

## Starters

### Calamari | 23

Served with house-made tzatziki over a bed of greens and a lemon wedge.

### Chicken Wings | 21

Choose from honey garlic, BBQ, Thai chili, salt and pepper, lemon pepper, or hot.

### Crispy Fries / Yam Fries | 9

Served with your choice of mayo, ketchup, or our house-made burger sauce.

### Steamed Mussels | 24

One pound of mussels finished with white wine, garlic, and cream OR with chorizo, fennel, and tomato. Served with house-made focaccia.

### House Nachos | 24

House-cut corn tortillas, topped with jalapeños, tomatoes, black beans, corn, olives, and cheddar jack cheese.

Add beef or chorizo | 6

### Big Drive Burger | 22 **VO**

Choose from house-made beef patty, house-made vegan quinoa patty, or chicken breast, with cheese, lettuce, tomatoes, onions, and pickles, topped with our house burger sauce on a bakery bun.

### Chicken Burger | 22 **VO**

Chicken breast with cheese, lettuce, tomatoes, onions, and pickles, topped with our house burger sauce on a bakery bun.

### Classic BLT | 21

Bacon, lettuce, tomato on rye or multi-grain bakery bread.

## Soups & Salads

### Buddha Bowl | 18 **VO**

Seasoned tofu, fresh spinach, quinoa salad, shredded carrots and beets, crispy capers, toasted almonds with a tahini soy dressing.

### Fast Greens | 16 **VO**

Heritage greens, tomatoes, red onions, shredded carrots, cucumbers, feta cheese, balsamic vinaigrette.

### Classic Caesar | 16

Romaine lettuce, croutons, creamy garlic dressing, and parmesan cheese.

### House Chowder | Cup 12 | Bowl 18

New England style with bay scallops, baby shrimp, rockfish, salmon, and house-made focaccia.

### Feature Soup | Cup 9 | Bowl 13

Ask your server for today's feature.

## Mains

### Halibut Tacos | 26

Two fresh halibut tacos on a flour tortilla, with fresh fruit salsa and cabbage slaw.

### Clubhouse | 21

Chicken breast, lettuce, bacon, cheddar cheese, tomato, and garlic aioli on your choice of flour tortilla, rye, or multigrain.

### Ale-battered Fish and Chips | 26

Two - piece | +8

Halibut, crispy-coated fries, apple-cider slaw, house tartar sauce.

## Desserts

### Seasonal Fruit Crisp | 12

The best of the season, baked to order. Served with whipped cream.



## WHITE WINE

	6OZ	9OZ	BTL
Heron Bay Sauvignon Blanc	7	9	-
Crow Canyon Chardonnay	7	9	26
Dirty Laundry Hush Rosé	8	10	32
Ruffino Pinot Grigio	8	10	32
Kim Crawford Sauvignon Blanc	10	13	36

## RED WINE

	6OZ	9OZ	BTL
Heron Bay Cabernet Sauvignon	7	9	-
Ravenswood Zinfandel	10	13	38
Tom Gore Cabernet Sauvignon	13	16	45
Meiomi Pinot Noir	14	17	48

## FEATURE WINE PAIRINGS

### WHITE WINE

6OZ	9OZ	BTL
10	13	36

Vouvray 2019 Bel-Air

This delicious wine matches perfectly with our white wine, garlic, and creamed mussels.

Try also: Halibut tacos or pan-seared halibut

### RED WINE

6OZ	9OZ	BTL
14	17	50

Pauillac 2017 Famille JM Cazes

The chorizo, fennel, and tomato mussels are enhanced even further by this easy drinking red.

Try also: Caesar Salad

## WHITE WINE BY THE BOTTLE

### Naramata Bench

Vig Gamay, Roche Wines | 65

Raspberry, tart cherry and spicy. Pairs with vegetarian or chicken burger.

Chardonnay, Roche Wines | 75

Peach, pear and lemon; great with house chowder.

### Fraser Valley

2017 Sylvaner, Chamberton Winery | 48

Pairs with our seafood and salads.

2019 White, Chamberton Winery | 39

Pairs with salt and pepper chicken wings, chowder, and calamari.

## BEER ON TAP

14oz Sleeve 6 | 20oz Pint 7.75 | Jug 2l

Mount Arrowsmith Jagged Face IPA

Mount Arrowsmith Blonde Ale

VI Brewery Island Lager

Hoyne Dark Matter

Small Gods Hazy Pale Ale

Local Craft Beer (Cans) | 7.17

Arrowsmith Brewery      Hoyne Brewery

Blonde Ale                      Dark Matter

Jagged Face IPA              Pilsner

Salish Sea Pale Ale              Down Easy Pale Ale

## RED WINE BY THE BOTTLE

### Naramata Bench

Roche Winery Nuance | 72

Bordeaux blend. Pairs with halibut tacos or chorizo mussels.

Roche Winery Pinot Noir | 68

Pair this wine with any item with chorizo or beef.

### Italy

Vallipollicella Allegrini | 48

This is an easy drinking, lively wine with ripe berry and roasted nut flavours.

Modus Toscana, 2017 | 59

Sangiovese, Merlot and Cabernet Sauvignon blend.

March esi di Barolo, 2017 | 90

A true Barolo - try it with a beef burger.

Rocca Delle Macie Chianti Classico Reserva 2017 | 49

Try this with the beef burger or mussels with chorizo, fennel, and tomato.

## BUBBLES

### BY THE BOTTLE

Ruffino Prosecco | 45

Stellar's Jay Brut | 55

## HIGH BALLS

	1OZ	2OZ
Well Liquor	7.5	10.5
Premium Liquor	9.5	13.5

## CUSTOM COCKTAILS

20Z

Raspberry Mule | 13.5

Raspberry gin, raspberry syrup, lime, juice, and Fever Tree ginger beer.

Rosé Sangria | 11.5

Rosé, Peach Schnapps, lime, and grapefruit juices.

French Connection | 13.5

Amaretto, Cognac

Signature Caesar | 12.5

Vodka, Clamato, Tabasco, Worcestershire sauce, and a pickled bean.

White Wine Spritz | 10

White wine, soda and lemon, lime or raspberry.

Slushie of the Week | 8

Rotating selection of fruity, icy alcoholic slushies.

## PORTABLE SIPS

Truly Tequila Cocktails | 6.5

White Claw Seltzers | 6.5

Twisted Tea Iced Teas | 6.5

Spicy Bean Caesar (Clamato) tall | 7.5

Strongbow (tall) | 9

## SPECIAL COFFEES

1.5oz | 9

B-52

Bailey's, Kahlua and Grand Marnier perfectly combine with freshly brewed coffee to warm you to your toes (decaf. available).

Spanish Coffee

Brandy and coffee topped with whipped cream (decaf. available).

Monte Cristo

Kahlua and Grand Marnier in a freshly brewed coffee with whipped cream on top (decaf. available).

Irish Coffee

Jameson's Irish Whisky with our house blend coffee and whipped cream.

Polar Bear

Peppermint Schnapps and hot chocolate are a perfect match to warm you up and refresh you at the same time!

Nose Warmer

Frangelico, Bailey's and a splash of Kahlua will do the trick. Topped with Whipped Cream.

## NON-ALCOHOLIC

### BEER

Guinness Zero | 5.5

Bud Zero | 5.5

### CUSTOM MOCKTAILS | 10

Raspberry Mojito

Pureed raspberry and muddled mint; lime juice and raspberry syrup with soda.

Cucumber Mint Refresher

Cucumber, mint and lime juice topped with soda.

Moscow Mule

Ginger beer, lime juice, mint, and soda.

Raspberry Lemonade

Raspberry, mint, and lemonade.

Pineapple Grapefruit Fizz

Grapefruit, pineapple juice topped with soda.

Slushie of the Week

Rotating selection of fruity, icy non-alcoholic slushies.

Atypique gin and tonic

### BEVERAGES

Juices | 4

Cranberry, Orange, Grapefruit, Pineapple and tomato.

Pop | 3.5

Pepsi, Diet Pepsi, Gingerale, Root Beer

Gatorade | 4.5

Iced Tea | 4.5

### HOT BEVERAGES | 3.5

Mountain Blend Drip Coffee

Spirit Bear Decaf

Two Leaves and Bud tea selection

Red Rose Orange Pekoe Tea

Hot Chocolate