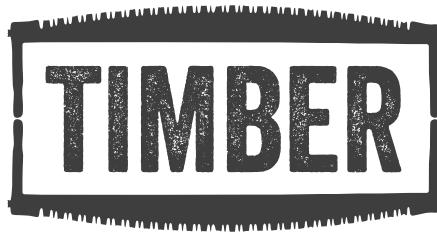


CRAFT BEER. CANADIAN COMFORT FOOD.



Givin 'er Since 2015

SNACKS

BRUNCH

TIMBER FAVES

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

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

chicken wings, choice of: salt and pepper, or sticky chili 12

bison burger, burger sauce, aged cheddar, lettuce- with fries OR salad 19
add Gelderman Farms bacon \$2
add heirloom tomato (in season) \$2
add Poplar Grove Tiger Blue Cheese \$5
double up the meat \$8

Canadian shore lunch; fried market Ocean Wise fish, TIMBER ale batter, fries, tartar sauce 19

Glorious Organics greens, local cucumber, heirloom tomato, pumpkin seed praline, fromage frais cheese, sherry vinaigrette 16
add smoked salmon \$5

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

SAT/SUN
11-3PM

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



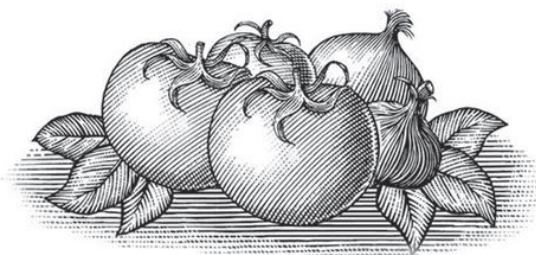
All seafood options on this menu are recommended by Ocean Wise



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

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

STICK AROUND FOR HAPPY HOUR 3-6PM EVERYDAY

- Canadian Classic Caesar** - Sid's vodka, Walter clamato, house spiced rim and pickled garnishes 10
- Spicehouse** - tequila, IPA mustard, tabasco, Walter clamato, horseradish, smoked paprika rim, olive, pepperoni 12
- Pickleback** - whisky, pickle juice, sriracha, Walter clamato, lemon pepper rim, pickles 10
- Union Jack** - cucumber gin, HP sauce, worcestershire, tabasco, Walter clamato, celery salt rim, fresh cucumber 10
- Timber Caesar** - Sid's vodka, house IPA mustard, house HP sauce, Walter clamato, ketchup chip rim, Ariana's sausages 12



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

