

SALADS

- v **BEACH HOUSE GREENS** 12
 mixed greens, radish, tomato, carrot, cucumber with black currant vinaigrette
- Gf **CORDOVA BAY COBB SALAD** 19
 mixed greens, chicken, bacon, avocado, tomato, egg, blue cheese & Dijon vinaigrette
- Gf Df **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
- v **VEGETARIAN GYOZA** 13
 house made dumpling steamed & grilled, with ponzu sauce
- v **CRISPY ONION RINGS** 9
 house made with chipotle aioli & ranch dip
- v **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
- v **MEDITERRANEAN VEGGIE** 17
 tomato sauce, artichoke, spinach, olives, fior di latte, romano cheese & balsamic drizzle
- v **MARGHERITA** 16.5
 tomato sauce, fior di latte & fresh basil
- v **BC MUSHROOM** 17
 garlic cream sauce, mushrooms, mozzarella, fresh basil & romano cheese

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

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
- v **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.
- Gf **SPICY WEST COAST PAELLA** 34
 assorted seafood & chorizo with saffron basmati
- BBQ PORK RIBS** 27 **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
- v **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
- v **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*

Please always notify us of any severe allergies.

HOUSEMADE DESSERTS

HARVEST APPLE CHEESECAKE 9

with spiced local apples and caramel sauce

LEMON-LIME TART 9

lemon confit, lime cream, graham crust & meringues

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

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