

sips is proud to support the best in local producers. special thanks to village cheese company, moonstruck cheeses, natural pastures, little qualicum cheeseworks, hiliary's cheese, finest at sea seafood, oyama sausage co., two rivers meats, moccia urbani meats, dragonfly farms, sunwing farms, ambrosia markets, slaters meats, saanich organics, discovery coffee, seabluuff farms, albion fisheries, hertels' pork.

all seafood is oceanwise friendly 🌊

cheese

each selection **\$6.**

individual selections to build your own plate, with sips' preserves, fresh baguette

comox brie

very soft and creamy cow's milk cheese natural pastures, comox, bc.

maple smoked cheddar

firm cow's milk cheese and canadian maple infused. village cheese co. armstrong, bc.

red dawn

cow's milk, firm, blackberry port washed rind. hiliary's cheese, cowichan bay, bc.

smokehouse cheddar

cow's milk, hard, apple wood smoked. village cheese co. armstrong, bc.

salmon smoked cheddar

hard cow's milk cheese infused with wild salmon. village cheese co. armstrong, bc.

raclette

cow's milk, firm, rich and meaty. little qualicum cheeseworks, parksville, bc.

amsterdammer

firm, buttery and mellow with tangy finish from cow's milk. natural pastures, comox, bc.

caraway seed gruyere

cow's milk, firm with caraway seeds added spice. little qualicum cheeseworks, parksville, bc.

amber ale monterey jack

firm cow's milk cheese with an amber ale aftertaste. village cheese co. Armstrong.

sacre blue

a soft, mild blue cheese from goat's milk. hiliary's cheese, cowichan bay, bc.

blossom blue

cow's milk, a firm mild-medium blue. moonstruck cheese, salt spring island bc.

horseradish monterey jack

cow's milk, firm and mellow with horseradish. village cheese co. armstrong, bc.

wasabi verdelait

cow's milk, semi firm infused with garlic, ginger & wasabi. natural pastures, comox, bc

charcuterie

each selection **\$6.**

individual selections to build your own plates, with sips' preserves, fresh baguette

jamon serrano

spanish style prosciutto, carved off the leg to order. oyama sausage co, granville island, bc.

tartufo salami

mild salami flavoured with tuscan black winter truffle. moccia urbani, vancouver, bc.

duck prosciutto

duck breast salted, cured and air-dried to perfection. two rivers specialty meats, north vancouver. bc.

caraway salami

firm salami flavoured with cumin and caraway. two rivers specialty meats, north vancouver, bc.

friulano salami

lean dry cured salami flavored with bc red russian garlic and okanagan pinot noir
moccia urbani, vancouver, bc.

spicy sopprassetta

spicy, italian style, dry cured salami. two rivers specialty meats, north vancouver, bc.

coppa

dry-cured pork shoulder, peppercorn crust. oyama sausage company, granville island, bc

seafood

each selection **\$6.**

smoked albacore tuna 🌊

cold smoked over alderwood. finest at sea, james bay, victoria, bc.

verjus cured wild sockeye salmon

cured with venturi schulze verjus and dill. sips artisan bistro, victoria bc

sides

each selection **\$6.**

mixed olives


crostini, extra virgin olive oil

house pickled hot peppers and asparagus


roasted potatoes, thyme, chilli aioli

Sips
artisan bistro

soups

- west coast seafood chowder**  6. **soup of the moment** 5.
sustainable ocean wise west coast seafood, with
fresh sourdough baguette chef's daily creation accompanied by fresh
sourdough baguette
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salads

- handpicked local greens** 7.
dragonfly farm & saanich organics greens with a craft malt vinaigrette dressing
add your choice of cheese or charcuterie 5.
- warm pork belly confit and blue cheese salad** 12.
hertels' pork, moonstruck's blossom blue cheese, dragonfly farm spinach, wilbury farms hazelnuts, and
house pickled onions
- smoked albacore tuna & hazelnut salad**  12.
hand-picked organic greens, comox brie, wilbury farm hazelnuts, pickled onions
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smaller plates

- bruschetta** 8.
sunwing farms' tomatoes, fresh basil, and natural pastures mozzarella
- risotto cakes** 10.
hilary's cheese sacre blue cheese inside three crispy breaded risotto cakes
- local seafood cakes** 12.
halibut & smoked sablefish cakes, local organic greens, sips' preserves, and fresh spinnakers'
sourdough baguette
- charcuterie plate** 15.
choose your 4 favourites meats from our current selection and served with sips preserves, fresh
spinnakers' sourdough baguette
- cheese plate** 15.
your choice of 4 from our selections and served with sip' preserves, fresh spinnakers' sourdough
baguette
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bigger plates

- marinated vegetable pizza** 12.
local organic vegetables, fresh basil, natural pastures' mozzarella, sips' tomato sauce
- pesto and prosciutto pizza** 12.
oyama's sausage co prosciutto, house made pesto, and natural pastures' brie
- spicy sopprassetta pizza** 12.
spicy sopprassetta salami, natural pastures' mozzarella, sips' ricotta, pickled onions
- chef's cheese & charcuterie platter** 25.
pick 4 of your favourite cheeses and 4 of your favourite charcuteries. served with sips'
preserves and fresh spinnakers' sourdough baguette
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entrees

- steamed salt spring mussels**  14.
steamed in spinnakers ale with sidney island venison salami
- truffled mac and cheese** 14.
baked parpardelle with smokehouse cheddar, amsterdammer cheese, truffle oil and cream and served
with organic greens
- fresh local halibut**  16.
with sunwing farms tomatoes, sun trio peppers, fresh basil, and thyme roasted potatoes
- ireland farm chicken and pork confit risotto** 18.
hilary's sacre blue cheese, fresh thyme, in a creamy risotto with our chicken and pork confit
- oxtail ragu** 18.
sunwing tomato ragu with oxtail & raclette cheese on parpardelle pasta
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- prix fixe** 30.
Create your own three course meal by choosing any selection from the *salads* or *smaller plates* for an
appetizer, any selection from the *bigger plates* or *entrees* section for a main course, and any *dessert*
selection.