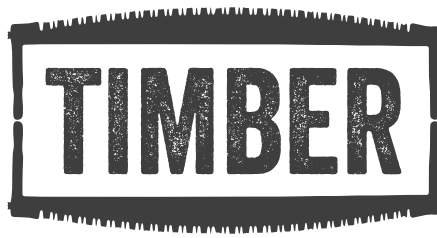


CRAFT BEER. CANADIAN COMFORT FOOD.



Givin 'er Since 2015

SNACKS

soup of the day	4
smoked pickled egg	3
deep fried cheese curds	7
pepperoni stick	4
house chips	4

UP AND AT 'EM BOOZY BEVERAGES

GREAT WHITE NORTH espresso vodka, Kahlua, brewed coffee, cream	10
MIMOSA BC sparkling wine with fresh orange, apple, or grapefruit juice	10
TIMBER ESPRESSO 'NEGRONI' Arbutus distillery espresso vodka, Odd Society bittersweet vermouth, campari, espresso, burnt orange	10
RADLER craft draft beer with fresh grapefruit juice	8

BRUNCH

BBQ PULLED PORK BENNY poached eggs, tomatoes, focaccia, hollandaise, home fries	16
PEAMEAL SANDO shaved house-cured peameal bacon, spicy mayo, melted cheddar, fried egg, soft bun	16
CANADIANA eggs any style, choice of meat, (bacon or sausage), home fries, toast	13
DUCK CONFIT HASH duck confit, garlic scape, radish, potato, zucchini, poached eggs	15
MUSHROOM BREAKFAST BOWL foraged and cultivated mushrooms, maple miso, short grain rice, ancient grains, gem tomatoes, fried egg	16

SAT/SUN
11-3PM

TIMBER FAVES

chicken wings, choice of: salt and pepper, or spicy maple glaze	12
Turtle Valley Ranch bison burger, caramelized onion, bacon, house-made ketchup and mustard, cheddar, pickle- <i>with fries OR salad - double up the meat \$8</i>	19
Canadian shore lunch; fried market Ocean Wise fish, TIMBER ale batter, fries, tartar sauce	19
Montreal style smoked meat sandwich, gouda, russian dressing, sauerkraut <i>with fries OR salad</i>	17
Glorious Organics greens, local cucumber, heirloom tomato, pumpkin seed praline, fromage fraise cheese, sherry vinaigrette <i>add smoked salmon \$5</i>	16

STICK AROUND FOR
HAPPY HOUR 3-6PM
EVERYDAY

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



All seafood options on this menu are recommended by Ocean Wise



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

some information about OUR SUPPLIERS

#notyourveragesportsbar
#canadiantraditions
#canadiancomfortfood

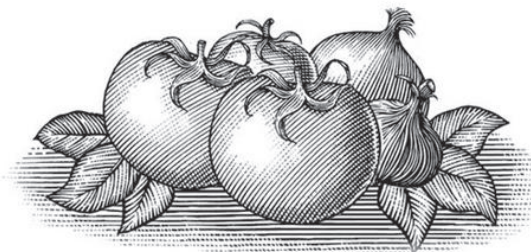


Turtle Valley Bison Co. is a 5th generation ranch on 1200 acres in Chase BC. Rudi Schiebel and Laine Keyes, the owners of Turtle Valley Ranch, met playing junior hockey. Laine's family has owned the ranch for 5 generations and after a few summers working for the family- Rudi jumped at the opportunity to buy half the ranch in 2013. Rudi financed his half through Farm Credit Canada's Young Farmers program. The ranch has a very sustainable farming focus. They believe the success of their farm is based on the health of the surrounding environment. They make choices for their farm that will better the land it's on, and create a legacy of bison farming in BC for the long term.

turtlevalleyranch.com

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



Bomber Brewing, a craft brewery located in East Vancouver is closely aligned with our values of supporting community. Not only do they brew great beer (our own Timber Ale included) they also hold a fundraiser every year to support Britannia After School Hockey. B.A.S.H as it's affectionately known, helps kids with barriers to playing hockey get to play. Sport and team dynamics gives the kids a place to feel at home, grow relationships with teammates, and develop confidence. We are proud to support them as well through our filtered water donation program and our annual Canada Day ball hockey tournament.

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

