

THE BULLDOG GRAND CAFE MENU



GRAND CAFE PUB GRUB

The Bulldog Nachos 24

Corn tortilla chips, shredded cheese, bell pepper, green onion, avocado cream, tomatoes, sliced black olives, jalapenos, sour cream & fire roasted tomato salsa

Add ons

Spicy beef 170g	6
Grilled chicken 113g	6
Pulled pork	6

Dry Ribs 14

Lightly marinated pork, thyme, salt & lemon

Bitterballen 14

A favourite from Holland! Thickened beef ragout breaded and fried, house made Dutch mustard

Broodje Krokot 12

Beef croquettes, gouda, Dutch mustard

Chicken Fingers 10

6 lightly battered chicken tenders & plum sauce

Chicken Wings - ½ Kg 14

Sauces include: Salt & pepper, hot, honey garlic, The Bulldog BBQ, Indo sweet chilli

FRIETS

Fries & Mayo sm 6 | lg 8

Sweet Potato Fries 12

Garlic-Asiago Truffle Fries 13

Canadian Poutine 14

Patatje Oorlog "Dutch Poutine" 13

"The Big Dirty" 22

All of our other amazing fries in one awesome dirty mess!

SALADS

The Bulldog Caesar Salad GF 16

Classic Caesar salad, romaine hearts, shaved asiago, bacon crisps, caper blossoms, creamy garlic vinaigrette, grilled bread

Blackened Tuna Salad GF 19

Yellowfin tuna steak blackened rare, artisan greens, shaved red onion, fresh cilantro, avocado, chilli lime vinaigrette

Butcher Block Beef Salad GF 19

Grilled striploin (170g) artisan greens, candied pecan, cherry tomato, raisins, goat cheese, roasted shallot vinaigrette

Grand Cafe House Salad GF 14

Artisan baby greens, cherry tomatoes, cucumber, shaved carrot, roasted almonds

Your choice of: White balsamic vinaigrette, peppercorn ranch or citrus vanilla vinaigrette

Add ons

Chicken breast	6
Sautéed prawns	6
Yellow fin tuna	8
8oz NY striploin	10

SOUPS

Dutch Pea Soup cup 5 | bowl 8

Smoked ham hocks, fresh vegetables, split peas

Daily Soup cup 5 | bowl 8

Fresh ingredients, seasonally inspired, locally sourced

OUR STORY

From an underground smokers-den to a coffeeshop empire.

The Bulldog's success-story reads like an American dream.

In 1975 Henk de Vries opened The Bulldog No. 90, the first coffeeshop in Amsterdam, and with that laid the benchmark for the contemporary coffeeshops worldwide.

What once began in a cellar, has grown into an ironclad trade-name with five locations and a hotel in Amsterdam, merchandising line, locations in Canada, Bali, Italy, Spain and Aruba. With many more to come...

Beware of the Bulldog!

THE BULLDOG GRAND CAFE MENU



SANDWICHES

Served with soup, salad or fries

Upgrade your side to: Caesar salad - poutine - yam fries - truffle fries 3

The Bulldog Burger 16

Signature beef patty, sautéed mushrooms, smoked gouda, Indo peanut sauce, lettuce, tomato, pickle, onion, sesame seed bun

The Amsterdam Burger 14

Signature beef patty, lettuce, tomato, pickle, onion, sesame seed bun

The Bulldog Chicken Wrap (GF) 16

Grilled chicken, artisan greens, cherry tomato, goat cheese, toasted almonds, cranberry, & citrus vanilla vinaigrette

Mile High Chicken Club (GF) 16

Grilled chicken breast, side bacon, avocado purée, sliced cheddar, lettuce, tomato, chipotle aioli, toasted ciabatta

Pulled Pork Sandwich (GF) 15

Slow braised pork shoulder, shaved cabbage slaw, Dutch gouda, sesame seed bun

Quinoa Burger 15

House-made organic quinoa & mushroom patty, artisan greens, goat cheese, roasted cherry tomatoes, white balsamic reduction

Veggie Wrap (GF) 12

Flour tortilla, artisan greens, fresh vegetables, goat cheese, roasted shallot vinaigrette

Smoked Salmon Sandwich (GF) 16

House cured salmon, fresh tomatoes, shaved red onion, cucumber, artisan greens, baby dill & caper cream cheese, toasted ciabatta bun

The Bulldog Steak Sandwich (GF) 20

8oz NY striploin, sautéed mushrooms, beef gravy, crispy shallots, grilled focaccia

Add ons

each 1.75

- Cheddar
- Smoked gouda
- Side bacon
- Sautéed mushrooms
- Sautéed onions

(GF) Gluten free option available

MAIN COURSE

Available after 5pm

Beef Tenderloin (GF) 170g 32 | 225g 36

Pan seared, oven finished, young potatoes, local vegetables. Your choice of: Peppercorn cream sauce, herb compound butter or wild mushroom demi

Blackened Ribsteak (GF) 29

300g cajun rubbed prime cut ribeye, young potatoes, local vegetables. Your choice of: Peppercorn cream sauce, herb compound butter or wild mushroom demi

Grilled NY Striploin (GF) 27

225g cut NY striploin, young potatoes, local vegetables. Your choice of: Peppercorn cream sauce, herb compound butter or wild mushroom demi

Oven Roasted Chicken Supreme (GF) 24

225g free-range chicken breast, crispy shallot basmati, local vegetables, pan jus

Pan Seared Kuterra Salmon (GF) 26

Sustainably sourced BC salmon, local vegetables, sundried quinoa, herb compound butter

Baked Alaskan Halibut (GF) 28

190g halibut fillet, braised tomato & olive ragout, winter artisan greens, bacon & dijon warm vinaigrette

Seared Yellowfin Tuna (GF) 24

Salt & pepper crusted yellowfin tuna steak, fresh avocado, steamed basmati, local vegetables, fresh lemon & cilantro

Dessert

Tiramisu A La Roma 11

Mascarpone cream, espresso, amaretto, lady fingers, coco powder, shaved chocolate

Warm Apple Crumble & Ice Cream (GF) 12

Fresh apples, cinnamon butter, demerara & oat crumble

Vanilla Parfait 8

Honey granola, vanilla yogurt, fresh berries & mint

Double Chocolate Molten Lava Cake (GF) 10

Caramel reduction, fresh whipped cream
Add: Vanilla ice cream 3

Vanilla Ice Cream 5

Two scoops, choice of chocolate or caramel sauce

THE BULLDOG INDONESIAN EXPERIENCE



Indonesia was a Dutch colony for several hundred years until its formal independence in 1949. During this time all the exotic and exciting flavors made their way into Dutch cuisine via the Indonesian people who chose to move to the Netherlands. In 1970's there was a culinary revolution that reshaped dining in Holland. We would like to offer you a small selection of traditional dishes and a few of our versions of these wonderful culinary combinations.

Nasi Goreng 21
Indonesian fried rice*

Satay Daging: sweet soy & ginger marinated beef satays

Telor Sisi Cerah: sunny side cooked egg

Atjar Tjamper: pickled sweet & sour vegetables

Serundeng: toasted coconut, coriander, turmeric, palm sugar, tamarind & roasted peanuts

Krupuk: crispy prawn crackers

Bumbu Kacang: roasted peanut sauce

Add ons each 8
Two beef satays
Two chicken satays
Eight sautéed prawns

*Also available with steamed white basmati rice

Indonesian Rendang 21
House made coconut curry, fresh lemongrass, lime leaves & toasted spices, kaffir lime basmati
Your choice of: Beef - chicken - prawns - vegetables

Add ons
Vegetables 5
Beef - chicken - prawns 8
Fried egg 3

Available all day

Indonesian Satay 4 pieces 14
Grilled beef & chicken skewers marinated with ketjap manis (sweet soy), ginger & garlic, served with warm naan bread and roasted peanut sauce

Satay Daging: grilled beef

Satay Ayam: grilled chicken

Lumpia 2 pieces 9
Indonesian spring rolls: rice noodles, shaved green cabbage, grated carrot, spring onion, roasted chicken, Indo sweet chilli reduction

Bali Beef Salad 17
Sweet soy & ginger marinated beef, shredded green cabbage, artisan greens, cucumbers, tomatoes, red bell pepper, shaved onion, fresh mint & cilantro, nouc cham dressing

Soto Ayam 15
Indonesian chicken soup: soto broth, rice noodles, grilled chicken, poached potatoes, cherry tomatoes, shaved cabbage, soft cooked egg, chilli soy sauce

Lumpia & Salad 18
Two Indonesian spring rolls, smaller portion of our Bali Beef Salad, sweet chilli reduction

Pisang Goreng 12
Indonesian fried banana, lightly battered & sweetened, toasted coconut, chocolate syrup, pastry sugar & fresh mint

Add: Vanilla ice cream 3

Indonesian cuisine is a collection of flavors and techniques acquired from all over Asia. Famously known as "the Spice Islands", Indonesia offers an abundance of aromatic herbs and spices to complement their culinary creations.

BULLDOG BREWS



BOTTLED BEER

IMPORTED BEER

Heineken	6.50
Stella Artois	6.50
Becks	6.50
New Grist (gluten free)	6.50
Corona	6.50
Grolsh (450ml)	8
Erdinger (500ml) non-alcoholic	6.95

DOMESTIC BEER

Kokanee	5.75
Molson Canadian	5.75
Budweiser	5.75
Budlight Light	5.75
Miller Genuine Draft	5.75
Coors Light	5.75
Alexander Keith's	5.75
Pilsner	5.75

CRAFT BEER

Jerkface 9000	6.25
Gypsy Tears Ruby Ale	6.25
Filthy Dirty IPA	6.25
Blood Alley ESB	6.25
Okanagan Springs Porter	6.25
Sleemans Honey Brown	6.25
Blue Buck	6.25
Red Truck Northwest IPA	6.25
Red Truck Amber Ale	6.25

BEER ON TAP

IMPORTED BEER

20oz 8.5 | 12oz 5.75 | Fluitje 4

Heineken
Stella Artois
Guinness
Strongbow
Somersby Premium Apple Cider

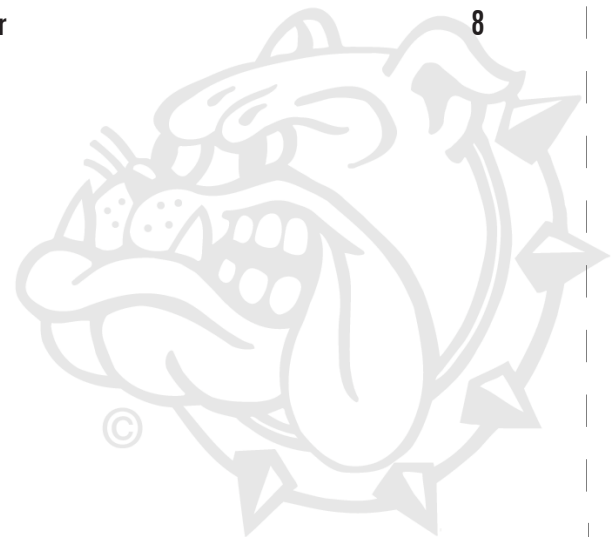
DOMESTIC BEER

20oz 7.25 | 16oz 5.75 | 12oz 4.50 | Fluitje 3.50

Granville Island Winter Ale
Fernie Lone Wolf IPA
Okanagan Spring Pale Ale
Okanagan Springs 1516 Bavarian Lager

COOLERS & CIDERS

Smirnoff Ice	6.25
Mike's Hard Lemonade	6.25
Okanagan Apple	6.25
Okanagan Peach	6.25
Okanagan Pear	6.25
Somersby Blackberry	8
Somersby Pear	8



BAR MENU



PRIVATE STOCK COCKTAILS

Long Holland Iced Tea	11
Okanagan Spirits Vodka, Limoncello, lemonade, lemongrass infused tea	
Negroni	12
Hendrik's Gin, Campari, Martini Rosso sweet vermouth, fresh orange peel	
Swift Kick in the Coconuts	11
Stoli Vanilla, Giffard Limon Giallo, Creme de Cacao, pineapple, cream	
Purple Haze Evolution	14
Okanagan Spirits Evolve Gin, fresh blackberries, mint, lime & Fentimans tonic	
Perfect Kiss	11
White Rum, Giffard Creme du Peche, 7-Up, strawberry puree	
Mojito	12
Havana 7 yr old Rum, muddled mint and lime, sugarcane, soda	
Queen B	11
Jack Daniels Honey, Ginger of the Indies, ginger ale, grapefruit & hops bitters	
Moscow Mule	11
Okanagan Spirits Vodka, lime juice, fresh lime, ginger beer	
Screaming Viking	12
Okanagan Spirits Gin, fresh cucumber, soda, fresh mint, cracked pepper	
The Bulldog Euro-Mojito	12
Okanagan Spirits Vodka, St Germain Elderflower Liqueur, muddled lime, fresh mint, soda and fresh strawberry puree	
Blueberry Mojito Lemonade	12
Stoli Blueberry Vodka, Okanagan Spirits Blueberry Liqueur, Limoncello, fresh lemon, mint and soda	
Star of Bombay	14
Bombay Sapphire, Fentiman's tonic, Wild English Elderflower Soda, grapefruit hops bitters & fresh orange slice	
The Van Gogh	14
Hendrick's Gin, Fentiman's Wild English Elderflower soda, star anise, a splash of 'Taboo Absinthe' & fresh orange	
Sexy-Time With Consent	14
Okanagan Spirits Bourbon, Ginger of the Indies, Limoncello, fresh mint, muddled fresh lemon, Fentiman's Rose Lemonade	

Drunken Master-Bather	12
Okanagan Spirits Rye, splash of Absinthe, sugarcane syrup, muddled fresh orange & Malagasy Chocolate Bitters, topped w/a drunken cherry	
Pink Tulips Pleaser	14
Okanagan Spirits Vodka, Okanagan Spirits Cranberry Liqueur, lemonade, fresh muddled lemon, Fentiman's Wild English Elderflower soda	
The Perfect G&T	14
Okanagan Spirits Gin, Fentiman's Tonic, fresh cucumber, mint and lime	
The No. 90	14
Okanagan Spirits Reserve Gin, Fentiman's Wild English Elderflower soda, fresh strawberry, fresh mint, a hint of apple	
The Royale	14
Okanagan Spirits Gin, Fentiman's Wild English Elderflower soda, dash of St. Germain Liqueur, fresh muddled berries, fresh mint & lime	
Haarlem Jazz	12
Okanagan Spirits Bourbon, Sweet Vermouth, fresh muddled orange, shaken & topped w/Kensington Bitters & a drunken cherry	



PRIVATE STOCK MARTINIS

Lycheeplein	11
Absolut Citron, Giffard Lichi-li Liqueur, Ruby Red Grapefruit	
The Bulldog Lemon Drop	11
Absolut Citron, Limoncello, fresh Lemon, lemonade w/sugared rim	
Permata Ayung	11
Dutch Gin, Giffards Creme du Peche, St Germain Elderflower Liqueur, lemongrass infused iced tea, topped with lemonade & fresh mint	
Espresso Martini	14
Van Gogh Espresso Vodka, White Godiva chocolate liqueur, Creme de Cacao, Cream, espresso shot	
The Bulldog 420	14
Okanagan Spirits Gin, Taboo Absinthe, Sake, Muddled fresh cucumber & mint	
The Bulldog Chai-Tini	12
Stoli Vanilla, Butter Apple Schnapps, Ginger of the Indies, cream, chai mix, cinnamon & star anise	
Ginger Lemongrass Martini	12
Okanagan Spirits Evolve Gin, Ginger of the Indies, Limoncello, lemonade, fresh lemon, lemongrass & mint	

BAR MENU



SMOOTHIES & SHAKES

Seasonal Fruit Smoothie	7
Banana, Yogurt, OJ & Seasonal Fruit	
Milkshakes	7
Chocolate, Strawberry or Vanilla	

SOFT DRINKS

Iced Tea	2.75
Coke or Diet Coke	2.75
Sprite	2.75
Root Beer	2.75
Ginger Beer	2.75
Ginger Ale	2.75
Tonic Water	2.75
Milk	3.25
Chocolate Milk	3.50
Monster Energy Drink	4.50

JUICES

Apple	3.25
Grapefruit	3.25
Orange	3.25
Cranberry	3.25
Tomato	3.25
Pineapple	3.25

MOCKTAILS

Virgin Caesar	4
Virgin Margarita	4
Virgin Pina Colada	4
Shirley Temple	4
Handcrafted Lemongrass Infused Iced Tea	5

SPECIALTY TEA & COFFEE

Artisan Leaf Tea	2.75
Brewed Coffee	2.75
Espresso	Single 2.50 Double 3.50
Americano	3
Cappuccino	3.75
Latte	4.25
Flat White	4
Chai Latte	4
Hot Apple Cider	4
Hot Chocolate	4
Mocha	4.50
Caramel Macchiato	4.50
Flavor Shot: Peppermint - Vanilla	0.50

BOTTLED WATER

San Pellegrino Sparkling Mineral Water	250ml 3.5 750ml 9
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*The livingroom
of Silver Star*

The Bulldog™ Hotel and Grand Cafe

Established in 1975 - Amsterdam, Netherlands

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