



BRUNCH

served daily until 2pm

substitute eggs for marinated tofu

BREWERS BREAKFAST – two eggs your way, alder smoked house made bacon, Four Quarters cider sausages, hashbrowns, preserves, toast **24**

EGGS BENEDICT – served with poached eggs, hollandaise, hashbrowns, **25**
choice of: smoked salmon & caper
house smoked back bacon
mushrooms & spinach

BREAKFAST WRAP – lettuce, tomato, aioli, cheese, scrambled eggs, hashbrowns, **22**
choice of: alder smoked house made bacon
mushroom
smoked salmon

HOUSE MADE BAGEL – dill & lemon cream cheese, Breakwater vodka cured lox **17**

SHARED SNACKS

FRIES - kennebec & sea salt, cracked pepper, smoked garlic aioli **9**
upgrade to: truffle fries add 6
poutine add 6
add pulled pork add 6

BEER & CHEESE POT - served warm, liptauer cheese sauce, caramelized onion, house pickles, tortilla, sourdough baguette **15**

POPCORN CHICKEN – Rosstown farms chicken thigh, red onion, cilantro **17**
Sweet Chili Sauce or **Yangnyeom** or **Hot Honey**

CHICKEN WINGS – Rosstown farms Alder wood smoked chicken wings, **22**
house made ranch - *gluten friendly option available*
Sea Salt & Cracked Pepper or **BBQ** or **Hot** or **Sweet Chili** or **Teriyaki**

INDIVIDUAL NACHOS – pickled cabbage, red onion, tomato, cilantro, spiced black beans, cheese, bbq sauce, roasted tomato salsa & lime crema **24**
Add: pulled pork \$6; jalapenos \$2

CAULIFLOWER BITES – deep fried, Vancouver Island sea salt, house made ranch **16**

PLOUGHMANS LUNCH – Four Quarters salami, house back bacon, smoked cheddar, blue cheese, hard boiled egg, grainy mustard, chutney, house pickles, tomato, olives, sourdough baguette **24**

CALAMARI – battered, deep fried rings & tents, tzatziki, lemon, onion, tomato **21**

PRAWN SCAMPI – white wine, garlic, butter, breadcrumbs **17**

SOUPS

SEAFOOD CHOWDER - made to order - cream based, salmon, halibut, clams, prawns, potato, celery, carrot & onion **22**

SOUP OF THE DAY – please ask your server for today's vegetarian creation **10/13**

SALADS

Add: grilled chicken thighs \$10, wild Pacific salmon \$15, marinated tofu \$6, prawns \$10

GARDEN SALAD – greens, charred broccoli, cherry tomatoes, cucumber, parsley saffron vinaigrette **15**

CAESAR SALAD – romaine, bacon lardon, grana padano sourdough croutons **17**

CHOPPED SALAD – greens, salami, olives, chickpeas, cucumbers, feta, dijon vinaigrette **18**

WORKING WITH THE COMMUNITY & USING LOCAL INGREDIENTS IS A PART OF SPINNAKERS UNDERLYING PHILOSOPHY AND SHOWCASING FOOD GROWN CLOSE TO HOME IS WHAT WE LOVE.

WE PROUDLY BAKE OUR OWN BREAD, AND BREW OUR OWN BEER, THE POSSIBILITY OF CROSS CONTAMINATION CONTAINING GLUTEN CANNOT BE GUARANTEED.


PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.




BRICK OVEN FLATBREADS & PIZZA

naturally fermented, locally milled, hand pulled red fife crust.


Add : alder smoked bacon \$3, ranch \$3

ROASTED MUSHROOM – herb & garlic roasted mushrooms, spinach, crispy onions **18/25** 
feta, Villages amber ale cheese, bechamel cream sauce

PEPPERONI – Four Quarters pepperoni, cheddar, mozzarella, fennel marinara **18/25**

CHEESE – Villages amber ale cheese, grana padano, double smoked cheddar, fennel marinara **16/23** 

ALDER SMOKED SALMON -Happy Days goat cheese, red onion, capers, lemon zest, fresh dill, Tree Island yogurt base **18/25**



PRAWN – Pacific white prawns, Villages Amber Ale cheese, smoked garlic aioli, pickled red onion, parsley **19/26** 


SALAMI & HOT HONEY -4 Quarters Tuscan salami, red onion, black manzanillo olives, fennel marinara, Villages Amber Ale, grana padano, hot honey drizzle **19/26**

BREW PUB CLASSICS

SALMON & CHIPS – Wild Pacific sockeye, Nut Brown Ale & sparkling mineral water batter, kennebec fries, tartar sauce, coleslaw **25**

HALIBUT & CHIPS – Wild Pacific halibut, Nut Brown Ale & sparkling mineral water batter, kennebec fries, tartar sauce, coleslaw **26**
add an extra piece: salmon 15\$, halibut 16\$

MUSSELS MARINIERE - local honey mussels, roasted garlic, sauteed onion, garden herbs, white wine & cream, grilled sourdough baguette **30** 
Add fries \$4
gluten friendly option available 

MAC & CHEESE – macaroni with Natural Pastures Wildfire cheese sauce, double smoked cheddar, crispy garlic, breadcrumbs **23** 
Add bacon \$3, pulled pork \$6

CHICKEN POT PIE – braised chicken stew, house made pastry top, side green salad **19**


HANDHELDS

**All handhelds are served with your choice of kennebec fries or greens.
substitute: romaine caesar salad \$4 cup of daily soup \$6 truffle fries \$4**

SPINNAKERS CHEESEBURGER – Spinnakers signature beef patty, smoked cheddar, greens, pickled cabbage, pickles, beer braised onions, fresh baked kaiser bun **24**

BACON JAM & BRIE BURGER – Spinnakers signature beef patty, brie cheese, Knot whisky bacon jam, greens, aioli, pickles, fresh baked kaiser bun **28**

SPICY CRISPY CHICKEN – Rosstown farms chicken thigh, yangnyeom, pickles, aioli, pickled red onion, lettuce, fresh baked kaiser bun **24**

MARINATED TOFU BANH MI – carrot, cucumber, pickled daikon, cilantro, chili aioli, sourdough baguette **19** 

THE BLT – house smoked bacon, lettuce, tomatoes, smoked garlic aioli, sourdough baguette **19**

PULLED PORK – smoked Berrymans dry rubbed pork shoulder, bbq aioli, coleslaw, Natural Pastures Wild Fire cheese, fresh baked ciabatta bun **24**

SOCKEYE SALMON – Wild Pacific salmon, apple chutney, aioli, greens, coleslaw, fresh baked ciabatta bun **27**

CHICKEN BACON RANCH WRAP – grilled chicken, house smoked bacon, romaine, house made ranch **24**

**substitute protein for seared tofu
substitute for gluten friendly bun 2\$**

**add-ons: roasted mushrooms \$3
house smoked bacon \$3 Double Smoked cheddar \$4**



**SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SOURCED
FROM OUR LOCAL WATERS**

GLUTEN FRIENDLY ITEMS



VEGETARIAN ITEMS 