



# FOURTH ACE

Bar & Smokehouse



# Shareable's

<b>Mushrooms on Toast</b> wild mushrooms, smoked feta, cherry tomatoes, <b>V GF+ VG+</b>	<b>16</b>	<b>Southern Potato Salad</b> kidney beans, spring onion, Alabama white sauce <b>GF V</b>	<b>17</b>
<b>Fourth Ace Chicken Wings</b> choice of house BBQ or Louisiana sauce, served with ranch <b>GF</b>	<b>18</b>	<b>Cobb Salad</b> smoked corn, roasted pepper, boiled egg, cherry tomato, romaine <b>V GF VG+</b>	<b>19</b>
<b>Pork Chicharrónes</b> crunchy pork rinds - sweet, spicy & zesty! <b>GF</b>	<b>10</b>	<b>Smoked Caesar Salad</b> our version of a classic with a smoky dressing <b>V GF+ VG+</b> add pork belly bacon <b>5</b>	<b>17</b>
<b>Pork Belly Bites</b> crispy smoked belly, house BBQ, onion mojo <b>GF</b>	<b>16</b>	<b>Chorizo Mac</b> fried chorizo, smoked mornay, baked parmesan crust <b>V+</b>	<b>22</b>
<b>Smoked Beef Birria Taco</b> flour tortilla, cilantro, red onion, birria jus, spicy Fourth Ace sauce <b>VG+</b>	<b>17</b>	<b>Corn Chips &amp; Guacamole</b> <b>V GF</b>	<b>16</b>

## ♣ Handhelds *served with fries or house salad. Caesar salad +3*

<b>Southern Fried Chicken Burger</b> pickled buttermilk, apple pumpkin slaw, house aioli & Louisiana sauce, brioche bun <b>VG+</b>	<b>21</b>
<b>Brisket Handheld</b> smoked brisket, apple pumpkin slaw, house aioli, crispy onion, brioche bun <b>GF+</b>	<b>22</b>
<b>Fourth Ace Smokie</b> bratwurst pork sausage, roasted pepper, crispy onion, house aioli & crunchy mustard <b>V+</b> make it a chili dog <b>6</b>	<b>20</b>
<b>Mountain Chili Bowl</b> southern style chili, sour cream, Monterrey Jack cheese & green onion, potato scallion rolls <b>GF+</b>	<b>18</b>
<b>Smoked Pork Belly BLT</b> romaine, tomato, smoked pork belly, crunchy mustard, toasted bread <b>GF+</b>	<b>20</b>
<b>Nashville Pulled Pork Sando</b> house aioli, apple pumpkin slaw, house BBQ, brioche bun <b>GF+</b>	<b>20</b>



# Off the Smoker

Choose any of our mouth-watering signature smoker entrees. Then, top it off with your favourite sides & sauces.

## ENTREES

<b>Smoked Brisket</b> GF		<b>Nashville Pulled Pork</b> GF		<b>Smoked Pork Belly</b> GF	
small (½ lb)	<b>17</b>	small (½ lb)	<b>14</b>	small (½ lb)	<b>14</b>
large (1 lb)	<b>30</b>	large (1 lb)	<b>24</b>	large (1 lb)	<b>26</b>
<b>Fried Chicken</b>		<b>Memphis Ribs</b> GF		<b>Glazed Smoked Salmon</b> GF	
1 piece	<b>8</b>	small (3 bones)	<b>20</b>	small (4 oz)	<b>13</b>
2 piece	<b>15</b>	large (8 bones)	<b>38</b>	large (8 oz)	<b>23</b>
3 piece	<b>20</b>				
<b>Smoked Bratwurst Sausage</b> GF	<b>16</b>				

## SIDES & FIXIN'S

<b>Cornbread</b> v	<b>5</b>
<b>Apple Pumpkin Slaw</b> v GF	<b>7.5</b>
<b>Chorizo Mac</b> fried chorizo, creamy mornay, baked parmesan crust v*	<b>12.5</b>
<b>Loaded Baked Spud</b> fresh baked, pork belly crisps, melted cheese & sour cream GF v*	<b>12</b>
<b>French Fries</b> VG GF	<b>8.5</b>
<b>Lemon Garlic Broccoli</b> VG GF	<b>11</b>
<b>Brussels &amp; Belly</b> roasted to perfection, tossed with pork belly crisps & maple glaze GF VG*	<b>12</b>
<b>Mexican Creamed Corn</b> with smoked feta & a zesty spice v GF	<b>10</b>
<b>Maple Ale Baked Beans</b> baked beans cooked in a beer & maple consommé VG	<b>8.5</b>
<b>Butternut Squash Soup</b> toasted pumpkin seeds, coconut cream, nutmeg VG GF	<b>8.5</b>

## SAUCES VG GF 3

<b>House Aioli</b>	<b>5</b>
<b>Fourth Ace BBQ</b>	<b>7.5</b>
<b>Spicy Fourth Ace Hot Sauce</b>	<b>12.5</b>
<b>Black Honey Garlic Creamy Jalapeño</b>	<b>12</b>
<b>Louisiana Hot Sauce</b>	<b>8.5</b>
<b>Crunchy Mustard</b>	<b>11</b>
<b>Gravy</b>	<b>12</b>

Food subject to 5% GST. Alcohol subject to 5% GST 10% PST. Groups of 8 or more subject to 18% service charge.

## ♠ Kiddos 12 & under

**Chicken Fingers & Fries** VG+

**Kiddo Pulled Pork Burger & Fries** GF+

**Corn Dogs & Fries**

**Kiddo Mac & Cheese** V

13

## Dessert ♦

14

**Fourth Ace Ice Cream**

ask your server GF VG+

**House Made Banana Pudding**

banana & vanilla bean layered custard, berry marmalade, whipped cream

**Crumbled Peach Cobbler**

macerated fresh peaches, oats crumble, vanilla ice-cream

**Cinnamon Dusted Churros**

cinnamon, sugar, almond dulce de leche

## Non-Alcoholic Drinks

### Pop

coke, diet coke, sprite, ginger ale, soda, tonic, iced tea

### Juice

orange, apple, pineapple, cranberry

### Milk

plain, chocolate

### Root Beer

### Ginger Beer

### Farming Karma

cosmo, moscow mule

### Virgin Cocktails

### Phillips Iota Non Alcoholic

Pilsner, Hazy IPA

3

3

3

4

4

6

6

6

WARMING



### Coffee

### Tea

English breakfast, earl grey, mint, zen

### Hot Chocolate

marshmallows & whip

### Irish Cream Coffee 1oz

sugar rim, Irish cream liqueur, coffee & whip

### Peppermint Hot Chocolate 1oz

sugar rim, peppermint pchnapps, hot chocolate & whip

### Fourth Ace Mulled Wine 5oz

3

3

3

7

7

6

# Beer & Cider

## On Tap

	Glass 10oz	Pint 20oz	Jug 50oz
<b>Fourth Ace</b> Lager	4	7	18
<b>Phillips</b> Implosion Pilsner	4	7	18
<b>Phillips</b> Electric Unicorn White IPA	5	8	20
<b>Phillips</b> Tiger Shark Pale Ale	5	8	20
<b>Phillips</b> Blue Buck Ale	5	8	20
<b>Cannery</b> Naramata Nut Brown	5	8	20
<b>Cannery</b> Lake Boat Lager	5	8	20
<b>Tin Whistle</b> Peach Cream Ale	5	8	20
<b>BNA</b> Ace Hazy Pale Ale	6	9	22
<b>Superflux</b> Colour & Shape IPA	7	10	24
<b>Hatching Post</b> Red Ale	6	9	22
<b>Orchard Hill</b> Apple Cider	7	10	24
<b>Sour Rotator</b>	7	10	24
<b>Dark Rotator</b>	7	10	24

<b>BOTTLED BEERS</b>	<b>Kokanee</b> 341ml	6
	<b>Budweiser</b> 341ml	6
	<b>Coors Light</b> 341ml	6
	<b>Guinness</b> 440ml	10
	<b>Heineken</b> 330ml	7
	<b>Miller</b> Genuine Draft 355ml	6
	<b>Miller</b> High Life 355ml	6
	<b>Copper Brewing</b> Pilsner 355ml	7
	<b>BNA</b> Purple Rain Sour 355ml	7
	<b>Lucky</b> Lager 355ml	7
	<b>Grey Fox</b> Gluten Free Humble Lager 473ml	7
<b>Grey Fox</b> Gluten Free Quick Witted Belgium Wit 473ml	7	

<b>COOLERS</b>	<b>Okanagan</b> 330ml Pear or Peach	6
	<b>Strongbow</b> 440ml	9
	<b>White Claw</b> 355ml Pineapple or Mango	7
	<b>Cinco Drink Co</b> 355ml Paloma or Soda Lime	7
	<b>The Strait &amp; Narrow</b> 355ml Gin Cocktails Pear Rhubarb or Peach Elderflower	7

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# Cocktails

## Whisky & Scotch

<b>Whisky Sour</b> 2oz	17
whisky, egg white, lemon	
<b>Old Fashioned</b> 2oz	17
whisky, sugar, bitters	
<b>Gold Rush</b> 2oz	17
whisky, lemon, honey	
<b>Smoking Gun</b> 1.5oz	17
whisky, mezcal, pineapple, lime	
<b>Revolver</b> 2.5oz	17
whisky, kahlua, bitters	
<b>Kentucky Maid</b> 2oz	17
whisky, mint, cucumber, lime	
<b>Paper Plane</b> 2.25oz	17
bourbon, aperol, amaro montenegro, lemon	
<b>Manhattan</b> 2.75oz	19
whisky, amaro montenegro	
<b>Blood &amp; Sand</b> 3oz	17
scotch, sweet vermouth, maraschino, orange juice	
<b>Rusty Nail</b> 2.25oz	16
scotch, drambuie	

## Mezcal

<b>Mezcal Margarita</b> 2oz	17
mezcal, triple sec, lime	
<b>Mezcal Sour</b> 2.5oz	17
mezcal, triple sec, egg white, lime	
<b>Mezcal Negroni</b> 3oz	15
mezcal, campari, sweet vermouth	

## Rum

<b>Pineapple Mojito</b> 2oz	16
rum, mint, lime, pineapple, lemon	
<b>Rum Swizzle</b> 2oz	16
dark rum, orgeat, orange, pineapple, lemon	
<b>Daiquiri</b> 2oz	15
rum, lime	
<b>The Salty Bird</b> 2.5oz	18
rum, campari, pineapple, lime	

## Gin

<b>Gin Fizz</b> 2oz	16
gin, lemon, egg white, soda	
<b>Gin Gimlet</b> 2oz	16
gin, lime, soda	
<b>French 75</b> 2oz	17
gin, lemon, sparkling wine	
<b>Southside</b> 2oz	17
gin, mint, lime	
<b>Negroni</b> 3oz	17
gin, sweet vermouth, campari	
<b>Elderflower Collins</b> 2oz	17
gin, St Germain elderflower liqueur, lemon, tonic, soda	

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## Gin Selection ♣

*Our gin selection is ever growing!  
Served over ice with tonic & lime*

	1oz	2oz
<b>Aviation</b>	8	12
<b>Bombay Sapphire</b>	6	9
<b>The Botanist</b>	10	15
<b>Drumshanbo Gunpowder</b>	10	15
<b>Hayman's Sloe</b>	8	12
<b>Hendrick's</b>	9	14
<b>Noteworthy</b>	8	12
<b>Roku</b>	7	11
<b>Shortcross</b>	9	14
<b>Sheringham</b>	8	12
<b>Tanqueray</b>	6	9
<b>Tanqueray N°10</b>	9	14
<b>Tanqueray Flor De Sevilla</b>	6	9
<b>Whitney Neil Rhubarb + Ginger</b>	8	12

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# Wines

## Local Whites *by the glass only* 5oz

<b>Church &amp; State</b> Pinot Gris	<b>10</b>
<b>Squeezed</b> Chardonnay	<b>11</b>
<b>Da Silva</b> Cor de Rosa Rosé	<b>11</b>

## Local Reds *by the glass only* 5oz

<b>Corcelettes</b> Pinot Noir	<b>13</b>
<b>Squeezed</b> Merlot	<b>11</b>
<b>Bench 1775</b> Cabernet Merlot	<b>12</b>
<b>Squeezed</b> Syrah	<b>11</b>

## International

	5oz	btl
<b>Bailly Lapierre</b> Crémant de Bourgogne Brut Réserve, <i>Burgandy, France</i>	<b>16</b>	<b>74</b>
<b>Gabbiano</b> Pinot Grigio, <i>Italy</i>		<b>45</b>
<b>Felsengarten Acolon Terra</b> Riesling, <i>Germany</i>		<b>45</b>
<b>Jackson Estate</b> Sauvignon Blanc, <i>Malborough, New Zealand</i>	<b>12</b>	<b>55</b>
<b>Neon Coast</b> Chardonnay, <i>Monterey, California</i>		<b>55</b>
<b>Les Halos de Jupiter</b> Côtes-du-Rhône, <i>Rhône, France</i>		<b>67</b>
<b>Gabbiano</b> Chanti, <i>Italy</i>		<b>45</b>
<b>Savian</b> Cabernet Franc, <i>Italy</i>		<b>60</b>
<b>Verum</b> Castilla Merlot/Tempranillo/Cabernet Sauvignon, <i>Spain</i>		<b>69</b>
<b>Hacienda López de Haro</b> Crianza, <i>Rioja, Spain</i>	<b>13</b>	<b>59</b>
<b>Neon Coast</b> Cabernet Sauvignon, <i>Santa Maria, California</i>		<b>55</b>
<b>Santa Julia</b> Malbec, <i>Malborough, New Zealand</i>	<b>11</b>	<b>49</b>
<b>Penfolds</b> Koonunga Hill Shiraz Cabernet Sauvignon, <i>South Australia</i>	<b>11</b>	<b>49</b>

## High Rollers

		btl
<b>Fontodi</b> Chianti Classico, <i>Buscany, Italy</i>		<b>120</b>
<b>Domaine Courtault-Michelet</b> Chablis, <i>France</i>		<b>115</b>
<b>Rombauer</b> Chardonnay, <i>Napa, California</i>		<b>140</b>
<b>Clarendelle Medoc</b> Bordeaux, <i>Bordeaux, France</i>		<b>115</b>
<b>Roger-Constant Lemaire</b> Champagne, <i>Villers-sous-Châtillon France</i>		<b>140</b>
<b>Primaia</b> Ser Primo, <i>Tuscany, Italy</i>		<b>104</b>
<b>Penfolds</b> Bin 389 Cabernet Shiraz, <i>South Australia</i>		<b>155</b>

# Weekly Specials

## MUNCHY MONDAYS

**Loaded Mac & Cheese 20**

## TOONIE TUESDAYS

**Select Beverages 2 off**

## WINGS WEDNESDAYS

**1lb 15**

## TASTY THURSDAYS

**Beer & Brisket Special!**

pint of Fourth Ace lager & half lb brisket **23**

## SMOKIE SUNDAYS

**Chili Dog & Beer**

chili dog & pint of Fourth Ace lager **20**

**HAPPY HOUR**

**DAILY**

2PM - 5PM

