

19th Hole Café

STARTERS

Calamari | 22

Crispy, flash fried calamari served with cucumber aioli over a bed of greens

Chicken Bites | 18

Breaded chicken bites tossed in your choice of Korean hot sauce, honey-garlic, or Thai chili sauce

Wings | 20

Wings tossed in your choice of sauce or dry rub. Choose from hot, honey-garlic, Thai chili, BBQ, Korean hot, spicy ranch, salt & pepper, lemon pepper or Memphis dry rub

Zucchini Sticks | 16

Battered zucchini sticks served with cucumber aioli

Mozzarella Sticks | 16

Battered mozzarella sticks served with marinara sauce

Spinach Dip | 17

House-made spinach dip baked with mozzarella cheese and served with house-cut tortillas

Nachos | 22

House cut tortillas, topped with jalapenos, tomatoes, onions and olives, layered with cheddar jack cheese, served with salsa and sour cream

HAND-HELD

All hand-held items are served with fries.

Upgrade to soup, salad, or chowder | 3

All hand-held buns can be substituted for a gluten free or vegan option

Club House Sandwich | 20

Chicken breast, lettuce, bacon, cheddar cheese, tomato and garlic aioli on toasted whole wheat bread

Crispy Chicken Caesar Wrap | 20

Tortilla wrapped with BBQ crispy chicken with our house-made Caesar salad

Beef Dip | 20

Slow roasted beef served on a ciabatta bun with horseradish aioli, swiss cheese, caramelized onions and au jus
Upgrade to a Philly Cheese | 2

Big Drive Burger | 22

100% beef patty, cheddar, bacon, lettuce, tomato, onion and pickle, served with house burger sauce on a Cobs bakery bun

Reuben Sandwich | 20

Montreal smoked meat topped with sauerkraut, Swiss cheese and dijon mustard on grilled rye bread

Early Bird Breakfast | 17

2 eggs, 3 bacon, 3 sausage, hashbrowns, toast, and fruit salad
Only available until 2pm daily

SALADS

Fast Greens Salad | 16

Mixed heritage greens topped with tomatoes, red onion, shredded carrot, cucumber and feta cheese, tossed in a raspberry vinaigrette dressing

Chef Salad | 18

Heritage and romaine lettuce topped with smoked ham, cucumbers, tomatoes, red onions, blue cheese and hardboiled egg, tossed in a buttermilk ranch dressing

Caesar Salad | 16

Romaine lettuce, croutons, and Paradise Island parmesan cheese, tossed in house-made Caesar dressing

Buddha Bowl | 21

Heritage greens tossed with sesame soy vinaigrette and topped with edamame beans, bell peppers, pickled onion, carrot, marinated tofu, fresh fruit, green onions and sesame seeds

SMALL BITES

All things crispy | 9

Soup Du Jour | 11

Chowder | 13

 Gluten Free

 Vegetarian

FAIRWINDS.CA


FAIRWINDS
GOLF CLUB

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WHITE WINE

	6OZ	9OZ	BTL
Winemakers Pinot Grigio (BC)	7	10	-
Mission Ridge Smooth White (BC)	7	10	-
Dirty Laundry Hush Rose' (BC)	8	11	32
Ruffino Pinot Grigio (ARG)	12	16	46
Unsworth Pinot Gris (BC)	12	16	46
Kim Crawford Sauvignon Blanc (NZ)	12	16	46
Tom Gore Chardonnay (USA)	12	16	46
Synchromesh Riesling (BC)	-	-	52

RED WINE

	6OZ	9OZ	BTL
Winemakers Merlot (BC))	7	10	-
Mission Ridge Smooth Red (BC)	7	10	-
Alamos Malbec (ARG)	12	16	46
Tom Gore Cabernet Sauvignon. (USA)	12	16	46
Meiomi Pinot Noir (USA)	12	16	46
Emandare Pinot Noir (BC)	12	16	46
Ravenswood Zinfandel. (USA)	-	-	52
Francis Coppola Cab Sav (USA)	-	-	65

BUBBLES & LATE HARVEST

	1OZ	2OZ	BTL
Villa Teresa Prosecco (ITL)	-	-	42
Unsworth Charme De L'île (BC)	-	-	48
Volcanic Hills Late Harvest Zweigelt (BC)	7	11	46

ON THE TAPS

Sleeve 5.75 | Pint 7.5 | Jug 20

Mount Arrowsmith Jagged Face IPA
Mount Arrowsmith Blonde Ale
Bomber Brewing Pilsner
VI Brewery Island Lager
VI Brewery Pipers Pale Ale
Longwood Dunkel
Sleemans Honey Brown
Angry Orchard Cider
Rotating Tap (Ask us about it!)

CUSTOM COCKTAILS

Martinis 2oz | 12.5
Paloma 2oz | 12.5
Cosmopolitan 2oz | 12.5
Margarita Froze 2oz | 12.5
Strawberry Froze 2oz | 12.5
Peach Bellini 2oz | 12.5
Signature Caesar 1.5oz | 10.5

DON'T SEE WHAT YOU
ARE LOOKING FOR?
JUST ASK!

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.