

WEEKLY FEATURES

After 4pm

MONDAY DELUXE CHEESE BURGER

Cheddar cheese, lettuce, tomato, and red onions. Served with fries and a sleeve of Big Bear draft. \$19

TUESDAY CHICKEN PESTO PENNE

Sautéed broccoli in a pesto cream sauce and topped with grilled chicken. Served with garlic toast. \$18

SUPER WING WEDNESDAY

Try our wide variety of flavours: hot, house made suicide, sweet chili, lemon pepper, Cajun, honey garlic, BBQ, salt and pepper and teriyaki. 12 for \$14



THURSDAY Mc RIB EYE DIP

Slow roasted Rib Eye, piled high on an artisan style hoagie bun with horseradish mayo, melted Swiss cheese, and crispy fried onions. Served with fries and Au Jus. \$21

FRIDAY BBQ BACK RIBS

Slow braised pork back rib, marinated in house made BBQ sauce. Served with fries and apple slaw. \$22



SATURDAY SHEPHERD'S PIE

Ground beef, corn, diced carrots & celery, topped with garlic mashed potatoes. Smothered with gravy and a Cheddar/Mozza blend. Baked & served with Caesar salad and garlic toast. \$20

SUNDAY FISH N CHIPS

2 piece battered pacific cod, served with fries, house made tartar and apple slaw. \$23



Sides & Add On's

PRAWNS	\$6	YAM FRIES	\$6
BLACKENED OR GRILLED CHICKEN	\$5	FRIES	\$5
GARLIC TOAST	\$5	CAESAR SALAD	\$6
CHEESE TOAST	\$6	HOUSE SALAD	\$6
GRAVY	\$3	2 PC BACON	\$4

We at McCulloch are concerned about keeping Kelowna streets drunk free. Since we are serving alcoholic beverages we have an obligation to our customers and to the community, not to serve anyone to the point of intoxication. If you or someone with you feels that it is unsafe to drive, contact your server, and we will make arrangements to see you home. If you are a designated driver... let us know!

Friends don't let friends drive drunk!



View overlooking the Myra Canyon

BRUNCH IS NOW BEING SERVED!

Weekends from 11am to 2pm.

*Why not try a McCulloch
Mimosa ...Cider & O.J. \$5*

CLASSIC EGGS BENNY

Poached eggs and ham topped with hollandaise on an English muffin. Served with cubed hash browns. \$18

BLACKSTONE BENNY

Poached eggs, bacon, sliced tomato, topped with hollandaise on an English muffin. Served with cubed hash browns. \$19

RED-EYE BREAKFAST

2 eggs any style, crisp bacon. Served with cubed hash browns and your choice of toast. \$17

FRENCH TOAST

2pc sourdough bread, dipped in egg and topped with whip cream, icing sugar and maple syrup. \$16

DESSERT

Strawberry Champagne Cheesecake

Gluten Free \$9



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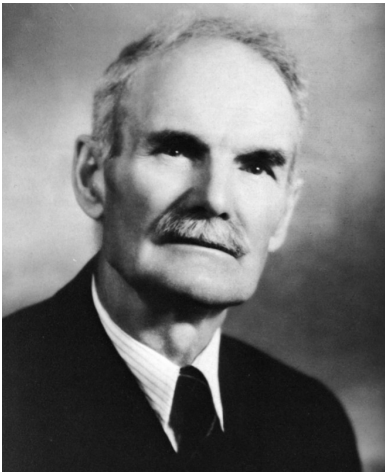
GOOD TIMES 7 DAYS A WEEK!

EAST KELOWNA, B.C.

SOME HISTORY OF McCULLOCH STATION PUB

The East Kelowna area overlooking the central Okanagan Valley has been a thriving farming community since the early 1900's and was one of the first orcharding areas developed in the Okanagan. As with many communities as they develop and change over time, needs and opportunities present themselves, this was the case in the 1980's when a thought was brought forward to build a Neighbourhood Pub in East Kelowna. The pub was to be in the Old English pub tradition style where local orchard owners and labourers could come and relax over a pint and discuss the issues of the day. Issues, such as, which varieties of fruits would yield the best return, to which political party should be in office. The pub was designed and built by Jim Nixon at the present location in 1985. This area has always been a focal point in the community. The structure is situated adjacent to some of East Kelowna's first original landmarks such as the East Kelowna Hall, St. Mary's Anglican Church, and East Kelowna's first tennis court. The exact location of the pub was originally the site of the Porter family home, a well-established East Kelowna orcharding family who managed a large operation known as Keloka Orchards. Keloka Orchards were subdivided from the Kelowna Land and Orchard Company, (established in 1905 and making up 6,500 acres), whereupon K.L.O. Rd. derives it's name.

In order to ensure that the pub had a local theme, Jim Nixon held a contest to name the pub after it was built. There were numerous entries from the community upon which "McCulloch Station" was selected in honor of Mr. Andrew McCulloch. Andrew McCulloch, was an engineer for the Kettle Valley Railway, who accomplished an almost Impossible dream of connecting the Kooteneys to the Coast by rail. Mr. McCulloch designed and supervised the construction of the Kettle Valley railway line, which stretched from Midway, in the central Kooteneys, to Hope. The rail line was abandoned in the 1950's but many of his engineering feats can still be viewed today by walking or biking the Kettle Valley railway line where the numerous trestles and tunnels still astonish observers.



In 1997, McCulloch Station Pub was purchased by Ted & Cheryl Turton, long time residents and orchardists in East Kelowna. The Pub is operated as a family business, along with their sons, Steve and Geoff. Tragedy struck the pub on October 26, 1999 when a spark went up the chimney and a strong wind blew it across the cedar shake roof. A devastating fire took place doing extensive damage to the Pub and partial damage to the Beer and Wine Store. The establishment was restored and re-opened in July of 2000. The design is similar to the original, except for the bar, which now takes on the theme of the original *Kettle Valley Flyer* train car.

**McCulloch Station Pub and staff would like you to enjoy your time with us,
so please sit back, relax and let us be of service to you.**



SNACKS & APPIES

YORKIES

Loaded yorkies filled with hot shaved Rib Eye and drizzled with garlic & horseradish aioli. Served with a side of gravy. \$19

McCULLOCH DRY GARLIC RIBS

Brined bone-in, bite size pork ribs. Tossed in lemon juice and house spices. Served with parmesan dip. \$19

PEROGIES

Potato and cheddar perogies, sautéed with peppers, onions, bacon and topped with cheese. Served with dill sauce. \$17

BUFFALO PRAWN TACOS

2 soft flour tortillas with prawns sautéed in Franks hot sauce, fresh pico de gallo, chipotle slaw, green onion and a drizzle of garlic aioli. \$17

TEMPURA PRAWNS

6 house made tempura prawns, flash fried to order. Served with apple slaw and sweet soy glaze for dipping. \$17

12 WINGS

Try our wide variety of flavours: house made suicide, sweet chili, hot, teriyaki, honey garlic, lemon pepper, Cajun, BBQ and salt & pepper. \$20

MCCULLOCH NACHOS FOR 2

Corn chips topped with fresh pico de gallo, jalapenos, black olives, nacho cheese and baked to perfection. Finished with green onion and garlic aioli. Served with sour cream and salsa. \$20

Add blackened chicken or spicy ground beef for \$5
Add 5 oz of house made guacamole for \$4

CHICKEN FINGERS

5 house made strips served with honey mustard or plum sauce and fries. \$17

DIRTY POUTINE

Fries tossed in our house made seasoning, topped with bacon bits, crispy jalapenos, pickles, cheese curds, and house made gravy! \$16

CRISPY DILLS

Deep fried pickles served with chipotle aioli. \$13

20 WINGS

\$30.00

ANYTIME

In house & one flavor only.

Don't forget to check out the happy hour menu



Salads

MCCULLOCH

Baby arugula and organic quinoa tossed in house made Maple Dijon vinaigrette. Topped with crumbled goat cheese, craisins, candied walnuts and matchstick Gala apple. \$16

Add blackened chicken or prawns. \$5

CAESAR

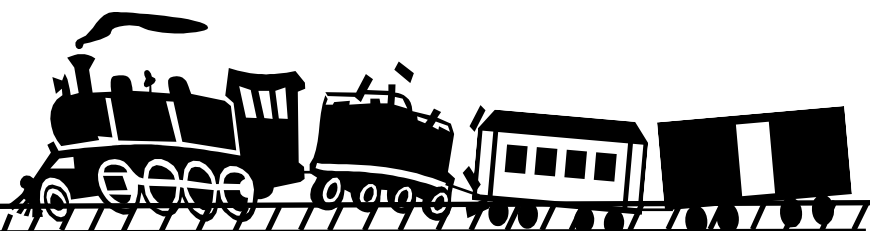
An old favourite! McCulloch's house made creamy dressing. Served with a rustic baguette. \$15

Add blackened chicken or prawns. \$5

TACO

Romaine lettuce, black olives, pico de gallo and nacho cheese. Topped with corn tortilla chips, green onions, chipotle ranch dressing and served with sour cream and salsa. \$16

Add blackened chicken or spicy ground beef. \$5



Kettle Valley Railway locomotive No.3 was one of only four locomotives to carry the Kettle Valley Railway name. All other locomotives were leased or loaned from the C.P.R.

Sandwiches

All sandwiches come with your choice of fries, Caesar or apple coleslaw.

STEAK SANDWICH

Canadian 7oz flat iron steak on toasted rustic baguette with sautéed mushrooms and onions. \$25

McCULLOCH RIB EYE DIP

Slow roasted Rib Eye, piled high on an artisan style hoagie bun with horseradish mayo, melted Swiss cheese and crispy fried onions. Served with Au Jus. \$23

GRILLED REUBEN

Thinly sliced Illichmann's Montreal smoked meat, piled high and topped with melted Swiss cheese, sauerkraut and fancy mustard sauce. Served on marble rye bread. \$22

PESTO CHICKEN & BRIE

Grilled chicken breast and peppered bacon, topped with melted Brie cheese, matchstick fresh Gala apple, red onion, pesto and roasted garlic aioli on an artisan style hoagie bun. \$23

QUESADILLA

Sautéed red & green peppers, onions, nacho cheese in a flour tortilla. \$16

Add chicken or spicy ground beef for \$5



BURGERS

Burgers come with your choice of fries, Caesar or apple coleslaw. Gluten free burger buns available. Sub blackened chicken or vegetarian patty to any burger for \$1

MIGHTY McCULLOCH

House made grilled patty, peppered bacon, loaded with sautéed mushrooms, cheddar cheese, lettuce, tomato, red onion, fancy mustard sauce and mayo. \$23

MUSHROOM SWISS

House made grilled patty, deep fried pickles, heaps of sautéed mushrooms in garlic butter and melted Swiss. \$22

CRISPY CHICKEN

A classic house made breaded chicken breast with pickles and chipotle slaw. \$22

Try it buffalo style for \$1

CAJUN CHICKEN

Cajun chicken breast topped with arugula, deep fried banana peppers, cheddar cheese, red onion and chipotle aioli. \$22

PUB FARE

ENGLISH STYLE FISH n CHIPS

2 piece battered pacific cod, served with fries, apple slaw and house made tartar. \$26

BBQ BACK RIBS

Slow braised pork back rib, marinated in house made BBQ sauce. Served with fries and apple slaw. \$25

SHEPHERD'S PIE

Ground beef with corn, diced carrots & celery, topped with garlic mashed potatoes. Smothered with gravy and a Cheddar/Mozza blend. Baked & served with Caesar salad and garlic toast. \$22

CHICKEN PESTO PENNE

Sautéed broccoli in a pesto cream sauce and topped with grilled chicken. Served with garlic toast. \$21