





BRUNCH

served daily until 2 PM

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** or **house smoked back bacon** or **mushrooms & spinach** 
- BREAKFAST WRAP** – lettuce, tomato, aioli, cheese, scrambled eggs, hashbrowns, **22**
 choice of: **alder smoked housemade bacon** or **smoked salmon** or **mushroom** 
- HOUSE MADE BAGEL** – dill & lemon cream cheese, Breakwater vodka cured lox **17** 



LUNCH

served daily until 5 PM

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** 
- POPCORN CHICKEN** – Rosstown farms chicken thigh, red onion, cilantro **17**
 choice of : **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* 
 choice of : **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**
- 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**
- CARAMELIZED BURNT ENDS** – house smoked pork belly ends, glazed in apple cider bbq sauce, charred, served with house made ranch and citrus kimchi **17** 
- CALAMARI** – battered, deep fried rings & tents, tzatziki, lemon, onion, tomato **21** 
- PRAWN CEVICHE** – lime marinated pacific white prawns, cilantro, garlic, jalapenos, cucumbers, radish, served with tortillas **19** 

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** 
 served with house made crackers

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, 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.

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 add an extra piece: salmon 15, halibut 17	28 
MUSSELS MARINIERE – local honey mussels, roasted garlic, sauteed onion, garden herbs, white wine & cream, grilled sourdough baguette	30 
<i>– gluten friendly option available</i> 	
add fries 4	
MAC & CHEESE – macaroni with Natural Pastures Wildfire cheese sauce, double smoked cheddar, crispy garlic breadcrumbs add: bacon 3 / pulled pork 6	23 
CHICKEN POT PIE – braised chicken stew, house made pastry top, side green salad	19
VEGAN RICE BOWL – basmati rice, cashew sauce, grilled asparagus, carrot, pickled cabbage, seeds	24 
BUTTER CHICKEN – Rosstown chicken thigh, basmati rice, cucumber raita, garlic naan, pickled onions and cilantro	26

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 / extra beef patty 9**

SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SOURCED FROM OUR LOCAL WATERS 

GLUTEN FRIENDLY ITEMS 

VEGETARIAN ITEMS 