



## Brunch

### To Share or Start

#### **Charcuterie Platter**

Selection of cured meats, olives, aged cheddar, fig compote, dried apricot, sourdough · 20

#### **Beet & Goat cheese salad**

pickle red and gold beets, whipped goat cheese, pistachio granola, gremolata V 13

#### **KFC (Korean Fried Cauliflower)**

Crispy florets, spicy gochujang sauce, sesame seeds, lime · 12 · V ·

#### **Farm Salad**

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

#### **Wagyu Beef Carpaccio**

Dijon shallot aioli, fried capers, frisee , Grana Padano 14

#### **“Wedge” Caesar Salad**

Romaine heart, bacon bits, Grana Padano, garlic crostini 13

### Brunch Add-Ons & Sides

Two Rivers bacon · 3.5

Single waffle · 4

Side tater tots GBD · 7

Side sourdough toast - two piece · 3

Butter & compote · 3

Side fries · 6 · V

### Boozy Brunch

#### **Classic Caesar**

Walters clamato, vodka, just the right amount of spice with pickled veg · 9.5

#### **Blondemosa**

Blonde ale & OJ · 6.75

#### **Mimosa**

Bonaval cava, O.J. · 7.5

### Dessert

#### **Crème Brule**

Vanilla bean, mixed berries · 9

#### **Sticky Toffee Pudding**

Caramel sauce that you will want to swim in · 9

### Brunch Plates

#### **Eggs Benny**

Poached eggs, prosciutto, English muffins, house hollandaise, tater tots GBD · 17

#### **Smoked Salmon Bagel**

Classic cold smoked salmon, cream cheese, red onion, caper on toasted bagel · 14 Add egg +2.5

#### **Avocado Toast**

Sliced avocado, goat cheese, grape tomatoes, pickled zucchini on sourdough bread · 15. Add egg +2.5

#### **Mushroom Benny**

Poached eggs, portobello mushroom, English muffins, house hollandaise, tater tots GBD · 17

#### **Chicken and Waffles**

Buttermilk fried chicken, waffles, poached eggs, maple glaze, hollandaise 18

### Lunch plates

#### **Grass Fed Beef Burger**

Butter lettuce, tomato, white cheddar, special house sauce, dill pickles, brioche bun served with fries or greens · 18

#### **Saltspring Mussels**

1 pound local mussels, XO sauce with blonde beer, garlic, chili, green onion, sourdough bread · 21

#### **Fried Chicken Sandwich**

5oz breast, buttermilk marinade, dill pickles, butter lettuce, spicy mayo, brioche bun served with fries or greens · 19

#### **Crab & Chili Spaghettini**

Local rock crab, garlic, lemon, dry chili, crab butter, roasted cherry tomatoes · 21

#### **Ladner Power Bowl**

Hummus, fermented red cabbage, pickled beets, green kale, avocado, lemon vinaigrette, pumpkinseeds & pearl barley, puffed wild rice · 17.5

#### **Fish & Chips**

Britannia beer battered Vancouver Island rock fish, fries, house tartar & cabbage slaw · 20

### Kids Brunch menu

**Kids waffle (1) , maple syrup , whipped cream**

**Grilled cheese sandwich, fries**

**1 piece fish chips, fries, tartar sauce**

## Beers & Ales on Tap

**Sea Maiden Watermelon Sour** 4.5% 3ibu

**Deckhand Draught** 4.6% 16ibu

**ISA** 4.6% 25ibu

**Peach Wit** 5.0% 30ibu

**Adrift Blonde Ale** 4.7% 25ibu

**Sirens Chai Saison** 5.7% 22ibu

**Wave Crusader XPA** 5.6% 41ibu

**Riptide IPA** 6.2% 50ibu

**Ashore Rye Porter** 5.1% 32ibu

6oz glass · \$2.75 | 16oz glass · \$6.75 | Tasting flight of  
4 x 6oz glasses · \$10

## Cocktails

### **Margarita Lime**

Classic shaken margarita  
Tequila 1.5oz, Cointreau, lime juice, dehydrated lime ·  
12

### **Margarita Watermelon**

Summer twist on a classic. Tequila 1.5oz, Cointreau  
0.5oz, lime, watermelon · 12

### **Classic Caesar**

Walters clamato, vodka, just the right amount of  
spice · 9.5

### **Westham Sour**

Balanced and beautiful.  
Empress Gin 2oz, egg white, lemon juice, bitters · 14

### **Ladner Sour**

Spiced rum sour with a hint of plum and warm spices  
Spiced Rum 2oz, egg white, lemon juice, bitters · 14

### **Aperol Spritz**

Aperol 1.5oz, Cava, bitters, burnt orange · 12

### **Gold Fashioned**

The cocktail of all cocktails with a shiny finish  
Bourbon 2oz, brown sugar, bitters, gold dusted  
maraschino cherry · 13

### **Smashed Apples**

Fresh pressed Granny Smith apple with 1oz spirit of  
choice. Tequila | Spiced Rum | Bourbon · 10

## Wine

### **Red wine**

**Bodegas La Fea Tempranillo, Spain**  
8.5 · 6oz | 12.5 · 9oz | 37 btl

### **Louis Max Pinot Noir**

Pays D'oc, France  
10.5 · 6oz | 15 · 9oz | 45 btl

### **Esprit Du Rhone Rhone France**

10.5 · 6oz | 15 · 9oz | 45 btl

**Evolve Cellars Cab Franc/ Merlot blend**  
South Okanagan BC

10.5 · 6oz | 15 · 9oz | 44 btl

**Fairview Cellars Two Hoots Oliver BC**

12 · 6oz | 17 · 9oz | 50 btl

### **Oveja Negra Malbec Chile**

10.5 · 6oz | 15 · 9oz | 44 btl

### **Joel Gott Cabernet Sauvignon**

Napa Valley USA , Bottle only 49

### **Hogshead Shiraz**

South Australia , Bottle only 44

### **White Wine**

**Bees Knees -Chenin Blanc South Africa**

8.5 · 6oz | 12.5 · 9oz | 37 btl

**Valley Commons Viognier/Muscat blend**

Perfect patio wine!

Osoyoos BC

10 · 6oz | 14.5 · 9oz | 44 btl

### **Ex Nihilo Pinot Gris**

Lake Country BC

10 · 6oz | 14.5 · 9oz | 44 btl

**Phantom Creek Pinot Gris Oliver BC**

10.5 · 6oz | 15 · 9oz | 45 btl

**Bartier Bros Rose Oliver , BC**

10 · 6oz | 14.5 · 9oz | 44 btl

### **Ragotiere Chardonnay**

Loire France

10.5 · 6oz | 14.5 · 9oz | 44 btl

## Sparkling

**NV Cava Bonanval Brut Extremadura Spain**

9 · 6oz | 37 btl

**Cremant de Bourgogne Burgundy France · 46 btl**

**Gardet Champagne Champagne France · 99 btl**