



## BREWHOUSE BREAKFAST

Served daily 9am – 12pm

### BENEDICTS

24

Two poached eggs, hollandaise, hash browns, House sourdough spent-grain English Muffin.

Your choice of:

SMOKED MAPLED BACK BACON / HOUSE VODKA CURED SOCKEYE SALMON & CAPERS / HERB MUSHROOM & SPINACH with PESTO HOLLANDAISE

### BREWERS BREAKFAST

24

Alder smoked thick sliced bacon, two House English-style Banger patties, Yukon Gold hash browns, two eggs, House made spent-grain whole wheat sourdough or multigrain toast, seasonal fruit preserve

### BREWHOUSE HASH

24

Your choice of:

Roasted yams, braised kale, mushrooms, cashew hollandaise, Yukon Gold hash browns, marinated tofu *vegan gluten friendly*

*or*

BBQ pulled pork, pickled cabbage, Yukon Gold hash browns, 2 poached eggs, hollandaise.

*or*

Smoked Brisket, caramelized onions, mushroom, Yukon Gold hash browns, 2 poached eggs, hollandaise.

### HOUSE BAGEL & BREAKWATER VODKA CURED SALMON LOX

Dill & lemon infused cream cheese, red onion, arugula, fresh capers

15

### THE FOG FIGHTER BREAKFAST SANDWICH

16

Two fried eggs, house mustard aioli, Natural Pastures aged Farmhouse cheddar, tomato, lettuce, ciabatta bun.

Your choice of:

ENGLISH BANGER SAUSAGE PATTY/ MUSHROOMS & SPINACH/ BACON/ SMOKED SALMON AND CAPERS

### BREAKFAST FLATBREAD

17

Alder smoked bacon, marinara, caramelized onions, Natural Pastures aged Farmhouse cheddar, Amber Ale cheese, spinach, House made naturally fermented pizza dough, topped with Vancouver Island free run eggs

### “THE BASICS”

12

Two eggs done your way, Yukon Gold hash browns, and House spent-grain whole wheat sourdough or Multigrain toast

### BREAKFAST ADD ONS

Vancouver Island Free run egg

2

Alder smoked thick sliced bacon

3

Double smoked maple back bacon / hashbrowns / toast & fruit preserve

4

English style banger patty

5

Roasted mushrooms and garlic

3

## THE SWEETER SIDE

### HOUSE MADE CARAMEL TOAST

19

House spent-grain whole wheat sourdough, vanilla whip, brewers sweet wort caramel sauce, granola.

Your choice of:

Brewers sweet wort caramel drizzle/ Tcho chocolate drizzle/ or house made fruit preserve

### SPINNAKERS GRANOLA PARFAIT \*contains nuts\*

11

Seasonal preserve, Tree Island yogurt

**\*Ask about our seasonal breakfast specials\***

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ALL OF OUR SEAFOOD IS CERTIFIED SUSTAINABLE & PROUDLY SCOURSED 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



## HAND CRAFTED DESSERTS

<b>EGG NOG CHEESECAKE</b>	<b>11</b>
Served with Baileys whipped cream & white chocolate shavings	
<b>TCHO DARK CHOCOLATE &amp; LINDT WHITE CHOCOLATE MOUSSE</b>	<b>10</b>
Served with Black Mamba & Creme de cacao syrup	
<b>SAANICH GROWN FRUIT SORBET</b>	<b>7</b>
<b>FEATURE HOUSE MADE ICE CREAM</b>	<b>8</b>
<b>4 TCHO CHOCOLATE TRUFFLES</b>	<b>8</b>
created by Chocolatier Crystal Duck	
<i>Add a pairing of four 5oz beer tasters</i>	<b>8</b>

## SPECIALTY COFFEES 10

### **HOT CARAMEL APPLE CIDER**

Chai tea infused brandy, organic apple juice, caramel, cinnamon stick

### **IRISH COFFEE**

Jameson's whiskey, Fernwood espresso, steamed milk

### **BAILEYS ESPRESSO**

Baileys, Fernwood espresso, steamed milk, whipped cream

### **BLUEBERRY TEA**

Grand Marnier, Amaretto, Silk Road English Breakfast Tea.

### **CHINA WHITE COFFEE**

Baileys, Creame de Cacao, espresso, steamed milk, whipped cream

## FERNWOOD COFFEE

**COFFEE 3.5 / ESPRESSO 4 / AMERICANO 4 / CAFE LATTE 5 / CAPPUCCINO 5 / MOCHA 5**

**ADD ON VANILLA, HAZELNUT OR CARAMEL SYRUP 0.75**

## SILK ROAD TEA 3.75

**ENGLISH BREAKFAST** - smooth blend of premium black teas

**IMPERIAL EARL GREY** - Ceylon tea, bergamot

**EXPRESS CHAI** - black tea, ginger root, cinnamon, cardamom, anise, clove

**JADE SPRING** - green tea, jasmine flowers

**SOUR CHERRY** - sencha green tea, cherries

**BEAU-TEA-FUL** white/green tea, calendula, lemon balm, lavender, mint

**PHILOSOPHERS BREW** - herbal lemongrass, citrus peel, rosehips

**ANGELWATER** - herbal, spearmint, lavender blossoms, rose petals

## SILK ROAD TEA LATTES 5

**ANGELWATER & VANILLA / JADE SPRING & VANILLA / VANILLA LONDON FOG / EXPRESS CHAI TEA & HAZELNUT**

## Lunch Menu

### appetizers

<b>artisan brick oven focaccia bread</b>	5
house baked daily. served with olive oil & spinnakers craft brewed barley wine vinegar	
<b>kennebec fries</b>	6
cut on premises, sea salt & cracked pepper. served with rouille & spinnakers malt vinegar.	
<b>natural pastures poutine</b>	9
cheese curds, spinnakers scottish ale beef gravy	
• add spinnakers ale braised pulled pork	3
<b>spinnakers beer &amp; cheese pot</b>	8
warmed smoked cheddar, spinnaker's ESB, arabian baharat, house made focaccia crisps.	
<b>house smoked fish plate</b>	13
bacon wrapped oysters, cold smoked albacore tuna, hot smoked wild salmon. served with wasabi aioli & house made flatbread crackers.	
<b>raw outlandish oysters</b>	small 2.5 medium 3
freshly shucked on the half shell, spinnakers hefeweizen vinegar.	
<b>baked outlandish oysters</b>	14
absinth, spinach, bacon, nostrala.	
<b>½ lb house smoked local chicken wings</b>	11
house blue cheese dip & your choice of: spinnakers bbq sauce, hot or cracked pepper & sea salt.	
<b>pulled pork nachos</b>	individual size 9 / full 18
spinnakers ale braised pulled pork, malt vinegar cabbage & red onion, 8oz cheddar & monterey cheese, house made tomato salsa & sour cream.	
<b>vegetarian option available</b>	
<b>BC artisan cheese taster</b>	14
4 oz of 4 artisan crafted bc cheese served with spinnakers scottish ale jelly & local apple butter, house made crostini & english flat bread crackers	
<b>also available with 4oz spinnakers beer pairings</b>	20

### soups & salads

<b>seafood chowder</b>	cup 6	bowl 8	<b>goat cheese &amp; beet salad</b>	half 7	full 14
award winning, cream based west coast style. served with house baked fresh artisan bread.			spinach, roasted beets, goat cheese, spiced hazelnuts, spinnakers barley wine vinaigrette.		
<b>vegetarian seasonal soup</b>	cup 4	bowl 6	<b>smoked tuna loin salad</b>	half 7	full 14
daily made seasonal creations from fresh local fare. served with house baked fresh artisan bread.			house smoked albacore tuna, seasonal greens, pea shoots, sesame seed, baked kelp, wasabi vinaigrette.		
<b>soup, salad, scone</b>	11		<b>locally grown kale salad</b>	half 7	full 14
1 cup of seasonal soup, island grown greens salad, bakery fresh buttermilk scone.			'caesar' style, hertel bacon bits, nostrala cheese, focaccia croutons, house made caesar dressing.		
• substitute chowder	2				
• substitute spinach or kale salad	1				
<b>island grown greens</b>	half 6	full 12	<b>salad add ons</b>		
sea shoots, sprouting beans, cucumber, spinnakers barley vine vinaigrette.			marinated flank steak	7	
			rossdown farm's grilled chicken breast	6	
			pan seared wild pacific salmon	8	
			house smoked wild pacific salmon	5	
			house smoked albacore tuna	6	
			pan seared locally caught halibut	9	

### We Proudly Support The Following Producers

Saanich Organics  
 Dragonfly Farm  
 Cowichan Bay Seafood Co.  
 Outlandish Oysters

Moonstruck Cheese Co.  
 Natural Pastures  
 Two Rivers Meats  
 Highland Bound Ranch

Wilbury Orchards  
 Westwind Farm  
 Sonnleitn Farm  
 Van. Isle Salt Co.

## burgers & sandwiches

served with hand cut kennebec french fries or soup of the day

substitute our house green salad for \$1

substitute a goat cheese & beet salad, kale salad, 1/2 greens & 1/2 fries or any of our additional sides for \$2

### oan seared local fish burger

bakery fresh Turkish bun, mixed greens, red onion, house made tartar.

wild pacific salmon **16** pacific halibut **18**

### grilled rossdown farm chicken breast

**13**

bakery fresh herb focaccia, house made beer bbq aioli, beer braised onions, malt vinegar pickled cabbage.

### nushroom trencher

**12**

button mushrooms, garlic, onion, rosemary, spinnakers scottish ale infused grainy mustard aioli, raclette cheese, bakery fresh multigrain bread.

### ocal waters shrimp melt

**12**

garden fennel, red onion, amber ale cheese, bakery fresh sourdough.

### beer braised pulled pork sandwich

**11**

pacific pepper cheese, bakery fresh kaiser, house made beer bbq aioli, cabbage & caraway coleslaw.

### highland bound beef burger

**13**

brewery spent grain fed, island raised highland beef, bakery fresh kaiser, house made beer bbq aioli, beer braised onions, malt vinegar pickled cabbage.

### add ons:

cheddar, comox brie, okanagan goat cheese, blossom's blue cheese, mushrooms, hertel bacon

**2**

he works, (cheese, bacon & mushroom)

**5**

## house made brick oven thin crust pizza

lunch size half pizzas are available served with an island grown greens

### oc cheese pizza

lunch / full

**9 / 11**

nostrala cheese & amber ale cheese, house made marinara.

### nushroom & beer pizza

**13 / 15**

mixed mushrooms, roasted garlic béchamel, amber ale cheese, cracked pepper, fresh rosemary.

### little pigs pizza

**14 / 16**

italian sausage, bacon, spinnakers ale braised pulled pork, spinach, house made marinara, pacific pepper cheese.

## daily made fettuccini

### alt spring island shiitake & rossdown chicken

**16**

white wine cream sauce, roasted garlic, caramelized onion, spinach, garden herbs, nostrala cheese.

vegetarian option 

**15**

### gulf island clam & sausage

**16**

italian sausage, onions, roasted garlic, house made marinara, organic feta, fresh parsley

## brewpub classics

### wild pacific fish & chips

### salmon

**15**

### halibut

**17**

one piece of fish battered in our old english brewer's yeast recipe then deep fried. served with kennebec fries, cabbage & caraway coleslaw & house made tartar sauce.

substitute house greens instead of french fries

**1**

### aily made pub pie

**17**

house made flaky pastry, seasonal vegetables & herb roasted new potatoes, spinnakers scottish ale beef gravy.

vegetarian pub pie 

**15**

### noules frites

**16**

spinnakers ale steamed local mussels, kennebec fries, house made rouille.

### river's bangers & smash

**13**

spinnakers nut brown ale infused pork sausages, buttermilk & roasted garlic smashed yukon gold potatoes, onion thyme gravy, scottish ale infused grainy mustard.

### rewers breakfast

**13**

fried highland bound ranch free range egg, bacon, pork banger, herb roasted yukon gold potatoes, bakery fresh buttermilk cone, saanich fruit preserve.

vegetarian option with mushrooms, spinach, onions & roasted garlic 

**11**

## SHARED SNACKS

HAND CUT KENNEBEC FRIES - Vancouver Island sea salt, cracked pepper, rouille	10
FRIES AND GRAVY Hand cut kennebeks, 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 Cheeseis nostrala, Little Qualicumis 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 n 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 rye 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

## BREWPUB 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, 32  
4oz. halibut filet, kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw

**MOULES FRITES** - Skerry Bay, Lasqueti Island Gallo / Honey Mussels, 28  
house ale broth, roasted garlic, sauteed onion, kennebec fries, rouille  
*gluten friendly option available*

**MUSSELS MARINIÈRE** - Skerry Bay, Lasqueti Islands Gallo / Honey Mussels, 29  
roasted garlic, sauteed onion, garden herbs, white wine & cream, grilled red rye  
*gluten friendly option available*

## PASTAS

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

**FETTUCCINI MARINARA** - Fettuccini with tomato, onion, garlic, parsley, oregano, 22  
basil, Kootenay Mountainis nostrala cheese

**KING OYSTER MUSHROOM & BACON** - King oyster mushrooms, 28  
alder smoked bacon, white wine, cream, Kootenay Mountainis nostrala cheese

**CLAM & CAPER FETTUCCINI** - lemon anchovy butter, crushed garlic, capers, chilies, 25  
breakwater vodka, arugula, Kootenay Mountainis nostrala cheese.

**FETTUCCINI BOLOGNESE & MEATBALLS** - 63 acres ranch beef and pork meatballs 28  
classic bolognese sauce with Kootenay Mountainis nostrala cheese

**WILDFIRE BACON MAC & CHEESE** - macaroni with Natural Pastures aged farmhouse 24  
cheddar cheese, wildfire cheese sauce, crispy garlic, herb & bacon breadcrumbs  
- Add bacon, pulled pork, chorizo, or kielbasa \$3

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FROM OUR LOCAL WATERS

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PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.



## HOPPY HOUR

Available Monday to Friday 3 pm – 5 pm

### SONGHEES SNACKS

**HANDCUT KENNEBEC FRIES** 6

Vancouver Island sea salt, cracked pepper, rouille

**TRUFFLE FRIES** 8

Nostrala cheese, parsley, truffle oil, smoked garlic aioli

**POPCORN CHICKEN** 9

Quince sweet chili sauce, cilantro

**HOUSE SMOKED CHICKEN WINGS** 14

With malt vinegar aioli

**Flavours:**

Vancouver Island sea salt and cracked pepper

House BBQ

Hot

Quince sweet chili

House teriyaki



## HOPPY HOUR Drinks

Available Monday to Friday 3 pm – 5 pm  
& Sunday-Thursday 9:00 pm – close

<b>HOUSE RED AND WHITE WINE</b>	<b>6.50/5 oz</b>
<b>HOUSE BEERS</b>	<b>6 pint/16 jug</b>
Classic, Hoppy and Seasonal Ales	
<b>HOUSEMADE SPIRIT HIGHBALLS</b>	<b>6 sng/8 dbl</b>
Breakwater Vodka	
Botanical Beach Gin	
Lavender Gin	
Cranberry Gin	

## COCKTAILS

<b>CIDER MIMOSA</b> - pink grapefruit or orange juice	<b>8</b>
<b>SHAFTS</b>	<b>7</b>
<b>LONG ISLAND ICED TEA</b>	<b>8</b>

#Letnobodysthirst



## FEATURE COCKTAILS

2 OUNCES

<b>ELDERFLOWER G&amp;T</b>	<b>14</b>
Spinnakers Botanical Gin, elderflower liqueur, citrusy lemon, effervescent spinnakers tonic.	
<b>LAVENDER GIN FIZZ</b>	<b>14</b>
Spinnakers Lavender Gin, citrusy lemon, sweet, effervescent spinnakers tonic.	
<b>LIMONCELLO ROSEMARY MAGARITA</b>	<b>14</b>
Spinnakers Limoncello, tequila, rosemary, lime	
<b>SPRING SOUR</b>	<b>14</b>
Spinnakers Knot Whiskey, homemade strawberry raspberry jam, citrus, egg white.	
<b>APPLE PIE SOUR</b>	<b>14</b>
Spinnakers Knot Whiskey, Spiced honey bear rum, Homemade apple butter, cinnamon, and citrusy lime.	
<b>LEMON MERINGUE PIE</b>	<b>14</b>
Spinnakers Limoncello with zesty lemon, twist of vanilla and frothy egg white.	
<b>APEROL SOUR</b>	<b>14</b>
Aperol, Spinnakers Vodka, citrusy lemon, and frothy egg white.	
<b>GIN BUCK OR BREAKWATER MULE</b>	<b>12</b>
Spinnakers Botanical Beach Gin or Breakwater Vodka with Spin's Soda Co. Gingerale, and citrusy lime.	
<b>APEROL APPLE CIDER SPRITZ</b>	<b>12</b>
Our Mac Attack cider topped with Aperol and sparkling water.	
<b>MIMOSAS FOR TWO OR MORE (750 ML BTL)</b>	<b>35</b>
A bottle of bubbly on ice with your choice orange juice or pink grapefruit juice with fresh fruit garnish.	

## ZERO PROOF COCKTAILS

<b>NOSEY ROSIE</b>	<b>7</b>
Grapefruit juice, rosemary syrup, cucumber slice, topped with our sparkling O'de Vie.	
<b>RASPBERRY FIZZ</b>	<b>7</b>
Sweet raspberry with zesty lemon and frothy egg white	
<b>SPINNAKERS SUNSET</b>	<b>7</b>
Sweet pineapple, peach, tart cranberry and bitter earl grey	
<b>ROSEMARY MULE</b>	<b>7</b>
Spinnakers ginger ale with rosemary syrup and zesty lime.	
<b>SPICY SMOKED MARGARITA</b>	<b>7</b>
Zesty lime, touch of orange, sweet simple syrup and smoked sea salt.	

## SPINNAKERS SODAS

<b>SPINNAKERS CRAFT SODA</b>	<b>4</b>
Cola, Ginger ale, Root Beer, Lemonade, Purple Tonic.	
<b>SODA FLIGHT (choose 4 from above)</b>	<b>6</b>
<b>SPARKLING MINERAL WATERS:</b>	<b>4</b>
Natural, Apricot, Black Cherry, Grapefruit, Watermelon Lime, Strawberry Kiwi, Blackberry.	
<b>SPINNAKERS' CRAFT SODA CANS:</b>	<b>4</b>
Black Cherry, Cranberry Ginger, Cream Soda, Butter Beer, Sonic Water.	
<b>ICE CREAM FLOAT</b>	<b>6</b>
Your choice of Root Beer, Cola, Black Cherry, or Cream Soda. Served with a scoop of house made vanilla bean ice cream.	
Add an extra scoop	<b>2</b>
<b>PARTAKE NON-ALCOHOLIC BEER</b>	<b>6</b>
Pale Ale, IPA, and Blonde	
<b>SPINNAKERS EVEN KEEL 0% MOCKTAILS</b>	<b>5</b>
“Lemon Basil Gin Smash”	
“Mai Tai”	
“Cosmopolitan”	

We Proudly serve Silk Road Tea and Fernwood Coffee  
Prices do not include tax\*



## WINE

### WHITE & BUBBLES

5 OZ/8 OZ/1/2L/ BTL

<b>CALLIOPE FIGURE 8 Blend</b>	<b>11 / 15.5 / 31 / 38</b>
This blend of Gewurztraminer, Sauvignon Blanc and Riesling. Bright and crisp with fresh grass, basil and lemon and finishing notes of pear, rose petal, apricot, and tangerine.	

<b>UNSWORTH ALLEGRO</b>	<b>5 oz 12 / 8oz 17 / 1/2 L 39</b>
Medium bodies white made from exciting Vancouver Island grape varieties Sauvignette and Patit Milo. Notes of grapefruit, green papaya, and white flowers compliment its bright mouthfeel and generous length.	

<b>HILLSIDE Pinot Gris</b>	<b>12 / 17 / 31 / 44</b>
This Pinot Gris shines with fresh fruit. Fragrances of white peach, honeydew, and green apple with a lively and juicy finish. Skin contact for 2-6 hours gives this wine a beautiful slightly pink hue.	

<b>LUNESSENCE Chardonnay</b>	<b>11.5 / 16 / 28 / 41</b>
100% Chardonnay. Golden apples, lemon meringue, honeysuckle, and spiced buttered nut aromas roll into a palate with spice. Soft and fresh.	

<b>QUAIL'S GATE Chenin Blanc</b>	<b>11.5 / 16 / 28 / 41</b>
Fresh, crisp, and racy with a genuine fruit sweetness that balances the firm, natural acidity.	

<b>ALDERLEA Bacchus</b>	<b>12 / 17 / 32 / 45</b>
Heady floral and citrus aromas with flavours of kiwi and apricot. Great on its own and excellent with all types of fish, seafood, and Asian cuisine.	

<b>UNSWORTH Charme De L'Ille</b>	<b>5oz 13 / 1/2L - 25 / BTL - 46</b>
Straw in colour with bright, green apple and citrus, delicate autolytic character and wetstone minerality. Dry with beautiful balance and a fine, persistent mousse. <i>This sparkling is a staff favourite.</i>	

### ROSÉ

<b>JOIE Farm Rose</b>	<b>13 / 18 / 34 / 49</b>
This off-dry, medium bodied Rose is crisp and bright with right flavours of cherry, cranberry and citrus.	

### RED

<b>CALLIOPE FIGURE 8 Cab/Merlot</b>	<b>11 / 15.5 / 31 / 38</b>
This blend of Merlot, Cabernet Franc and Cabernet Sauvignon has an intense nose of black and red currant, plum, raspberry, maraschino cherry, and floral violet notes with hints of dried sage.	

<b>CHARISMA Malbec</b>	<b>12 / 17.5 / 31 / 45</b>
Big, Bold and Juicy, this Malbec is full of dark berry flavours	

<b>DIRTY LAUNDRY Cabernet Sauvignon</b>	<b>12 / 15.50 / 31 / 44</b>
This Ruby Red beauty has hints of chocolate and back plum with a dry finish.	

<b>UNSWORTH SYMPHONY</b>	<b>5 oz 12 / 8oz 17 / 1/2 Ltr 39</b>
A blend of Cabernet Libre, Labelle, and Paetit Milo, Symphony is a delicious unique Vancouver Island wine. Aromas of cherry tobacco leaf and cedar box on the nose that reveal flavours of bing cherry, plim, spices, and charcoal on the palate. This wine is dry, well structured and versitile with an array of cuisine.	

<b>ROBIN RIDGE Pinot Noir</b>	<b>13 / 18 / 35 / 50</b>
Bright and juicy with a nose of spicy cherry, raspberry, violet and burlap. Flavors of mulberry, Bing cherry and granite minerality, with a long earthy finish.	

<b>SUMMERHILL Pyramid Organic Merlot</b>	<b>11.5 / 16.5 / 31 / 44</b>
Expressive notes of red fruit, plum, sage, and bay leaf excite and refresh. Soft, velvety mouthfeel.	

<b>MONTE CREEK Cabernet Franc</b>	<b>10.50 / 15 / 28 / 40</b>
Delicate and aromatic, this wine showcases cherries and dried herb notes. Bright acidity and smooth tannins lead into notes of cedar, dark red fruit and pepper.	



## SPINNAKERS BEERS

5 oz-3/10 oz-4.50/18 oz-8/60 oz-19  
NITRO. 10 oz- 8 / 5 oz- 5

## LIGHTER LAGERS AND ALES

**LAGER** 4.5% IBU 10

Refreshing and easy to drink.

**DEPARTURE PILSNER** 4.5% IBU 8

A classic **Czech** style pilsner. **Classic. Crisp. Clean.**

**ORIGINAL PALE ALE** 4.5% IBU 20

Easy drinking, **balanced malt** character, subtle **Noble hop aroma**.

**ARIANA BLONDE** 4.5% IBU 22

This blonde ale hopped with Ariana hops hits all the high notes! With lovely **fruity** flavours from our house yeast moving smoothly into an **oaky vanilla finish**, this beer is a **light, clean** drink that will make you feel like a dangerous woman.

## HOPPY BREWS

**EXTRA PALE ALE (XPA)** 4.9% IBU 37

G'day mates, This extra light, Aussie-style Pale Ale had a straw-like colour and heavy **pineapple** and **piney** aromas compliment tropical flavours of **mango** and **pineapple** with a slightly **dank bitterness**.

**SIMCOE SUNSET** 6.5% IBU 40

A full-bodied **Hazy IPA**, dry hopped with Simcoe for a big **tropical fruity aroma**.

**HOUSE HIPPO WEST COAST PALE** 5.5% IBU 46

It's nighttime in a kitchen just like yours. All is quiet... or is it? The House Hippo Pale Ale is found throughout the restaurant, and pub. House hippo has an **herbal, grassy, and slightly dank aroma** from **Altus hops** with a **sweet, candied orange flavour**. A message from Concerned Brewer's Advertisers of Spinnakers.

**HAZY PALE ALE #4** 5.5% IBU 35

This light bodied Hazy Pale Ale, leads with a **papaya** aroma followed with **candied lemon peel** and **pine** flavours from Trident hops.

## AMBERS AND DARK BREWS

**MITCHELL'S EXTRA SPECIAL** 5.2% IBU 40

Spinnakers' original classic copper coloured ESB, brewed with **Field Five Pale and UK crystal malts, E. Kent Golding hops**. Available on **draft and cask**.

**JAMESON SCOTTISH ALE** 6.4% IBU 20

Brewed in honour of the Jameson clan of tea, coffee, and spice merchants, this classic Scottish ale has a malty body and is lightly hopped with a touch of peat on the finish. .

**BLACK MAMBA CHOCOLATE IMPERIAL STOUT** 8% IBU 23

A robust American stout, that leads with subtle coffee flavours and then opens to huge chocolate notes that's balanced out by a venomous bite of sweetness. **NITRO.** 10 oz- 8 / 5 oz- 5

**ISLAND TIME CARRIBEAN STOUT** 5.5% IBU 25

Flavours of **sweet dates** and **dark rum** over a subtle roasted **coffee aroma**. Available on **DRAFT or NITRO**

**FEATURE CASK** - Ask your server for details.

**FLIGHT OF FOUR**  
4 x 5oz tasters

Choose four of your favourites  
and make your own flight

Prices do not include tax\*



## SPINNAKERS BEERS CONT.

### BARREL AGED

5 oz-5 / 10 oz-8

**SEAFARER'S SHARE IPA**

7.0% IBU 50

This IPA is aged in a variety of **red wine** and **virgin barrels**, creating a blend of **fruity, wine-like aroma** with medium dry finish and very subtle **tartness**.

### 500ML BOTTLE

**TAROCCO (Blood Orange Sour)**

5.7% 10

A blended sour from 3 different base beers aged with **Blood Orange** and **Pink Peppercorns**.

**OLDE ESQUIMALT (Barley Wine)**

7.5% 10

A showcase of **malty richness** and complex, intense flavours. Rich in body, with **warming alcohol** and a pleasant, **dried fruit taste**.

## SPINNAKERS CIDERS

5 oz-3.75/10oz-5/14oz-8

**HOUSE DRY - 7.0%**

An aromatic blend of 100% BC grown varietals fermented completely **dry** with a **bright acidity**.

**MAC ATTACK - 7.0%**

100% BC **MacIntosh** apples, **dry & sharp**.

**BRABURN - 7.0%**

A single varietal **dry** apple cider made from 100% **BC grown** **Braeburn** apples.

**POMME POM - 7.0%**

Bursting with a delightful, **balanced sweetness**, this cider envelopes the palate in a symphony of **fruity** notes, promising a deliciously pleasant experience with each taste.

**GIN BOTANICAL - 7.0%**

This cider melds the **aromatics of juniper** from our own Botanical Beach Gin with the **fruity, dry** allure of cider.

**CIDER FLIGHT**

12

**CIDER FLOAT**

8

10oz of our Dry Apple cider, served with one scoop of our house-made sorbet (flavour subject to change).

## SPINNAKERS SPIRITS

**NEAT OR HIGHBALL**

7/9

**BREAKWATER VODKA**

Our barley-based vodka has a gentle sweetness and rounded mouthfeel.

**BOTANICAL BEACH GIN**

Our Botanical Beach Gin features 9 botanicals for a balanced aroma of juniper, citrus and spice.

**CRANBERRY GIN**

Our Botanical Beach Gin blended with cranberries.

**LAVENDER GIN**

Our Botanical Beach Gin was steeped in Lavender grown in our Heritage Guesthouse Garden for soft floral notes that compliment the bright citrus and spice of the gin.

**CHOCOLATE GIN**

Our Botanical Beach Gin blended with a house infused chocolate extract made with Sirene Cacao husks.

**NAVY STRENGTH GIN**

Our Botanical Beach gin just stronger

**KNOT - SINGLE MALT SPIRIT**

Single malt spirit distilled from barley aged for 18 months. Notes of dried fruit, sponge toffee and cacao.

**CRÈME DE CACAO**

This silky liqueur was made with Sirene Cacao Husks and organic cane sugar and has a rich aroma of dark chocolate.

**LIMONCELLO**

Inspired by the Italian digestive, our Limoncello has a bright aroma of fresh lemon zest with a balanced sweetness.

**SPINNAKERS SPIRIT FLIGHT**

12

3 x 1oz of your choice of our house made spirits served with either house tonic or O'de Vie and a side of ice.

Prices do not include tax\*