



BARD & BANKER

DINE AROUND

\$45

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



MAPLE SOY SALMON

Sweet soy glaze, mushroom wild rice, seasonal vegetable, sesame seeds

Lyric Pinot Noir 13.00 6oz

Vancouver Island Brewing Islander Lager 9.50 18oz

OR

CAJUN CHICKEN

Mash potatoes. Seasonal vegetable, garlic butter

Blasted Church Savu Blanc/Semillon 12.29 6oz

Driftwood Fat Tug IPA 9.50 18oz

OR

PRAWN PESTO LINGUINE

Pesto alfredo, arugula, cherry tomatoes. Parmesan

Matua Sauvignon Blanc 14 6oz

Hoyne Pilsner 9.50 18oz

TRUFFLE BUTTERNUT SQUASH GNOCCHI

Truffle oil, parmesan, sage, toasted sunflower seeds

Santa Margherita Pinot Grigio 13.79 6oz

Lighthouse Peninsula Pale 9.50 18oz



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