



WINE

6 oz | 9 oz | bottle

House Wine - Red or White (OKV Blends) 8 | 11 | 34

Kettle Valley - 2019 Cabernet Sauvignon 13 | 17 | 47

Moon Curser - 2021 Viognier 15 | 20 | 52

COCKTAILS

Negroni (2 oz) 13

Lime Margarita (2 oz) 13

Old Fashioned (2 oz) 14

Caesar (1 oz or 2 oz) 9 | 13

Dark 'N' Stormy (2 oz) 13

Moscow Mule (2 oz) 13

Irish Mule (2 oz) 13

Mojito (2 oz) 13

Aperol Spritz (5 oz) 13

Classic Highball (1 oz or 2 oz) 8 | 13

DRAFT BEER

16 oz unless
specified other-
wise

House Pilsner - 5% ABV 7.50 | 9.50 (20 oz) | 22 (pitcher)

Phillips Tilt Lager - 5% ABV 7.50 | 9.50 (20 oz) | 22 (pitcher)

Phillips Revenge IPA - 7% ABV 8.00 | 10.0 (20 oz)

Phillips Glitterbomb Hazy Pale Ale - 5% ABV 8.00 | 10.0 (20 oz)

Phillips DinoSour - 4.2% ABV 8.50 | 10.50 (20 oz)

Wild Eye Smoked Porter - 7% ABV 8.50 | 10.50 (20 oz)

Blue Moon - 5.4% ABV 8.50 | 10.50 (20 oz)

BOTTLED BEER

Amstel Ultra (90 cals) - 330 mL 3.8% ABV 8.50

Coors light - 330 mL 4% ABV 6.50

Sol - 330 mL 4% ABV 6.50

Heineken - 330 mL 5% ABV 8

Heineken (non-alcohol) - 330 mL 0.0% ABV 6

HARD CIDER

Strongbow - 14 OZ 5% ABV 9

HARD SELTZER

Vizzy Raspberry Lemonade Seltzer - 14 OZ 5% ABV 8



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All seafood options on this
menu are recommended
by Ocean Wise

V - Vegetarian
GF - Gluten Free

SMALL PLATES

Edamame (V, GF) 9.5

Green soybeans cooked in the pod, sea salt

Hummus (V) 12

House made garlic hummus. fresh crudites, pita bread

Potato Shoestring Fries (V) 8.5

Ketchup

Sweet Potato Fries (V) 12.75

Forage remix hot sauce aioli

Boneless Pork Rib Bites 13

Honey mustard dip

Onion Rings (V) 13

Forage remix hot sauce aioli

Shrimp Gyoza 15

Pickled red onion, cilantro, pineapple vinegar soy dressing

Poutine 15

French fries, gravy, Golden Ears cheese curds
(add pulled pork +7, mushrooms +6)

Chicken Wings 19.5

Free range chicken wings
choice of salt & pepper, RedHot, or BBQ sauce with
ranch or blue cheese dip

Calamari 21

Citrus yogurt, tomatoes, jalapeño, cilantro



LARGE PLATES

Nachos (V, GF) 19.5

Cheddar, jalapeño, peppers, green onions, olives, salsa & sour cream
(add pulled pork +6, blackened chicken +7, guacomole +3)

Chicken Tenders 19.5

Breaded chicken tenders, french fries, honey mustard

Steak Frites 24

5 oz beef sirloin steak, french fries, creole butter

Ceasar Salad 16

Romaine hearts, anchovy dressing, parmesan cheese, croutons
(add blackened chicken +7, beef sirloin +14, prawns +8.5)

Greek Salad 18

Cucumber, heirloom cherry tomatoes, red & yellow peppers, red onion, olives, feta cheese

Chicken Quesadilla 18

House spiced chicken, cheese, tomato, jalapeño, flour tortilla, salsa & sour cream

SANDWICHES

all sandwiches come with french fries
(sub sweet potato fries, ceasar or greek salad +3)

Pulled Pork Sandwich 19.5

Fraser Valley pork butt, mixed greens, onion rings, BBQ sauce

Jervis Burger 21

Canadian beef patty, soft bun, cheddar, Jervis jalapeño burger sauce, romaine lettuce
(add extra patty +7, extra cheddar +2, bacon +3, mushrooms +6)

SWEETS

Vanilla Pannacotta 12

Elderflower gel, seasonal berries

Lemon Bars 12

Chantilly cream, candied orange

