

SANDBAR BISTRO

12:00pm to 7:00pm

SOBA NOODLE SALAD • 16

buckwheat noodles, wakame, spicy carrots, cabbage, edamame, avocado, crispy onions, yuzu vinaigrette

HOUSE SALAD • 16

local greens, tomato, cucumber, goat feta, sunflower seeds, red wine vinaigrette

add chicken • 9 add crispy tofu • 8 add avocado • 4

HOUSE MADE FRIES • 8

house cut French fries served with bay sauce

CHILLED PRAWNS • 16

6 poached prawns served with coconut kaffir lime dip

CRISPY CAULIFLOWER • 14

citrus salts, spicy pickled carrots, cashew hummus

COX BAY BURGER • 19

BEEF *or* CAJUN CHICKEN

6 oz patty, smoked cheddar, bay sauce, pickles, onion relish, shredded lettuce, bun, house cut fries

add bacon • 2.50 add avocado • 4

CHICKEN STRIPS • 18

served with house cut fries and plum sauce

FISH & CHIPS

ONE PIECE • 16 *or* TWO PIECES • 25

gluten free beer batter, house cut fries, coleslaw, tartar sauce

SWEET AND SPICY BOWL • 19

CHICKEN *or* TOFU

served with black rice, cauliflower, mushrooms, cabbage, carrot, cashews, green onion, cilantro

CHEESECAKE • 7

TUCG blueberry compote

KID'S MEAL • 12

burger *or* chicken strips, served with house fries

beer and wine available to go with takeout orders

ON TAP

phillips phoenix lager
phillips blue buck
tofino brewing co. blonde ale
16oz • 8 20oz • 10

can beer 355ml • 7

tall beer *or* bc cider can 473ml • 9

BEER TO GO

6 pack of 355 ml cans • 24

4 pack of 473ml cans • 24

WINE

5oz | 8oz | bottle

stone road white blend • 7 | 9 | 25

parallel 50 red blend • 7 | 9 | 25

lake breeze roussanne • 9 | 13 | 35

quail's gate "old vines" foch • 9 | 13 | 45

FEATURE BOTTLES

40 knots white 375ml • 22

le vieux pin petit rouge 375ml • 25

burnt timber cabernet sauvignon 750ml • 45

summerhill riesling 750ml • 35

COCKTAILS

lime margarita 2oz • 12

classic caesar 2oz • 12

NON-ALCOHOLIC

can of soda • 3

coke, sprite, root beer, soda water, ginger ale

phillips sparkmouth soda • 3.5

lemon, grapefruit

tofino kombucha • 7

lemon ginger, raspberry