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.

BEEF & BEER FLATBREAD $18 | Creamy beer cheese sauce base, braised sirloin, roasted mushrooms, caramelized onions and shredded cheese on naan bread crust.

CRISPY POLENTA $16 | Breaded and fried aged cheddar and herb polenta with smoked garlic cream, pickled banana peppers and spiced 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 | 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 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 AHI TUNA BURGER $23 | Blackened Ahi tuna, seared rare and sliced, stacked with guacamole, tangy ranch slaw, pickled carrots and lemon pepper aioli on toasted sesame seed bun.

ORCHARD BBQ CHICKEN BURGER $20 | Grilled chicken breast, smoked cheddar, apple and onion bbq relish, crispy fried onions, lettuce, tomato and mayo on a toasted sesame seed bun. **Add bacon $4**

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

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.

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.

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.

MUSHROOM & PRAWN GEMELLI $26 | Roasted chefs choice mushrooms, garlic cream, Pacific white prawns, wilted spinach and gemelli pasta topped with shaved Parmesan cheese, crispy onions, fresh herbs and garlic toast.

APPLE & FENNEL SAUSAGE GNOCCHI $26 | House-made apple and fennel pork sausage, gluten-free gnocchi, rustic tomato sugo, fresh herbs and shaved Parmesan cheese.

MAPLE-MISO GLAZED SALMON & PRAWNS $27 | Roasted salmon fillet, Pacific white prawns, chef's choice potatoes, seasonal vegetables, maple-miso butter glaze and smoked garlic cream.

RED WINE BRAISED SIRLOIN $27 | Fork tender red wine braised beef sirloin served with seasonal vegetables and chef's choice potatoes, topped with mushroom and garlic butter crumbs.

Add to Anything: Prawns $9 | Salt & Pepper Tuna $14 | Shawarma Chicken $12 | Cajun Chicken $9
Maple-miso glazed salmon $11 | 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 BEER | Please ask for our current feature

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

CRAIG STREET BREWING COMPANY | Prevost Porter

PHILLIPS BREWING COMPANY | Blue Buck

MERRIDALE CIDERY & DISTILLERY | Cowichan Dry Apple Cider **Glass $8 | Pint $12**

DAILY SPECIALS

EVERYDAY! | $6 Laketown Lager Pints

WINEY MONDAY
Your choice of Pinot Grigio or Merlot **6oz $7 | 9oz $10**

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 **$9** or 5oz Mimosa **$9.5**

CAESAR SUNDAY
1oz $7.5 | 2oz $11 | Virgin $6

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

BEERS & CIDERS

$7.5 | Bud Light, Lucky, Budweiser

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

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

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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

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WINE

WHITES
Pinot Grigio, Jacob's Creek, Australia
6oz $9 | 9oz $13.5 | Bottle $36

Chardonnay, Wyndham Estate Bin 222, Australia
6oz $9.5 | 9oz $14.25 | Bottle $38

Sauvignon Blanc, Stoneleigh, New Zealand
6oz $11 | 9oz $16.5 | Bottle $44

REDS
Merlot, Open, Okanagan
6oz $9 | 9oz $13.5 | Bottle $36

Malbec, Graffigna, Argentina
6oz $10 | 9oz $15 | Bottle $40

Cabernet Sauvignon, Inniskillin, Okanagan
6oz $10 | 9oz $15 | Bottle $40

BUBBLY
Prosecco, Montelvini, Italy
5oz $10 | 5oz Mimosa $10.5

SIGNATURE COCKTAILS

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

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

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

BARBER CHAIR 2oz $14 | BearFace Canadian hisky, house-made cedar maple syrup, apple cider and fresh lemon juice