Appies

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

The Mighty Columbia (PEI) Mussels 🔻



A house favourite. Creamy chipotle steamed mussels, with white wine, red onions, banana pepper, lime and cilantro. Served with garlic toast. \$19

Lions Head Nachos 🔑



Loaded up with cheese, jalapenos, banana peppers, black beans, green onions, and olives. Homemade salsa and sour cream. \$16.5 Add smoke house chicken, pulled pork, brisket or spicy ground beef. \$6

Potato Skins

Golden fried russet potato skins, covered in mozza & cheddar and topped with green onions and real bacon bits. Served with sour cream. \$9

Dilly chips

Deep fried pickle chips, crispy and delicious. A great starter to any meal \$9

Poutine

Our crispy kennebec fries smothered in real cheese curds and gravy. \$11 Add smoke house chicken, pulled pork, or brisket \$6

Chicken Digits

All natural chicken breast, breaded in our top secret coating and fried till golden brown. Served with honey mustard dipping sauce. \$12.5 Add soup, salad or fries \$4

Lions Wings

1 lb of meaty chicken wings. Try Tabasco garlic lime, Jamaican jerk, BBQ, Honey garlic, Dragons blood, Lemon pepper, Chipotle sweet heat, or our house dry rub The bone dust! \$13 Get 2 flavours for \$1 more.

Salads

If you're in need of beautiful greens our inventive savory salads and homemade dressing are a perfect choice. Apple cider vinaigrette, Balsamic vinaigrette, Tasty tomato vinaigrette, Creamy buttermilk dill, Rich Ranch, Italian vinaigrette, Blue cheese dressing and Asian Tahini. Add bacon, cheese, or a side of garlic toast \$2

Farmer Salad

Spinach, artisan greens, red peppers, cucumbers, tomatoes and seasonal garden vegetables, topped with smoked chicken & pulled pork, cheddar cheese, and a boiled egg. Served with your choice of dressing, this salad leaves you satisfied. \$15.5

House Salad



Artisan greens with a mix of seasonal vegetables and your choice of dressing. \$10.5 Add smoke house chicken, pulled pork, brisket. \$6

Caesar

Crisp romaine lettuce, garlic croutons, asiago cheese chips, all mixed together with our creamy homemade Caesar dressing. \$12 Add smoke house chicken, pulled pork or brisket \$6

Le Bleu Lion

Medium rare steak & sautéed mushrooms served over a bed of leafy spinach, purple cabbage, red peppers and carrots paired with our homemade blue cheese dressing. A must have! \$17

Smoked Salmon Salad



4oz of our house smoked salmon flaked over mixed greens, shredded carrot, red peppers, green onions and cucumbers. Topped with crumbled goat cheese, and paired with the dressing of your choice. \$16

Classic Pub Fare

Staple pub food taken to another level with quality ingredients, time and love to prepare all of our sauces, smoked meats and patties in house. Our bread is locally sourced from Country Style Bakery. Our smokehouse sandwiches, burgers and wraps will satisfy any craving.

All are served with your choice of kennebec fries, green salad, or soup.

Upgrades: Add bacon, cheese, gravy, or sautéed mushrooms \$2 Poutine your fries \$3 Add 1/2 fries, 1/2 salad or Caesar salad \$1.

Mac & Cheese

Spirals smothered in our three cheese sauce, oven baked with even more cheese and served with garlic toast. \$13

Add smoked chorizo sausage \$4

2 Piece Fish & Chips

Deep fried cod, dredged in our B.C. craft beer batter. Served with tartar sauce, coleslaw and lemon. \$15

Extra piece fish \$5

The Clubhouse

House smoked chicken with thick cut bacon and melted cheddar. Served on French bread topped with mayo, lettuce and tomato. \$16.5

Brisket Dip

House Smoked brisket on a toasted ciabatta bun served with au jus dip. \$13 Try it lion sized with bacon & Swiss cheese. \$16.5

6oz Steak Sandwich

Medium rare steak with melted mozzarella cheese, sautéed mushrooms and crispy fried onions on top of toasted garlic bread \$22

Pinã Pulled Pork Sandwich

Smoked pork simmered in tangy pineapple sauce, served on a toasted ciabatta bun with crispy fried onions and spicy coleslaw. \$14

Jamaican Jerk Chicken Sandwich



Smoked chicken with a kick! Served up on a toasted ciabatta with Swiss cheese, lettuce and tomato. \$15

Chipotle Chicken Wrap



Zesty crispy chicken wrapped up with lettuce, shredded carrot, red peppers and spiced up with chipotle sweet heat sauce and mayo. \$16

Crispy Chicken Burger

Breaded chicken breast, fried till golden and served on a multigrain bun, dressed with our signature chipotle aioli, lettuce and tomato. \$16 Try it buffalo style \$2

Lions Head Burger

Topped with bacon, Swiss & blue cheese this mouth watering burger is fit to carry our name. Served on a multigrain bun with mayo, full grain mustard, lettuce, tomato and red onion. \$16.5

Bob Marley Burger



Spicy Jamaican jerk sauce, Swiss cheese and banana peppers on top of our house made beef burger. Served on a multigrain bun with mayo, full grain mustard, lettuce, tomato and red onion. \$16

Veggie Burger



Lentils & Chickpeas make the base of this burger as well as mushrooms, yams and wild rice. Served on a multigrain bun with chipotle aioli, avocado, banana peppers, local micro greens, lettuce, tomato and red onion. \$14

Wild Sockeye Salmon Burger



Grilled & lightly seasoned in our house rub and glazed with honey Dijon. Served on a multigrain bun with smoked garlic aioli, lettuce, tomato and red onion. \$18

Pizzas

All of our pizzas are made with fresh hand rolled dough and topped with our tomato sauce & mozzarella.

Add smoke house chicken, pulled pork, brisket \$4 Extra Veggies or cheese toppings \$2

The Hunter

Smoked brisket, bratwurst, pulled pork and mushrooms. \$21

The Greek

Olives, red peppers, tomatoes, red onions, spinach and lots of feta cheese. \$18

Cheese Pizza

A classic with cheddar, mozzarella and jack cheese. \$14. Add chorizo sausage \$4

Three Little Pigs

Smoked chorizo sausage, pulled pork and beautiful bacon. \$18

Pollo é Avocado

Smoked chicken, avocado, banana peppers, red onions, cilantro and lime. \$20

BBQ Chicken Pizza

House made tangy BBQ sauce, smoked chicken, red onions and cheddar. \$19

Smoke House Entrees \$21

These choice meats are slow smoked with Robson apple chips for optimal flavour and tenderness.

All entrees are served with cornbread, coleslaw & your choice of 2 sides

Choose your entree	Choose your sauce	Choose your sides
1/2 Rack Pork Rib Entree	Jamaican Jerk	Garlic Mashed Potatoes
Bratwurst Entree	dry rub	Fries
Pulled Pork Entree	Tabasco Garlic lime	Caesar or Green salad
Beef Brisket Entree	Honey Garlic	Sautéed Vegetables
Pulled Chicken Entree	House BBQ	Soup
Get an extra 1/2 rack pork ribs \$13	Chipotle sweet heat	Loaded baked potato

Lions Pride Entrees

These group meals are a great way to sample all the smoked meats and flavors the lions head has to offer, served with salad, fries, coleslaw and cornbread. Choose 1 to feed your family and friends today.

The Meat Sampler. 2 Homemade Bratwurst, A 1/2 rack of tender pork ribs, pulled chicken, fine sliced brisket and pulled pork feeds 2-4 people \$69.5

The Meat Fest. 4 Homemade Bratwurst, A full rack of tender pork ribs, pulled chicken, fine sliced brisket and pulled pork. Feeds 4-8 people \$109.5

The Meat Sweats. 8 Homemade Bratwurst, 2 full racks of tender pork ribs, pulled chicken, fine sliced brisket and tender pulled pork feeds 6 to 12 people \$159

Sides

For that little extra something you can customize any dish.

Ask your server about our soup of the day

Cup soup \$5.5 Bowl soup \$10 Green salad \$5 Coleslaw \$4 Kennebec fries \$5 Cornbread \$4 Caesar salad \$6 Garlic mashed potatoes \$5 Add bacon \$2 Add cheese \$2 Side sauce or dressing \$2 Side Rice \$4 Side sautéed vegetables or veggie plate \$5.5

Add side Smoked Chicken, Pulled Pork, Smoked Salmon or Brisket \$6

All prices are subject to tax