



Lunch/Dinner - \$45

Appetizer

Spiced Seafood Tostada - Salmon and Halibut, cabbage, pickled onions, tomatoes, lime crema cilantro, served on crispy Adriana's corn tortillas

Suggested beer pairing: Lager

Suggested wine pairing: Dirty Laundry Pinot Gris

Beer and Cheese Pot - served with pickled vegetables and beer bread.

Suggested beer pairing: Scottish Ale

Suggested wine pairing: Robin Ridge Chardonnay

Beet Salad - Northstar Farm's beets, candied pecans, Okanagan Goat Cheese, spinach with Spinnakers House Dressing.

Suggested beer pairing: India Pale Ale

Suggested wine pairing: Riverlore Sauvignon Blanc

Mains

Fish Cakes - House-smoked halibut, sockeye, and tuna fish cake with a lemon, caper, dill dressed salad.

Suggested beer pairing: Original Pale Ale

Suggested wine pairing: Dirty Laundry Pinot Gris

Fettuccini Bolognese - Meatballs, arugula and Koonenay Nostrala Cheese.

Suggested beer pairing: Original Pale Ale

Suggested wine pairing: Applicant Cab Sauv

Fried Chicken Thigh - Hot honey, jalapeño cornbread and mustard greens.

Suggested beer pairing: West Coast IPA

Suggested wine pairing: Robin Ridge Chardonnay

Dessert

Truffles - Spinnakers legendary hand dipped truffles with a scoop of house made fruit sorbet.

Suggested beer pairing: Classic beer flight

Chocolate Swirl Mousse: Lindt milk and white Chocolate mousse, with raspberry syrup and Black Mamba Chocolate Stout syrup.

Suggested beer pairing: Irish Stout

Suggested wine pairing: Summerhill Merlot

WORKING WITH THE COMMUNITY & USING LOCAL INGREDIENTS IS A PART OF SPINNAKERS UNDERLYING PHILOSOPHY AND SHOWCASING FOOD GROWN CLOSE TO HOME IS WHAT WE LOVE.



ALL OUR SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SOURCED FROM OUR LOCAL WATERS

WE PROUDLY BAKE OUR OWN BREAD, AND BREW OUR OWN BEER, THE POSSIBILITY OF CROSS CONTAMINATION CONTAINING GLUTEN CANNOT BE GUARANTEED.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.