

# BRITANNIA LADNER

## CRAFT ALES & KITCHEN

### Seafood Chowder

Creamy chowder with clam, fish and two rivers bacon. Bowl with served with organic sourdough 11 · cup 6

### Charcuterie Board

Selection of cured meats, olives, aged cheddar, grainy beer mustard, dried apricot, sourdough 19

### Humboldt Squid

Pan seared local squid, garlic nage, salami vinaigrette, mizuna and pear salad 15

### KFC (Korean Fried Cauliflower)

Crispy florets, spicy gochujang sauce, sesame seeds, lime · 10 · v.

### Buttermilk Fried Chicken

Spicy maple, pickled celery · 12

### Hummus

House made, pumpkinseed, pita bread, cilantro with olive oil · 9 · v

### Farm Salad

Mix greens, charred lemon vinaigrette, crispy chickpeas, cucumber, watermelon radish, grape tomato, hemp seeds · 11 · v · GF

### Kale Caesar

Green kale leaves, house made dressing, bacon bits, anchovy, crispy parmesan · 12

### Add to power bowl or salads

Full chicken breast · 8

### Ladner Power Bowl

Hummus, fermented red cabbage, pickled beets, green kale, avocado, lemon vinaigrette pumpkinseeds & pearl barley, puffed wild rice · 16 · v

### Braised Beef Brisket

Crispy potato pave, parsnip puree, charred broccolini & red wine jus · 25

### House Made Veggie Burger

Veggie patty, vegan caesar dressing, butter lettuce, tomato, roasted portobello served with fries or greens · 16 · v

### Grass Fed Beef Burger

Butter lettuce, tomato, white cheddar, special house sauce, dill pickles, brioche bun served with fries or greens · 17

### Saltspring Island Mussels

1 pound local mussels, XO with blonde beer, garlic, chili, green onion, sourdough bread · 20

### Fried Chicken Sandwich

5oz breast, buttermilk marinade, dill pickles, butter lettuce, spicy mayo, brioche bun served with fries or greens · 17

### Fish & Chips

Britannia beer battered Lingcod, fries, house tartar & cabbage slaw · 19

### Prawn & Chili Spaghettini

Local side stripe prawns, garlic, lemon, dry chili, crab butter, roasted cherry tomatoes · 19

### Sides & Snacks

**Side Fries** · 6 · v

**Truffle Fries** · 8 · v

**Garlic mayo dipping sauce** · 1

**Mix salad, citrus dressing** · 5 · v · GF

**Two Rivers Bacon** · 3.5

**Mixed Beets** · 5 · v ·

Roasted beets with stout caramel glaze

### Dessert

**Panacotta** · 8

Passionfruit puree & fresh passion fruit

**Churros** · 8

Cinnamon, chocolate ganache sauce

### Non Alcoholic Drinks

**Sour Cherry Soda** 5.00

Traditional Italian style soda with Amerona wild cherry

**Harvest Autumn Seltzer** 5.00

House made Apple cinnamon clove cider  
Fresh juiced granny smith apple

**San Pellegrino water** 750 ml 7.50

**San Pellegrino Orange** 355 ml 3.25

**San Pellegrino Limonata** 355 ml 3.25

**Pop** 3.25

**Coffee** 3.25