

small plates

CHARCUTERIE BOARD (2 people 4 people) BC local cured meats, artisan cheese, house-made preserves & crusty bread	22 - 40 -
SOUP DU JOUR inspired daily, ask your server	13 -
SIGNATURE SEAFOOD CHOWDER  creamy-style chowder, local shellfish, wild salmon, pacific cod, potato & crispy bacon	15 -
soups served with bread sub grilled cheese +3	
PARKVIEW CAESAR SALAD (V) crisp romaine, rainbow kale, garlic brioche croutons & parmesan	12 -
OKANAGAN QUINOA SALAD (V) dried apple and berries, crisp romaine, arugula, cherry tomato & candied pecans	16 -
BAKED BRIE fig jam, grapes, crostini & prosciutto	18 -
VEGETARIAN SAMOSAS (V) cauliflower, potato & spinach samosas with mango date chutney	16 -
WEST COAST CRAB SALAD  local dungeness & rock crab, roast garlic lemon aioli, foraged greens, avocado & bacon	20 -
FISH TACOS  pacific cod, local craft ale batter, house slaw, pickled onions, fresh cilantro & chipotle salsa	20 -

mains

CRAFT CANADIAN BEEF BURGER 7 oz beef patty, double smoked bacon, aged cheddar, caramelized onions, chipotle bbq sauce & rustic fries	20 -
ALE BATTERED FISH & CHIPS  pacific cod, local craft ale batter, house slaw, rustic fries & lemon tartar sauce	23 -
SPAGHETTI AND MEATBALLS Nonna's marinara, fresh herbs & parmesan	23 -
GROWN UP MAC & CHEESE white cheddar cream sauce & house smoked pulled pork	22 -
BUTTER CHICKEN grilled naan bread, jasmine rice & cilantro	23 -
WILD MUSHROOM RAVIOLI (V) mushroom cream sauce, fresh arugula & parmesan	22 -
MAPLE GLAZED SALMON  (GF) local wild salmon, maple dijon glaze, baby potatoes & fresh seasonal vegetables	25 -
SLOW ROASTED PORCHETTA (GF) herb crusted pork loin, crispy pork belly, mashed potatoes, winter veggies & apple chutney	25 -
BRAISED SHORT RIB (GF) mashed potato, winter veggies & red wine jus	27 -
HEARTY BOWL FEATURE rainy day comfort food, ask your server	21 -

(GF) gluten free | (V) vegetarian | (VE) vegan |  ocean wise |  msc (marine stewardship council)

Our commitment to quality ensures our sauces, stocks and dressings are house-made using local farms and suppliers to provide the best quality and freshest ingredients that, as much as possible, are ethically raised & hormone free. We will do our best to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

18% gratuity added to tables of 6 or more