

# BRITANNIA LADNER

## CRAFT ALES & KITCHEN

### Starters

#### **Soup of the Day**

Seasonal soup creation by the Britannia Ladner chefs

Bowl w/ crusty bread 12 Cup 7

#### **Hummus (V)**

House made chickpea puree, crispy chickpeas, smoked paprika, pita bread chips, olive oil 10

#### **Wagyu Beef Carpaccio (GF)**

Brant Lake Wagyu, mustard and lemon dressing, arugula, crispy capers, parmesan two ways 14

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

Crispy cauliflower, spicy gochujang sauce, sesame seeds, lime 13

#### **Buttermilk Fried Chicken (GF)**

Spicy maple glaze, pickled celery 13

#### **Charcuterie Board**

Selection of cured meats, olives, aged cheddar, Okanagan fig jam, gherkins, dried apricot, crusty bread 20

### Salads

#### **Ladner Power Bowl (VG GF)**

Hummus, fermented red cabbage, pickled beets, kale, avocado, crispy chickpeas, pearl barley, crispy bits, lemon vinaigrette 18

#### **Cobb Salad (GF)**

Chicken breast, iceberg lettuce, bacon, onion, egg, grape tomato, avocado, house blue cheese dressing 21

#### **Farm Salad (VG GF)**

Mixed greens, crispy chickpeas, radish, grape tomato, crispy bits, lemon vinaigrette 13

#### **Beet & Goat Cheese Salad (V GF)**

Pickled red and gold beets, whipped goat cheese, arugula, pistachio granola, gremolata, olive oil 14

#### **Add to Power Bowl or Salad:**

Chicken Breast (5oz) 9

Coho Salmon (6oz) 10

### Handhelds

#### **Prairie Ranchers Beef Burger**

6oz grass fed beef patty, iceberg lettuce, tomato, dill pickle, 'Merican cheese, house special sauce, brioche bun, fries or greens 19

#### **The Brewmaster Burger**

6 oz Prairie Rancher beef patty, double smoked bacon, caramelized onions, crispy onions, roasted mushrooms, smoked cheddar, house special sauce, brioche bun, fries or greens 24

#### **Crispy Chicken Sando!**

Fried buttermilk marinated breast, iceberg lettuce, tomato, dill pickle, spicy mayo, brioche bun, fries or greens 19

#### **Crispy Chicken Sando Deluxe!**

Fried buttermilk marinated breast, double smoked bacon, avocado, iceberg lettuce, tomato, dill pickle, crispy onions, spicy mayo, brioche bun, fries or greens 25

#### **Filet-Ohh-Fishy**

Deckhand lager battered rockfish, 'Merican cheese, iceberg lettuce, tomato, dill pickle, house tartar sauce, brioche bun, fries or greens 18

#### **Veggie Burger (V)**

Crispy quinoa/rice/veggie patty, braised portobello, iceberg lettuce, tomato, dill pickle, vegan Caesar dressing, brioche bun, fries or greens 18

#### **Add to any Handheld:**

Prairie Ranchers Beef Patty 9

Double Smoked Bacon 3.5

Foie Gras (50g) 10

Smoked Cheddar Cheese 2

Portobello Mushrooms 3

Avocado 3

Ashore Porter Caramelized Onions 2.5

Udi's Gluten Free Bun 2.5

### Mains

#### **Salt Spring Island Mussels**

1 pound of local mussels, Adrift blonde ale, double smoked bacon, tomato, garlic, cream, crusty bread 22

#### **Fish & Chips**

Deckhand lager battered Vancouver Island rockfish, fries, house tartar sauce, red cabbage slaw 21

#### **Lamb Shank (GF)**

Red wine braised, Mediterranean pearl barley, baby carrots, rosemary and garlic jus 27

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

Rock crab, garlic, lemon, chili, crab butter, roasted cherry tomatoes 23

### Snacks and Sides

#### **Marinated Olives (VG)**

Mediterranean olives, crusty bread 8

#### **Crispy Chickpeas (VG GF)**

Fried herbs, crispy bits 8

#### **Fried Pickles (V)**

Beer battered dill pickles, KFC sauce, roasted garlic mayo 8

#### **Truffle Fries (V)**

Truffle oil, chives, parmesan, roasted garlic mayo 11

#### **Bowl of Fries (V)**

Crispy, salty potato 7

#### **Green Salad (V GF)**

Greens, lemon vinaigrette 7

#### **Dipping Sauces (V)**

Roasted Garlic Mayonnaise 1.5

Spicy Mayonnaise 1.5

House Special Sauce 1.5

### Dessert

#### **Crème Brûlée (GF)**

Classic vanilla bean custard 10

#### **Churros**

Cinnamon sugar, dulce de leche 10

#### **Sticky Toffee Pudding**

Date cake, toffee sauce 10

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