



FOURTH ACE

Bar & Smokehouse



Non-Alcoholic Drinks

Pop

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

Juice

orange, apple, pineapple, cranberry

Milk

plain, chocolate

3

Root Beer

4

Ginger Beer

4

3

Farming Karma

cosmo, moscow mule

6

3

Virgin Cocktails

6

Hot Drinks

Americano *med*

4.5

Double Espresso *2oz*

4

Cappuccino *med*

5.5

Macchiato *2.5oz*

4.5

Latte *med*

5.5

Hot Chocolate *med*

6

Flat White *med*

5.5

hand-steamed with marshmallows, whipped cream, dusted with chocolate

Mocha *med*

6

Tea *med*

4

Chai *med*

6

English Breakfast, Earl Grey, mint, lemon

London Fog *med*

6

Premium Herbal Teas *med*

4.50

Drip Coffee *med*

3

chamomile, zen, green, passion, chai, African nectar, wild sweet orange, vanilla bean

*large available on request

Extra shot

1.15

Milk Alternative

oat or soy

1.15

Syrup

vanilla, hazelnut, caramel, maple

1.15

SPECIALTY HOT DRINKS

Baileys Coffee *1oz*

9

sugar rim, baileys, coffee & whip

Peppermint Hot Chocolate *1oz*

9

sugar rim, peppermint schnapps, hot chocolate & whip

Mulled Wine *5oz*

8

Beer & Cider - On Tap

	Glass 10oz	Pint 20oz	Jug 50oz
Fourth Ace Lager	5	9	21
Asahi Super Dry	9	12	30
Phillips Implosion Pilsner	5	9	21
Phillips Electric Unicorn White IPA	7	10	25
Phillips Tiger Shark Pale Ale	7	10	25
Phillips Blue Buck Ale	7	10	25
Cannery Naramata Nut Brown	7	10	25
Cannery Lake Boat Lager	7	10	25
Britannia Brewing Riptide IPA	8	11	28
BNA Ace Hazy Pale Ale	8	11	28
BNA Kenny's Pale Ale	7	10	25
Hatching Post Fame & Fortune American IPA	7	10	25
Hatching Post Legends Stout	7	10	25
Twin Sales Would Crush Blue Raspberry Wheat Ale	8	11	28
Phillips Dino Sour Blackberry	8	11	28
Orchard Hill Apple Cider	8	11	28

BOTTLED BEERS

Kokanee 341ml	8
Budweiser 341ml	7
Phillips Tilt Light 473ml	7
Guinness 440ml	10
Heineken 330ml	9
Miller Genuine Draft 355ml	9
Miller High Life 355ml	7
Grolsch Pilsner 355ml	8
BNA Purple Rain Sour 355ml	8
Grey Fox Gluten Free Humble Lager 355ml	7
Grey Fox Gluten Free Quick Witted Belgium Wit 355ml	7
Phillips Iota 0.5% Hazy IPA 355ml	6
Phillips Iota 0.5% Cerveza 355ml	6

COOLERS

Strongbow 440ml	11
White Claw 355ml Pineapple or Mango	8
Cinco Drink Co 355ml Paloma or Soda Lime	8
◇ The Strait & Narrow Gin Cocktails 355ml Pear Rhubarb or Peach Elderflower	8
The Strait & Narrow Out of Office Gin Cocktail 355ml Lime, Pomegranate & Sea Salt	8
No Boats on Sundays 473ml Pear, Peach or Original	11

Cocktails ♣

Whisky Sour 2oz makers mark, egg white, lemon
Paper Plane 2oz makers mark, aperol, amaro montenegro, lemon
Rusty Nail 2.25oz mcClelland scotch, drambuie
Blood & Sand 2.25oz mcClelland scotch, sweet vermouth, maraschino, orange juice
Mezcal Margarita 2oz bruxo #1 mezcal, triple sec, lime
Mezcal Sour 2.5oz bruxo #1 mezcal, triple sec, egg white, lime
Pineapple Mojito 2oz cruzan rum, mint, lime, pineapple, lemon
Gin Fizz 2oz roku gin, lemon, egg white, soda
French 75 3oz roku gin, sparkling wine, lemon
Elderflower Collins 2oz roku gin, st germain elderflower liqueur, lemon, tonic, soda
Bow & Arrow 2oz makers mark, bruxo #1 mezcal, pineapple, lime, maple syrup
Nippon 2.75oz makers mark, rosso vermouth, ginger liqueur
Naked & Famous 2.25oz bruxo #1 Mezcal, aperol, chartreuse, lime
Hot Lips 1.5oz sauza tequila, bruxo #1 mezcal, lemon, pineapple, jalapeno, vanilla
Oaxaca Old Fashion 2oz bruxo #1 mezcal, sauza tequila, maple syrup, bitters, orange
Japanese slipper 2oz midori, cointreau, lemon
Southern Belle 2oz makers mark, midori, lemon, mint, ginger beer

Suntory Selects

18	Toki Old Fashioned 2oz toki whisky, honey, grapefruit	21
15	Toki Sour 2oz toki whisky, lemon, elderflower liqueur, mint	21
18	Tokyo Sidecar 2.25oz toki whisky, cointreau, yuzu	20
15	Haku Espresso Martini 2oz hako vodka, coffee liqueur, espresso	16
18	Haku Martini 2oz haku vodka, yuzu, cointreau, littet blanc	16
21	Roku GT 1.5oz roku gin, midori, tonic, lemon	15
15	Roku Orchard Martinez 2oz roku gin, sweet vermouth, apple, pear, lemon	14
17	<i>upgrade toki whisky for</i>	
19	Hebiki Whisky	+6
16	AO World Whisky	+6
18		
15		
21		
15		
16		
16		

Behind the Bar

Tanqueray No. Ten Gin	9
Noteworthy New Western Dry Gin	14
Bruxo Mezcal No. 1	18
Bruxo Mezcal No. 2	10
Flor de Caña 18y Rum	13
Plantation Panama Sherry Cask Rum	23
Casamigos Reposado Tequila	20
Komos Reposado Tequila	10
Grey Goose Vodka	9
Haku Vodka	10
AO World Whisky	11
Hibiki Whisky	21

Wines

LOCAL *by the glass*

	5oz		5oz
Monvin Pinot Grigio	11	Corcelettes Pinot Noir	15
Mt. Boucherie Rosé	13	Bench 1775 Cabernet Merlot	14
Church & State Sauvignon Blanc	13		

INTERNATIONAL

	5oz	750ml
Bailly Lapierre Crémant de Bourgogne Brut Réserve, Burgundy, France	16	74
Gabbiano Pinot Grigio, Italy		45
Felsengarten Acolon Terra Riesling, Germany		45
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand		55
Neon Coast Chardonnay, Monterey, California	12	55
Les Halos de Jupiter Côtes-du-Rhône, Rhône, France		67
Gabbiano Chianti, Italy		45
Hacienda López de Haro Crianza, Rioja, Spain	13	59
Neon Coast Cabernet Sauvignon, Santa Maria, California		55
Santa Julia Malbec, Marlborough, New Zealand		49
Penfolds Koonunga Hill Shiraz Cabernet Sauvignon, South Australia		49
Vivio Reserva Malbec, Argentina		49

HIGH ROLLERS

	750ml
Fontodi Chianti Classico, Buscany, Italy	120
Domaine Courtault-Michelet Chablis, France	115
Rombauer Chardonnay, Napa, California	140
Clarendelle Medoc Bordeaux, Bordeaux, France	115
Roger-Constant Lemaire Champagne, Villers-sous-Châtillon France	140
Penfolds Bin 389 Cabernet Shiraz, South Australia	155

Shareable's

Mushrooms on Toast

wild mushrooms, smoked feta, cherry tomatoes **V GF+ VG+**

Fourth Ace Chicken Wings

choice of house BBQ or Louisiana sauce, served with ranch **GF**

Pork Chicharrónes

crunchy pork rinds - sweet, spicy & zesty! **GF**

Pork Belly Bites

crispy smoked belly, house BBQ, cilantro, pickled onion **GF**

New England Lobster Roll

3 miniature rolls, celery, potato, dill & old bay seasoning

Russet Potato Salad

kidney beans, spring onion, ranch, roasted red pepper **V GF**

Pork Belly Mac

smoked mornay, baked parmesan crust **V+**
add lobster **9**

Cobb Salad

smoked corn, roasted pepper, boiled egg, cherry tomato, feta, romaine **V GF VG+**

Smoked Caesar Salad

our version of a classic with a smoky dressing **V GF+ VG+**

add pork belly bacon **5**

Corn Chips & Guacamole **V GF**

♠ Kiddos 12 & under

13

Chicken Fingers & Fries **VG+**

Corn Dogs & Fries

Kiddos Brisket Burger & Fries **GF+**

Kiddos Mac & Cheese **V**

FOURTH ACE BOARDS

16

all boards include BC brine pickles, fig jam, wild craft dijon mustard, sour cherry, Kelowna pesto, rosemary & raisin crisps **GF**

Cheese Board **V**

27

18

jersey blue, shuswap brie, wild herb gouda

Meat Board

25

10

helmets kitchen, coppa, elk salami, apple whiskey salami

Meat & Cheese Board

49

16

perfect combination of all of the above!

21

Handhelds♣

served with fries or house salad. Caesar salad **+3**

17

Southern Fried Chicken Burger

21

22

pickled buttermilk, apple slaw, house aioli & Louisiana sauce, brioche bun **VG+**

Brisket Handheld

22

19

smoked brisket, apple slaw, house aioli, crispy onion, brioche bun **GF+**

Cubano

20

17

ham, pulled pork & crispy pork belly, aged cheddar, pickles, crunchy mustard on ciabatta **GF+**

Mountain Chili Bowl

18

16

southern style chili, sour cream, shredded cheese & green onion, dinner rolls **GF+**

Smoked Pork Belly BLT

20

romaine, tomato, smoked pork belly, crunchy mustard, toasted ciabatta **GF+**

Nashville Pulled Pork Sando

20

house aioli, apple slaw, house BBQ, brioche bun **GF+**



We serve the very best: the Certified Angus Beef® brand.

Off the Smoker

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

ENTREES

Beef Short Rib 1lb GF **39**

Confit Duck Leg GF **18**

Smoked Brisket GF
small (½ lb) **17**
large (1 lb) **30**

Fried Chicken
1 piece **8**
2 piece **15**
3 piece **20**

Nashville Pulled Pork GF
small (½ lb) **14**
large (1 lb) **24**

Smoked Pork Belly GF
small (½ lb) **14**
large (1 lb) **26**

Hot Smoked Salmon GF
small (4 oz) **13**
large (8 oz) **23**

SIDES & FIXIN'S

Cornbread V **5**

Apple Slaw V GF **7⁵**

Loaded Baked Spud **12**
fresh baked, pork belly crisps, melted cheese & sour cream GF V+

French Fries VG GF **8⁵**

Smoked Honey Carrots V **13**

Brussels & Pork Belly Bacon GF VG+ **12**

Fiesta Corn **10**
with smoked feta, tortilla crumb & a zesty spice V GF

Maple Baked Beans **8⁵**
baked beans cooked in a maple tomato sauce VG

Butternut Squash Soup **8⁵**
toasted pumpkin seeds, coconut cream VG GF

SAUCES V GF

3

House Aioli

Fourth Ace BBQ

Fourth Ace Hot Sauce

Black Honey Garlic

House Ranch

Creamy Jalapeño

Louisiana Hot Sauce

Crunchy Mustard

Gravy

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Dessert

Cinnamon Carnival Donuts
mini donut bites, maple chocolate dipping sauce

Duck Fat Chocolate Bar
toasted pumpkin seed, salted maple caramel

Cinnamon Apple Pie
gala apples, puff pastry, rock sugar, vanilla ice cream

Fourth Ace Ice Cream
ask your server GF VG+

14

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

WEEKLY SPECIALS

THE BULLWHEEL

MONDAY MADNESS

from 5pm

full rack of ribs for the price of a half rack!

TOKI TUESDAYS

from 3PM - 5PM

toki cocktail special **12**

late night menu items **2 off**

WICKED WEDNESDAY

from 5PM

pint of BullWheel lager & parm **34**

THIRSTY THURSDAY

all day happy hour!

SUNDAY STEAKS

all steaks **5 off**

bottles of wine* **10 off**

HAPPY HOURS MONDAY - THURSDAY

9AM - 10AM / 3PM - 5PM



FOURTH ACE

MUNCHY MONDAYS

loaded mac 'n cheese **20**

TOONIE TUESDAYS

select beverages **2 off**

WINGS WEDNESDAY

from 5PM

1lb wings **15**

TUNED UP THURSDAY

pint of Fourth Ace lager &
half lb brisket **15**

SWEET SUNTORY SUNDAYS

suntory cocktails **2 off**

cinnamon donut bites **5**

HAPPY HOURS DAILY

3PM - 5PM / 9PM - 10PM

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* only applies to bottles of wine over \$65