

restored to its former glory. And as the 'living room' and 'dining room' of the community, its reputation is firmly rooted in the quality of its products and services.

With a continuing pioneering spirit, efforts in farming an organic garden provide most of the fresh herbs and many vegetables used in the kitchen. The Riverside Culinary Garden and Apiary also provides fresh honey to sweeten various dishes, including the Six Mile's homemade vanilla bean ice cream.

Menu items are handmade from scratch using whole ingredients raised or cultivated as close to home as possible and practical.

free and antibiotic-free animals: Heritage Angus beef (for steaks and hamburgers), turkey (for clubhouse sandwiches and turkey dinners), pork loin (for back bacon), pork-butt (pulled-pork), bison and duck all come from Two Rivers, a wholesale meat specialty company which partners with local farmers for ethically-raised meats. Seafood is sourced from Ocean Wise suppliers – the Vancouver Aquarium launched the Ocean Wise program in 2005 to help restaurants source sustainable seafood. Even the coffee comes from the wild harvested in "frog-friendly" conditions from the jungles of Mexico.

Because menu items are prepared on-site and with whole

also able to adapt recipes easily to accommodate special dietary needs. The pub is listed with The Celiac Scene and recognized for its great tasting house-made glutenfree menu choices (marked with

Complementing the menu is an extensive list of craft brews (21 different choices on tap!) from local artisan brewers such as Phillips Brewing Company, Hoyne Brewing Company, Driftwood Brewing Company, Lighthouse Brewing Company and, of course, Six Mile Lager, brewed by Stanley Park Brewery – Canada's first sustainable brewery. In addition, two different types of gluten-free beer are available by the bottle.

The Six Mile Pub has played its part in the history of the west







