
























SHARES	VEGETARIAN
PARMESAN TRUFFLE FRIES  <i>chives, roasted garlic aioli</i>	AVOCADO DIP   <i>tri colored tortilla chips, pico di gallo, pickled red onions, corn, feta cheese</i>
WHISKY BBQ STICKY RIBS  <i>one pound baby back ribs, maple bbq glaze</i>	PORTOBELLO MUSHROOM BURGER  <i>herb boursin cheese, roasted garlic aioli, arugula, caramelized onion, toasted brioche</i>
SWEET CHILI CHICKEN BITES <i>wonton crisps, toasted sesame seeds, scallions</i>	TERIYAKI TOFU BOWL  <i>broccoli, carrots, red onion, scallion, bean sprouts, cabbage, spicy yoghurt, jasmine rice</i>
CHICKEN WINGS  <i>hot, salt & pepper, bbq, sweet chili</i>	SWEET CHILLI TOFU BOWL  <i>broccoli, cabbage, carrots, red onion, sweet chilli sauce, jasmine rice, wonton crisps, scallions, toasted sesame seeds</i>
CHICKEN TENDERS <i>french fries, honey mustard dip</i>	GRILLED PORTOBELLO FETTUCCINE ALFREDO  <i>pasta di angelo fettuccine, arugula, grana padano, garlic bread</i>
AVOCADO DIP   <i>tri colored tortilla chips, pico di gallo, pickled red onions, corn, feta cheese</i>	sub gluten free penne +3
DYNAMITE CRUNCH ROLL <i>sriracha aioli, soy glaze, tobiko, wasabi, pickled ginger</i>	Greens
DIM SUM <i>sui mai (pork dumplings) & har gow (shrimp dumplings), ginger soy sauce</i>	HOUSE SALAD   <i>artisan greens, tomato, cucumber, shallot, watermelon radish, spicy pecans, balsamic vinaigrette</i>
GRILLED LAMB POPS <i>marinated rack of lamb, charred lemon, tzatziki</i>	CAESAR SALAD <i>baby kale, romaine, brown butter croutons, grana padano</i>
PRAWN GYOZA <i>ponzu sauce, sriracha aioli, toasted sesame seeds, scallions</i>	SANTA FE SALAD   <i>romaine lettuce, tomato, cucumber, corn, black beans, pickled red onions, avocado, feta cheese, crispy corn tortillas, chipotle dressing</i>
LOADED NACHOS   <i>tri colored tortilla chips, olives, jalapeno, scallion, mozzarella cheddar blend, pico di gallo, sour cream</i>	WATERMELON MINT & FETA SALAD   <i>artisan greens, cucumber, shallot, spicy pecans, honey lime vinaigrette</i>
<i>add guacamole +6</i>	add to any salad: grilled or cajun chicken +9 prawns +9 wild sockeye +9
<i>add ground beef +8</i>	


After 5

FILET MIGNON & BLACK TIGER PRAWN <i>8 oz smoked salt crusted tenderloin, dauphinois potato, broccolini, béarnaise sauce</i>	SAKURA FARMS PORK CHOP  <i>brown sugar-cayenne rub, mashed potato, heirloom carrots, pancetta honey dijon glaze</i>
MAUI CHICKEN <i>house-brined chicken supreme, crispy potato salad, pineapple pico de gallo, teriyaki glaze</i>	ROASTED CURRIED HALIBUT  <i>jasmine rice, snap peas, cauliflower, coconut curried cream, sweet drop peppers</i>
BRAISED LAMB SHANK <i>mashed potato, heirloom carrots, demi glace, gremolata</i>	SPINACH & RICOTTA CANNELLONI  <i>pasta di angelo, marinara sauce, mozzarella di bufala, fresh basil, garlic bread</i>

Handhelds **Bowls**

CLASSIC CHEESEBURGER <i>seymour burger sauce, aged cheddar, lettuce, tomato, onion, pickle, toasted brioche</i>	COCONUT BUTTER CHICKEN <i>jasmine rice, spinach, naan, sweet drop peppers</i>
SMOKEY BBQ BACON CHEESEBURGER <i>seymour burger sauce, pepper jack cheese, whisky bbq sauce, caramelized onions, bacon, tomato, lettuce, pickle, toasted brioche</i>	TERIYAKI CHICKEN RICE BOWL <i>broccoli, carrots, red onion, scallion, bean sprouts, cabbage, spicy yoghurt, jasmine rice</i>
GRILLED CHICKEN CLUBHOUSE <i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	SWEET CHILLI CHICKEN BOWL <i>broccoli, cabbage, carrots, red onion, sweet chilli sauce, jasmine rice, wonton crisps, scallions, toasted sesame seeds</i>
PORTOBELLO MUSHROOM BURGER  <i>herb boursin cheese, roasted garlic aioli, arugula, caramelized onion, toasted brioche</i>	HALIBUT AND CHIPS <i>beer battered, creamy sweet slaw, tartar sauce</i>
CALI CHICKEN BURGER <i>guacamole, roasted garlic aioli, pepper jack cheese, bacon, tomato, lettuce, onion, toasted brioche</i>	THAI PRAWN BOWL <i>prawns, broccoli, cabbage, carrots, red onion, sweet chilli sauce, jasmine rice, wonton crisps, scallions, toasted sesame seeds</i>
THE SHRIMP CLUBHOUSE <i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	KUSHIMOTO RICE BOWL <i>prawns, teriyaki sauce, broccoli, carrots, red onion, scallion, bean sprouts, cabbage, spicy yoghurt, jasmine rice</i>
BEER BATTERED HALIBUT BURGER <i>tartar sauce, creamy coleslaw, toasted brioche</i>	SPAGHETTI BOLOGNESE <i>fennel sausage & ground brisket, fresh basil, grana padano, garlic bread</i>
WILD SOCKEYE BURGER <i>tartar sauce, pickled red onions, balsamic arugula</i>	BLACKENED CHICKEN FETTUCCINE ALFREDO <i>pasta di angelo fettuccine, arugula, grana padano, garlic bread</i>
CAJUN CHICKEN BURGER <i>roasted garlic aioli, cheddar, lettuce, tomato, onion, toasted brioche</i>	BLACK TIGER PRAWN FETTUCCINE ALFREDO <i>pasta di angelo fettuccine, arugula, grana padano, garlic bread</i>
CRISPY CHICKEN SANDWICH <i>spicy ranch, lettuce, tomato, toasted brioche</i>	sub gluten free penne +3

Desserts

CAJUN CHICKEN CLUBHOUSE <i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	STICKY TOFFEE PUDDING
sub: gluten free bun or lettuce wrap +3	LEMON SABAYON
add: avocado +4 mushrooms +4 bacon +4 cheddar +3 pepper jack +3	CHOCOLATE POT DE CRÈME 
add to your fries: gravy +4 roasted garlic aioli dip +2 sriracha aioli dip +2	

 gluten free  vegetarian

White Wine By The Glass

	6oz	9oz
Raymi Sauvignon Blanc 2021 <i>valle central, chile</i>	9	+ 4
Pentage Pinot Gris 2022 <i>okanagan, bc</i>	13	+ 5
Meyer Chardonnay 2022 <i>okanagan, bc</i>	13	+ 5
Babich Black Label Sauvignon Blanc 2022 <i>marborough, new zealand</i>	14	+ 5
Spier 21 Gables Chenin Blanc 2020 <i>coastal region, south africa</i>	15	+ 6

Red Wine By The Glass

	6oz	9oz
Raymi Cabernet Sauvignon 2022 <i>valle central, chile</i>	9	+ 4
Andaluna 1300 Malbec 2021 <i>mendoza, argentina</i>	12	+ 4
Poplar Grove Merlot 2021 <i>okanagan, bc</i>	14	+ 5
Kettle Valley Old Main Red 2018 <i>okanagan, bc</i>	14	+ 5
Meyer McLean Creek Pinot Noir 2022 <i>okanagan, bc</i>	14	+ 5

Rosé Wine By the Glass

	6oz	9oz
Sables Rose 2021 <i>provence, france</i>	13	+ 5

Beringer Knight's Valley Cabernet Sauvignon 2020 <i>knight's valley, california</i>	18	+ 7
St. Innocent Freedom Pinot Noir 2019 <i>willamette valley, oregon</i>	19	+ 8
Tommasi Amarone 2018 <i>veneto, italy</i>	22	+ 9

Martinis

The Frozen Mermaid <i>mermaid gin, bruised mint</i>	16¼	Gunna Mór (Cannon) Martini <i>black powder gin, cucumber, fresh cracked pepper</i>	14
Raspberry Lemon Drop Martini <i>smirnoff vodka, fresh lemon juice, cane syrup</i>	11¾	Espresso Martini <i>smirnoff vodka, kahlua, espresso, cane syrup</i>	11¾
Vesper Martini <i>tanqueray, smirnoff vodka, lillet blanc</i>	11¾	Cosmopolitan <i>smirnoff vodka, cointreau, fresh lime juice, cranberry juice</i>	11¾

Cocktails

Old Fashioned (2oz) <i>woodford reserve, demerara syrup, dashfire old fashioned bitters, luxardo maraschino cherry</i>	14¼	Bourbon Blackberry Sour (2oz) <i>bulleit bourbon, fresh lemon juice, giffard blackberry syrup, egg white, dashfire lemon bitters</i>	13¾
Classic Margarita (2oz) <i>hornitos cristalino, triple sec, fresh lime juice, cane syrup</i>	13	Raspberry Mojito (2oz) <i>flor de cana anejo, fresh mint, fresh raspberries, fresh lime juice, cane syrup</i>	12
Blood Orange Margarita (2oz) <i>cazadores reposado, triple sec, blood orange puree, fresh lime juice, cane syrup</i>	13½	Berry Smash (1oz) <i>smirnoff vodka, fresh berry smash, simple syrup, splash of soda</i>	8
Mezcal Margarita (2oz) <i>los siete misterios doba-yej, triple sec, fresh lime juice, cane syrup</i>	15	Cool Hand Cuke (2oz) <i>smirnoff vodka, honey syrup, fresh lime juice, cucumber</i>	11½
Blackberry Bramble (2oz) <i>bombay sapphire gin, chambord, fresh lemon juice, black berries</i>	12	Transfusion (2oz) <i>smirnoff vodka, concord grape juice, fresh lime juice, ginger ale</i>	11

Sangria & Spritzers

White Sangria (3oz) <i>cointreau, orange juice, grapefruit juice, pineapple juice, wine</i>	12½	Aperol Spritz (3oz) <i>sparkling wine, aperol, club soda</i>	12½
Red Sangria (3oz) <i>cointreau, orange juice, grapefruit juice, pineapple juice, wine</i>	12½	Sparkling Smash Spritzer (3oz) <i>sparkling wine, cointreau, berry smash, pineapple & orange juice, splash of soda</i>	12½

Bottles & Cans

Domestic Bottles <i>Kokanee, Bud Light</i>	6¾
Import Bottles <i>Stella, Corona, Heineken</i>	7¾
Premium Selection <i>Seymour Lager, Academy Juicy Lager, Guinness, Kilkenny</i>	9.65
Cider <i>Strongbow, No Boats on Sunday (apple)</i>	9.65

Draft Beer

Domestic Draft <i>Rocky Point Lager</i>	Glass 14oz	7
	Pint 20oz	8
	Pitcher 60oz	21¾
Premium Draft <i>Bridge, Fat Tug, Wildeye</i>	Glass 14oz	7¾
	Pint 20oz	9.35
	Pitcher 60oz	23
Import Draft <i>Stella</i>	Glass 14oz	8¼
	Pint 20oz	9.95
	Pitcher 60oz	27¾

Non-Alcohol Cocktails & Cans

Summer Spritz <i>non-alcoholic sparkling wine, lemon juice, honey ginger syrup, plum bitters</i>	10	Mango Mule <i>cucumber, honey ginger syrup, mango puree, fresh lime juice, ginger beer</i>	10
Mango Mint Iced tea <i>iced tea, mango puree, mint leaves</i>	6¾	Strawberry Lemonade <i>lemonade fresh, strawberries</i>	6¼
Non-Alc Beer <i>Heineken 0.0, Partake Pale Ale, Partake Blond Ale</i>	6½		