

SHAREABLES

CHICKEN TENDERS \$18.5 | Hand-breaded chicken tender pieces with plum and honey Dijon sauces.

CLASSIC POUTINE \$13 | Crispy-coated fries topped with curds and smothered in hot beef gravy.

POPCORN PRAWNS \$18 | Flash-fried Pacific prawns served with chili mango remoulade.

HUMBOLDT SQUID \$19 | Local and hand-cut squid, marinated and tender-fried; served with pickled banana peppers, lime caramel and chili mango remoulade.

FRIED WONTONS \$16 | Crispy pork-filled wontons drizzled with honey garlic sauce and served with fried onions and house-made sweet chili sauce.

CHIMICHURRI PRAWN TOSTADA \$18 | Crisp fried white corn tortilla topped with creamy avocado spread, sweet pickled cabbage, Chimichurri glazed prawns and feta cheese, topped with togarashi seed crunch.

CHICKEN WINGS 1lb \$19 or 2lbs \$34 (same flavour)
Choice of Cajun, honey garlic, red hot, sweet and spicy Korean, insane hot, smoky barbecue, salt & pepper, or Nashville.
Or substitute **CAULIFLOWER BITES** for a vegetarian option \$17. 🌱

BAKED STUFFED MUSHROOM CAP DIP \$19 | All the favourite flavours served as a dip; roasted mushrooms, caramelized onions and fresh herbs with Parmesan, cheddar, mozzarella and cream cheese, served with crispy onion gratin topping, fresh vegetables and naan bread. 🌱

SALT & 3 PEPPERCORN DRY RIBS \$16 | Lightly-breaded and fried boneless pork ribs tossed with coarse salt and three peppercorn mix; served with chipotle aioli.

NACHOS \$23 | Corn tortilla chips topped with roasted corn salsa, green onions, black olives, tomatoes, jalapeños, cheddar and mozzarella cheese; served with salsa and sour cream. 🌱

**Add: Mexi Beef \$8 | Ground Chorizo \$8 | Cajun Chicken \$9
Guacamole \$4 | Sour Cream \$4 | Salsa \$4**

PUB BASKET \$12 | Choice of fries, sweet potato wedges or onion rings. **Make them Nashville hot .75** 🌱

SOUP & SALADS

HOUSE SOUP \$9 | Please ask your server.

FARMSTAND SALAD \$19 | Tomato, heritage greens, spinach, shaved broccoli, roasted beets, goat cheese, dried fruit and sweet nut butter with house-made poppyseed vinaigrette. 🌱🌱

CLASSIC CAESAR \$17.5 | Crispy romaine lettuce tossed with our house-made croutons and Caesar dressing; topped with shaved Parmesan cheese and black pepper. **Add: Bacon \$4 | Prawns \$9 | Cajun Chicken \$9** 🌱

GREEK-CAESAR \$21 | Our classic Caesar with Greek compliments. The perfect blend of the two salads. 🌱

MEXICAN STREET CORN SALAD \$24 | Romaine, roasted corn, red onions, cilantro, scallions, diced tomatoes, and shredded feta cheese with creamy chili dressing, taco chips and your choice of locally-ground chorizo sausage, Mexi ground beef, spiced chicken breast, spiced steak strips, prawns, or onions and bell peppers. 🌱

POWER BOWL \$25 | Choice of chicken or crispy tofu with mixed greens, pickled carrots, cucumbers, togarashi seed crunch, 7 grain pilaf, guacamole and chili sesame aioli. **Substitute: Salt & Pepper Tuna \$4**

HANDHELDS

Choice of: House Greens, Soup or French Fries
Make your fries Nashville hot .75

**Upgrade to: Poutine \$3, Onion Rings \$2, Caesar \$1.5,
Greek-Caesar \$2, or Sweet Potato Wedges \$2**

DELUXE CHEDDAR BURGER \$20 | Classic cheddar beef burger with pickles, lettuce, tomato, mayo, mustard and red relish on a sesame seed bun.

**Add: Sautéed Onions \$3 | Mushrooms \$3 | Bacon \$4 | Extra Beef Patty \$9
Sub: Crispy Chicken \$1 | Grilled Chicken | Veggie Patty**

LAKE BURGER 23 | House-made beef burger topped with chorizo red onion jam, goat cheese, lettuce, tomato, and mayo on a sesame seed bun.

BLACKENED TUNA BURGER \$23 | Blackened Ahi tuna on a toasted sesame seed bun with guacamole, zesty ranch slaw, pickled carrots and lemon pepper aioli.

SMOKEHOUSE BBQ CHICKEN BURGER \$22 | Grilled chicken breast topped with smoky barbecue sauce, smoked cheddar cheese, hickory bacon, chili peach aioli, fried onions, lettuce and tomato on a toasted sesame seed bun.

BIRRIA BEEF GRILLED CHEESE \$22 | Slow-roasted birria spiced beef on grilled marble rye with pickled onions, southwest ranch, aged cheddar and smoked cheddar.

SOUTHWEST FRIED CHICKEN SANDWICH \$23 | Tortilla-crust chicken breast baked on focaccia bread with guacamole, bacon, aged white cheddar cheese, zesty ranch, lettuce and tomato.

GRILLED STEAK SANDWICH \$25 | Grilled steak between a toasted focaccia with caramelized onions, sautéed mushrooms and house-made jalapeño pub cheese.

CRISPY YAM & CANDIED SALMON WRAP \$21 | House-made candied wild salmon, goat cheese, mixed greens, crispy yams and basil pesto aioli in a whole wheat flour tortilla.

BEEF DIP \$24 | Slow-roasted, garlic-studded AAA sirloin, shaved thinly, and served on toasted focaccia with jus on the side for dipping.

COMFORT BOWLS & FAVOURITES

GEMELLI ALFREDO \$20 | Gemelli pasta, house Alfredo sauce and Parmesan cheese, served with garlic toast. 🌱

CHILI BUTTER PRAWN GNOCCHI \$26 | Sweet corn puree, pan-fried potato gnocchi, charred corn, roasted tomatoes, pickled red onion, fresh herbs, chili prawns and feta cheese.

COASTAL HARISSA PRAWN BOWL \$27 | Zesty harissa spiced prawns and oyster mushrooms over herbed couscous with cucumber, pickled onions, roasted tomatoes and harissa honey vinaigrette, finished with fresh herbs and garlic yogurt.

GINGER RICE BOWL \$23 | Seasonal vegetables, sticky rice and our ginger soy sauce with your choice of flash-fried strips of beef tenderloin, marinated crispy-fried tofu, prawns or chicken. 🌱🌱

WEST COAST SALMON BOWL \$27 | Hot honey glazed wild-caught, local salmon, 7 grain pilaf, roasted vegetables and bang-bang sauce.

KOREAN KIMCHI BOWL \$26 | Your choice of crispy-fried beef strips, fried chicken, marinated fried tofu, or prawns tossed in our sweet and spicy gochujang sauce, served with sticky rice, seasonal vegetables, miso aioli and JP's house-made kimchi. 🌱

CHICKEN SHAWARMA BOWL \$26 | Roasted shawarma seasoned chicken, sweet pickled cabbage, roasted seasonal vegetables and creamy garlic, feta and tahini sauce served over sticky rice with naan bread.

Add to Anything: Prawns \$9 | Salt & Pepper Tuna \$14

**Shawarma Chicken \$12 | Cajun Chicken \$9 | Ground Chorizo \$8
Hot Honey-Glazed Salmon \$13 | Bacon \$4 | Marinated & Crispy-Fried
Tofu \$6 | Mexi Beef \$8 | Extra Burger Patty \$9**

We proudly choose sustainable seafood wherever possible.

🌱 Vegetarian option available | 🌱 Vegan option available

ON TAP

18oz Pint \$8 | 14oz Glass \$5.5 | 54oz Pitcher \$22

FEATURE BEERS | Please ask for our current feature(s)

RED ARROW BREWING COMPANY | Laketown Lager, Kustom Kolsch, Piggy Pale Ale, Midnite UMBER Ale, Sweet Leaf IPA

PHILLIPS BREWING COMPANY | Blue Buck

MERRIDALE CIDERY & DISTILLERY | Cowichan Dry Apple Cider **Glass \$7 | Pint \$11**

DAILY SPECIALS

EVERYDAY!

\$6 Laketown Lager Pints

WINEY MONDAY

Your choice of Pinot Grigio or Merlot **6oz \$6.5 | 9oz \$9.5**

COCKTAIL TUESDAY

\$2 off all Signature & Premium Cocktails

BURGER & BEER WEDNESDAY

Any beer on tap and the Deluxe Cheddar Burger for **\$18**

THIRSTY THURSDAY

\$7 Pints of beer from our great selection on tap!

MARTINI FRIDAY

\$11 Martinis

PROSECCO SATURDAY

5oz Prosecco **\$8** or 5oz Mimosa **\$8.5**

CAESAR SUNDAY

1oz \$8.5 | 2oz \$12 | Virgin \$6

Diablo Caesar or Sunfest Caesar **\$12.5**

BEERS, CIDERS & COOLERS

\$7.5 | Bud Light, Lucky, Budweiser

\$9 | Corona, Guinness, Stella Artois, Forager Gluten-Free Beer

\$8.5 | Growers Summer Peach, Growers Bartlett Pear, Strongbow

BUZZ-FREE BEVERAGES

NEAR BEER/CIDER

Corona Cero **\$6.5**

Phillips iOTA Pale Ale **\$6**

Guinness Zero **\$8**

Sober Carpenter Cider **\$7**

FRESH LEMONADE \$6 | Fresh house-made lemonade

NO-LOMA \$6 | Grapefruit juice, fresh lime juice, simple syrup and soda | Make it spicy **+\$0.50**

LAKEY TIKI \$6 | Pineapple, orange and fresh lime juice, ginger syrup and soda

ICED COFFEE \$6 | Peak's Dark Roast coffee shaken with cream and simple syrup

VIRGIN CAESAR \$6.5 | Clamato, Tabasco, Worcestershire, celery salt rim, lime and a spicy bean

SHIRLEY TEMPLE \$6 | Orange juice, ginger ale and grenadine

JUICE \$4.5 | Apple, Orange, Cranberry, Pineapple, Clamato, Tomato, Grapefruit

SODA POP \$4 | Pepsi, Diet Pepsi, Pepsi Zero, 7-Up, Soda, Ginger Ale, Root Beer, Iced Tea, Tonic

SPARKLING \$6 | Perrier, Blood Orange San Pellegrino, Lemonata San Pellegrino

COFFEE & TEA \$4 | Peak's Dark Roast, Sumo Decaf, Orange Pekoe

HERBAL TEA \$5 | Earl Grey, Peppermint, Green, Black, Chamomile

MARTINIS

2oz | \$13 | Make it premium +\$2.5

COSMOPOLITAN | Absolut vodka, triple sec, cranberry juice and fresh lime juice

CLASSIC | Beefeater gin or Absolut vodka with vermouth and olives

EARL GREY MARTINI | Beefeater gin, Arbutus vanilla liqueur, house-made Earl Grey syrup and lemon juice

ESPRESSO MARTINI | Arbutus espresso vodka, Irish cream, Kahlua and chilled coffee

WINE

WHITES

Pinot Grigio, Jacob's Creek, Australia

6oz \$8 | 9oz \$12 | Bottle \$30

Chardonnay, Wyndham Estate Bin 222, Australia

6oz \$9 | 9oz \$13.5 | Bottle \$34

Sauvignon Blanc, Stoneleigh, New Zealand

6oz \$10 | 9oz \$15 | Bottle \$39

REDS

Merlot, Open, Okanagan

6oz \$8 | 9oz \$12 | Bottle \$30

Malbec, Graffigna, Argentina

6oz \$9 | 9oz \$13.5 | Bottle \$34

Cabernet Sauvignon, Inniskillin, Okanagan

6oz \$9 | 9oz \$13.5 | Bottle \$34

BUBBLY

Prosecco, Montelvini, Italy

5oz \$9 | 5oz Mimosa \$9.5

SIGNATURE COCKTAILS

BELLINI 2oz \$14 | Blended Absolut peach vodka, peach syrup and lime, with red wine

DAIQUIRI 2oz \$14 | Blended Havana White Rum, triple sec, lime juice and choice of strawberry, peach or lime

BRAMBLE 2oz \$14.5 | Beefeater gin, Chambord, fresh lemon juice, simple syrup and soda

JAKE'S LEMONADE 2oz \$13 | Absolut vodka shaken with fresh, house-made lemonade - Sub raspberry vodka **+\$0.50**

PALOMA 2oz \$14 | Jose Cuervo tequila, grapefruit, lime, simple syrup, soda, and a Tajin rim - Make it spicy **+\$0.50**

COWICHAN TIKI 2oz \$14.5 | Havana Club 7 year rum, amaro, pineapple juice, orange juice, fresh lime, simple syrup and soda

ROCKS MARGARITA 2oz \$13 | Jose Cuervo tequila, triple sec, fresh lime, simple syrup, salted rim - Make it spicy **+\$0.50** - Make it smokey with mezcal **+\$0.50**

SPICY PINE 2oz \$14 | Jose Cuervo tequila, pineapple, orange, and fresh lime juice and our house-made jalapeño syrup

WHITE LINEN 2oz \$14 | Beefeater Gin, Elderflower Liqueur, cucumber, fresh lime juice, simple syrup and soda

PREMIUM COCKTAILS

APEROL SPRITZ \$15 2oz Aperol + 3oz Prosecco | Prosecco, Aperol and soda

CADILLAC MARGARITA 2oz \$16 | Cazadores tequila, Grand Marnier, fresh lime juice, agave syrup and a salt rim. - Make it spicy **+\$0.50** - Make it smokey with mezcal **+\$0.50**

WHISKY SOUR 2oz \$15 | BearFace Canadian whisky, fresh lime juice, fresh lemon juice, egg white, simple syrup and bitters

SUNFEST CAESAR 2oz \$14.5 | Wisers Deluxe whisky, BBQ sauce, Worcestershire, tabasco, clamato, spicy bean and a bacon onion rim

DIABLO CAESAR 2oz \$14.5 | Jose Cuervo tequila, inferno hot sauce, Worcestershire, clamato, pickled jalapeño slice, Tajin rim