



LOUNGE MENU

3-8:30PM

happy hour 3-5PM

15% food items, excluding add ons

STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

BEETS AND BURRATA • 17 • 26

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

BABY ROMAINE CAESAR • 11 • 19

whole romaine hearts, herb rye crisps, lemon, parmesan, house caesar dressing

avocado • 4
chicken breast supreme • 15
chilled prawns • 12
seared scallops • 20

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

PRAWN COCKTAIL • 12 • 21

8 chilled poached prawns, horseradish cocktail sauce, lemon

POLENTA BITES • 9 • 15

shredded potato, ancho chili, nutritional yeast, served with roasted pepper aioli

CHARRED SQUID • 21

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

CASUAL FARES

MUSSELS • 29

saltspring island mussels, smoked tomato, miso, chives, focaccia

MUSHROOM RISOTTO • 21

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan cheese
seared scallops • 20
herb chicken breast • 15

CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, served on classic bun, house fries
caesar salad or beet salad instead of fries • 3

FLATBREADS

PEPPERONI & OLIVES • 23

pepperoni, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

MARGHERITA • 20

fior di latte cheese, basil parmesan, tomato sauce

gluten free • 2
dairy free cheese • 1