



## Snacks

Seared Albacore Tuna, salsa verde 	6
Mixed Olives, Citrus & herb-marinade	4
Cashews, roasted with Chilies & sea salt	4
Devilled Eggs, Smoked paprika, Cornichons	4
White Bean & Olive Dip, baguette	4

## Starters

Summer Chopped Salad	10
Romaine lettuce, asparagus, white beans, grilled red onion, Cherry tomato, free-range egg, spiced cashews, Creamy lemon-dill dressing	
Abigail's Salad	11
Mixed greens, toasted hazelnuts, fresh pear, pecorino pepato, roasted shallot vinaigrette	
-With grilled Pemberton Meadows steak +\$7	
-With grilled BC Albacore tuna +\$6	
Crab Risotto Croquettes 	12
Baby arugula, tomato-onion Confit, Meyer lemon mascarpone	
Chorizo Sliders	12
Goat cheese, avocado, black beans, pickled jalapeno, soft scrambled free-range egg, sweet buns	
Baby Back Ribs	10
Smoked organic pork ribs, honey-Cayenne marinade, Granny Smith apple slaw	
Poutine	8
Kennebec fries, Cheese curds, dark chicken gravy	
Add double-smoked bacon +\$2	
Bruschetta	8½
Rosemary focaccia, roasted garlic, caramelized onions, triple cream brie, honey, black pepper	



We are proud to serve a menu of the finest ingredients - locally sourced, organic & sustainably harvested whenever available.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Please advise us of any allergies.

An 18% pre-tax gratuity will be added to parties of 8 or more. Thank you.

## Mains

Big Al's Beef Burger	14½
Pemberton Meadows natural beef, aged cheddar, double-smoked bacon, caramelized onions, garlic aioli & butter lettuce on a Cob's sweet bun, fries & pea shoot salad, or sub poutine +\$3	
Braised Bison Short Rib Sloppy Joe	14
Alberta bison short rib, Cob's sweet bun, Granny Smith apple coleslaw, fries	
Oven-roasted BC Halibut 	22
Saffron risotto cake, braised kale, fennel puree, citrus-tarragon vinaigrette	
Steak Frites	21
Pemberton Meadows steak prepared medium rare, Kennebec fries, green pepper corn sauce	
Pappardelle Pasta with Lamb Ragù	17
Peace River lamb, sautéed spinach, mint ricotta, parsley breadcrumbs	
~Available vegetarian with tomato-onion Confit	13
Abigail's Fish Tacos 	16
Line-caught BC ling cod, roasted corn salsa, fresh guacamole, lime crema, soft flour tortillas	
Buttermilk Fried Half Chicken	19½
Marinated local free-range chicken, Yukon gold mash, grilled asparagus, ancho chili creamed corn, red onion marmalade	
Sides	
Aged Cheddar Mac & Cheese	6½
Creamed Corn, ancho chilies	6½
Grilled Asparagus, Dijon vinaigrette	7½
Rosemary Focaccia, olive oil, balsamic	4
Kennebec Fries, garlic aioli	4
Green Salad, roasted shallot vinaigrette	7

Dinner service Monday thru Saturday

5:30pm to 2:00am

Chef Tyrell Brandvold  
Sous Chef Graham Barber

## Abigail's Party Pleasers

- Dangerous Liaisons 10**  
 Maker's Mark bourbon, vanilla bean-infused  
 Cognac, Sweet vermouth, Chilies, honey
- Abigail's Caesar 7**  
 Vodka, fresh lemon & lime, Chipotle Tobasco,  
 Worcestershire, horseradish, Celery
- Bourbon Sour 10**  
 Maker's Mark, fresh Citrus juice, egg white, bitters
- Brooke Shields 8**  
 Stolli Blueberi, Giffard blueberry liqueur,  
 San Pellegrino Limonata, freshly squeezed orange
- The Gin Mule 10**  
 Hendrick's dry gin, ginger beer, fresh mint,  
 lemon juice, Cucumber
- Abigail's Pick-Me-Up 9**  
 Van Gogh espresso vodka, Bailey's, Kahlua,  
 espresso
- Raspberry Gin Mojito 8**  
 Bombay Sapphire gin, fresh raspberries, fresh  
 mint, soda, lime
- Femme Fatale 8**  
 Bombay Sapphire gin, Chambord, fresh lime,  
 sour cherries, honey, Cinnamon
- Dark & Stormy 8**  
 Gosling's Black Seal rum, fresh lime, ginger beer
- Glamorama 8**  
 Russian Standard vodka, pomegranate liqueur,  
 peach liqueur, peach nectar, fresh orange juice
- Abigail's Mojito 8**  
 Appleton rum, fresh pineapple, mint, 7-up
- Raspberry Ganache 8**  
 Stolli Vanil & Razberi, Crème de Cacao, raspberry  
 liqueur, fresh lemon & Cranberry juices, shaved  
 Callebaut dark chocolate

Abigail's Party Pleasers are made with fresh fruits  
 & juices, and with premium spirits & liqueurs.

[www.abigailsparty.ca](http://www.abigailsparty.ca)

## Dessert

- Honey Ricotta Cheesecake 7½  
 Vanilla bean-marinated local blueberries
- Strawberry Rhubarb Cobbler 7½  
 Lavender Crème fraîche
- Calabrian Chocolate Tart 7½  
 Chili-dusted Belgian chocolate custard,  
 chocolate tart shell, sea salt, extra virgin olive oil
- Feature Cheese Board 16  
 Ephemeral selections from Les Amis du Fromage,  
 seasonal fruit compote, baguette

## Stickies

- Graham Six Grapes Reserve Port N/V 8  
 Concha y Toro L.H. Sauv-Blanc '06 7½

## Whisk(e)y

- |                            |          |    |
|----------------------------|----------|----|
| Forty Creek Double Barrel  | Canada   | 8  |
| Glenmorangie Port Wood     | Highland | 10 |
| MacCallan 10 yr            | Speyside | 9  |
| MacCallan 12 yr            | Speyside | 11 |
| Highland Park 18 yr        | Orkney   | 14 |
| Ardbeg 10 yr               | Islay    | 12 |
| Red Breast 12 yr           | Irish    | 8  |
| Tullamore Dew              | Irish    | 6  |
| Bulleit 'Frontier Whiskey' | Bourbon  | 6½ |
| Maker's Mark               | Bourbon  | 7  |
| Basil Hayden's             | Bourbon  | 8  |

## Beer

- |                           |    |
|---------------------------|----|
| Red Truck Draught Lager   | 5  |
| Kronenbourg 1664 Lager    | 6  |
| Phillips Blue Buck Ale    | 6  |
| Howe Sound Honey Pale Ale | 6  |
| Steam Whistle Pilsner     | 6½ |
| Whistler Weiss Ale        | 6  |
| Molson Old Style Pilsner  | 5  |
| Carib Lager               | 6  |
| Guinness Irish Stout      | 7  |
| Strongbow Cider           | 7  |