

BEER

SERVING THE FINEST LOCAL CRAFT BEERS & CHEAP & SHITTY LAGER™ SINCE 2013

DRAUGHT (16 oz PINTS / 23 oz STEINS / 64oz GROWLERS)

HOWE SOUND LAGER	\$5 / \$7 / \$18
KOERNER'S RADLER	\$5 / \$7 / \$18
STRANGE FELLOWS BAYARD SAISON	\$5¾ / \$8 / \$20
DRIFTWOOD WHITE BARK	\$5¾ / \$8 / \$20
DRIFTWOOD FAT TUG IPA	\$5¾ / \$8 / \$20
HOYNE DARK MATTER	\$5¾ / \$8 / \$20
33 ACRES OF OCEAN	\$5¾ / \$8 / \$20
ASK ABOUT OUR 3 ROTATING TAPS!	\$5¾ / \$8 / \$20
SOMERSBY SEMI-DRY CIDER	\$7½
FLIGHT OF 4 CRAFT BEERS	\$9.95

CANS AND BOTTLES

PBR	\$4½
HOWE SOUND LAGER CAN	\$5½
NUDEVODKA SODA	\$6
WHISTLER BREWING HONEY LAGER	\$6
HEY'Y'ALL HARD ICED TEA	\$6
33 ACRES OF LIFE	\$6½
33 ACRES ROTATING BOTTLE	\$6½
CORONA	\$6½
FOUR WINDS SAISON	\$6½
KRONENBOURG BLANC	\$6½
LONETREE CIDER	\$6½
GLUTENBERG GLUTEN-FREE BEER	\$6½
RUBY TEARS	\$6½
STELLA	\$6½
STRONGBOW CIDER	\$6½
GUINNESS	\$7½



“NOBODY GOES HOME UNTIL THEY’VE KILLED THE NIGHT”

– Ernest Hemingway

If you’re reading this, it means let us get proper signage; one day, we might even have a wayfinding sign that says Koerner’s Pub on it.

We can only dream.

In the meantime, revel in your navigational prowess and if you’re feeling generous, tell your friends about us. Tell them about the best hidden bar on campus and its secret garden patio.

SHOTS \$6

WINE

WINE BY THE GLASS

MONTELVINI PROSECCO	4 oz \$7
HOUSE WHITE	4 oz \$5½ or 6 oz \$8 or 1/2 litre \$20
HOUSE RED	4 oz \$5½ or 6 oz \$8 or 1/2 litre \$20
HOUSE ROSÉ	4 oz \$5½ or 6 oz \$8 or 1/2 litre \$20

HI-BALLS

(SINGLE / DOUBLE)

SKYY VODKA	\$5½ / \$8
BOMBAY GIN	\$5½ / \$8
FORTY CREEK RYE WHISKEY	\$5½ / \$8
BACARDI DARK/LIGHT RUM	\$5½ / \$8
EL JIMADOR TEQUILA	\$5½ / \$8

COCKTAILS

MOSCOW MULE	Single \$7 / Double \$9
The real deal. Skyy, spicy ginger beer, lime.	Monster Mule 94oz 6ppl \$35
Served in an authentic copper mule mug.	
CAESAR	Single \$6 / Double \$8
Best on campus, hands-down. Served with horseradish & pickled deliciousness.	
PIMM'S CUP	Single \$7 / Double \$9
The drink of Wimbledon & elitists worldwide.	32oz Mason for 2ppl \$18
Pimm's #1, ginger ale, cucumber & fruit.	
DARK & STORMY	Single \$7 / Double \$9
Gosling's Black Seal rum, ginger beer & lime.	Giant 64oz for 4ppl \$25
Good on the sunniest of days & the darkest of nights.	
PALOMA	Single \$7 / Double \$9
The recovery drink you need in between beers.	Giant 64oz for 4ppl \$25
El Jimador tequila, grapefruit, soda, lime, & a salted rim.	
MOJITO	Single \$7 / Double \$9
For those balmy Havana/West Mall nights.	Giant 64oz for 4ppl \$25
Rum, fresh mint, simple syrup, soda.	
JAR O' GIN	\$18
Super classy 32oz mason jar of Gin & Tonic,	
Gin & Ginger, or Gin & Whatever for two people to share	

MADRILENO SANGRIA	Jug \$19
Tinto or blanco. Hemingway would approve of this as an appropriate start to "killing the night".	
STUDENT LIFE	Small Jar \$6 / Big Jar \$15
Because you want a cocktail, but you can't afford a cocktail.	
White wine, fruit, soda.	
THEA'S FRENCH 75	\$9
Hailing from the WWI era, this drink got its name from the delightful blast it gives you – akin to being shelled by a 75mm French field gun.	
Bubble, gin & fresh lemon juice.	
APEROL SPRITZ	\$9
The quintessential Italian aperitif. Aperol, prosecco, & soda on ice with a slice of orange. Perfect for the patio & cleansing your palate.	
NEGRONI MONTENEGRO	\$11
Gin, Campari, & sweet vermouth in equal parts. Amaro Montenegro for the Koerner's je ne sais quoi.	
"The bitters are excellent for your liver, the gin is bad for you. They balance each other." – Orson Welles	
LEON'S OLD FASHIONED	\$9
Keeping it real since 1961. Raw sugar soaked in bitters, Bulleit bourbon.	

COCKTAIL OF THE MONTH

Ask your server or bartender!

SUMMER MENU

APPETIZERS

DADDY NACHOS — \$18.95 *gf* ✓

A massive mound of tortilla chips loaded with cheese, jalapeños, red onion, black beans, corn, tomato and green onion.

Served with sour cream and our house-made salsa.

+ guacamole \$2 + extra cheese \$2

+ free range spiced chicken \$4

+ sub vegan Daiya cheese \$4

PHO NACHOS — \$19.95

The Koerner's trademark, patent pending

signature dish. Braised beef, bean sprouts,

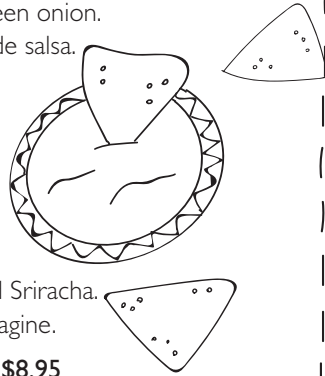
mozzarella, jalapeño, cilantro, lime, hoisin and Sriracha.

Sounds weird, tastes better than you can imagine.

GARLIC PARM FRIES, MAYO & GUILT — \$8.95

Parmesan and garlic confit covered fries with sides of a garlic parmesan

mayo and a truffle aioli + *sub yam fries* \$3



SALADS

KALE & GARLIC CAESAR — \$11.95 ✓

Tuscan kale, red cabbage, garlic chips, crispy onions, crunchy chickpeas and peppery caesar dressing.

UBC FARM HARVEST SALAD — \$11.95 *gf* ✓

Local UBC Farm greens mix, spiced pumpkin seeds, squash, beets, snap peas, radishes and a vegan dijon balsamic dressing

PROTEIN ADD-ONS

+ \$2 Add Feta

+ \$4 Add Spiced Free Range Chicken Breast

+ \$5 Add Ocean Wise Ahi Tuna

+ \$3 Add Tofu

+ \$2 Add Avocado or Black Beans

+ \$2 Add Vegan Daiya cheese

ENTREES

ENSENADA FISH TACOS — \$12.95  *gf*

Three Ocean Wise cod tacos with red cabbage slaw, pickled red onion, and cilantro, jalapeño aioli on fresh corn tortillas

+ add salsa, or sour cream \$1 or guacamole \$2

KOGI CHICKEN TACO — \$12.95

Three fresh corn tortillas heaped with Kogi pulled chicken,

Kogi aioli, cabbage slaw, pickled red onions

+ add salsa, or sour cream \$1 or guacamole \$2

KOGI FRIED CHICKEN SANDWICH — \$13.95

Buttermilk fried chicken, Korean kogi mayo, pickled red onions, lettuce, & jalapeños on a soft brioche bun. (GF bun available for \$3)

+ natural bacon or cheddar \$2 or the works (bacon & cheddar) \$3

+ avocado, mushrooms, Daiya vegan cheese \$2

THE KOERNER ORGANIC BURGER — \$14.95

Organic, free range, grass-fed, antibiotic, and hormone-free chuck steak ground from 100% BC beef to make a 6oz burger that will change your life. Caramelized onions, lettuce, tomato and a dijon aioli on a soft brioche bun (GF bun available for \$3)

+ natural bacon or cheddar \$2 or the works

(bacon & cheddar) \$3

+ avocado, mushrooms, Daiya vegan cheese, \$2

BEYOND MEAT BURGER — \$13.95 ✓

The world's first plant-based burger that looks, cooks, and satisfies like beef without gluten, soy, or GMOs. Served with dijon mayo, lettuce, tomato and onion on a brioche bun

+ natural bacon or cheddar \$2

or the works (bacon & cheddar) \$3

+ avocado, mushrooms, Daiya vegan cheese, \$2

+ Make it vegan, sub the brioche bun for a crisp lettuce wrap

GOURMET MAC & CHEESE — \$12.95

Quintessential comfort food. Aged cheddar, creamy noodles and green onion

+ grilled chorizo, braised beef \$3

+ grilled mushrooms, tomatoes or bacon \$2

MAKE IT A DIRTY MAC – CHORIZO, BRAISED BEEF & MUSHROOMS \$20

TUNA POKE RICE BOWL — \$14.95  *gf*

Ocean Wise sashimi grade ahi tuna, nori, ponzu mayo, sesame seed, cucumber, sliced avocado, and Furikake spice over sushi rice

+ add mango \$2

All sandwiches and burgers are served with choice of fries, salad, or soup.

+ sub kale caesar \$2

+ sub yam fries \$2

gf gluten free

✓ vegan available

All of our meat products are hormone free, and naturally raised.

DESSERT

RAIN OR SHINE ICE CREAM — \$6 ✓

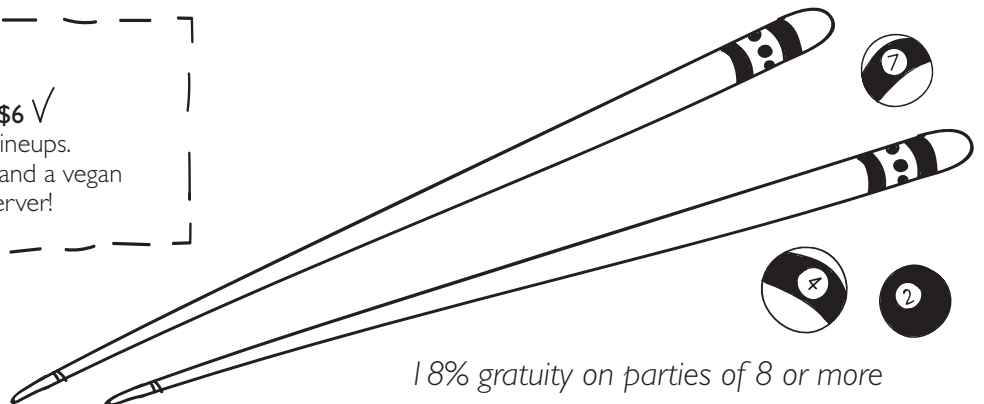
Locally made ice cream without the lineups.

We bring in 2–3 always changing flavours and a vegan flavour when we can, so ask your server!



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18% gratuity on parties of 8 or more