





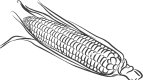


SNACKS

	deep fried cheese curds with jalapeño	8
	soup of the day	4
	smoked pickled egg	3
	"bacon bits", smokey pork belly, apricot glaze	12
	pepperoni stick	4
	house chips	4
	Chilliwack corn, spicy whisky butter	10

snacks are half price during happy hour
3-6pm everyday

CANADIAN COMFORT FOOD

Humboldt calamari, tzatziki, chili aioli, sweet pickled cucumber, chorizo 'bits'	14
seared albacore tuna, compressed cucumber, walnut and cauliflower cream	15
chicken wings, choice of: salt and pepper, or spicy maple glaze	12
cauliflower & Golden Ears cheddar dip, brioche, endive, tater skins	14
Canadian shore lunch; fried market Ocean Wise fish, Bomber lager batter, fries, tartar sauce	19
Montreal style smoked meat sandwich, swiss, russian dressing, sauerkraut <i>with fries OR salad</i>	17
bison burger, burger sauce, aged cheddar, lettuce- <i>with fries OR salad</i> <i>add Gelderman Farms bacon \$2</i> <i>add heirloom tomato (in season) \$2</i> <i>add Poplar Grove Tiger Blue Cheese \$5</i> <i>double up the meat \$8</i>	19

mac and cheese, sriracha ketchup, potato skin crumble	16
poutine, smoked pork gravy, cheese curds	12
Glorious Organics greens, local cucumber, heirloom tomato, pumpkin seed praline, fromage frais cheese, sherry vinaigrette <i>add smoked salmon \$5</i>	16

SUGAR

old fashioned lemon crumble shortcake, summer berries, whipped cream	8
s'mores pie, chocolate, graham cracker crust, torched marshmallow	8

WANT MORE? *Gelderman Farms bacon \$4 | house chorizo \$4*



Timber's water fundraising program- what's more Canadian than doing some good? Proceeds from the filtered still or sparkling sales go to the Britannia After School Hockey program \$3/person


ocean wise
All seafood options on this menu are recommended by Ocean Wise

some information about OUR FOOD

#notyourveragesportsbar
#canadiantraditions
#canadiancomfortfood

gelderman
farms.ca



Gelderman Farms is a family owned pig farm located in the Fraser Valley in Abbotsford B.C. The Gelderman family takes pride in raising quality pork that is tasty and good for your family.

Gelderman Farms is primarily focused on providing various cuts of high quality pork from ham and pork chops to bacon but they also offer blueberries in season and fantastic compost for your garden.

Bison Burger:

Patty: 100% Canadian bison chuck, sirloin and brisket with no other seasoning or filler

Sauce: pickled house smoked jalapeno, horseradish, hot sauce, mayo, house ketchup

Cheese: thick cut aged orange cheddar

Bun: sesame brioche buns, baked fresh everyday. (This is why there's only a limited supply everyday)

Lettuce: iceberg

Add ons:

Blue cheese: Poplar Grove Tiger blue, 1 oz, poplargrovecheese.ca/tiger-blue

Bacon: Gelderman Farms thick cut bacon, geldermanfarms.ca

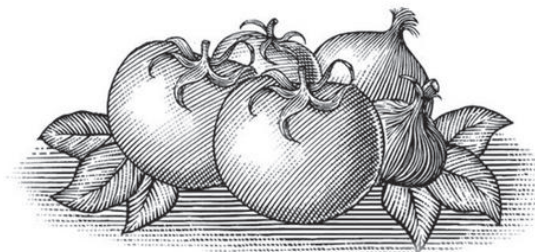
Tomato: Heirloom variety from BC

Beer Program:

Timber, because of its craft beer program, has strongly established itself as the place to come for quality and unique craft beer in the West End. With half of our taps rotating regularly you can be guaranteed to try something new every time you come to Timber. At Timber you can find 'off the beaten path', one off, collab, and experimental beer. Even though we pride ourselves on finding unique beers, we love the classics. Being able to anchor the beer program with gold medal winners like: Off The Rail Brewing's Classic Pale Ale and Dageraad Brewing's Blonde Ale, means you can find your faves.

Glorious Organics is a cooperatively owned and operated farming collective situated on Fraser Common Farm in Aldergrove, BC.

The Glorious Garnish and Seasonal Salad Company was formed in 1986. When it dissolved twenty years later, in 2006, five members founded the Glorious Organics Co-operative. They grow more than 30 varieties of certified organic salad greens, as well as peas, beans, leeks, potatoes, carrots, beets, onions, garlic, fennel, herbs, flowers, some fruit, and more! Our Timber designer, Dustin Pritchard, is a blacksmith for the co-op and used a lot of reclaimed materials from the farm in the room.



glorious
organics.com

Share your comments and photos of your dinner via Twitter, Facebook and Instagram @timbervancouver #timberhacks

