

# BEACH HOUSE MENU

## SALADS

🍷 **BEACH HOUSE GREENS** 12  
mixed greens, radish, tomato, carrot,  
cucumber with black currant vinaigrette

🍷 **CORDOVA BAY COBB SALAD** 19  
mixed greens, chicken, bacon, avocado,  
tomato, egg, blue cheese & Dijon vinaigrette

🍷 **PACIFIC NORTHWEST SEAFOOD SALAD** 22  
mixed greens, poached prawns, sockeye  
filet, scallops & Dijon vinaigrette

## STARTERS

**DAILY SOUP** 7 | 10  
please ask about today's creation  
- *small OR large*

🍷 **VEGETARIAN GYOZA** 13  
house made dumpling steamed & grilled,  
with ponzu sauce

🍷 **CRISPY ONION RINGS** 9  
house made with chipotle aioli & ranch dip

🍷 **MUHAMARRA DIP & OLIVES** 12  
red pepper-walnut dip & mixed olives with  
focaccia and potato chips

**HOUSEMADE TUSCAN MEATBALLS** 15  
meatballs, tomato sauce, basil & Grana  
Padano with garlic toast

**KOREAN BBQ BABY BACK RIBS** 14  
with house slaw

**CRISPY FRIED CALAMARI** 16  
Humboldt squid strips with house tzatziki

**HAND-ROLLED CRISPY PORK SPRING ROLLS** 15  
house slaw & sweet chilli dipping sauce

## ARTISAN PIZZAS

**HAWAIIAN PIZZA** 19  
tomato sauce, spicy capicola ham, bacon,  
mozzarella cheese & pineapple

**MEAT LOVER** 19.5  
tomato sauce, chorizo, house meatballs,  
pepperoni, spicy capicola ham & mozzarella

**CHICKEN ALFREDO** 19  
garlic cream sauce, bacon, basil, mozzarella  
& romano cheese

**FIG & PROSCIUTTO** 19.5  
garlic cream sauce, mozzarella, romano  
cheese, fresh basil & balsamic reduction

🍷 **BC MUSHROOM** 17  
garlic cream sauce, mushrooms, mozzarella,  
fresh basil & romano cheese

🍷 **MEDITERRANEAN VEGGIE** 17  
tomato sauce, artichoke, spinach, olives, fior  
di latte, romano cheese & balsamic drizzle

🍷 **MARGHERITA** 16.5  
tomato sauce, fior di latte & fresh basil

*SUBSTITUTE our gluten-free cauliflower  
pizza crust - ADD \$4*

*Please always notify us of any severe allergies.*

*SPLIT PLATE CHARGE - \$3*

## MAINS

### SALMON VOL-AU-VENT 25

sockeye salmon sautéed in white wine & dill cream sauce, pearl onions, garden peas & herbs in puff pastry, served with daily market vegetables & mashed potatoes

### 🍄 MUSHROOM PAPPARDELLE 23

fresh pappardelle pasta, seasonal mushrooms, peas & fresh herbs in a cream sauce with Grana Padano & garlic toast

### CLASSIC MEATBALL PAPPARDELLE 26

house-made meat balls & fresh pappardelle pasta, fresh tomato basil sauce with Grana Padano & garlic toast

### COQ AU VIN BLANC 24

chicken thighs braised with bacon and onion in a white wine cream sauce, served with mashed potatoes and market vegetables.

### 🌿 SPICY WEST COAST PAELLA 34

assorted seafood & chorizo with saffron basmati

### BBQ PORK RIBS HALF RACK 21 | FULL 27

beer batter fries & house slaw OR mashed potato & daily market vegetables

### BEEF ENCHILADAS 23

two beef-filled fresh corn tortillas covered in our fresh tomatillo sauce, served with rice and daily market vegetables

### 🌿 VEGETARIAN CURRY PLATTER 21

dal, seasonal vegetables, basmati rice and a warmed naan bread

## CASUAL FARE

1 piece | 2 pieces

### COD FISH & CHIPS 18 | 23

Pacific grey cod, battered fries, house slaw & tartar sauce

### HALIBUT FISH & CHIPS 23 | 30

local halibut, battered fries, house slaw & tartar sauce

### BULGOGI BEEF BAO 17

sautéed shaved beef & house slaw in housemade Bao bun

### 🌿 WHITE BEAN & CHICK PEA BURGER 16

housemade patty, herb aioli, tomato & lettuce  
- *vegan option available*

### CHICKEN BURGER 17

lettuce, tomato & herb aioli

### TERIYAKI SOCKEYE SALMON BURGER 19

house slaw & wasabi aioli

### CLASSIC CHEESE BURGER 18

beef patty, cheddar, lettuce, tomato, pickle & herb aioli

#### MAKE IT YOUR OWN!

- choice of burger bun OR lettuce stack
- choice of battered fries or side salad
- *SUBSTITUTE gluten-free bun +\$2*
- *HALF fries & HALF salad +\$2*
- *ADD cheddar OR mushrooms +\$2 each*
- *ADD bacon +\$3 each*

🌿 contains no gluten ingredients

🥛 contains no dairy ingredients

🌿 vegetarian item

*Please always notify us of any severe allergies.*

*The Beach House Restaurant offers many of your favourite menu items for take-out.*

*Please place your order online at [www.beachhouserestaurant.com](http://www.beachhouserestaurant.com)*

*or call us to order at 250-658-5224*

## HOUSEMADE DESSERTS

### HARVEST APPLE CHEESECAKE 9

with spiced local apples and caramel sauce

### LEMON-LIME TART 9

lemon confit, lime cream, graham crust & meringues

### BUTTERNUT SQUASH POT DE CREME 9

maple cream and gingersnap cookie

### CHOCOLATE & SALTED CARAMEL VERRINE 9

dark chocolate, salted caramel & chocolate crumble

### CHOCOLATE HAZELNUT TART 9

VEGAN - date, hazelnut & coconut crust, coconut milk & dark chocolate ganache

## AFTER DINNER DRINKS

### BLUEBERRY TEA 8

Amaretto, Grand Marnier, Earl Grey Tea

### SPANISH COFFEE 8

Kahlua, Desjardin Brandy & whipped cream

### IRISH COFFEE 8

Jameson's Whiskey & whipped cream

### MELLOW MONK COFFEE 8

Baileys Irish Cream, Frangelico & whipped cream

### MONTE CRISTO 8

Kahlua, Grand Marnier & whipped cream

### TAYLOR FLADGATE 10 YR 10

### TAYLOR FLADGATE 20 YR 15

## TEA & COFFEE

### SILK ROAD TEA 3.25

Imperial Earl Grey  
Sour Cherry Green Tea  
English Breakfast  
Orient Express Chai  
Rooibos  
Lullaby - Camomile, Mint & Lavendar  
Angel Water - Lavender & Mint  
Philosopher's Brew - Lemon & Rosehip

### ORANGE PEKOE TEA 3

### LONDON FOG 4.75

Earl Grey Tea with Steamed Milk

### CHAI TEA LATTE 4.50

### OUGHTRED SPECIALTY COFFEE ROASTERS 3

100% Columbian Coffee  
regular or decaffeinated

### ESPRESSO 3.50

### CAPPUCCINO 4

### LATTE 4.25

### MOCHA 4.50

### HOT CHOCOLATE 3.45

## COGNAC

*single | double*

### HENNESSY VS 12 | 17

### COURVOISIER VSOP 15 | 23

### REMY MARTIN VSOP 16 | 24

### REMY MARTIN XO 30 | 45