

in 1984, we established spinnakers brewpub as canada's first purpose built brewpub of the modern era. today, as a gastro brewpub, our chefs work to combine gastronomy, "the art & science of food" with the beers that have brought us world renown. we work with & support local growers & producers so that we can bring the flavours of vancouver island to your table



this symbol denotes items that are made with ingredients exclusive to spinnakers
vegetarian menu items



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

perfect with a pint

	roasted nuts	almonds & wilbury farms hazelnuts roasted with honey, scottish malt vinegar & chillies	6
	kennebec fries	bc grown, served with spinnakers craft brewed malt vinegar, house made rouille & blue cheese dip	5
	orrs butchers sausage roll	island raised pork wrapped in flaky pastry served with spinnakers stout infused grainy mustard	5
	smoked chicken wings	1/2 pound of in-house apple wood smoked farmhouse chicken served with house made blue cheese dip & your choice of: beer bbq sauce, thai sweet chili sauce or cracked pepper & sea salt	7
	smoked pork ribs	1 pound of in-house apple wood smoked pork ribs served with house made blue cheese dip & your choice of: beer bbq sauce, thai sweet chili sauce or spinnakers malt vinegar with cracked pepper & sea salt we also offer 1/2 lb portions	12 6
	artisan cheese pot	warmed happy days goat cheese with caramelized onion, roasted garlic, & smoked paprika served with house made herb foccacia crostini	7
	nachos	spinnakers beer braised pulled pork, corn chips, 6oz cheddar & monterey cheese, green onions, served with house made salsa & sour cream on your own? get an individual sized nacho with pull pork, 3oz cheese, green onions add jalapenos or sour cream or salsa or cheese	16 8 2
	cheese taster	0.5oz of each cheese served with local fruit chutney & house made flat bread crackers <i>also available with 4 oz. house beer pairings. please ask your server or see our dessert menu</i>	12
	moonstrucks 'tome d'or' - firm & smooth with a nutty flavour	moonstrucks 'feta' - salty & sharp	
	natural pastures 'amsterdammer' - buttery with a tangy finish	little quailicum's 'raclette' - mild & slightly fruity	
	hilary's 'cowichan bay blue' - creamy mild blue	salt spring islands 'chevre' - smooth & richly intense	

appetizers

	artisan brick oven foccacia bread	house baked daily, with olive oil & barley wine malt vinegar	5
	raw whaletown oysters	freshly shucked cortes island oysters, on the 1/2 shell, with spinnakers craft brewed malt vinegar	small 2.5 each medium 3 each
	baked whaletown oysters	3 oysters baked with hertel bacon & dragonfly farms spinach scented with okanagan spirits taboo absinth & topped with parmigiano reggiano	11
	bc fish cakes	butter braised saanich peninsula kale, craft brewed malt vinegar reduction	10
	antipasti	sidney island's venison salami, grilled orrs butchers italian pork sausage, pickled seasonal vegetables, spinnakers stout infused grainy mustard, little quailicums raclette cheese & & farmhouse horseradish jack cheese, house made english flat bread crackers	12
	bruschetta	sunwing farms heirloom tomatoes, roasted garlic, red onions & garden herbs topped with bc goat cheese, spinnakers malt vinegar reduction & olive oil served on grilled house made sourdough crostini	7
	smoked local fish plate	house smoked cortes island oysters, sooke trout & pacific albacore tuna, saanich peninsula fruit chutney, house made english flat bread crackers	12

soups

	seafood chowder	award winning, cream based west coast style	cup 5 bowl 8
	soup of the day	daily, seasonal creation from fresh local fare	cup 4 bowl 7

salads

all of our mixed green salads are made from hand picked local seasonal greens where possible

	mixed greens salad	salt spring island pea shoots & crunchy sprouting bean mix, sunwing farms cherry tomatoes, spinnakers craft brewed barley wine vinaigrette	11
	spinach salad	dragonfly farms spinach, blossoms blue cheese, wilbury farms hazelnuts, pickled red onion, boiled free range egg, spinnakers craft brewed barley wine vinaigrette	13
	caesar salad	torn romaine, house made artisan croutons, classic caesar dressing with anchovy & capers, parmigiano reggiano & hertel bacon bits	12
	smoked tuna loin salad	soy marinated & house smoked pacific albacore tuna with wasabi ginger vinaigrette on mixed greens, salt spring pea shoots, black sesame seeds & baked bamfield kelp	13
	goat cheese & beet salad	happy days goat cheese, dragonfly farms spinach, spinnakers barley wine vinaigrette, roasted bc beets & candied almonds	12
	rustic summer bread salad	hand picked local arugula & mixed greens, moonstrucks organic feta, toasted artisan croutons, sunwing farms tomatoes, grilled oldfield farms zucchini, spinnakers barley wine vinaigrette & malt vinegar reduction	13









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Paul Hadfield, Publican & Innkeeper

the promotion of local food is a movement we endorse, this season we are proud to support the following food producers:
 saanich organics, cowichan bay farm, farmhouse poultry, highland bound ranch, seabluft farm, eaglepaw organics, dragonfly farm, sunwing farms,
 westwind farm, true grain flour mill, orrs butchery, salt spring island sprouts, oldfield farm, strathinnes farm, whaletown oysters, albion fisheries, fas,
 salt spring island cheese, moonstruck cheese, hilarys cheese, natural pastures cheese works, sonnleiten farm, saltspring island organic flour mill



burgers & sandwiches

 highland beef burger	brewery spent grain fed highland beef burger, bakery fresh kaiser, bc tomato, organic greens, beer braised onions, bbq aioli, ipa vinegar pickled bc cabbage served with kennebec french fries	11
 chicken foccacia	grilled farmhouse chicken breast, bakery fresh focaccia, bbq aioli, bc tomato, beer braised onions, ipa vinegar pickled bc cabbage, mixed organic greens served with kennebec french fries	13
 house made pakora burger	spiced local beet & potato patty served on a bakery fresh kaiser with house made tzatziki, crisp red onion, bc tomato, mixed organic greens & salt spring island pea shoots served with kennebec french fries	10
add cheddar cheese, comox brie, amber ale, blossom blue, organic feta, goat cheese, pacific pepper or horseradish monterey jack		2
add hertel bacon or sautéed button mushrooms	2	add the works 4
house smoked tuna baguette 	wasabi aioli, local hand picked greens, salt spring island pea shoots, fresh sourdough baguette served with kennebec french fries	12



brewpub classics

house made curry	made daily from fresh local fare served on roasted locally grown potatoes with grilled bakery fresh bread please ask your server for todays curry feature	13
 fish & chips 	brewers yeast battered, bamfield kelp furikake served with kennebec french fries, bc cabbage coleslaw with lifecycles apple cider vinegar, house made tartar bc halibut 15 wild pacific salmon 13	
 moules frites 	gulf island mussels steamed in spinnakers ale & roasted garlic served with kennebec french fries & house made rouille	14
pot pie	free form pot pie made daily from fresh local fare with house made flaky pastry crust served with sautéed saanich penninsula vegetables & locally grown potatoes, finished with demi-glace please ask your server for todays pot pie feature	15
bangers & smash	orrs butchery's pork bangers served on roasted garlic & buttermilk smashed yukon gold potatoes with onion & garden thyme gravy	11
 pork & beans	in house smoked white beans slow baked in spinnakers sweet wort with beer braised pork belly sautéed with dragonfly farms spinach with grilled bakery fresh bread	10
smoked bbq beef ribs	in house smoked then roasted beef ribs served with roasted garlic & buttermilk smashed yukon gold potatoes & butter braised kale	14
aaa striploin steak	sautéed saanich penninsula vegetables & locally grown potatoes, demi-glace 6 oz. 18 9 oz. 21	
 bc noodle bowl	steamed rice noodles, locally produced tofu, local seasonal vegetables sautéed in a thai style tamarind sauce topped with local pea shoots with a side of salt spring island sprouting peanut sauce add hand peeled hornby island shrimp	11 4

fresh pasta

wild salmon fettuccini 	cortes island clams steamed in red curry, sautéed wild pacific salmon, onion & dragonfly farms spinach, daily made fresh pasta	15
cowichan chicken fettuccini	farmhouse chicken sautéed with dragonfly farms spinach, roasted garlic & onions, mixed wild mushroom & hertel bacon forestierre, amber ale cheese, daily made fresh pasta	15
 shiitake fettuccini	salt spring island grown shiitake mushrooms sautéed with onion, roasted garlic & dragonfly farms spinach in a white wine cream sauce topped with parmigiano reggiano, daily made fresh pasta	13

brick oven, house made thin crust pizzas

house smoked salmon pizza 	natural pastures comox brie, red onion, oldfield farms raspberries on ricotta finished with garden rosemary infused honey & fresh basil	16
blossoms blue cheese pizza	moonstruck's blossom's blue cheese, hertel bacon, roasted bc apple, roasted garlic & caramelized onion on house made beer bbq sauce	14
orrs butchers chorizo pizza	island pork chorizo sausage, roasted west wind farms green peppers & natural pastures aged farmhouse cheddar on house made fennel marinara	14
 island vegetable pizza	sunwing farms tomatoes & fairburn farms buffalo milk mozzarella, roasted garlic, house made fennel marinara finished with fresh saanich arugula, sea salt & cracked pepper	15



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