



spinnakers

\$30 DINE AROUND MENU **THREE COURSES { AVAILABLE AFTER 12PM }**

CHOOSE A STARTER...

BERRYMANS CONFIT PORK BELLY **GF**

Saanich raised root vegetable slaw, sweet & spicy hazelnuts

Suggested VQA pairing: Clos Du Soleil Rose | Suggested Craft Beer pairing: Jolly Hopper

HOUSE MADE PICKLE PLATE **V**

Mixed seasonal vegetables, Amber ale cheese croquette, Scottish ale whole grain mustard

Suggested VQA pairing: Stag's Hollow Sauv Blanc | Suggested Craft Beer pairing: Mitchel's ESB

CURRYWURST

House made IPA chicken sausage, pickled potatoes

Suggested VQA pairing: Synchronesh Riesling | Suggested Craft Beer pairing: India Pale Ale

CHOOSE AN ENTREE...

LOADED BREWPUB BURGER

House cured & smoked bacon, aged Farmhouse cheddar, smoked green tomato chutney, Spinnakers BBQ sauce, crispy potato, malt vinegar pickled cabbage, house made Kaiser, root vegetable crisps

Suggested VQA pairing: Blasted Church Big Bang | Suggested Craft Beer pairing: Northwest Ale

HOUSE MADE NATURALLY FERMENTED RED FIFE PIZZA **V**

Pulled smoked shiitakes, marinated kale & onions, Okanagan goat cheese

Suggested VQA pairing: The Hatch Rosso | Suggested Craft Beer pairing: Nut Brown Ale

LOCALLY FORAGED CHANTERELLE MUSHROOM RISOTTO **GF** **V**

House smoked wild salmon, Nostrala lace

Suggested VQA pairing: Rocky Creek Pinot Gris | Suggested Craft Beer pairing: Oyster Stout

CHOOSE SOMETHING SWEET...

POLISH MERINGUE

Rum custard, meringue, shortbread crust, pecans, Saanich grown black currant glaze

Suggested VQA pairing: Quail's Gate Optima | Suggested Craft Beer pairing: Original Pale

HOUSE MADE SORBET & HAND ROLLED TRUFFLE

Saanich grown strawberry sorbet, Cocoa Love truffle

Suggested VQA pairing: Salt Spring Blackberry Port | Suggested Craft Beer pairing: Titanic Stout

DINE AROUND & STAY IN TOWN

ASK ABOUT SPINNAKERS **STAY IN TOWN** GUEST ROOMS PRICES, BREAKFAST INCLUDED!