

BEER

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

DRAUGHT

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

LUCKY LAGER	\$2 CANA (6 oz) / \$5 / \$7 / \$18
KOERNER'S RADLER	\$5 / \$7 / \$18
FOUR WINDS LAGER	\$5¼ / \$8 / \$20
STRANGE FELLOWS BAYARD SAISON	\$5¼ / \$8 / \$20
DRIFTWOOD WHITE BARK	\$5¼ / \$8 / \$20
DRIFTWOOD FAT TUG IPA	\$5¼ / \$8 / \$20
HOYNE DARK MATTER	\$5¼ / \$8 / \$20
33 ACRES OF OCEAN	\$5¼ / \$8 / \$20
ASK ABOUT OUR 3 ROTATING TAPS!	\$5¼ / \$8 / \$20
SOMERSBY SEMI-DRY CIDER	\$7½
FLIGHT OF 4 CRAFT BEERS	\$9.95

CANS AND BOTTLES

PBR	\$4½
PARALLEL 49 CRAFT LAGER	\$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
PARALLEL 49 GYPSY 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 you found us. One day, UBC will 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.

FRESH PRESSED JUICES \$6

ALL JUICES ARE PRESSED DAILY FROM FRESH FRUIT AND VEGGIES. NO PRESERVATIVES OR WEIRD STUFF.

ZINGER - Carrot, ginger, apple

RESCUE - Cucumber, celery, coconut water, pineapple, mint

BRAINIAC - Red beet, carrot, apple, ginger, cucumber

DETOX - Kale, spinach, apple, celery, lemon

FRESH ORANGE JUICE

SHOTS \$6

BURT REYNOLDS Butterscotch Schnapps + Spiced Rum

SQUIRT REYNOLDS Creme de Cacao + Dark Rum + Bailey's

RED HEADED ROSA Jagermeister + Peach Schnapps + Cranberry

LEMONDROP Sugar rim + Lemon Juice + Vodka

KING KONG Banana Liqueur + Bourbon

BROKEN DOWN GOLF CART Amaretto + Melon Liqueur + Cran

CHOCOLATE CAKE Creme de Cacao + Vodka

FELLACHE Amaretto + Baileys + Whipped Cream + No Hands

TOO MANNY CHOICES Leave it in our evil, merciless hands

FIVE ALIVE Group buy 5 of the same shot from the above list \$25

PB&J Shot of Jamesons + Can of PBR \$10

JAGERBOMB Jagermeister + Red Bull = Bad decisions \$7

CATERING VAN BOMB ¼ Pint Stout + Shot Baileys + Shot Jamesons \$10

DR PEPPER BOMB Amaretto + Coke + Lucky \$7

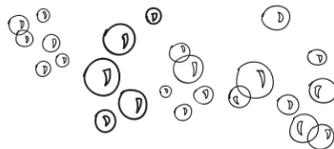
K-HOLE Koerner's Inception Bomb - a shot within a shot within a shot \$20



WINE

WINE BY THE GLASS

MONTELVINI PROSECCO	4 oz \$7
EL PETIT BONHOMME BLANCO	4 oz \$5½ or 6 oz \$8 or 1/2 litre \$20
NARRATIVE RED	4 oz \$5½ or 6 oz \$8 or 1/2 litre \$20



COCKTAILS

MOSCOW MULE

The real deal. Skyy, spicy ginger beer, lime. Served in an authentic copper mule mug.

Single \$7 / Double \$9
Monster Mule 94oz 6ppl \$35

CAESAR

Best on campus, hands-down. Served with horseradish and pickled deliciousness.

Single \$6 / Double \$8

PIMM'S CUP

The drink of Wimbledon and elitists worldwide. Pimm's #1, ginger ale, cucumber and fruit.

Single \$7 / Double \$9
32oz Mason for 2ppl \$18

DARK & STORMY

Gosling's Black Seal rum, ginger beer & lime. Good on the sunniest of days and the darkest of nights.

Single \$7 / Double \$9
Giant 64oz for 4ppl \$25

PALOMA

The recovery drink you need in between beers. Cazadores tequila, grapefruit, soda, lime, and a salted rim.

Single \$7 / Double \$9
Giant 64oz for 4ppl \$25

MOJITO

For those balmy Havana/West Mall nights. Rum, fresh mint, simple syrup, soda.

Single \$7 / Double \$9
Giant 64oz for 4ppl \$25

JAR O' GIN

Super classy 32oz mason jar of Gin & Tonic, Gin & Ginger, or Gin & Whatever for two people to share

\$18



HI-BALLS

(SINGLE / DOUBLE)

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

MADRILENO SANGRIA

Tinto or blanco. Hemingway would approve of this as an appropriate start to "killing the night".

Jug \$19

STUDENT LIFE

Because you want a cocktail, but you can't afford a cocktail. White wine, fruit, soda.

Small Jar \$6 / Big Jar \$15

THEA'S FRENCH 75

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 and fresh lemon juice.

\$9

APEROL SPRITZ

The quintessential Italian aperitif. Aperol, prosecco, and soda on ice with a slice of orange. Perfect for the patio and cleansing your palate.

\$9

NEGRONI

Gin, Campari, and sweet vermouth in equal parts. A 3oz cocktail of disputed origin. "The bitters are excellent for your liver, the gin is bad for you. They balance each other." - Orson Welles

\$11

LEON'S OLD FASHIONED

Keeping it real since 1961. Raw sugar soaked in bitters, muddled orange, Bulleit bourbon.

\$9

COCKTAIL OF THE MONTH

Ask your server or bartender!

DRINK LIKE YOU MEAN IT

If you're serious about beer, then we can be friends. Koerner's is the only place on campus that has a real, local craft beer program. We only pour beer we believe in, with the exception of our Cheap and Shitty Lager™, that's there for necessity. Craft beer costs a bit more as it's handmade from real ingredients, but we think you'll find it's worth it.

Check out our rotating taps where we seek out new and exciting breweries that are putting out great small craft products. If you know of some great local craft beer that you'd like to see at Koerner's, slide into our DMs!

APPETIZERS

CRACKALICIOUS BRUSSEL SPROUTS — \$7.95 ✓

Crispy brussel sprouts with black pepper, prosciutto, parmesan and lemon

FREE-RANGE CHICKEN WINGS — \$9.95

Choice of Honey-Sriracha, Housemade BBQ or Salt & Pepper + garlicky ranch dip \$1

CHEZ PEREZ POUTINE — \$ 8.85

Classic Quebec style poutine served with fries, squeaky cheese curds, and house-made gravy.
+ pulled pork, grilled chorizo or braised beef \$3
+ bacon, avocado, mushrooms, or a fried free-range egg \$2

VEGAN CHILI FRIES — \$8.95 ✓

Housemade vegan chili, slices of avocado, & green onion on a heap of fries
+ pulled pork, grilled chorizo or braised beef \$3
+ bacon bits, grated cheese or sour cream \$1

DADDY NACHOS — \$18.95 gf

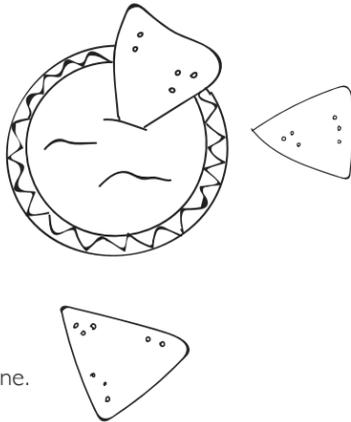
A massive mound of tortilla chips loaded with cheese, jalapeños, red onion, black beans, corn, tomato and green onion. Served with sour cream and our house-made salsa.
+ pulled pork \$4 + guacamole \$2 + extra cheese \$2
+ free range spiced chicken \$4

PHO NACHOS — \$19.95

The Koerner's trademark, patent pending signature dish. Braised beef, bean sprouts, mozzarella, jalapeno, cilantro, lime, hoisin and sriracha. Sounds weird, tastes better than you can imagine.

FRIES, MAYO & GUILT — \$8.95

A bowl of fries meant for sharing, served with a trio of truffle garlic, sweet dijon, & horseradish mayos + sub yam fries \$3



SALADS

KALE & ROASTED BRUSSEL SPROUT CAESAR — \$11.95 ✓

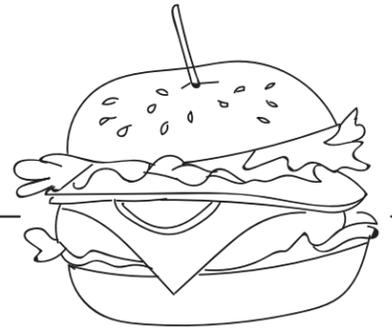
Tuscan kale, brussel sprouts, red cabbage, garlic chips, and peppery caesar dressing.

SANTA FE SALAD — \$11.95 gf ✓

Mesclun, cherry tomatoes, confetti cabbage, black beans, corn relish, cilantro jalapeno aioli, avocado.

PROTEIN ADD-ONS

- + \$2 Add Feta
- + \$4 Add Spiced Free Range Chicken Breast or Tortilla-Crusted Chicken Breast
- + \$5 Add Ocean Wise Ahi Tuna
- + \$3 Add Tofu
- + \$2 Add Avocado or Black Beans



WE DON'T DO \$6 BURGERS

We're all looking for good value, but if you just want something cheap, this might not be the right place.

We do our best to only source sustainable, ethical meats, fish and produce. All of our seafood is Ocean Wise, our meats hormone free, our chicken free-range, and our produce local whenever possible. Our kimchi is a family recipe, hand-made weekly by a legit Korean Grandma.

ENTREES

ENSENADA FISH TACOS — \$12.95 gf

Three baked Ocean Wise cod tacos with mango slaw, pickled red onion, and cilantro-jalapeno aioli on fresh corn tortillas
+ add salsa, or sour cream \$1 or guacamole \$2

KIMCHI PULLED PORK TACOS — \$12.95 gf

Three fresh corn tortillas heaped with galbi pulled pork, kimchi, avocado, green onion, chipotle mayo, and Asian slaw
+ add salsa, or sour cream \$1 or guacamole \$2

STEVESTON FISH & CHIPS — \$14.95

Japanese-Canadian fisherman inspired beer battered seasonal Ocean Wise cod, served with fries, Asian slaw, and a ponzu tartar

FREE-RANGE CAJUN CHICKEN BURGER — \$13.95

Southern spicy Cajun free-range chicken, lettuce, tomato, and chipotle mayo on a soft brioche bun. (GF bun available for \$3)
+ natural bacon or cheddar \$2 or the works (bacon & cheddar) \$3
+ avocado, mushrooms, or a fried free-range egg \$2

SEARED AHI TUNA BURGER — \$14.95

Creole seasoned Ocean Wise ahi tuna seared rare. Served on a brioche bun with horseradish mayo, crispy onions, lettuce, pickled onions and carrots
+ natural bacon or cheddar \$2 or the works (bacon & cheddar) \$3
+ avocado or mushrooms \$2

SANTA FE CHICKEN SANDWICH — \$13.95

Tortilla-crusted free-range chicken breast, tomato, black beans, arugula, guacamole & cilantro-jalapeno aioli on housemade focaccia (GF bun available for \$3)
+ natural bacon or cheddar \$2 or the works (bacon & cheddar) \$3
+ avocado, mushrooms, or a fried free-range egg \$2

THE KOERNER ORGANIC BURGER — \$13.95

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)

+ MAKE IT A PEANUT BUTTER BACON BURGER +\$3

SUBSTITUTE HOUSEMADE MOROCCAN CHICKPEA PATTY - \$0

+ natural bacon or cheddar \$2 or the works (bacon & cheddar) \$3
+ avocado, mushrooms, or a fried free-range egg \$2

GOURMET MAC & CHEESE — \$12.95

Quintessential comfort food. Local cheeses, crispy bread crumbs, green onion
+ grilled chorizo, braised beef or pulled pork \$3
+ grilled mushrooms, tomatoes or bacon \$2

MAKE IT A DIRTY MAC - CHORIZO, BRAISED BEEF & PULLED PORK \$20

TUNA POKE RICE BOWL — \$14.95 gf

Ocean Wise sashimi grade ahi tuna, nori, ponzu mayo, sesame seed, cucumber, sliced avocado, and Furakake spice over sushi rice
+ add mango \$2

KOREAN GALBI PORK RICE BOWL — \$13.95 gf

Slow-roasted pork shoulder in galbi marinade with Kogi BBQ aioli, kimchi, green onions, red cabbage, and bean sprouts
+ avocado, grilled mushrooms, or a fried free-range egg \$2

TURMERIC NOODLE BOWL — \$12.95 ✓

Egg noodles, turmeric broth, lotus root, fresh veggies, cilantro & bean sprouts
+ add free-range chicken breast or tofu \$4

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

- + sub premium salad \$2
- + sub chili fries \$3
- + sub side poutine \$4
- + sub yam fries \$2

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!

BOOZY PALLET COFFEE — \$6½

Baileys, Kahlua, Brandy or Jameson. Served with whipped cream.
+ add a scoop of Rain or Shine Ice Cream \$2

SUSTAINABILITY

Yeah, yeah, yeah. You've heard it all before. We're green. We love trees. We like recycling. We heart worms. Well, we do. Selfishly, so that we can sleep at night, we compost all of our foodwaste, napkins, coffee-cup lids, and even recycle our straws and fryer oil. We print all our office memos on reused papers so that you have no idea which side you're supposed to be reading. This doesn't mean we're necessarily good people, but maybe not the worst?

gf gluten free ✓ vegan available

All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean friendly.

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

18% gratuity on parties of 8 or more

Design and illustrations by UBC Alum Romy Sank

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