



Starters

Soup Creation sm8/lg13

Served with house made bread

Miso Clam Chowder sm9/lg14

Clams, smoked fish, potato, cream, smoked bacon, served with house made bread

Fresh Oysters 15

Half dozen fresh oysters, mignonette & lemon

Poutine 15

House cut kennebec fries, cheese curds, vegetarian gravy

Chicken Wings 16

One-pound crispy wings (*choose your flavour*)
franks red hot, honey garlic, maple bbq, salt & pepper, chili key lime, siracha honey, served with side ranch dressing & crudités

Nachos 17

Corn tortillas chips, layered cheese, tomato, jalapeno, green onion, red & green peppers, served with salsa, crème Fraiche, and guacamole
add chicken 7

Manilla Clams or Mussels 18

White wine cream sauce, shallots, tri colour tomato

Green Plates

West Coast Greens sm10/lg14

Assorted artisan greens, tri colour tomato, cucumber, carrot, radish, balsamic dressing

Kale Caesar Salad sm12/lg16

Mixed kale, smoked bacon, grana padano, creamy garlic dressing, focaccia croutons

Large Plates

Fish & Chips 1p16/2p22

Beer battered fish, kennebec double blanched fries, tartar sauce, creamy cabbage slaw
sub kale caesar 4

Turkey Club 16

House made focaccia, shaved turkey, smoked bacon, aged white cheddar, tomato, garlic aioli
served with kennebec fries or green salad, sub kale caesar 4

Vegan Chili 17

Tomato, garbanzo beans, kidney & black beans, served with garlic toast
add cheese (cheese not vegan) 2

Brisket Burger 18

Ground brisket & chuck, aged cheddar, smoked bacon, lettuce tomato, red onion, garlic aioli
served with kennebec fries or green salad, sub kale caesar 4

Beef Dip 19

Shaved prime rib, horseradish aioli, swiss cheese, house made baguette, au jus
served with kennebec fries or green salad, sub kale caesar 4

We respectfully decline any substitutions unless allergy related. Please inform your server of any dietary restrictions. Select items can be prepared gluten or possibly vegan free. Groups of 8 or more may be subject to an 18% gratuity charge.