

SOCIABLES

NACHOS GF | \$15

corn tortilla chips loaded with cheese, tomatoes, olives, green onions and banana peppers, served with sour cream and salsa
add guacamole \$3, chicken \$3

CRISPY WINGS GF | \$11

1 lb of hot, BBQ, lemon pepper or honey sriracha wings served with ranch dressing

CAULIFLOWER "WINGS" | \$7

crispy battered cauliflower tossed in housemade honey sriracha sauce and topped with sesame seeds

POUTINE | \$8

crispy kennebec fries topped with cheese curds and chicken gravy
add bacon \$2

YAM FRIES GF | \$6

served with chipotle mayo

THEREFORE I YAM GF | \$6

yam and tahini dip topped with sunflower seeds and served with tortilla chips

SWEETS

BROWNIE GF | \$7

melt-in-your-mouth chocolate brownie topped with Mario's gelato

LEMON BLUEBERRY CHEESECAKE | \$8

lemon no-bake cheesecake, blueberry compote, whipped cream

MARIO'S GELATO GF | \$4

GF—Gluten-Friendly. Ask your server what this means for your dish.

Prices do not include applicable taxes. We include an automatic gratuity of 17% for groups of 12 or more.

We use only Ocean Wise™ certified fish and seafood.

All of our buns come from A Bread Affair, a local company that uses only the finest organic ingredients.

SOUPS & SALADS

add seared chicken breast, grilled wild sockeye salmon, or tofu for \$5

DAILY SOUP | \$6

seasonally inspired housemade soup

SOUP AND SALAD | \$10

daily soup with your choice of side summer greens or caesar salad

SUMMER GREENS GF | \$10

watermelon, feta cheese, cucumber, toasted almonds and mixed greens with balsamic vinaigrette

QUINOA CHOP GF | \$11

quinoa, pear, grapes, cucumber, toasted pecans and mixed greens with herbed yogurt dressing

WESTCOAST NIÇOISE GF | \$13

smoked salmon, baby potatoes, green beans, Niçoise olives, grape tomatoes and boiled egg with Dijon vinaigrette

CAESAR SALAD | \$10

focaccia croutons, parmesan and romaine lettuce with housemade caesar dressing

HANDHELDS

served with side of thick-cut kennebec fries, summer greens or caesar salad

substitute yam fries \$2 or poutine \$3

POINT BURGER | \$12.5

6oz housemade beef patty, lettuce, tomato and garlic mayo

THE T-DOG | \$14

6oz housemade beef patty, monterey jack cheese, caramelized onions, pickle, lettuce, tomato, dijon mustard and garlic mayo

CANADIAN BURGER | \$15

6oz housemade beef patty, monterey jack cheese, bacon, BBQ sauce, lettuce, tomato and garlic mayo

SALMON BURGER | \$16 🌱

grilled wild sockeye with a citrus glaze, avocado, lettuce, tomato and herbed yogurt

CHICKPEA VEGGIE BURGER | \$13

Sun-dried tomato and chickpea patty, lettuce, tomato, and garlic mayo

CRISPY CHICKEN WRAP | \$12.5

crispy chicken, bacon, lettuce, tomato and chipotle mayo

OYSTER PO' BOY | \$14 🌱

fried cornmeal-crust oysters, lettuce, tomato, pickles and spicy remoulade

CHEESE STEAK SANDWICH | \$16

thinly sliced beef, sautéed peppers and onions, monterey jack cheese and garlic mayo

BACON AND BRIE GRILLED CHEESE | \$16

balsamic-roasted pear, bacon, brie and arugula

PASTA

add seared chicken breast, grilled wild sockeye salmon, or tofu for \$5

CREAMY PRIMAVERA PENNE | \$13

roasted corn, grilled zucchini, roasted tomatoes, cream sauce and parmesan

PESTO CHICKEN PENNE | \$15

creamy pesto sauce, seared chicken breast, roast tomatoes and parmesan

WESTCOAST SEAFOOD FETTUCINE | \$14 🌱

clams, sockeye salmon, basil, tomato sauce and parmesan

PLATES

CHICKEN AND WAFFLES | \$15

buttermilk-marinated crispy fried chicken on two toasted waffles with spicy maple syrup

STEAK AND FRITES GF | \$20

8oz striploin steak, kennebec fries, arugula salad and roasted corn salsa

GRILLED SOCKEYE SALMON GF | \$17

grilled sockeye salmon, baby bok choy and honey lime sauce on brown rice

FULL RACK OF RIBS | \$25

grilled baby back ribs, Forty Creek BBQ sauce, kennebec fries, jalapeño cornbread and coleslaw

HOPS

ON TAP

a selection of our favourite domestic and imported beers and ciders

pint 16 oz \$5.5 | pitcher 64 oz \$16.5

BOTTLES & CANS

domestic beer \$5.5
imported beer \$6.5
cider & coolers \$6.5

COCKTAILS

TRADITIONAL LONG ISLAND ICED TEA

the classic combo of vodka, gin, rum, tequila and triple sec with lime and cola
single \$6 | double \$8

BLOODY CAESAR

a mix of vodka, clamato, lime and spice
single \$6 | double \$8

COSMOPOLITAN

vodka, triple sec, lime and cranberry
double \$8

GRAPES

WHITES

	6 OZ	9 OZ	BOTTLE
Peller Family Series, Sauvignon Blanc VQA	\$6	\$9	\$25
Calona Artist Series, Unoaked Chardonnay VQA	\$6	\$9	\$25
The View, Silver Lining White	\$7	\$10	\$28
Wayne Gretzky, Pinot Grigio VQA	\$8	\$11	\$30

REDS

Peller Family Series, Merlot VQA	\$6	\$9	\$25
Finca Los Primos, Malbec	\$8	\$11	\$30
The View, Silver Lining Pinotage Blend	\$9	\$12	\$33
Sandhill, Cabernet Merlot VQA	\$11	\$14	\$38

CRAFT SODAS

SIP SODA | \$3

rosemary lime, coriander orange, lavender lemon peel

PHILLIPS CRAFT BREWED SODA | \$3

intergalactic root beer, sparkmouth ginger ale

HAPPY HOUR DAILY 3–5PM
\$4 WINE AND BEER

HOT BEVERAGES

COFFEE | \$2.5

TEA | \$3

HOT CHOCOLATE | \$3

ESPRESSO | \$3

AMERICANO | \$3

CAPPUCCINO | \$4

LATTE | \$4