

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.



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

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.

## SONGHEES SNACKS

HAND CUT KENNEBEC FRIES Vancouver Island sea salt, cracked pepper, rouille	10
TRUFFLE FRIES Kootenay nostrala cheese, parsley, truffle oil, smoked garlic mayo	12
FRIES, CHEESE & GRAVY kennebec potatoes, Natural Pastures wildfire cheese, smoked pork jus, crispy shallots	14
BEER & CHEESE POT served warm, aged Farm House cheddar, caramelized onion, monsoon coast arabian baharat, house pickles, crostini, baguette	13
POPCORN CHICKEN sweet chili sauce, red onion, cilantro	13
ALDER WOOD SMOKED CHICKEN WINGS - GLUTEN FREE OPTION AVAILABLE served with Spinnakersí malt vinegar aioli-choose your flavour : Vancouver Island sea salt & cracked pepper <i>OR</i> house bbq <i>OR</i> hot <i>OR</i> sweet chili <i>OR</i> house made teriyaki	19
WEST COAST FISH PLATE (SERVED COLD) - GLUTEN FRIENDLY OPTION AVAILABLE. apple wood smoked chum, albacore tuna, & fanny bay oysters, celeriac remoulade, wasabi aioli, baguette, crostini	19
BBQ BREWHOUSE NACHO'S pickled cabbage, red onion, tomato, cilantro, spiced black beans, cheese, bbq sauce, roasted tomato salsa & lime crema ADD ON PICKLED JALAPENOS \$2/ TOMATO SALSA \$3/ LIME CREMA \$3/ PULLED PORK \$6/ EXTRA CHEESE FOR \$6	29
TASTING BOARD local charcuterie, smoked chum & fanny bay oysters, Natural Pastures Comox brie, Kootenay Cheese Cois nostrala, Little Qualicumis blue claire, local fruit preserve, house made pickles, ale infused grainy mustard, apple chutney, crostini, red fife baguette	29

## SOUPS

SPINNAKERS WEST COAST SEAFOOD CHOWDER cream based, smoked albacore tuna, halibut, sockeye salmon, potato, celery, carrot & onion, bamfield macro kelp crumble. made to order	19
SOUP OF THE DAY please ask your server for today's vegetarian creation	6/11

## ISLAND GROWN GREENS

ADD GRILLED CHICKEN THIGHS \$8/ WILD SALMON \$11/ HOUSE SMOKED TUNA \$9/ MARINATED TOFU \$5/ SHRIMP \$	
HOUSE GREENS Local mixed sprouts, cucumber, cabbage, carrot, sunflower seeds, malt vinaigrette	12/18
LOCAL KALE CAESAR SALAD bacon bits, nostrala cheese, sourdough croutons	13/19
HOUSE SMOKED ALBACORE TUNA LOIN SALAD <i>GLUTEN FRIENDLY</i> mixed greens, cucumbers, sesame seeds, kelp, wasabi vinaigrette	20
SPINACH & ROASTED BUTTERNUT SQUASH SALAD <i>GLUTEN FRIENDLY</i> toasted pecans, cranberries, cucumber, goat cheese	19

## SANDWICHES

PRICE FOR SANDWICH ONLY ~ ADDITIONAL SIDES AVAILABLE

MARINATED TOFU BANH MI BAGUETTE carrot ribbons, cucumber, pickled daikon, cilantro, chili aioli, red fife baguette	15
HOUSE MADE GRILLED KIELBASA BAGUETTE pickled cabbage, grainy mustard aioli, spicy greens, red fife baguette	15
HOUSE MADE BAGEL & SOCKEYE LOX breakwater vodka cured salmon, dill lemon cream cheese, red onion, arugula	14
SMOKED TUNA BAGUETTE wasabi aioli, pickled red onion, arugula red fife baguette	15
AGED FARMHOUSE CHEDDAR GRILLED CHEESE ON SOURDOUGH PULLMAN LOAF	12

SUBSTITUTE GREENS \$1/ CAESAR SALAD \$2/ CUP OF DAILY SOUP \$2/ TRUFFLE FRIES \$3

## BURGERS

YOUR CHOICE OF KENNEBEC FRIES OR CARAWAY CABBAGE SLAW.

SUBSTITUTE GREENS \$1/ CAESAR SALAD \$2/ CUP OF DAILY SOUP \$2/ TRUFFLE FRIES \$3

ADD : TOMATO \$2., CARAMELIZED ONIONS \$2., PULLED PORK \$3., KIELBASA \$3

ROASTED MUSHROOMS \$2., HOUSE SMOKED BACON \$3., FARMHOUSE CHEDDAR \$3., THE WORKS \$7.

<b>63 ACRES BREWPUB CHUCK BURGER</b>	<b>21</b>
ground fresh daily, leaf lettuce, red onion, tomato, house pickle, bbq aioli, kaiser	
<b>SALMON BURGER</b>	<b>22</b>
apple chutney, grainy mustard aioli, red onion, leaf lettuce, ciabatta	
<b>SPICY CRISPY CHICKEN BURGER</b>	<b>21</b>
smoked tomato ketchup, habanero aioli, pickled red onion, lettuce, kaiser	
<b>GROUND CHICKEN BULGOGI BURGER</b>	<b>19</b>
smashed chicken patty flavoured with sesame ginger, garlic, soy & chili paste with lettuce, red onion, cucumber, pickled carrot & habanero aioli	
<b>ALDER WOOD SMOKED PULLED PORK SHOULDER</b>	<b>20</b>
dry rubbed and smoked low and slow, caraway & malt vinegar cabbage slaw, natural pastures wild fire cheese, bbq aioli, ciabatta	

## HAND PULLED SOURDOUGH BRICK OVEN FLATBREAD & PIZZA

naturally fermented, locally milled red fife crust.

Add house made kielbasa \$3/ house made bacon \$3/ malt vinegar aioli \$3

<b>SHRIMP FLATBREAD</b>	<b>17</b>
amber ale cheese, smoked garlic aioli, pickled red onion, parsley	
<b>BLUE CHEESE &amp; APPLE FLATBREAD</b>	<b>17</b>
caramelized onion, roasted garlic, kale, malt gastrique	
<b>CHORIZO &amp; PICKLED PEPPER FLATBREAD</b>	<b>17</b>
wildfire cheese, fresh basil, fennel marinara	
<b>SALAMI &amp; HOT HONEY PIZZA</b>	<b>23</b>
Tuscan salami, red onion, black manzanillo olives, fennel marinara, amber ale & nostrala cheese, hot honey drizzle	
<b>BC CHEESE PIZZA</b>	<b>22</b>
amber ale cheese, nostrala cheese, farmhouse cheddar, arugula, marinara	
<b>ROASTED MUSHROOM PIZZA</b>	<b>23</b>
herb & garlic roasted mushrooms, spinach, crispy leeks, feta, amber ale cheese, bechamel cream sauce	
<b>ALDER WOOD SMOKED SALMON PIZZA</b>	<b>24</b>
okanagan goat cheese, local waters shrimp, red onion, capers, lemon zest, fresh dill	
<b>3 PIG PIZZA</b>	<b>24</b>
natural pastures wildfire cheese, smoked kielbasa, pulled pork, bacon, red onion, bbq sauce	

## BREWPUB CLASSICS

<b>WILD PACIFIC SALMON &amp; CHIPS, NUT BROWN ALE &amp; MINÉRAL WATER BATTERED</b>	<b>23</b>
kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw	
<b>WILD PACIFIC HALIBUT &amp; CHIPS, NUT BROWN ALE &amp; MINÉRAL WATER BATTERED</b>	<b>29</b>
kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw	
<b>MOULES FRITES</b>	<b>27</b>
house ale broth, roasted garlic, sauteed onion, kennebec fries, rouille	
<b>MUSSELS MARINIÈRE</b> gluten friendly option available	<b>27</b>
roasted garlic, onion, garden herbs, white wine & cream, grilled red fife baguette	
<b>VEGAN RICE BOWL</b> vegan, gluten friendly	<b>23</b>
broccoli, roasted yams, rice, spinach, house kraut, sesame garlic sauce	
<b>TANDOORI CHICKEN</b> gluten friendly	<b>21</b>
basmati rice, yogurt, pickled onion and cilantro	
<b>SMOKED ALBACORE POKE BOWL</b> gluten friendly	<b>23</b>
cucumber, pickled onion, radish, spicy mayo drizzle, cilantro toasted sesame seeds, arugula - substitute tofu to make it vegan	
<b>CLAM &amp; CAPER FETTUCCINI</b>	<b>25</b>
lemon anchovy butter, crushed garlic, capers, chilies, breakwater vodka, arugula, nostrala cheese. - gluten free pasta available	
<b>STINGING NETTLE PESTO &amp; GRILLED KING OYSTER MUSHROOM RISOTTO</b>	<b>24</b>
local leeks, garlic confit, arugula, white wine, cream, Kootenay nostrala cheese	
<b>WILDFIRE BACON MAC &amp; CHEESE</b>	<b>23</b>
natural pastures aged farmhouse cheddar wildfire cheese sauce, crispy garlic, herb & bacon breadcrumbs - add bacon, pulled pork, chorizo or kielbasa \$3	