



## SHARED SNACKS






- FRIES** - Vancouver island sea salt, cracked pepper, smoked garlic aioli 9   
**upgrade to:** **truffle fries** 6  
**poutine** 6  
**pulled pork** 6
- BEER & CHEESE POT** - served warm, liptauer cheese sauce, caramelized onion, house pickles, tortilla, sourdough baguette 16 
- CHICKEN WINGS** - Rosstown farms Alder wood smoked chicken wings, house made ranch - *gluten friendly option available* 22   
**sea salt & cracked pepper** or **BBQ** or **hot** or **sweet chili** or **teriyaki**
- NACHOS** - pickled cabbage, red onion, tomato, cilantro, spiced black beans, cheese, bbq sauce, roasted tomato salsa, lime crema 25   
**add: pulled pork 6 / jalapenos 2**
- CARAMELIZED BURNT ENDS** - house smoked pork belly ends, glazed in apple cider bbq sauce, charred, served with house made ranch and citrus kimchi 17 
- CAULIFLOWER BITES** - deep fried, Vancouver Island sea salt, house made ranch 16 
- PRAWN CEVICHE** - lime marinated pacific white prawns, cilantro, garlic, jalapeno, cucumbers, radish, served with tortillas 19 
- CALAMARI** - battered, deep fried rings & tents, tzatziki, lemon, onion, tomato 21 
- MUSSELS MARINIERE** - local honey mussels, roasted garlic, sauteed onion, garden herbs, white wine, cream, grilled sourdough baguette 30   
*- gluten friendly option available*   
**add: fries 4**

## 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 served with house made crackers 10/13 

## SALADS

**Add: grilled chicken thighs 10 / wild Pacific salmon 15 / marinated tofu 6 / prawns 10**



- GARDEN SALAD** - greens, red onion, radish, seeds, cherry tomatoes, cucumber, parsley, cabbage, saffron vinaigrette 15  
- CAESAR SALAD** - romaine, bacon lardon, grana padano, sourdough croutons 17
- CHOPPED SALAD** - greens, salami, olives, chickpeas, cucumbers, feta, dijon vinaigrette 18 
- SPINACH & ASPARAGUS SALAD** - spinach, asparagus, seeds, radish, shaved grana padano, green goddess dressing 19  

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.

SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SOURCED   
 FROM OUR LOCAL WATERS

GLUTEN FRIENDLY ITEMS   
 VEGETARIAN ITEMS 



## 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, feta, Villages amber ale cheese, bechamel cream sauce **18/25** ✓
- 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** 🌱
- ASPARAGUS & BACON** - grilled asparagus, bacon lardon, Happy Days goat cheese, grana padano, malt vinegar gastrique, bechamel cream sauce **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, fries, tartar sauce, coleslaw **25** 🌱
- HALIBUT & CHIPS** - wild Pacific halibut, Nut Brown Ale & sparkling mineral water batter, fries, tartar sauce, coleslaw **28** 🌱  
**add an extra piece: salmon 15 / halibut 16**
- SEAFOOD LINGUINI** - Pacific white prawns, local honey mussels, garlic, lemon and caper butter sauce **27** 🌱
- 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**
- BUTTER CHICKEN** - Rosstown chicken thigh, basmati rice, cucumber raita, garlic naan, pickled onions and cilantro **26**
- VEGAN RICE BOWL** - basmati rice, cashew sauce, roasted asparagus, carrot pickled cabbage, seeds **24** ✓

## 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** ✓
- 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** 🌱

**substitute protein for seared tofu**

**substitute for gluten friendly bun 2** 🌱

**add-ons: roasted mushrooms 3 / house smoked bacon 3 /  
double smoked cheddar 4 / extra beef patty 9**