spinnakers

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 - kennebec & 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, sweet wort onion, house pickles, tortilla, sourdough baguette **16**

POPCORN CHICKEN – Rossdown farms chicken thigh, red onion, cilantro **17**
choice of : sweet chili sauce or **yangnyeom** or **hot honey**

CHICKEN WINGS - Rossdown 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, house pico de gallo, lime crema **25**
add: pulled pork 6 / jalapenos 2

ROASTED BRUSSELS SPROUTS – oven roasted brussels sprouts, Grana Padano, house malt vinegar gastrique, parsnip chips, lemon **18**

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 – localy grown & milled red fife flour, battered & deep fried rings & tents, tzatziki, lemon, onion, tomato **21**

BACON WRAPPED PRAWNS – Pacific white prawns wrapped in house made double smoked bacon served with smoked paprika remoulade, house malt gastrique **19**

SOUPS

SEAFOOD CHOWDER - made to order - cream based, salmon, halibut, clams, prawns, potato, celery, carrot, onion, kelp **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 – mixed greens, crisp apple, candied pecans, dried cranberries, pickled red onions, maple vinaigrette **15**

CAESAR SALAD – romaine, bacon lardon, Grana Padano, sourdough croutons **17**

CHOPPED SALAD – mixed greens, Four Quarters salami, olives, chickpeas, cucumbers, feta, red wine & dijon vinaigrette **18**

SPINACH & SQUASH SALAD - spinach, roasted local squash, pumpkin seeds, shaved Grana Padano, green goddess dressing **19**

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.

spinnakers

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 – house Alder wood smoked salmon, Happy Days goat cheese, pickled red onion, fried capers, lemon & dill, Tree Island yogurt base **18/25**

SQUASH, SALAMI & SAGE – roasted local squash, Four Quarters Finocchiona salami, bechamel sauce, Happy Valley goat cheese, Grana Padano, fresh sage, chili flake **18/25**

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

SALAMI & HOT HONEY - Four Quarters Tuscan salami, red onion, kalamata olives, fennel marinara, Villages Amber Ale, Grana Padano, hot honey drizzle **19/26**

BREWPUB 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 17

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

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 - Rossdown curry chicken thigh, basmati rice, cucumber raita, garlic naan, pickled onions and cilantro **26**

VEGAN RICE BOWL - basmati rice, sesame cashew sauce, roasted local squash, roasted oyster mushrooms, pickled cabbage, pumpkin seeds, pickled onions **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 - Canadian signature beef patty, smoked cheddar, greens, tomato, pickled cabbage, pickles, sweet wort onions, fresh baked potato bun **24**

BACON JAM & BRIE BURGER – Canadian signature beef patty, brie cheese, whisky bacon jam, greens, aioli, pickles, tomato, fresh baked potato bun **28**

SPICY CRISPY CHICKEN – Rossdown farms chicken thigh, yangnyeom, pickles, aioli, pickled red onion, lettuce, fresh baked potato 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 ploughman loaf **19**

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

SOCKEYE SALMON - wild Pacific salmon, apple chutney, aioli, greens, coleslaw, fresh baked potato bun **27**

CHICKEN BACON RANCH WRAP – Rossdown farms 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