

# Brunch

## To Share or Start

### **Beet & Goat Cheese Salad**

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

### **Buttermilk Fried Chicken**

Spicy maple, pickled celery · 12

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

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

### **Green Salad**

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

### **Seafood Chowder**

Creamy chowder with clam, fish and Two Rivers bacon. Bowl served with organic sourdough · 12

## Brunch Add-Ons & Sides

Two Rivers bacon · 3.5

Single waffle · 3

Free range egg · 2.5

Side crispy herb potatoes · 4.5

Side maple syrup · 2

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

## Brunch Plates

### **Eggs Benny**

Poached eggs, prosciutto, sourdough slice, house hollandaise, crispy herb potatoes · 17

### **Italian Omelet (Frittata)**

Free range eggs, Italian salami, green onion, tomato, kale, sourdough bread · 15

### **Avocado Toast**

Sliced avocado, goat cheese, grape tomatoes, pickled zucchini on sourdough bread · 13  
Add egg +2.5

### **Mushroom Benny**

Poached eggs, portobello mushroom, sourdough slice, house hollandaise, crispy herb potatoes · 17

### **Waffles**

2 golden waffles, fresh berries, banana, Chantilly cream · 15

## Lunch plates

### **Grass Fed Beef Burger**

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

### **Fried Chicken Sandwich**

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

### **Salt Spring Mussels**

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

### **Ladner Power Bowl**

Hummus, fermented red cabbage, pickled beets, green kale, avocado, lemon vinaigrette, pumpkinseeds & pearl barley, puffed wild rice · 17

### **Fish & Chips**

Britannia beer battered Vancouver Island rock fish, fries, house tartar & cabbage slaw · 19

## Dessert

### **Crème Brule**

Vanilla bean, mixed berries · 9

### **Sticky Toffee Pudding**

Caramel sauce that you will want to swim in · 9

18% gratuity will be added for groups over 10. Patio is first come first serve.  
Excessive modifications or changes that may anger the food gods may result in a surcharge or human sacrifice.

# Liquids

## Beers & Ales on Tap

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

**Deckhand Draught** 4.6% 16ibu

**Fresh Hop Helles Bock (Lager)** 6.0% 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

**Sea Hound Oatmeal Irish Cream Stout** 5.5% 30ibu

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

### **Negroni**

Italian classic. Campari, Gin,  
Red Vermouth, burnt orange · 11

### **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

## 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

### **Domaine De Grachies Sauvignon Blanc**

Gascogne France  
8.5 · 6oz | 12.5 · 9oz | 37 btl

### **Ex Nihilo Pinot Gris Lake Country BC**

10 · 6oz | 14.5 · 9oz | 44 btl

### **French Door "LYS" Blend 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

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