

THE BULLDOG GRAND CAFE MENU



GRAND CAFE PUB GRUB

Fish Tacos	16
Battered Atlantic cod, fresh cabbage slaw, chipotle mayo & scallions	
Dry Ribs	18
Lightly marinated bone-in pork ribs, salt & pepper, scallions, pickled onions	
Bitterballen	15
A favourite from Holland! Thickened beef ragout breaded & fried, house made Dutch mustard	
Chicken Fingers & Fries	17
4 lightly battered chicken tenders, crispy fries & plum sauce	
Chicken Wings - ½ Kg	19
Sauces include: Salt & pepper, hot, The Bulldog BBQ, Indo sweet chili	
Fries & Mayo	sm 8 lg 10
Canadian Poutine	16
Patatje Oorlog "Dutch Poutine"	16

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	
Pulled pork	8
Spicy beef	8
Grilled chicken	8

SANDWICHES

Served with salad or fries

The Bulldog Burger	22
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	20
Grilled chicken breast, side bacon, avocado puree, sliced cheddar, lettuce, tomato, chipolte aioli, toasted ciabatta	
Cajun Chicken Burger	20
Pickled red onion, cabbage slaw, fresh cucumber, mayo, toasted sesame seed bun	
The Bulldog Veggie Wrap	16
Artisan greens, cherry tomato, goat cheese, almonds, carrots, raisins, vanilla citrus vinaigrette, flour tortilla	
Add tofu	6
Add grilled chicken	8
Pulled Pork Sandwich	18
Slow roasted pork shoulder, cattlemen's bbq sauce, cabbage slaw, smoked gouda, toasted sesame seed bun	
The Bulldog Steak Sandwich	27
7oz NY striploin, sautéed mushrooms, beef gravy, crispy shallots, grilled focaccia	
Upgrade your side to: poutine or caesar	4
Substitute beef for chicken breast on any burger	4
Add cheddar, gouda, bacon or mushrooms	3
Dutch Pea Soup	cup 6 bowl 9
Smoked ham hocks, fresh vegetables, split peas	
Soup of the day	cup 6 bowl 9

Gluten free option available

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SALADS

Grand Cafe House Salad 17

Artisan baby greens, cherry tomatoes, cucumber, shaved carrot, toasted almonds

Your choice of: White balsamic vinaigrette or peppercorn ranch

The Bulldog Caesar Salad 19

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

Blackened Tuna Salad 25

Yellowfin tuna steak blackened rare, artisan greens, pickled red onion, avocado, sliced cucumber, chilli lime vinaigrette

Butcher Block Beef Salad 28

Grilled striploin (7oz), 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	12
7oz NY striploin	18

MAIN COURSE

Available after 5pm

Grilled NY Striploin 35

7oz cut New York striploin, young potatoes, local vegetables, herb compound butter

Add garlic prawns 8

Fired Fettuccine 27

Chili cream reduction, grilled focaccia, fresh tomatoes & scallions. Your choice of: Prawns - chicken - vegetables

Chicken Pot Pie 28

Slow roasted chicken, creamy mushrooms sauce, puff pastry, artisan greens

INDONESIAN EXPERIENCE

Available all day

Lumpia 2 pieces 12

Indonesian spring rolls: rice noodles, shaved green cabbage, grated carrot, spring onion, roasted chicken, Indonesian sweet chili reduction

Chicken Satay 19

4 skewers marinated in sweet soy, garlic and ginger, naan bread, Indo peanut sauce

Substitute beef for chicken 5

Bali Beef Salad 22

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

Lumpia & Salad 26

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

Soto Ayam 24

A traditional Indonesian chicken soup, vermicelli noodles, cherry tomatoes, baby potatoes, soft boiled egg, chili soy sauce

Indonesian Rendang 26

House made coconut curry, fresh lemongrass, lime leaves & toasted spices, kaffir lime basmati

Your choice of: Beef - chicken - prawns - vegetables

Add vegetables or tofu 6

Add beef, chicken or prawns 8

Nasi Goreng with Beef Satay 26

Fried rice, marinated sirloin, sunny side egg, fresh and pickled vegetables, Indo peanut sauce and prawn crackers

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

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	13
Stoli Vanilla, Giffard Limon Giallo, Creme de Cacao, pineapple, cream	
Purple Haze Evolution	16
Okanagan Spirits Evolve Gin, fresh blackberries, mint, lime & Fentimans tonic, topped w/ butterfly pea and elderflower lotus root	
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, topped w/ butterfly pea and elderflower lotus root	
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, topped w/ hibiscus and ginger lotus root	
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)	15
Henkell Troken 750ml (Ger)	36
Essensia Muscat, 2005 375ml (CAL)	48
Orofino Moscato 750ml (BC)	56
50th Parallel Brut Sparkling 750ml (BC)	70
Veuve Clicquot Brut 750ml (France)	140
Dom Perignon, 1998 750ml (France)	320

WHITE WINES

* - Glass 6oz

Seasonal House (BC)	Glass* 10 Half 24 Bottle N/A
Quails' Gate Chardonnay (BC)	Glass 13 Half 32 Bottle 52
Fragrances & notes of lemon, yellow flower, pear & lime zest	
50th Parallel Pinot Gris (BC)	Glass 13 Half 32 Bottle 52
Round & ripe with peach, nectarine & citrus notes	
50th Parallel Estate Riesling (BC)	Glass 13 Half 32 Bottle 52
flavors of peach and nectarine with citrus finish	
Mission Hill Reserve Sauv. Blanc (BC)	Glass 13 Half 32 Bottle 52
Intense aromas of passion fruit, nettle, grapefruit, lemon & lime	
Quails' Gate Rose	Glass 13 Half 32 Bottle 52
Gamay & Pinot Noir grapes, hints of watermelon, raspberry & guava	
Black Hills Viognier (BC)	Bottle 56
Nicely aromatic with apricot & lemon custard undertones	
Burrowing Owl Chardonnay (BC)	Bottle 64
Aromas of tangerine & toasty oak with citrus & buttery notes	
Burrowing Owl Sauvignon Blanc (BC)	Bottle 64
A combination of peach, pear & cantaloupe with vanilla, oak & hazelnut undertones	
Chateau de Sancerre 2005 (FR)	Bottle 64
Typical nose of a sauvignon with fruit & citrus notes	
Domaine Weinbach Gewertz Cuvee Theo 2004 (FR)	Bottle 80
A beautiful gewurztraminer, floral & aromatic	

RED WINES

Seasonal House (BC)	Glass 10 Half 24 Bottle N/A
Mt. Boucherie Merlot (BC)	Glass 13 Half 32 Bottle 52
Aromas of black raspberry, cedar, clove, & mocha flavors	
Stag's Hollow Simply Noir (BC)	Glass 13 Half 32 Bottle 52
Pie cherries & red berry fruit with a dash of black pepper	
Dirty Laundry Vineyards Cab. Sauv. (BC)	Glass 13 Half 32 Bottle 52
Flavours of blackberry, cherry, herbal & green olive notes	
Cassini Cellars Pinot Noir (BC)	Glass 13 Half 32 Bottle 52
Aromas of cherry, anise vanilla, blackcurrant with a red berry & toffee finish	
Rust Wine Co. Cabernet Franc (BC)	Glass 13 Half 32 Bottle 52
Medium body, black raspberry & spice with hint of oak	
J. Lohr Cabernet Sauvignon (CAL)	Bottle 56
Fruit aromas of cherry & plum, bouquet of hazelnut & dark chocolate	
Quinta Ferreira Cabernet Sauvignon (BC)	Bottle 62
Dark berry, chocolate, exotic spices & plum, black pepper & smooth tannins	
Quinta Ferreira Malbec (BC)	Bottle 62
Smooth dark cherry & blackberry notes	
Burrowing Owl Cabernet Franc (BC)	Bottle 70
Dark in colour with aromas of currents, blackberries & chocolate	
Black Hills Syrah (BC)	Bottle 82
Aromas of blueberry and blackberry, sweet spice & smoky undertones	
Black Hills Nota Bene (BC)	Bottle 150
Full bodied with plum, dark cherry, violet & cassis	
Chateau Pape Clement 2003 (FR)	Bottle 180
Intense aromas of berry, smoke & oak	

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

BULLDOG BREWS



BOTTLED BEER

IMPORTED BEER

Heineken (330ml)	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 (341 ml)	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

Yellow Dog

"Roll Over" Cerveza Negra (473ml)	8.75
"Amigos" Salted Lime Crisp Lager (355ml)	7.25
"Peach City" Peach Sour Ale (473ml)	8.75
"El Perro" Mexican Lager (473ml)	8.75
"Chase my Tail" Pale Ale (473ml)	8.75

Fernie Brewing Co.

"Project 9" Pilsner (355ml)	7.25
"Logo" Pilsner (355ml) non-alcoholic	7.25

Vancouver Island Brewing

"West Coast" IPA (473ml)	8.75
"Island Lager" (473ml)	8.75
"Lighter Side" Light Lager 4% (473ml)	8.75

Stanley Park Brewing

"SunSetter" Peach Wheat Ale (355ml)	7.25
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Sleeman Breweries - "Honey Brown" Lager (355ml)	7.25
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Phillips Brewing - "Blue Buck" Ale (355ml)	7.25
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Blue Moon Brewing Co. - Belgian Wheat Ale (473ml)	9.25
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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 "Big Steep" Stout
Okanagan Springs 1516 Bavarian Lager
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
Lass Chance "Golden Apple" (355ml)	7
Lass Chance "Second Cousin Pear" (355ml)	7
Lass Chance "Next Gen" Haskap (355ml)	7
"Mountain Joe" Hard Coffee (250ml)	8.50
fair trade cold brew, oat milk, vodka - 6.8%	

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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