

# perfect with a pint

our soups, salads and appies are great as a starter, a snack with  
a pint of BC craft beer or as a nosh to share.

## appies

### lion wings

1 lb of meaty chicken wings  
tabasco garlic lime, jamaican jerk, honey  
garlic, bone dust dry rub, or sweet chipotle  
heat 11.99 get two flavours for \$1 more

### lion ribs

1/2 rack in-house smoked pork ribs  
tabasco garlic lime, jamaican jerk, honey  
garlic, bone dust dry rub, tahini or sweet  
chipotle heat 11.99

no hormones, no antibiotic pork

### the mighty columbia (pei) mussels

you've never had mussels like these! tossed  
in a creamy, spicy white wine sauce with red  
onion, banana peppers and chipotle garlic  
sauce. served with garlic toast so you can soak  
up every last bit 17.95

### moule frites

craft beer steamed mussels with homemade  
kennebec fries and garlic aioli 14.95

### beer battered shrimp

seafood and beer - there's never been a better  
combo. shrimp dipped in our in-house batter  
and deep fried until golden brown 9.95

### cephalopods

large golden rings of calamari, battered  
in-house and deep fried. served with our  
creamy chipotle garlic aioli 12.95

### skins

a pub grub staple. potato skins stuffed with  
cheese, real bacon bits, green onion and sour  
cream. you'll be hard pressed to find skins like  
these anywhere else! 8.95

### tron's poutine

our kennebec fries smothered in cheese and  
gravy. the kootenays' answer to a montreal  
favourite 10.95

add pulled pork, brisket, or chicken 4.99

### dilly chips

deep fried pickle chips battered in-house and  
deep fried until golden brown and served  
with chipotle aioli so good you'll wonder  
why you bothered to eat pickles any other  
way but this! 8.95

### chicken digits

chicken strips with our top secret in-house  
breading and seasoning. served with our  
honey mustard dippin' sauce.  
fingers 10.95 with fries 13.95

### lion's head nachos

tortilla chips, black beans, jalapenos,  
kalamata olives, banana peppers and  
green onions smothered in cheese  
and served with sour cream and  
house-made salsa 14.95  
add extra salsa or sour cream 2.00  
add pulled pork, brisket, spicy ground beef or  
chicken 4.99

## SOUPS

### soup d'jour

our delicious homemade soups. be sure to  
ask your server what soup we've got on tap.  
served with garlic toast 4.99 cup 9.95 bowl

### soup a l'oignon alla francaise

loosely translated: french onion soup. our rich  
onion broth with a cheesy bread cap. served  
with garlic toast 9.95

## salads

apple cider vinaigrette, tasty tomato  
vinaigrette, balsamic vinaigrette, creamy  
buttermilk dill, rich ranch, bleu cheese, tahini  
all dressings are made in-house

### house salad

artisan greens with a melange of veg and your  
choice of dressing 9.95  
add pulled pork, brisket, or chicken 4.99

### farmer's salad

beautiful artisan greens, tomatoes, peppers  
and garden vegetables with pulled pork,  
smoked chicken, boiled egg and cheese  
served with your choice of dressing 14.95

### le bleu lion

medium rare steak strips with sauteed  
mushrooms served over a bed of leafy  
spinach, purple cabbage, red pepper and  
carrots served with creamy bleu cheese  
dressing. this salad is ridiculously good 14.95

### the julius salad

crisp romaine lettuce, garlic croutons, shaved  
parmesan with our creamy house caesar  
dressing. it's a caesar salad done right! 10.95  
add pulled pork, brisket, or chicken 4.99

# the tried and true

all of the below are served with your pick of kennebec fries, green salad or soup

**1/2 salad 1/2 fries 1.00 bacon 2.00 gravy 2.00 extra cheese 1.00**

**sub caesar salad 1.00 sauteed mushrooms 1.00**

## pub fare

### BDS (brisket dip sanger)

smoked brisket on a ciabatta bun served with au jus for dipping 12.95 try the BDS lion sized with swiss cheese and bacon 15.95

### pulled pork sanger

hand pulled in-house smoked pork tossed in our homemade BBQ sauce and coleslaw on a ciabatta bun. it's the pulled pork sandwich of your dreams 12.99

**no hormones, no antibiotic pork**

### original beef burger

organic tarswell beef, direct from creston and into our kitchen. the original comes with lettuce, tomato, red onion, mayo and full grain mustard on a multigrain bun 11.95

### lion's head burger

organic tarswell beef, direct from creston and into our kitchen, with bacon, bleu cheese, swiss cheese, lettuce, tomato, red onion, mayo and full grain mustard on a multigrain bun. it's the only burger fit to be called the lion's head burger 15.95

### bob marley burger

organic tarswell beef, direct from creston and into our kitchen, with jamaican jerk sauce, banana peppers, swiss cheese, lettuce, tomato, red onion and full grain mustard jammin' on a multigrain bun 14.95

### veggie burger

this veggie burger is so good that even the most ravenous carnivores love it too! it's our homemade soy based patty filled with carrots, zucchini, red onion and garlic served on a multigrain bun with avacado, lettuce, tomato and red onion 12.95

## bowls

### tahini asian rice bowl

all of the rice bowl fixins - lettuce, brown rice, red pepper, cabbage, beets, sauteed mushrooms and green onion 13.95  
**add pulled pork, brisket, or chicken 4.99**

### mac & cheese

spirals smothered in cheezy sauce then baked with even more cheese. served with garlic toast 11.95

### spicy chorizo mac & cheese

locally made chorizo sausage mixed with spirals smothered in cheezy sauce then baked with even more cheese. served with garlic toast 14.95

### the club sanger

hand pulled in-house smoked chicken with thick cut bacon - the way bacon was intended to be eaten - with cheddar cheese, lettuce, tomato and mayo on a sub bun 13.95

### flounder sanger

grilled salmon or grilled cod with lettuce, tomato, red onion and our signature creamy chipotle aioli on a multigrain bun  
cod 14.95 salmon 15.95

### crispy chickly burger

tender chicken breast tossed in our top secret in-house breading and seasoning with all the chicken burger essentials - lettuce, tomato, red onion and our signature creamy chipotle aioli on a multigrain bun 14.95

### chipotle crispy chickly

a zesty wrap of tender chicken breast tossed in our top secret in-house breading and seasoning wrapped up with sweet chipotle heat lettuce, shredded carrot and red pepper 15.95

### jerk chicken sanger

hand pulled in-house smoked chicken, jamaican jerk spice and coleslaw on a ciabatta bun 12.95

### fish and chips

deep fried salmon or cod in our homemade craft beer batter. served with tartar sauce 14.95 add extra fish 4.99

## pizza

all of our pizzas are made on homemade hand-rolled pizza dough with mozzarella and our own tomato sauce  
extra cheese, bacon or topping 2.00

### margherita

classic cheese pie 11.95

### salsiccia

chorizo sausage and cheese 13.95

### the greek

olives, red pepper, tomato, red onion, feta and spinach 13.95

### the hunter

brisket, sausage, pulled pork, smoked chicken and mushrooms 16.95

### pollo de avocado

smoked chicken, avocado, banana peppers, red onion, cilantro and lime 16.95

all prices are subject to applicable taxes

# the bbq smokehouse

## smokehouse entrees

all smokehouse entrees come with robson baked beans, homemade cornbread, coleslaw and your choice of fries, hot baked potato, side salad or sauteed veg  
choose your entree then choose your flavour: tabasco garlic lime, jamaican jerk spice, house BBQ, bone dust dry rub, tahini, honey garlic or sweet chipotle heat

### pork rack

smoked 4 hours

full rack 27.95 1/2 rack 17.95

no hormones, no antibiotic pork

### smoked sausage

smoked 2 hours

17.95

locally made bratwurst

no hormones, no antibiotic pork

### pulled pork

smoked 8 hours

17.95

no hormones, no antibiotic pork

### beef bones

smoked 5 hours

17.95

### smoked pulled chicken

smoked 5 hours

17.95

### beef brisket

smoked 12 hours

17.95

### combo

combine any 2 smokehouse entrees  
(does not include full rack)

27.95

## lion pride feeds

sharing is caring and the lion's head group meals is the best way to show it. pick your sauce or try them all: tabasco garlic lime, jamaican jerk spice, house BBQ, bone dust dry rub, tahini, honey garlic or sweet chipotle heat

brisket, pulled pork, smoked sausage, pork ribs, beef ribs and smoked chicken with kennebec fries, artisan green salad, coleslaw and robson baked beans

### meat sampler

feeds 2-4

69.95

### meat fest

feeds 4-8

109.95

### meat sweats

feeds 6-12

159.95

## steaks

all of our steaks are organic local tarswell beef from creston. these beautiful cuts of meat are cooked to your liking and served up with a baked potato and seasonal sauteed vegetables

### the classic

with sauteed mushrooms

8 oz 24.95

12 oz 28.95

### bleu lion steak

bleu and swiss cheese with roasted garlic

8 oz 28.95

12 oz 32.95

### mediterranean

feta cheese, basil and fresh tomato

8 oz 28.95

12 oz 32.95

### OMGSOM

(oh my god swiss onion mushroom)

shoestring onions, sauteed mushrooms

and swiss cheese

8 oz 28.95

12 oz 32.95

## a la carte

### artisan greens

4.95

### coleslaw

3.95

### kennebec fries

3.95

### corn bread

3.95

### caesar salad

5.95

### robson baked beans

3.95

### baked potato

3.95

### side sauce 2oz

1.95

all prices are subject to applicable taxes



At The Lion's Head we serve only the best quality food and the best craft beer from BC. All of our meats are smoked daily in our commercial grade smoker -- The Cookshack 250. We use the finest local robson applewood for that smokehouse flavour you can only find at The Lion's Head.

250-365-BREW (2739) - [www.lionsheadpub.ca](http://www.lionsheadpub.ca)