



BARD & BANKER

DINE AROUND

\$35

BARD SALAD

Spring mix, strawberry balsamic vinaigrette, watermelon radish,
cherry tomato, cucumber

Blasted Church Sauv Blanc/Semillon 12.29 6oz

Phillips Implosion Pilsner 9.50 18oz

or

CHINOIS PRAWNS

Marinated prawns, fried, sweet chinois mayo, chili oil, sesame seeds, green onion

Rust Wine Co Riesling 12.29 6oz

Lighthouse Peninsula Pale 9.50 18oz

Or

CLAM CHOWDER

Bacon, potato, cream, pepper with focaccia

Austin Hope Chardonnay 13.00 6oz

Sooke Oceanside Brewery Stiff Jab Pale Ale 9.50 18oz



CAJUN CHICKEN SANDWICH

Cajun grilled chicken, cheddar cheese, arugula, sweet pickles, spicy aioli,
Portuguese bun

Blasted Church Savu Blanc/Semillon 12.29 6oz

Driftwood Fat Tug IPA 9.50 18oz

OR

THE BANKER BURGER

Bacon aioli, smoked cheddar, lettuce, tomato, pickle, onion ring, brioche bun

Blasted Church Merlot/Cabernet Sauvignon 12.79 6oz

Vancouver Island Brewery Islander Lager 9.50 18oz

OR

FISH & CHIPS

Robert Service Ale battered cod, house tartar sauce, lemon, coleslaw, fries.

Matua Sauvignon Blanc 14.00 6oz

Robert Service Stone Fired Ale 9.50 18oz

THE GREEN GODDESS

Fried tofu in a spicy plum sauce, spring mix, goat cheese, watermelon radish, cucumber,
edamame, pickled red pepper, green goddess dressing

Santa Margarita Pinot Grigio 12.79 6oz

Hoyme Pilsner 9.50 6oz



CHEESECAKE

Strawberry or chocolate sauce, whip cream

Blue Moon Belgian White Wheat Ale 9.50 6oz

OR

CHOCOLATE PEANUT BUTTER GANACHE

Baileys dulce de leche, whip cream, sponge toffee

Taylor Fladgate 10 year 9.00 2oz

Phillips Heavy Pedal Porter 9.50 6oz