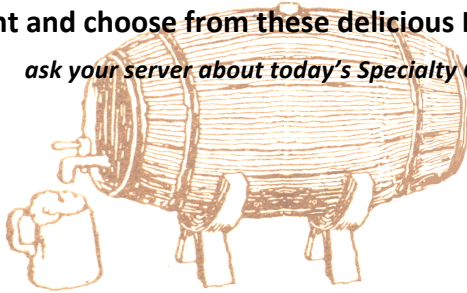




\$5 Specialty Casks
&
Delicious Kitchen Creations
served from 4pm – 6 pm Monday – Friday

Order any pint and choose from these delicious Hoppy Hour items!

ask your server about today's Specialty Cask



\$5

pub plate

vancouver island farmhouse salt & pepper wings, mushroom bruschetta and beet pakoras served with plum sauce

kennebec fries

bc grown, cut on premise, tossed with vancouver island salt co.'s sea salt & cracked pepper. served with house made rouille & craft brewed malt vinegar.

\$8

west coast tapa plate

sidney island venison salami, pickled scape, mushroom brushetta and warmed farmstead's smoked cheddar cheese & beer pot. served with house made focaccia crisps and scottish ale infused grainy mustard

individual pulled pork nachos

spinnakers beer braised pulled pork, malt vinegar pickled cabbage, red onion, cheddar & monterey cheese served with house made green tomato salsa & sour cream.

\$10

oceanwise plate

house smoked cortes island oysters, wild pacific smoked tuna & salmon served with english flatbread crackers and wasabi aioli



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice