



\$45 Menu

Available between 12pm-9pm

Appetizers

choose one

West Coast Seafood Chowder

Pacific sockeye, halibut & smoke albacore tuna

Suggested VQA pairing: Quails Gate Pinot Noir

Suggested Craft Beer pairing: Pew Pew Pew

Aged Farmhouse Cheddar Beer & Cheese Pot

ESB, Farmhouse cheddar, Monsoon Coast spices, baguette, crostini, house pickles

Suggested VQA pairing: Dirty Laundry Pinot Gris

Suggested Craft Beer pairing: Nut Brown Ale

Popcorn Chicken

Local quince sweet chilli sauce, cilantro, red onion

Suggested VQA pairing: Unsworth Charme De L'le

Suggested Craft Beer pairing: Departure Pilsner

Entrees

choose one

Ricotta, Sun dried Tomato & Salami Flat Bread

Olive oil & garlic base, fresh basil, Red fife crust

Suggested VQA pairing: The Hatch Ross o

Suggested Craft Beer pairing: Hull & Oats

Halibut & Chips

Tempura batter, kennebec fries, malt vinegar & caraway slaw, tartar sauce

Suggested VQA pairing: Quails Gate Chenin Blanc

Suggested Craft Beer pairing: Pew Pew Pew

Chicken Smash Burger

Garlic, ginger, honey & gochujang glaze, pickled carrot, leaf lettuce, cucumber, sesame & poppy kaiser

Suggested VQA pairing: Quails Gate Chenin Blanc

Suggested Craft Beer pairing: Pew Pew Pew

Desserts

choose one

Seasonal Cheesecake

Please ask your server

Suggested VQA pairing: Salt Spring Island Blackberry Port

Suggested Craft Beer pairing: Flanders Style Red Ale

Fruit Crisp

Streusel topping, vanilla bean ice cream

Suggested VQA pairing: Unsworth Vineyard Tim Buck Two

Suggested Craft Beer pairing: Framboise