



## 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 SCOURCED 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

<b>HOT CARAMEL APPLE CIDER</b>
Chai tea infused brandy, organic apple juice, caramel, cinnamon stick
<b>IRISH COFFEE</b>
Jameson's whiskey, Fernwood espresso, steamed milk
<b>BAILEYS ESPRESSO</b>
Baileys, Fernwood espresso, steamed milk, whipped cream
<b>BLUEBERRY TEA</b>
Grand Marnier, Amaretto, Silk Road English Breakfast Tea.
<b>CHINA WHITE COFFEE</b>
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







<b>ENGLISH BREAKFAST</b> - smooth blend of premium black teas
<b>IMPERIAL EARL GREY</b> - Ceylon tea, bergamot
<b>EXPRESS CHAI</b> - black tea, ginger root, cinnamon, cardamom, anise, clove
<b>JADE SPRING</b> - green tea, jasmine flowers
<b>SOUR CHERRY</b> - sencha green tea, cherries
<b>BEAU-TEA-FUL</b> white/green tea, calendula, lemon balm, lavender, mint
<b>PHILOSOPHERS BREW</b> - herbal lemongrass, citrus peel, rosehips
<b>ANGELWATER</b> - herbal, spearmint, lavender blossoms, rose petals

## SILK ROAD TEA LATTES 5

ANGELWATER & VANILLA / JADE SPRING & VANILLA / VANILLA LONDON FOG / EXPRESS CHAI TEA & HAZELNUT
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# Lunch Menu

## appetizers

<b>artisan brick oven foccacia 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
varmed smoked cheddar, spinnaker’s ESB, arabian baharat, house made foccacia 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 flat bread crackers.	
<b>raw outlandish oysters</b> 	<b>small 2.5 medium 3</b>
freshly shucked on the half shell, spinnakers hefeweizen vinegar.	
<b>baked outlandish oysters</b> 	14
absinth, spinach, bacon, nostrala.	
<b>1/2 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>	<b>individual size 9 / full 18</b>
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>3C 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> 	<b>cup 6 bowl 8</b>	<b>goat cheese &amp; beet salad</b> 	<b>half 7 full 14</b>
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> 	<b>cup 4 bowl 6</b>	<b>smoked tuna loin salad</b> 	<b>half 7 full 14</b>
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>	<b>11</b>	<b>locally grown kale salad</b>	<b>half 7 full 14</b>
1 cup of seasonal soup, island grown greens salad, bakery fresh buttermilk scone.		‘caesar’ style, hertel bacon bits, nostrala cheese, foccacia croutons, house made caesar dressing.	
 <b>substitute chowder</b>	<b>2</b>	<b>salad add ons</b>	
 <b>substitute spinach or kale salad</b>	<b>1</b>	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  
Sonnleittn 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, ½ greens & ½ fries or any of our additional sides for \$2				
pan 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				
bakery fresh herb foccacia, house made beer bbq aioli, beer braised onions, malt vinegar pickled cabbage.				
mushroom trencher 🌱				
button mushrooms, garlic, onion, rosemary, spinnakers scottish ale infused grainy mustard aioli, raclette cheese, bakery fresh multigrain bread.				
local waters shrimp melt				
garden fennel, red onion, amber ale cheese, bakery fresh sourdough.				
beer braised pulled pork sandwich				
pacific pepper cheese, bakery fresh kaiser, house made beer bbq aioli, cabbage & caraway coleslaw.				
highland bound beef burger				
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				
he works, (cheese, bacon & mushroom)				
house made brick oven thin crust pizza				
lunch size half pizzas are available served with an island grown greens				
pc cheese pizza 🌱				lunch / full
nostrala cheese & amber ale cheese, house made marinara.				9 / 11
mushroom & 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				
salt spring island shiitake & rossdown chicken				
white wine cream sauce, roasted garlic, caramelized onion, spinach, garden herbs, nostrala cheese.				
vegetarian option 🌱				
gulf island clam & sausage 🌮				
italian sausage, onions, roasted garlic, house made marinara, organic feta, fresh parsley				
brewpub classics				
wild pacific fish & chips 🌮				
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				
daily made pub pie				
house made flaky pastry, seasonal vegetables & herb roasted new potatoes, spinnakers scottish ale beef gravy.				
vegetarian pub pie 🌱				
noules frites 🌮				
spinnakers ale steamed local mussels, kennebec fries, house made rouille.				
river’s bangers & smash				
spinnakers nut brown ale infused pork sausages, buttermilk & roasted garlic smashed yukon gold potatoes, onion thyme gravy, scottish ale infused grainy mustard.				
brewers breakfast				
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 🌱				

## SHARED SNACKS

<b>HAND CUT KENNEBEC FRIES - Vancouver Island sea salt, cracked pepper, rouille</b>	<b>10</b>
<b>FRIES AND GRAVY Hand cut kennebecs, Natural Pastures wildfire cheese and smoked pork jus with crispy leeks</b>	<b>14</b>
<b>TRUFFLE FRIES - Kootenay nostrala cheese, parsley, truffle oil, smoked garlic aioli</b>	<b>12</b>
<b>BEER &amp; CHEESE POT - served warm, aged farm house cheddar, caramelized onion, Monsoon Coast arabian baharat, house pickles, crostini, baguette</b>	<b>14</b>
<b>POPCORN CHICKEN - sweet chili sauce, red onion, cilantro</b>	<b>14</b>
<b>CHICKEN WINGS - Alder Wood Smoked, Malt Vinegar Aioli (gluten friendly option available) Sea Salt &amp; Cracked Pepper or BBQ or; Hot or Sweet Chili or Teriyaki</b>	<b>20</b>
<b>INDIVIDUAL NACHOS - pickled cabbage, red onion, tomato, cilantro, spiced black beans, cheese, bbq sauce, roasted tomato salsa &amp; lime crema Add: pulled pork \$6; jalapenos \$2; extra cheese \$6; Tomato Salsa \$3 Lime Crema \$3</b>	<b>22</b>
<b>TASTING BOARD - local charcuterie, smoked salmon, Natural Pastures brie, Kootenay Cheese is nostrala, Little Qualicumis Blue Claire, local fruit preserve, house made pickles, ale infused grainy mustard, apple chutney, crostini, red fife baguette</b>	<b>29/45</b>

## SOUPS

<b>SEAFOOD CHOWDER - made to order- cream based, smoked sockeye salmon, albacore tuna, halibut, potato, celery, carrot &amp; onion, Bamfield macro kelp crumble.</b>	<b>20</b>
<b>SOUP OF THE DAY - please ask your server for today's vegetarian creation</b>	<b>8/11</b>

## SALADS

Add: grilled chicken thighs \$9 wild salmon \$13 house smoked tuna \$10  
marinated tofu \$5/ shrimp 6\$

<b>HOUSE GREEN SALAD - mixed greens, sprouts, cucumber, cabbage, carrot, sunflower seeds, pumpkin seeds, malt vinaigrette</b>	<b>13/19</b>
<b>KALE CAESAR SALAD - bacon bits, nostrala cheese, sourdough croutons</b>	<b>14/20</b>
<b>SMOKED ALBACORE TUNA LOIN SALAD - gluten friendly mixed greens, cucumbers, sesame seeds, kelp, wasabi vinaigrette</b>	<b>22</b>

## SANDWICHES

Additional sides : greens \$5 caesar salad \$5 cup of daily soup \$6/ truffle fries \$5

<b>MARINATED TOFU BANH MI BAGUETTE carrot ribbons, cucumber, pickled daikon, cilantro, chili aioli, red fife baguette</b>	<b>17</b>
<b>GRILLED KIELBASA BAGUETTE pickled cabbage, grainy mustard aioli, arugula, red fife baguette</b>	<b>16</b>
<b>SMOKED TUNA BAGUETTE wasabi aioli, pickled red onion, arugula, red fife baguette</b>	<b>16</b>
<b>BAGEL &amp; SOCKEYE SALMON LOX vodka cured salmon, dill lemon cream cheese, red onion, arugula</b>	<b>16</b>
<b>GRILLED CHEESE ñ Artisan Sourdough Loaf, aged farm house cheddar</b>	<b>12</b>

## 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

<b>BEEF CHUCK - ground fresh daily, leaf lettuce, red onion, tomato, pickle, bbq aioli, on our freshly baked sourdough kaiser bun</b>	<b>22</b>
<b>SOCKEYE SALMON - apple chutney, grainy mustard aioli, red onion, leaf lettuce, on our freshly baked ciabatta bun</b>	<b>25</b>
<b>SPICY CRISPY CHICKEN - smoked tomato ketchup, habanero aioli, pickled red onion, lettuce on our freshly baked kaiser bun</b>	<b>23</b>
<b>GROUND CHICKEN BULGOGI - smashed sesame ginger chicken patty flavoured with garlic, soy &amp; chili paste, lettuce, red onion, cucumber, pickled carrot &amp; habanero aioli</b>	<b>20</b>
<b>PULLED PORK - dry rubbed shoulder, alder smoked low and slow, bbq aioli caraway &amp; malt vinegar cabbage slaw, Natural Pastures wild fire cheese, on our freshly baked ciabatta bun</b>	<b>22</b>

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 fife 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

## BREW PUB 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, 4oz. halibut filet, kennebec fries, tartar sauce, caraway & malt vinegar cabbage slaw	32
MOULES FRITES - Skerry Bay, Lasqueti Island Gallo / Honey Mussels, house ale broth, roasted garlic, sauteed onion, kennebec fries, rouille <i>gluten friendly option available</i>	28
MUSSELS MARINIÈRE - Skerry Bay, Lasqueti Islands Gallo / Honey Mussels, roasted garlic, sauteed onion, garden herbs, white wine & cream, grilled red fife <i>gluten friendly option available</i>	29

## PASTAS

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

FETTUCCINI MARINARA ñ Fettuccini with tomato, onion, garlic, parsley, oregano, basil, Kootenay Mountainís nostrala cheese	22
KING OYSTER MUSHROOM & BACON ñ King oyster mushrooms, alder smoked bacon, white wine, cream, Kootenay Mountainís nostrala cheese	28
CLAM & CAPER FETTUCCINI - lemon anchovy butter, crushed garlic, capers, chilies, breakwater vodka, arugula, Kootenay Mountainís nostrala cheese.	25
FETTUCCINI BOLOGNESE & MEATBALLS - 63 acres ranch beef and pork meatballs classic bolognese sauce with Kootenay Mountainís nostrala cheese	28
WILDFIRE BACON MAC & CHEESE ñ macaroni with Natural Pastures aged farmhouse cheddar cheese, wildfire cheese sauce, crispy garlic, herb & bacon breadcrumbs - Add bacon, pulled pork, chorizo, or kielbasa \$3	24

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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

### HOUSE RED AND WHITE WINE

6.50/5 oz

### HOUSE BEERS

6 pint/16 jug

Classic, Hoppy and Seasonal Ales

### HOUSEMADE SPIRIT HIGHBALLS

6 sng/8 dbl

Breakwater Vodka

Botanical Beach Gin

Lavender Gin

Cranberry Gin

## COCKTAILS

**CIDER MIMOSA** - pink grapefruit or orange juice

8

**SHAFTS**

7

**LONG ISLAND ICED TEA**

8

#Letnobodythirst





FEATURE COCKTAILS

2 OUNCES

- ELDERFLOWER G&T

14
- Spinnakers Botanical Gin, elderflower liqueur, citrusy lemon, effervescent spinnakers tonic.
- LAVENDER GIN FIZZ

14
- Spinnakers Lavender Gin, citrusy lemon, sweet, effervescent spinnakers tonic.
- LIMONCELLO ROSEMARY MAGARITA

14
- Spinnakers Limoncello, tequila, rosemary, lime
- SPRING SOUR

14
- Spinnakers Knot Whiskey, homemade strawberry raspberry jam, citrus, egg white.
- APPLE PIE SOUR

14
- Spinnakers Knot Whiskey, Spiced honey bear rum, Homemade apple butter, cinnamon, and citrusy lime.
- LEMON MERINGUE PIE

14
- Spinnakers Limoncello with zesty lemon, twist of vanilla and frothy egg white.
- APEROL SOUR

14
- Aperol, Spinnakers Vodka, citrusy lemon, and frothy egg white.
- GIN BUCK OR BREAKWATER MULE

12
- Spinnakers Botanical Beach Gin or Breakwater Vodka with Spin’s Soda Co. Gingerale, and citrusy lime.

- APEROL APPLE CIDER SPRITZ

12
- Our Mac Attack cider topped with Aperol and sparkling water.
- MIMOSAS FOR TWO OR MORE (750 ML BTL)

35
- A bottle of bubbly on ice with your choice orange juice or pink grapefruit juice with fresh fruit garnish.

ZERO PROOF COCKTAILS

- NOSEY ROSIE

7
- Grapefruit juice, rosemary syrup, cucumber slice, topped with our sparkling O’de Vie.
- RASPBERRY FIZZ

7
- Sweet raspberry with zesty lemon and frothy egg white
- SPINNAKERS SUNSET

7
- Sweet pineapple, peach, tart cranberry and bitter earl grey
- ROSEMARY MULE

7
- Spinnakers ginger ale with rosemary syrup and zesty lime.
- SPICY SMOKED MARGARITA

7
- Zesty lime, touch of orange, sweet simple syrup and smoked sea salt.

SPINNAKERS SODAS

- SPINNAKERS CRAFT SODA

4
- Cola, Ginger ale, Root Beer, Lemonade, Purple Tonic.
- SODA FLIGHT (choose 4 from above)

6
- SPARKLING MINERAL WATERS:

4
- Natural, Apricot, Black Cherry, Grapefruit, Watermelon Lime, Strawberry Kiwi, Blackberry.
- SPINNAKERS’ CRAFT SODA CANS:

4
- Black Cherry, Cranberry Ginger, Cream Soda, Butter Beer, Sonic Water.
- ICE CREAM FLOAT

6
- 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

2
- PARTAKE NON-ALCOHOLIC BEER

6
- Pale Ale, IPA, and Blonde
- SPINNAKERS EVEN KEEL 0% MOCKTAILS

5
- “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

- CALLIOPE FIGURE 8 Blend

11 / 15.5/ 31/ 38
- This blend of Gewurztraminer, Sauvignon Blanc and Reisling. Bright and crisp with fresh grass, basil and lemon and finishing notes of pear, rose petal, apricot, and tangerine.

- UNSWORTH ALLEGRO

5 oz 12 / 8oz 17/ ½ L 39
- Medium bodies white made from exciting Vancouver Island grape vareties Sauvignette and Patit Milo. Notes of grapefruit, green papaya, and white flowers compliment its bright mouthfeel and generous length.

- HILLSIDE Pinot Gris

12 / 17/ 31 / 44
- 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.

- LUNESSENCE Chardonnay

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

- QUAIL’S GATE Chenin Blanc

11.5 / 16/ 28 / 41
- Fresh, crisp, and racy with a genuine fruit sweetness that balances the firm, natural acidity.

- ALDERLEA Bacchus

12 / 17/ 32/ 45
- 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.

- UNSWORTH Charme De L’Ile

5oz 13 / 1/2L - 25/ BTL – 46
- Straw in colour with bright, green apple and citrus, delicate autolytic character and wetstone minerality. Dry with beautiful balance and a fine, persistent mousse. *This sparkling is a staff favourite.*

ROSÉ

- JOIE Farm Rose

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

RED

- CALLIOPE FIGURE 8 Cab/Merlot

11 / 15.5/ 31/ 38
- 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.

- CHARISMA Malbec

12 / 17.5/ 31 / 45
- Big, Bold and Juicy, this Malbec is full of dark berry flavours

- DIRTY LAUNDRY Cabernet Sauvignon

12/15.50/31/44
- This Ruby Red beauty has hints of chocolate and back plum with a dry finish.

- UNSWORTH SYMPHONY

5 oz 12 / 8oz 17/ ½ ltr 39
- 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 structered and versitile with an array of cuisine.

- ROBIN RIDGE Pinot Noir

13 / 18/ 35/ 50
- 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.

- SUMMERHILL Pyramid Organic Merlot

11.5 / 16.5/ 31/ 44
- Expressive notes of red fruit, plum, sage, and bay leaf excite and refresh. Soft, velvety mouthfeel.

- MONTE CREEK Cabernet Franc

10.50 / 15/ 28/ 40
- Delicate and aromatic, this wine showcases cherries and dried herb notes. Bright acidity and smooth tannis 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 BLONDÉ 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 you 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 varieties 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  
100z 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 10z 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\*