

*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 verdelaït**

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

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## **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

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## **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

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## **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

- spinnakers seafood chowder**  6.      **soup of the moment** 5.  
sustainable ocean wise west coast seafood,      chef's daily creation accompanied by fresh  
with fresh sourdough baguette      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 spinach 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, 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, fresh 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 sips' preserves, fresh spinnakers'  
sourdough baguette
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## bigger plates

- marinated vegetable pizza** 12.  
local organic vegetables, fresh basil, natural pastures' mozzarella and sips' tomato sauce
- pesto and prosciutto pizza** 12.  
oyama's prosciutto, house made pesto sauce, and natural pastures' brie
- spicy sopprassetta pizza** 12.  
spicy sopprassetta salami, natural pastures' mozzarella, sips' ricotta, pickled onions
- truffled mac and cheese** 14.  
smokehouse cheddar and amsterdammer cheese, truffle oil, cream
- salt spring mussels**  14.  
butter, garlic, beer, and two rivers' venison salami
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## sandwiches

- choice of side, soup of the moment, seafood chowder or a small organic green salad.**
- balsamic marinated veggie panini** 11.  
local in season veggies marinated in babe's honey balsamic vinegar, basil, mozzarella
- venison sausage and smokehouse cheddar baguette** 13.  
sidney island venison sausage, smokehouse cheddar, spicy aioli and beer braised onions
- salami and pesto panini** 13.  
spicy fennel, soprasetta and caraway seed salami with brie and local organic pesto
- halibut and sablefish melt**  13.  
smoked sablefish and local halibut cakes with, sunwing tomatoes, and fresh basil
- pork belly and maple smoked cheddar panini** 13.  
hertel's local pork belly, with maple smoked cheddar, spicy thyme apples
- beer braised brisket panini** 13.  
spinnakers' ale braised brisket, red cabbage, local apples, mustard and beer onions