

APPETIZERS • TEASERS

SOUP OF THE DAY - Market fresh Beaver & Bulldog homemade soup. Served with a roll. \$8.49

B&B BRUSCHETTA - Our homemade bruschetta served warm on a toasted ciabatta with feta cheese, Caesar dressing & drizzled with balsamic glaze. \$13.99

PIEROGI SUPREME - Mini cheese & potato dumplings, lightly fried and topped with Fiesta cheese sauce, strip bacon, sour cream & green onions \$12.99

B&B SHRIMP & CRAB CAKES - Our own recipe of shrimp & crab served with a delicious spicy dip. \$14.99

CRISPY FILO SHRIMP - Succulent black tiger shrimp, coated in crispy flakes of filo pastry. Served with your favourite wing sauce for dipping. \$16.99

BRITISH YORKIE - Mini Yorkshire puddings with sautéed beef tenderloin tips drizzled with a horseradish demi glaze. \$14.99


HOME CUT FRIES - A basket of our fresh cut fries.
Small Basket \$5.99 **Large Basket** \$ 8.99 

SWEET POTATO FRIES - Lightly battered plank cut sweet potato. Served with your choice of garlic mayo or chipotle mayo. \$9.99

POUTINE - Our fresh cut fries & melted Canadian cheese curds smothered in your choice of beef gravy or curry sauce. \$12.99
Add Pulled Pork \$6.99

FRENCH ONION SOUP - Homemade onion soup topped with Canadian Swiss cheese. \$9.49

LOADED ONION RINGS - Breaded thick-cut sweet Spanish onion rings stuffed with jalapeños & a blend of cheddar & mozzarella cheese, drizzled with sriracha aioli. \$10.99


POTATO SKINS - Topped with melted cheese & bacon garnished with green onions. 
Served with sour cream. \$14.99

ONION RINGS - A basket of breaded thick-cut Sweet Spanish onion rings. \$11.99

ENGLISH STYLE NACHOS - Thinly sliced potatoes smothered in melted cheese & topped with shredded lettuce, diced green peppers, tomatoes, jalapeños & black olives. Served with sour cream & salsa. \$14.99
Add **Extra Cheese** for \$2.99

Add **Ground Beef** for \$6.00
Add **Grilled Chicken** for \$ 7.49 

GARLIC BREAD WITH CHEESE - Ciabatta bread topped with our garlic spread & blend of cheddar & mozzarella cheese. \$8.99
Add Bacon \$2.99

HUMMUS & VEGETABLE PLATE - Hummus, crisp carrots, celery, red & green peppers, grape tomatoes, cucumber, broccoli, fried naan bread & choice of blue cheese, creamy garlic dill or ranch for dipping. \$18.49 

CAJUN DUSTED CALAMARI - Lightly breaded calamari pieces, fried and dusted with cajun seasoning. Served with our own chipotle mayo. \$18.49

MARKET FRESH SALADS


Add shrimp, grilled chicken or steak for \$7.49


CANADIAN COBB SALAD - Mixed greens tossed with ranch dressing & topped with sliced grilled chicken breast, shredded cheddar cheese, bacon, sliced egg & cucumbers. \$21.99

SIGNATURE CHICKEN CAESAR SALAD - Grilled chicken breast, crisp romaine lettuce tossed with peameal bacon, parmesan cheese & croutons in our creamy caesar dressing. \$21.99
Without Chicken \$ \$16.99


APPLE & BLUE CHEESE SALAD - Fresh baby spinach topped with apple slices, blue cheese & toasted candied walnuts. Drizzled with our own sherry vinaigrette. \$16.99 

BEEF & GOAT CHEESE SALAD - Arugula topped with golden beets, candied walnuts, goat cheese, pickled onions, and a honey balsamic drizzle. \$17.99

GREEK SALAD - Grape & diced tomatoes, cucumber, red onions, red peppers & kalamata olives tossed in our Greek dressing. Served on a bed of romaine lettuce with feta cheese. \$17.99 

STEAK & FETA - Tomatoes, cucumber, kalamata olives, red onions & red peppers tossed in our Greek dressing. Served on a bed of mixed greens with feta cheese & strips of grilled steak. \$21.99 

TACO SALAD - Shredded iceberg lettuce, topped with seasoned ground chuck, cheddar cheese, avocado, black beans, corn, diced tomato, salsa and sour cream. \$21.99

ASIAN CHICKEN SALAD - Grilled chicken breast marinated with a Thai curry sauce & served on a bed of mixed greens with fresh pineapple, mango & red bell peppers topped with sesame seeds. Drizzled with our own sherry vinaigrette. \$20.99 



Gluten-Wise - Made with gluten-free ingredients. Ask your server about other gluten-wise menu options.



Beaver & Bulldog's world famous fresh jumbo buffalo wings dusted with our Chef's special seasoning. Served with carrot & celery sticks & your choice of creamy garlic dill, blue cheese or ranch dressing for dipping.

Our famous jumbo wings are cooked fresh to order; please allow a minimum of 20 minutes for preparation.

BBQ	adds a hint of charcoal flavour
Medium	a touch of heat but still conservative
Hot	starting to warm things up
Suicide	definitely in need of a beverage
Exorcist	has been known to make heads spin
Classic Buffalo	a traditional favourite
Cajun	a light dusting of dry cajun spices served with a lemon slice
Honey Garlic	Honey & Garlic, need we say more?
Hickory Smoked	adds genuine flavourful smoke
Dragon	a sweet & fiery kick
Ginger Bee	a wild honey & Asian blend
Thai	spicy & sweet
Candy Sriracha	maple & sriracha-Biggsy's creation.
Jerk	welcome to the exotic flavours of the Caribbean
Naked	just dusted with flour & lightly seasoned
Beaver Fever	sweet up front, spicy in the rear
Parmesan & Herb	dry rub with parmesan cheese & kick of herbs
Chipotle Mango	delicious dry rub of chipotle peppers, mango & spices
Smoked Tequila & Lime	smokey tequila flavour with a kick
Australian Lemon Myrtle	dry rub with an exotic sweet & spicy blend from down under
Citrus Squeeze	a dry rub of orange citrus with a kick
Sweet Heat (Grilled)	do not be scared! suicide & honey garlic mixed together then grilled
Dill Pickle	a dry dusting of a classic flavour
Memphis Heat	southern BBQ sauce, with a flare of heat
Mar Par	a blend of our creamy garlic Caesar dressing, parmesan cheese & suicide sauce.
Vegan	10 plant based chick'n wings-spicy
Nashville Hot & Dry	delicious dry, hot, rub



All sandwiches are served with our fresh cut fries.

GOURMET SANDWICHES

Substitute fries with a house or caesar salad for an additional \$3.99

DUNK THE BEEF DIP - Shaved roast beef served on a ciabatta bun. Served with au jus for dipping. \$19.99
Add Sauteéd mushrooms and Swiss for an extra \$3.99

MONTREAL SMOKED MEAT - Our famous Montréal stacked smoked meat sandwich served on lightly toasted marble rye bread accompanied with a dill pickle. \$18.99

STEAK SANDWICH - 6oz. N.Y. Striploin steak, charbroiled to perfection & topped with sautéed onions on a toasted garlic buttered ciabatta bun. \$25.99

BUFFALO BULLDOG 2 HANDER - (B&B 2 Hander) Hand breaded chicken breast tossed in our buffalo sauce on a toasted bun. Garnished with shredded iceberg lettuce and sliced tomatoes. Served with blue cheese dip. \$19.99

CANADIAN SKI CLUB - Classic mountain-sized club sandwich stacked with layers of fresh grilled chicken breast and peameal bacon, cheddar cheese, tomato, lettuce and mayo on your choice of white or brown toast. \$20.99

PULLED PORK SANDWICH - Slow cooked pork tossed in our tequila lime BBQ sauce. Served on a kaiser with coleslaw & dusted onions. \$18.99

MEATLOAF SANDWICH - Slice of our house made meatloaf, apple butter, arugula & melted gouda on a toasted garlic buttered potato scallion bread. \$19.99

CRISPY CHICKEN TACOS - Three soft tacos filled with crispy chicken, bacon, romaine, spicy caesar dressing and parm. \$18.99

PASTAS

All pastas served with garlic toast.

DOUBLE SMOKED CARBONARA - Fettuccine pasta, grilled chicken, bacon & mushrooms tossed in a smoked applewood cheddar cream sauce. \$23.99

BAKED MACARONI - Tender elbow pasta baked in a rich aged cheddar sauce with grilled boneless strips of chicken. \$20.99

B&B CRISPY CHICKEN MACARONI - Bacon, jalapeños & elbow pasta baked in a rich aged cheddar sauce with crispy breaded chicken topped with melted cheddar cheese. \$22.99



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SENSATIONAL ENTRÉES

Ask your server about our Daily Features.

HADDOCK & CHIPS - Wild caught Canadian haddock, lightly battered and served with B&B's tarter sauce, coleslaw & our fresh cut fries. \$21.99

ONTARIO BBQ PORK BABY BACK RIBS - Baked in our special B&B signature sauce. Served with daily vegetables & your choice of baked potato, garlic red skin mashed potatoes, steamed basmati rice or fresh cut fries.
FULL RACK \$36.99 **HALF RACK** \$21.99 🍷

RIB & WING COMBO - Half rack of our slow cooked back ribs, accompanied with 4 of our world famous chicken wings tossed in your choice of wing sauce. \$30.99

BREADED CHICKEN TENDERS - Handcrafted, cooked to perfection & served with plum or your favourite wing sauce & fresh cut fries. \$20.99

PUB HOUSE PIES - Made in house with tender pastry & slow cooked in our own gravy. Served with garlic red skin mashed potatoes & fresh daily vegetables.

Choice of: **Steak & Mushroom with Kidneys** or **Steak & Mushroom** \$24.99

CURRY CHICKEN - Boneless chicken breast, red & green bell peppers & onions cooked in our own spicy curry sauce. Served on a bed of basmati rice & naan bread. \$23.99

PANKO CRUSTED LIVER & ONIONS - Pan fried calf liver topped with sautéed onions & drizzled with a rich demi glaze. Served with daily vegetables & your choice of baked potato, garlic red skin mashed potatoes, steamed basmati rice or fresh cut fries. Single Order \$21.99 • Two Pieces \$27.99

VEGAN CURRY BOWL - Chickpeas, broccoli, carrots, green peas & spinach cooked in a creamy coconut curry sauce. Served with rice. \$19.99 🍷

MEATLOAF DINNER - Two Pieces of our homemade Meatloaf served with daily vegetables and a choice of baked potato, garlic red skin mashed potatoes, steamed basmati rice or fresh cut fries. \$22.99 🍷

BULLDOG BURGERS

All of our Bulldog Burgers are served on a soft brioche kaiser topped with lettuce, tomato, onion, crisp pickle spear & fresh cut fries.

BURGER OF THE DAY - Our creation, changed daily. Ask your server for details.

CLASSIC BULLDOG - Eight juicy ounces of our handcrafted burger. \$18.99

BACKDRAFT BURGER - Our homemade patty stuffed with cheddar cheese & jalapeños, topped with regular bacon. Garnished with shredded lettuce, tomato & onion slices on a toasted kaiser & topped with a deep fried pickle. \$22.99

BRITISH BULLDOG - Our classic Bulldog burger, topped with cheddar cheese & fried egg. \$21.99

VEGGIE BURGER - B&B's handcrafted meatless burger. Made of chickpeas, black beans, quinoa, green lentils, walnuts, onions, bell peppers, carrots, ginger & garlic. Served on a kaiser, garnished with baby spinach & fresh salsa. \$18.99

ADD EXTRA TOPPINGS

Fried Egg • Cheddar Cheese • Swiss Cheese • Sautéed Mushrooms • Sautéed Onions • Jalapeños \$2.49 each
Goat Cheese • Feta Cheese • Blue Cheese
Smoked Applewood Cheddar • Strip Bacon • Peameal \$2.99 each.

Our Burgers do contain Pork. Please notify your server of any food allergies.

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DRAUGHT

DOMESTIC

Canadian • Coors Light

Glass \$5.25 Pint \$8.25 Jug \$23.95

CRAFT

Creemore Springs Lager

Granville Island English Bay Pale Ale

Side Launch Any Day IPA • Muskoka Detour

Creemore Springs Lot 9 Pilsner

Glass \$5.75 Pint \$8.85 Jug \$25.95

PREMIUM

Coors Original • Blue Moon • Rickard's Red
Hop Valley Bubble Stash IPA

Glass \$6.15 Pint \$9.45 Jug \$27.95

IMPORTED

Guinness • Caffrey's Irish Cream Ale

Strongbow Original Dry Cider

Glass \$6.55 Pint \$10.15 Jug \$29.15

BOTTLED BEER

DOMESTIC

Bud • Bud Light • Canadian • Coors LT
Miller Light • Export \$5.85

PREMIUM DOMESTIC

MGD \$6.15

IMPORTED

Sol • Heineken \$7.65

TALL CANS

Molson Ultra \$7.95

Side Launch (Seasonal)

Collingwood Downhill • Collingwood Happy Tails
\$8.25

IMPORT • Stella \$8.75

CIDERS & FLAVOURED BEER

Thornbury Cider • Ardiel Cider \$8.50

Somersby Cider \$8.50 • Smirnoff Ice \$7.95

Arizona Half Lemonade/Half Iced Tea \$8.50

HARD SELTZERS

Vizzy (Peach Lemonade) \$8.25

Muskoka (Peach and Black Currant) \$7.50

WHITE WINE

6oz 9oz BOTTLE

Jacob's Creek - Chardonnay

Australia \$8.45 \$12.25 \$32.00

Beringer - Pinot Grigio

California \$8.45 \$12.25 \$31.00

Valle Dorado - Sauvignon Blanc

Chile \$8.45 \$12.25 \$33.00

Casalotta - Prosecco

California \$42.00

Yealands- Sauvignon Blanc

New Zealand \$10.95 \$15.95 \$44.00

Black Station - Chardonnay

California \$10.95 \$15.95 \$44.00

Principato - Pinot Grigio

Italy \$9.95 \$14.95 \$43.00

20 Bees - Chardonnay

Niagara \$8.45 \$12.25

Seasons - Pinot Grigio

Niagara \$8.45 \$12.25

Codorniu Brut Clasico - Sparkling

Spain 200 ml bottle \$12.00

Les Oliviers - Rosé

France \$9.95 \$14.95 \$43.00

RED WINE

6oz 9oz BOTTLE

McGuigan - Shiraz

Australia \$8.45 \$12.25 \$30.00

Donini - Merlot

Italy \$8.45 \$12.25 \$35.00

Beringer - Cabernet Sauvignon

California \$8.45 \$12.25 \$33.00

Black River - Malbec

Argentina \$9.95 \$14.95 \$38.00

Seasons - Cabernet Merlot

Niagara \$8.45 \$12.25

Masi Campofiorin - Blend

Italy \$15.95 \$23.45 \$65.00

Meiomi - Pino Noir

California \$15.95 \$23.45 \$65.00

TAXES NOT INCLUDED