane syrup, muddled fresh orange & Malagasy Chocolate Bitters, topped w/a drunken cherry	
Pink Tulips Pleaser	16
Stoli Vodka, Okanagan Spirits Cranberry Liqueur, lemonade, fresh muddled lemon, Fentiman's Wild English Elderflower soda	
The Perfect G&T	16
Bombay Sapphire Gin, Fentiman's Tonic, fresh cucumber, mint & lime	
The No. 90	16
Bombay Sapphire Gin, Fentiman's Wild English Elderflower soda, fresh strawberry, fresh mint, a hint of apple	
The Royale	16
Bombay Sapphire Gin, Fentiman's Wild English Elderflower soda, dash of St. Germain Liqueur, fresh muddled berries, fresh mint & lime	
Haarlem Jazz	14
Okanagan Spirits Bourbon, Sweet Vermouth, fresh muddled orange, shaken & topped w/Kensington Bitters & a drunken cherry	



PRIVATE STOCK MARTINIS (2 oz)

Lycheeplein	13
Absolut Citron, Giffard Lichi-li Liqueur, Ruby Red Grapefruit	
The Bulldog Lemon Drop	13
Absolut Citron, Limoncello, fresh Lemon, lemonade w/sugared rim	
Permata Ayung	13
Bombay Sapphire Gin, Giffards Creme du Peche, St Germain Elderflower Liqueur, lemongrass infused iced tea, topped with lemonade & fresh mint	
Espresso Martini	16
Van Gogh Espresso Vodka, White Godiva chocolate liqueur, Creme de Cacao, Cream, espresso shot	
The Bulldog Chai-Tini	14
Stoli Vanilla Vodka, Butter Apple Schnapps, Ginger of the Indies, cream, chai mix, cinnamon & star anise	
Ginger Lemongrass Martini	14
Okanagan Spirits Evolve Gin, Ginger of the Indies, Limoncello, lemonade, fresh lemon, lemongrass & mint	
The "Perro" Margarita	14
Hand crafted + shaken with Cazadores blanco, Grand Marnier, Palm Sugar Syrup, fresh lime and salted rim	

WINE LIST



SPARKLING & OTHER

Henkell Piccolo 200ml (Ger)	14
Henkell Troken 750ml (Ger)	34
Essensia Muscat, 2005 375ml (CAL)	48
Orofino Moscato 750ml (BC)	56
Blue Mountain Brut 750ml (BC)	60
Veuve Clicquot Brut 750ml (France)	140
Dom Perignon, 1998 750ml (France)	320

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 64
Burrowing Owl Sauvignon Blanc (BC) A combination of peach, pear & cantaloupe with vanilla, oak & hazelnut undertones	Bottle 64
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 56
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 and blackberry, sweet spice & smoky undertones	Bottle 82
Black Hills Nota Bene (BC) Full bodied with plum, dark cherry, violet & cassis	Bottle 150
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)	7.50
New Grist (gluten free) (355ml)	7.50
Corona (330ml)	7.50
Grolsh (450ml)	9.25
Erdinger (500ml) non-alcoholic	8.50

DOMESTIC BEER

Kokanee (341 ml)	6.75
Molson Canadian (341ml)	6.75
Budweiser (341ml)	6.75
Labbats Blue (341ml)	6.75
Miller Genuine Draft (341ml)	6.75
Coors Light (341ml)	6.75
Alexander Keith's (341ml)	6.75
Pilsner (341ml)	6.75

CRAFT BEER

Sleemans Honey Brown (355ml)	7.25
Phillips Blue Buck Ale (355ml)	7.25
Red Truck Northwest IPA (355ml)	7.25
Red Truck Amber Ale (355ml)	7.25
Belgian Moon Mango Wheat Ale (473ml)	9.25
Seasonal Craft (ask your server)	355ml 7.25 473ml 8.75

BEER ON TAP

IMPORTED BEER

20oz 9.50 | 12oz 6.50 | Fluitje 4.50

Heineken
Stella Artois
Guinness
Strongbow
Somersby Premium Apple Cider

DOMESTIC BEER

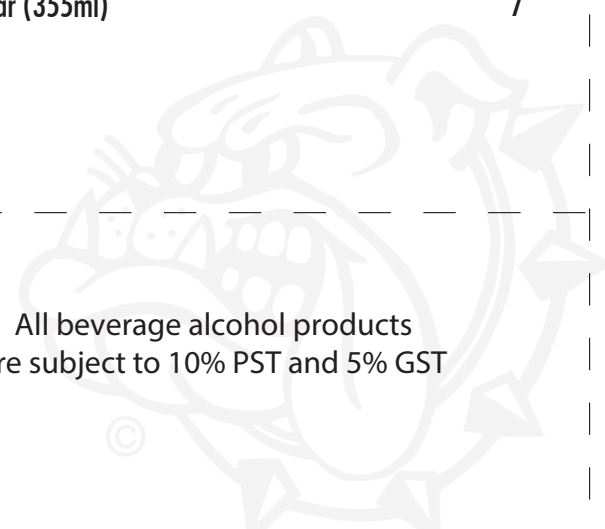
20oz 8.50 | 16oz 7 | 12oz 5 | Fluitje 4

Fernie IPA
Fernie "What the Huck" Ale
Okanagan Springs 1516 Bavarian Lager
Vancouver Island Beachcomber Hefeweizen
Pabst Blue Ribbon 20oz 7.50 16oz 5.75 12oz 4.75 Fluitje 3.75
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

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

142 Main Street | Silver Star Mountain
V1B 3M1 | Vernon | BC - Canada
Phone: +1 (250) 542-2459 ext: 254 | www.silverstarmountain.com