

Dinner Menu

Available after 4 PM daily

Starters

SHRIMP COCKTAIL (GF)	\$13
Served with house cocktail sauce & fresh lemon	
CAULIFLOWER BITES (GF)	\$16
Crispy battered cauliflower, mornay sauce, scallions, chili oil	
CHICKEN WINGS (GF)	\$20
Black currant sweet & sour, bourbon BBQ, garlic salt & pepper, buffalo	
STUFFED MUSHROOM CAPS	\$18
Crab meat, cream cheese, shallots, Grana Padano, dill, bread crumbs, balsamic glaze	
ASIAN SLAW	\$16
Sweet napa cabbage slaw, mixed greens, baby bok choy, radish, cashews, wonton crisps, sesame soy ginger dressing	
KILLER KALE (GF) (V)	\$16
Crisp kale, apples, pickled golden beets, goat cheese, apples cider dressing, ground flax, toasted quinoa, hemp hearts, pumpkin seeds	
MARKET SALAD	\$16
Heritage mixed greens, feta cheese, sundried cranberries, candied pecans, balsamic dressing	

ADD grilled chicken \$9, seared salmon \$9, garlic lemon prawns \$9, crispy cauliflower \$8

Casual Fare

ALE BATTERED COD	\$29
2 pieces of Islander Lager battered cod loin, house tartar, sea salt & pepper fries, apple cider slaw, fresh lemon	
CHICKEN POT PIE	\$26
Braised chicken, root vegetables topped with a buttery puff pastry	
BOURBON BACKRIBS	\$27/\$36
Tender Danish pork back ribs, sea salt & pepper fries, apple cider slaw, corn bread muffin	
SEAFOOD CHOWDER	\$17/\$25
Creamy New England style with bay scallops, baby shrimp, rockfish, salmon, arctic surf clams, house focaccia	

Entrées

LAMB SHANK	\$39
Slow roasted New Zealand lamb shank, garlic mashed potato, seasonal vegetables, merlot demi glace	
CAULIFLOWER STEAK (GF) (V)	\$32
Pan roasted spiced cauliflower, basmati rice, peas, carrots, bombay curry sauce, onion bahji	
SPICY TUNA (GF)	\$38
Marinated Pacific albacore tuna loin, sweet potato medallions, confit mushrooms, wilted kale, miso honey reduction	
LOIS LAKE STEELHEAD	\$38
Slow roasted dill and honey carrots, smashed potatoes, sautéed kale, lemon beurre blanc.	
AAA SIRLOIN	\$41
7 oz. cap sirloin, smashed potato, seasonal vegetables, demi glace	
SALMON PUTTENESCA	\$31
Seared salmon, anchovies, garlic, capers, black olives, artichoke hearts, chili flakes, linguini pasta, parsley, Grana Padano, house focaccia	
SCAMPI ALFREDO	\$33
Shallots, sweet onions, argentine shrimp, fresh lemon dill cream sauce, linguini pasta, Grana Padano, house focaccia	

From The Salish Sea

OYSTERS ON THE 1/2 SHELL (GF)	\$23
Served over ice, cucumber mignonette, house chili, fresh lemon	
ASK YOUR SERVER FOR TODAY'S FRESH SELECTION	
OYSTERS ROCKEFELLER (GF)	\$19
Fanny Bay medium oysters, bacon lardons, spinach, cream cheese, béarnaise	
STEAMED CLAMS	\$27
Locally sourced clams, white wine garlic butter broth, green onion, salsa fresca, house focaccia	
MUSSELS & FRIES	\$27
Saltspring Island mussels, white wine garlic leek cream sauce, fresh lemon, house focaccia	
SMOKEHOUSE SALAD (GF)	\$25
Seared garlic potatoes, pork belly lardons, wilted kale & brussels, warmed dijon dressing, Hardy Bouys candied smoked salmon	

Dessert

HOT CHOCOLATE FUDGE BROWNIE	\$9	ICE CREAM SUNDAE	\$10
Served with vanilla ice cream		Vanilla, chocolate & strawberry ice cream drizzled with chocolate, caramel & strawberry sauce, sliced almonds, whipped cream & a cherry on top	
WARMED CARAMEL APPLE PIE & VANILLA ICE CREAM	\$9		

(GF) GLUTEN FREE

(V) VEGAN FRIENDLY

Non-alcoholic Beverages

SPARKLING WATER San Pellegrino 500 ml	\$4	COFFEE	\$3
JUICE Orange, apple, cranberry, pineapple, tomato	\$4	ESPRESSO	\$3.5
FOUNTAIN POP Pepsi, diet pepsi, 7-up, iced tea, ginger ale, root beer	\$3	AMERICANO	\$3.5
CANNED POP Phillips root beer, phillips cola, phillips orange cream, Fentimans ginger beer	\$3	CAPPUCCINO	\$4.5
		HOT TEA	\$4.5
		HOT CHOCOLATE	\$4.5

Signature Cocktails

All cocktails contain 2oz of alcohol

SEASCAPE NEGRONI Brokers gin, Campari, port, orange zest	\$14
SEALOMA Cazadores Blanco, elderflower, raspberry shrub, grapefruit juice	\$15
ESPRESSO MARTINI Espresso infused Cazadores Blanco tequila, kahlua, cold brew, simple syrup	\$16
KOI POND Brokers gin, Aperol, elderflower, lemon juice, simple syrup	\$14
THE SEABIRD Absolut vodka, cranberry juice, apple juice, lime juice, orgeat syrup, ginger beer, lemon zest	\$15
RED SOUR Bulleit bourbon, merlot, lemon juice, eggwhite, maple syrup, simple syrup, orange bitters	\$15
BLACKBERRY DREAM Stillhead blackberry gin, simple syrup, lemon juice, ginger beer, mint	\$16

Classic Cocktails

All cocktails contain 2oz of alcohol

APEROL SPRITZ Aperol, prosecco, soda	\$13
CLOVER CLUB Brokers gin, lemon juice, raspberry shrub, eggwhite	\$14
MARGARITA Cazadores Blanco, triple sec, lime juice, simple syrup	\$14
NEGRONI Brokers gin, Campari, sweet vermouth, orange twist	\$14
OLD FASHIONED Bulleit bourbon, raw sugar, angostura bitters, orange twist, cherry	\$14
PAPER PLANE Bulleit bourbon, Amaro, Aperol, lemon juice	\$15
SLUSHY SANGRIA Seasonal fresh fruit flavours, red or white wine	\$13

Draught Beer

Available in 12 or 20 oz glasses or ask your server to make it a pitcher!

ARROWSMITH, BLONDE ALE BC, 4.8% ABV, 15 IBU \$6.5 / \$8	GUINNESS, STOUT IE, 4.2% ABV, 40 IBU \$10
TWIN CITY WEST COAST IPA BC, 7% ABV, 51 IBU \$6.5 / \$8	HOYNE, HELIOS DORTMUNDER BC, 6.0% ABV, 20 IBU \$6.5 / \$8
BOMBER BREWING, PILSNER BC, 4.8% ABV, 28 IBU \$6 / \$7.5	PHILLIPS, COLD SNAP KOLSCH BC, 5.0% ABV, 12 IBU \$5.75 / \$7.25
BOMBER BREWING, SEASONAL BC, ASK YOUR SERVER	TOFINO BREWING, TUFF SESSION PALE ALE BC, 5.0% ABV, 40 IBU \$5.75 / \$7.5
BROKEN LADDER, DRY APPLE CIDER BC, 6.0% ABV \$8.5 12OZ	VANCOUVER ISLAND BREWERY, LAGER BC, 5.0% ABV, 14 IBU, BC \$5.75 / \$7

Canned Beer

BUDWEISER 355ML, USA \$6
MOLSON CANADIAN 355ML, CA \$6
ARROWSMITH BLONDE ALE 473ML, BC \$9
ARROWSMITH IPA 473ML, BC \$9
CORONA 330ML, MX \$7
HEINEKEN 355ML, NL \$7
PHILLIPS BLUE BUCK 473ML, BC \$9
SCENIC ROAD CIDER CO. 473ML, BC \$9
HOYNE DARK MATTER 355ML, BC \$7