


# The Lounge

## APPETIZERS

- CRISPY CAULIFLOWER**  **8**  
asiago cheese, chopped pine nuts, truffle oil
- CHICKEN WINGS** **13**  
hot / honey garlic / barbecue / salt & pepper
- BUTTERMILK FRIED CHICKEN STRIPS**  **13**  
gluten free batter served with fries and chili plum sauce
- BAKED NACHOS** **16**  
crisp corn tortilla chips, jack and cheddar cheese, tomatoes, green onions, olives, guacamole, sour cream, salsa
- TUNA & AVOCADO**  **13**  
sushi grade tuna served raw, spinach gomaе, sesame dressing, tempura yam
- FLATBREAD** **11**  
marinara sauce, grilled zucchini and eggplant ribbons, mozzarella, tomato, fresh avocado, anchovies
- PERI-PERI GARLIC PRAWNS**  **13**  
kiwi-pineapple salsa, grilled avocado, garlic toast
- CALAMARI LETTUCE CUPS**   **12**  
pickled red onion, tzatziki, feta, lemon

## BURGERS ETC

Your choice of fries, salad, or caesar salad. Sweet potato fries +1.

**63 ACRES**  
PREMIUM BC BEEF

63 ACRES beef is 100% BC born and raised grassfed and grain finished without added hormones and steroids.

- 63 ACRES CHEESEBURGER** **15**  
cheddar, lettuce, tomato, pickles, relish, mayo, red onion
- BEEF BOURGUIGNONNE BURGER** **18**  
grilled 63 ACRES beef patty, red wine braised wild mushrooms, bacon, roasted onion aioli, swiss cheese
- AVOCADO CHICKEN BURGER** **16**  
grilled chicken breast, brie, roasted tomato, fresh avocado, roasted onion aioli
- CRISPY CHICKEN BURGER** **15**  
mango-jicama slaw, yuzu mayo, lettuce, tomato
- HOUSE-MADE GARDEN BURGER** **14**  
made with ground mushrooms, lentils & spices, chao cheese, lettuce, tomato, pickles, onion, basil pesto
- DEEP SEA CRAB SANDWICH** **21**  
crab salad, melted swiss cheese, old bay seasoning on country sourdough

## SALADS

- CAESAR SALAD** **10**  
chopped romaine, butter croutons, shaved parmigiana
- WARM KALE SALAD**  **13**  
pan seared kale leaves, sautéed wild mushrooms, soy dressing, crispy cauliflower & chickpeas, crushed pine nuts
- MIMOSA SALAD** **13**  
tossed greens, gem tomatoes, golden beets, asian pear, pickled red onion, avocado, boiled egg, crispy warm goat cheese, honey lime dressing
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- Add a protein to your salad**  
+ grilled chicken: 6 + grilled salmon: 8 + sautéed prawns: 8
- PARM CHICKEN COBB SALAD** **18**  
parmesan breaded chicken breast, boiled egg, shredded prosciutto, tomato, avocado, baby iceberg, house-made ranch dressing

## ENTRÉES

- SPICY TUNA DON**  **17**  
poke tuna, greens, avocado, radish sprouts, tomato, snap peas, cucumber, steamed rice, gochujang sauce
- RED THAI CURRY**   **19**  
stir-fried chicken, prawns, snap peas, rapini, sweet peppers in a thai coconut sauce tossed in rice noodles topped with bean sprouts and fresh cilantro  
vegetarian option available 14
- BEEF FORESTIERE RAGOUT** **16**  
braised CAB chuck, forest mushrooms, pearl onions, celeriac mashed potatoes, grilled baguette, dried prosciutto
- STEAK FAJITAS** **18**  
tender CAB strips sautéed with smoked spice, peppers, onions and cotija cheese, served with salsa verde, pico de gallo, crème fraiche, soft flour tortillas
- HALIBUT & CHIPS**  **22**  
two-piece tempura batter halibut, napa cabbage slaw, yuzu mayo, fries,  
one-piece 16
- STEAK SANDWICH** **24**  
grilled seven-ounce new york steak, wild mushroom ragout, fries, brioche toast, truffle butter
- SMOKED MOZZARELLA RAVIOLI & PRAWNS**  **21**  
tomato cream, manchego cheese, chimichurri, sautéed garlic prawns
- CHICKEN CARBONARA** **18**  
tagliatelle pasta, sautéed chicken breast, garlic, cream, shredded prosciutto, asiago
- SPINACH & RICOTTA GNOCCHI** **14**  
tomato confit, roasted butternut squash, rapini, lemon dill butter, manchego cheese

 GLUTEN FRIENDLY

 OCEANWISE - A SUSTAINABLE CHOICE

# The Lounge

## CRAFT BEER

### Lounge Craft Beer Sampler

Choose 4, 5oz tasters from our draft list 8.00

### Seasonal On Tap Features

	GLASS (12oz)	SLV (16oz)	PITCHER (60oz)
Yellow Dog Brewing Co. 'Retriever' Golden Ale	3.55	5	14
33 Acres Brewing Co. California Common	3.55	5	14

## DRAFT BEER

Driftwood Fat Tug IPA	3.55	5.00	14.00
Persephone Pale Ale	3.55	5.00	14.00
Phillips Blue Buck Pale Ale	3.55	5.00	14.00
Red Truck Lager	3.55	5.00	14.00
Steam Whistle Pilsner	3.55	5.00	14.00
Strange Fellows Brewing Co. Talisman Pale Ale	3.55	5.00	14.00
Grolsch Lager	3.95	5.95	16.95
Guinness Stout	3.95	5.95	16.95

## CIDERS, COOLERS & BOTTLED BEER

\*all 355ml unless otherwise stated

Central City "Hopping Mad" Apple Cider	5
Maverick Organic Apple Cider	5
Strongbow English Apple Cider	6
Growers Ciders (Apple, Peach, Pear)	5
Sid's Something Else, Ruby Mandarin	5
Sid's Something Else, Iced Tea Lemonade	5
Nutrl Vodka Soda, Lemon	5
Nutrl Vodka Soda, Lime	5
Smirnoff Ice Vodka Cooler	5
Grolsch Lager	6
Steamwhistle Pilsner	5
Stanley Park Amber	5
Corona	6
Kronenbourg Blanc	6

### BIG BEERS

Corona (710 ml)	8.95
Heineken (650 ml)	8.95
Steinlager (750 ml)	9.95

## SAKE

Manotsuru, "Crane" Junmai, Sado Island, Niigata, Japan (300ml)	16
Hakutsuru, Junmai Ginjo, Kobe, Japan (300 ml)	18

## WINES BY THE GLASS

### WHITE

	6oz	9oz	½ L	BTL
Sandhill Pinot Gris, Penticton, BC, 2016	7	10	20	29
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand, 2018	8	12	24	34
Wente 'Morning Fog' Chardonnay, Sonoma, California, 2016	10	14	28	40
Segura Viudas Reserva, Brut, Spain (single serving, 200ml bottle)				8

### ROSÉ

Lavendette, Alpes de Haute Provence, France, 2018	8	12	24	34
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### RED

Blasted Church Cab/Merlot, Oliver, BC, 2015	8	12	24	34
Amalaya Malbec, Salta, Argentina, 2016	9	13	26	36
Rodney Strong Cabernet Sauvignon, Sonoma, California, 2015	10	15	30	42
Belle Glos 'Meiomi' Pinot Noir, California, 2016	12	17	34	46

## THE GIN & TONIC PROJECT

### THE GINS 6.5 (1oz)

Aviation	American-style gin with more pronounced citrus and floral components with juniper in the background.
Bulfinch 83 Unfiltered Gin	Juniper and botanicals with black licorice, citrus zest and a hint of cardamom.
Hendricks	Cucumber and soft rose petals.
Victoria	Carefully distilled with 10 organic botanicals that together balance the characteristic flavour of juniper with citrus, floral and spice.

### THE TONICS

Bradley's Kina Tonic	Brewed in small batches in Seattle, made completely by hand.
Fever-Tree Indian Tonic Water	Natural quinine and cane sugar, best all-around tonic
Fentiman's Botanically Brewed Tonic Water	Natural quinine, lemongrass and juniper, bolder citrus taste.
Porter's Original Tonic	Guaranteed to satisfy and add a grin to your gin. Made from only the purest ingredients: distilled water, organic agave nectar, citric acid, cinchona bark, lemon, lime, lemongrass.

\*prices do not include tax