

SHARED SNACKS

HAND CUT KENNEBEC FRIES - Vancouver Island sea salt, cracked pepper, rouille	10
FRIES AND GRAVY Hand cut kennebecs, Natural Pastures wildfire cheese and smoked pork jus with crispy leeks	14
TRUFFLE FRIES - Kootenay nostrala cheese, parsley, truffle oil, smoked garlic aioli	12
BEER & CHEESE POT - served warm, aged farm house cheddar, caramelized onion, Monsoon Coast arabian baharat, house pickles, crostini, baguette	14
POPCORN CHICKEN - sweet chili sauce, red onion, cilantro	14
CHICKEN WINGS - Alder Wood Smoked, Malt Vinegar Aioli (gluten friendly option available) Sea Salt & Cracked Pepper or BBQ or; Hot or Sweet Chili or Teriyaki	20
INDIVIDUAL NACHOS - pickled cabbage, red onion, tomato, cilantro, spiced black beans, cheese, bbq sauce, roasted tomato salsa & lime crema Add: pulled pork \$6; jalapenos \$2; extra cheese \$6; Tomato Salsa \$3 Lime Crema \$3	22
TASTING BOARD - local charcuterie, smoked salmon, Natural Pastures brie, Kootenay Cheese nostrala, Little Qualicum Blue Claire, local fruit preserve, house made pickles, ale infused grainy mustard, apple chutney, crostini, red fife baguette	29/45

SOUPS

SEAFOOD CHOWDER - made to order- cream based, smoked sockeye salmon, albacore tuna, halibut, potato, celery, carrot & onion, Bamfield macro kelp crumble.	20
SOUP OF THE DAY - please ask your server for today's vegetarian creation	8/11

SALADS

Add: grilled chicken thighs \$9 wild salmon \$13 house smoked tuna \$10
marinated tofu \$5/ shrimp \$6

HOUSE GREEN SALAD - mixed greens, sprouts, cucumber, cabbage, carrot, sunflower seeds, pumpkin seeds, malt vinaigrette	13/19
KALE CAESAR SALAD - bacon bits, nostrala cheese, sourdough croutons	14/20
SMOKED ALBACORE TUNA LOIN SALAD - gluten friendly mixed greens, cucumbers, sesame seeds, kelp, wasabi vinaigrette	22

SANDWICHES

Additional sides : greens \$5 caesar salad \$5 cup of daily soup \$6/ truffle fries \$5

MARINATED TOFU BANH MI BAGUETTE carrot ribbons, cucumber, pickled daikon, cilantro, chili aioli, red fife baguette	17
GRILLED KIELBASA BAGUETTE pickled cabbage, grainy mustard aioli, arugula, red fife baguette	16
SMOKED TUNA BAGUETTE wasabi aioli, pickled red onion, arugula, red fife baguette	16
BAGEL & SOCKEYE SALMON LOX vodka cured salmon, dill lemon cream cheese, red onion, arugula	16
GRILLED CHEESE - Artisan Sourdough Loaf, aged farm house cheddar	12

BURGERS

All burgers are served with your choice of kennebec fries or caraway cabbage slaw.
Or substitute : greens \$3 caesar salad \$4 cup of daily soup \$6 truffle fries \$4

BEEF CHUCK - ground fresh daily, leaf lettuce, red onion, tomato, pickle, bbq aioli, on our freshly baked sourdough kaiser bun	22
SOCKEYE SALMON - apple chutney, grainy mustard aioli, red onion, leaf lettuce, on our freshly baked ciabatta bun	25
SPICY CRISPY CHICKEN - smoked tomato ketchup, habanero aioli, pickled red onion, lettuce on our freshly baked kaiser bun	23
GROUND CHICKEN BULGOGI - smashed sesame ginger chicken patty flavoured with garlic, soy & chili paste, lettuce, red onion, cucumber, pickled carrot & habanero aioli	20
PULLED PORK - dry rubbed shoulder, alder smoked low and slow, bbq aioli caraway & malt vinegar cabbage slaw, Natural Pastures wild fire cheese, on our freshly baked ciabatta bun	22

Burger add-ons: caramelized onions \$2 roasted mushrooms \$3
house smoked bacon \$3 farmhouse cheddar \$4 "The Works" \$7.



BRICK OVEN FLATBREADS & PIZZA

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

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

SHRIMP - local shrimp, amber ale cheese, smoked garlic aioli, pickled red onion, parsley	18/25
BLUE CHEESE & APPLE - caramelized onion, roasted garlic, kale, malt gastrique	17/24
CHORIZO & PICKLED PEPPER - wildfire cheese, fresh basil, fennel marinara	18/25
SALAMI & HOT HONEY - Tuscan salami, red onion, black manzanillo olives, fennel marinara, amber ale & nostrala cheese, hot honey drizzle	18/24
BC CHEESE - amber ale nostrala & farm house cheddar, arugula, fennel marinara	18/25
ROASTED MUSHROOM - herb & garlic roasted mushrooms, spinach, crispy leeks feta, amber ale cheese, bechamel cream sauce	16/22
ALDER SMOKED SALMON - local waters shrimp, Okanagan goat cheese, red onion, capers, lemon zest, fresh dill, yoghurt base	18/25
3 PIGS - pulled pork, bacon, smoked kielbasa, red onion, bbq sauce, topped with Natural Pastures wildfire cheese,	18/25

BREW PUB CLASSICS

WILD SOCKEYE SALMON & CHIPS - Nut Brown Ale & sparkling mineral water batter, 25 4 oz. salmon filet, kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw	
WILD PACIFIC HALIBUT & CHIPS - Nut Brown Ale & mineral water batter, 4oz. halibut filet, kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw	32
MOULES FRITES - Skerry Bay, Lasqueti Island Gallo / Honey Mussels, house ale broth, roasted garlic, sauteed onion, kennebec fries, rouille <i>gluten friendly option available</i>	28
MUSSELS MARINIERE - Skerry Bay, Lasqueti Islands Gallo / Honey Mussels, roasted garlic, sauteed onion, garden herbs, white wine & cream, grilled red fife <i>gluten friendly option available</i>	29

PASTAS

Our fettuccini is made in-house with red fife wheat flour, gluten free pasta available

FETTUCCINI MARINARA ñ Fettuccini with tomato, onion, garlic, parsley, oregano, basil, Kootenay Mountainís nostrala cheese	22
KING OYSTER MUSHROOM & BACON ñ King oyster mushrooms, alder smoked bacon, white wine, cream, Kootenay Mountainís nostrala cheese	28
CLAM & CAPER FETTUCCINI - lemon anchovy butter, crushed garlic, capers, chilies, breakwater vodka, arugula, Kootenay Mountainís nostrala cheese.	25
FETTUCCINI BOLOGNESE & MEATBALLS - 63 acres ranch beef and pork meatballs classic bolognese sauce with Kootenay Mountainís nostrala cheese	28
WILDFIRE BACON MAC & CHEESE ñ macaroni with Natural Pastures aged farmhouse cheddar cheese, wildfire cheese sauce, crispy garlic, herb & bacon breadcrumbs - Add bacon, pulled pork, chorizo, or kielbasa \$3	24

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.